

## catering package

our functions are all about superb food and efficient friendly service.

with the food business you will receive stylish, delicious food of exceptional quality, professionally served at any location.

the food business at hazelwood park and the Bistro by the food business located downstairs in the dunstan playhouse at the adelaide festival centre with spectacular views overlooking the river torrens are also available for private functions.

no matter what type of event you are planning we can accommodate every requirement.

our flexibility enables us to tailor your menu to suit any style of event.

## stand up cocktail parties

6 choice menu (9 items of food pp)	\$27.00 per person
8 choice menu (12 items of food pp)	\$36.00 per person
10 choice menu (15 items of food pp)	\$45.00 per person
12 choice menu (18 items of food pp)	\$50.00 per person

selections from finger food menu

## sit down lunch and dinner

**menu 1** **\$75.00 per person**

roaming entrees – choose 3 items from finger food menu

main course served as individual table banquets – choose 3 items from main course menu

dessert – selection of 3 sweet treats

**menu 2** **\$75.00 per person**

one set entrée, main course table banquet or set main course, one set dessert or selection of 3 sweet treats

**menu 3** **\$85.00 per person**

choice of 2 entrées, choice of 2 main courses, choice of 2 desserts

all main courses are served with bread towers and your choice of two side additions

## finger food menu

### vegetarian

witlof boats with goat curd, walnut and pickled cherry  
handmade dolmades with minted yoghurt  
blue cheese, apple and walnut tart  
tomato, olive and and parmesan risotto cakes  
spanish potato and herb tortilla  
with carrot & ginger chutney  
zucchini fritters with minted yoghurt  
artichoke croquette with green olive mayonnaise  
green chilli, cheese and olive quesadilla  
silken tofu with pickled ginger and ponzu sauce  
parmesan crumbed cauliflower with sea salt  
and garlic mayonnaise  
chargrilled asparagus with lemon, evoo  
and sticky balsamic  
crispy fried eggplant with malay sambal  
sweetcorn and basil soup  
gazpacho – chilled spicy tomato, garlic and  
cucumber soup  
sweetcorn fritters with avocado and green  
tabasco  
vegetable cold rolls  
zucchini flowers in tempura with goat curd and  
honey  
spicy red lentil and sweet onion tart with labne  
d'affinois brie with green apple on brioche

### meat

chicken and peanut cold rolls  
prosciutto and rockmelon on a fork  
chargrilled asparagus wrapped in san jose  
prosciutto  
smoked chicken, olive and orange on a fork  
vitello tonnato – veal with tuna mayonnaise,  
capers and anchovies  
rare beef on crouton with horseradish cream  
and onion jam  
chicken and pistachio terrine with pickled  
cherries  
duck rillettes with pickled quince on melba  
larp chicken with peanut, carrot, mint  
and chilli salad  
crispy pork belly with quince mayonnaise  
lamb ragu and eggplant tart  
pork, water chestnut and cabbage spring rolls  
with soy  
marjoram & almond crumbed chicken with lime  
mayonnaise  
duck and coriander pancakes  
smoked roo on sweet potato cake  
with beetroot relish  
peking duck puffs with hoi sin sauce  
veal shank beignets with smoked tomato  
chutney

**seafood**

sa oysters with wakame seaweed and ponzu  
sa oysters with shallot and verjuice jelly  
sa oysters kilpatrick  
bloody mary oyster shooters  
oysters with scrambled egg and salmon pearls  
prawn laksa shots  
prawns with papaya & peanut salad and som  
tum  
coconut prawns with pineapple chilli jam  
smoked eel on rye toast with horseradish  
and apple  
gravlax with potato and dill mayonnaise  
white anchovy with smoked tomato and capers  
on toast  
tempura battered flat head with ponzu or tartare  
sauce  
smoked salmon on potato cake with horseradish  
cream  
anchovy wontons with basil pesto  
salmon tartare with onion, gherkin and dill  
on crouton  
seared scallop with wakame seaweed and  
pickled ginger  
nut brown butter scallop with spinach  
and pine nut tart  
smoked salmon and scrambled egg tart with  
pink onion  
scrambled eggs with eggs and soldiers  
thai fish cakes with coconut custard  
smoked cod and potato puffs

**little pies (\$3 surcharge)**

duck, orange and chilli  
beef, shiitake and five spice  
chicken, green olive and preserved lemon  
spicy lentil and vegetable  
malay chicken curry  
creamy leek and oyster

**sweet treats**

salad of strawberries and vanilla cream tart  
lemon curd and lemon confit tart  
chocolate truffle terrine with hazelnut crisp  
rosewater and berry jelly  
chocolate truffles  
little pavlovas with pistachio praline  
orange and almond cake  
coconut and passionfruit slice  
raspberry macaroons with raspberry icing  
almond frangipane apricot tart  
chocolate tart with raspberry and champagne  
jelly  
pineapple confit tart with pineapple wafers  
hot cinnamon brioche with chocolate sauce  
petit quandong pies  
honey, rum and walnut tarts  
passionfruit marshmallow and passionfruit jam

## sit down lunch or dinner menu

### **entrees**

sa oysters (8) served natural; with sesame wakame; or kilpatrick  
creamy leek and oyster pies with sweet and sour spinach salad  
blue cheese, walnut and pickled cherry salad with croutons  
marinated boned quail with date and lemon chutney  
duck rillettes and chicken liver pate with pickled quince and melba  
sa prawns with green papaya, coriander, mint, peanuts and som tum dressing  
sa prawns with lime mayonnaise, avocado and tomato salad  
rare beef salad with peanut and chilli praline  
smoked salmon on potato cake with horseradish cream and cucumber salad  
french brie on toasted brioche with panfried apple and duck crackling  
vitello tonnato – veal with tuna mayonnaise, capers and anchovies  
lobster and avocado salad with lime dressing\*  
sesame wakame soba noodles with shredded white chicken, peanuts and basil  
salmon tartare with egg yolk dressing and fennel grissini  
watermelon, fetta, red onion and mint salad  
beef tartare with pommes frites

menu items with (\*) implies an \$8pp supplement charge

## **main courses**

### **fish**

crispy skin barramundi with fragrant sweet and sour vegetables and fried noodles  
baked atlantic salmon with avocado salsa and salmon pearls  
tapenade baked snapper with orange, chervil and fennel salad  
tempura battered whiting with ginger sauce and pickled carrot\*  
pan fried king fish with crispy fried radish cake, chive & lemon salad and soy butter

### **meat**

tomato and verjuice slow cooked lamb with garlic potato puree  
lamb barbecued with chermoula on cous cous with coriander & tomato salad  
slow cooked beef with shallots, smoked bacon, mushroom, red wine and spatzle  
roast beef fillet with spiced carrots, creamed spinach and jus\*  
kangaroo fillet with sweet potato and chilli quandong chutney  
venison shank with olive and thyme on soft polenta  
hot and sour pork with mustard greens and rice cake  
roast lamb rack with smokey eggplant, broad beans and labne\*  
crispy skin pork belly with cannellini beans, salsa verde and mustard fruits  
slow cooked beef brisket with a fragrant bean shoot, coriander and peanut salad

### **poultry**

boneless roasted barossa chook with preserved lemon stuffing, grapes and roast garlic  
masterstock duck with pickled cherries and lyonnaise potatoes\*  
chicken mignon with garlic potato puree and asparagus  
roast pheasant with wild mushroom ragout and bread sauce\* (available seasonally)  
honey mustard turkey escalope with avocado and cashews

### **vegetarian**

spinach and mushroom rotolo with sage, nut brown butter and pine nuts  
zucchini, eggplant and roast capsicum pie with goat fetta  
dauphinoise potatoes with asparagus and truffle poached egg  
caramelised pumpkin, fetta, walnut skordalia, rocket and witlof  
beetroot and sweet potato salad with beet leaf salad and labne  
baked almond crumbed eggplant, tomato and goat cheese with basil and olive salad  
handmade pasta with pesto and parmesan  
green pea and sweet corn risotto  
watermelon, fetta, mint and red onion salad

menu items with (\*) implies an \$8pp supplement charge

### additions

two side additions are included in menu packages.  
extra options incur a \$3 per person per choice charge

cos, cucumber and spring onion salad with mustard seed dressing

panzanella – tomato, bread and basil salad

spinach, roast garlic and chilli

fried desiree potatoes with paprika salt

paris mashed potato

asparagus with pine nuts and mayonnaise

layered potato baked with cream, onion and herbs

greens with parsley and shallot vinaigrette

carrots with tarragon butter

white cabbage and parmesan salad with champagne vinaigrette

### dessert

almond blancmange with quince and almond biscotti

crème brulee with ginger and coconut macaroon

sticky fig and ginger pudding with brown sugar yoghurt

cinnamon brioche with hot chocolate ganache, candied orange and hazelnuts

chocolate pudding with raspberry compote

almond and sour cherry tart with buttermilk sorbet

pineapple compote tart with ginger anglaise

summer berry terrine with vanilla anglaise

pavlova with brown sugar, fig and lime

farmhouse cheese with quince & housemade lavosh (\$5pp supplement)

bodum coffee & tea \$4 per person

### cakes

**whole cakes (12 serves)** \$60

not available as part of set menu packages

lemon tart

chocolate ganache cake

orange and almond cake

coconut and passionfruit cake

flourless chocolate and almond cake

pavlova roll with pistachio praline

hazelnut meringue and apricot torte

vanilla and strawberry flan

all cakes available in larger sizes

(minimum 12 serves) \$5pp

chocolate plaque with writing \$20

### individual portioned cakes

croquembouche

(assembled – minimum 60 portions) \$8pp

chocolate orange and almond cakes \$8pp

**cupcakes** \$6pp

vanilla iced cupcakes

raspberry nipple chocolate cupcake

carrot and walnut with cream cheese icing

banana caramel cupcakes

rhubarb and raspberry cupcakes

## corporate catering

### snack box \$12

#### brunch, morning tea or light lunch

##### select three items:

bacon, cheese and herb savoury muffin

yoghurt with honey and berry compote

orange and almond cake

rhubarb and raspberry muffin

sweetcorn fritter with tomato salsa

smoked salmon on potato cake with horseradish cream

spanish potato tortilla with carrot & ginger chutney

chicken, tarragon and mustard mayonnaise bruschetta

### lunch box \$20

#### individual warm lunch assortment

##### select four items:

malay chicken curry pie

beef, shiitake and five spice pie

almond and marjoram crumbed chicken

duck and coriander pancakes

chicken, tarragon and mustard mayonnaise bruschetta

potato tortilla with carrot & ginger chutney

smoked salmon on potato cake with horseradish cream

smoked roo on sweet potato cake and beetroot relish

### lunch box meal \$15

#### select one item:

malay chicken and potato curry with steamed jasmine rice

thai beef and pumpkin curry with steamed jasmine rice

slow cooked beef with bacon, mushroom and red wine served with spatzle

caramelised pumpkin with fetta, walnut skordalia and witlof

spinach and fetta pastry slice with tomato chutney

lamb ragu with peas and handmade pasta

handmade pasta with basil pesto and parmesan

### platter box \$25pp

chicken and pistachio terrine, chicken liver paté, potato tortilla with carrot & ginger chutney, marinated coriole olives, assorted bread tower, chilli dill cucumber, pickled vegetables, marinated danish fetta, hummus dip, vegetable risotto cake, handmade dolmades

### cocktail food box \$30pp

#### individual boxes with 10 pieces of finger food:

2 smoked salmon on potato cake with horseradish cream

2 tomato and olive risotto cakes

2 chicken & peanut cold rolls

1 malay chicken curry pie

2 duck and coriander pancakes

1 blue cheese, apple and walnut tart

### cold cocktail food box \$24pp

#### individual boxes with 8 pieces of finger food:

2 smoked salmon on potato cake with horseradish cream

2 chicken & peanut cold rolls

2 rare beef on crouton with onion jam

1 witlof boat with goats cheese and pickled cherry

1 chicken and pistachio terrine

### whole platters \$90 per platter

#### one choice per platter:

60 assorted sandwich points

30 smoked salmon on potato cake with horseradish cream

30 chicken & peanut cold rolls

30 goat curd and pickled cherry tarts

30 asparagus wrapped in prosciutto

18 malay chicken curry pies

18 beef, shiitake and five spice pies

30 prawns with aioli

30 chicken and pistachio terrine

30 natural oysters with lime or shallot vinaigrette

## barbecue catering

**3 choice bbq + 2 additions \$38pp**

**4 choice bbq + 3 additions \$52pp**

**5 choice bbq + 4 additions \$65pp**

prawn skewers with chermoula

san jose's pork and fennel sausages

orange and sesame marinated chicken thigh

minute steak with café de paris butter

smoked kangaroo fillet with beetroot relish

lamb marinated with rosemary and garlic

san jose grilled chorizo sausage

chilli and cheese kransky

honey mustard turkey escalopes

chargrilled asparagus with evoo and sticky

balsamic

goat fetta wrapped in vine leaves

chargrilled zucchini, eggplant and capsicum  
with garlic

### **additions**

grilled onions

smoked salt and pepper tomatoes

tomato, onion and basil salad

potato, bacon, gherkin and parsley salad

green garden salad

caesar salad

cos, cucumber and spring onion salad with  
mustard dressing

panzanella- tomato bread and olive salad

roast pumpkin, fetta and walnut salad

assorted housemade bread (chilli & cheese,  
olive, fig & fennel)

### **kid's bbq menu**

**2 choice \$15pp**

mini beef burgers with tomato chutney and  
cheese

chicken skewers

lamb loin chops

sausage in a handmade hotdog bun

mini raspberry muffins or cup cakes

barbecue equipment, crockery, cutlery and  
disposable dinnerware are charged additionally

## funeral and memorial catering

at an already complicated time the food business can assist you with memorial service catering options so you are not left feeling stressed and overwhelmed.

we can keep it simple or make it elaborate and can tailor a menu to suit your needs.

whether your memorial is being held at a funeral home, your home or another venue - we can help you.

these packages are designed for pickup or delivery (delivery charges apply).

for full catering services please refer to our entire catering package options

### **menu 1** **\$15 pp**

assorted sandwich points (3 fillings)

farmhouse cheese platters with fruit and lavosh

choose 1 item from the sweet treats menu

### **menu 2 – no heating required** **\$27 pp**

assorted sandwich points (3 fillings)

farmhouse cheese platters with fruit and lavosh

choose 2 items from the cold finger food menu

choose 2 items from the sweet treats menu

### **menu 3 – heating required** **\$36 pp**

assorted sandwich points (3 fillings)

farmhouse cheese platters with fruit and lavosh

choose 2 items from the cold finger food menu

choose 2 items from the hot finger food menu

choose 2 items from the sweet treats menu

### **menu 4 – whole platters** **\$90 per platter**

choose one item from any finger food menu per platter.

each selection provides 30 items per platter

little pie selection provides 18 per platter

sandwich selection provides 60 points per platter

## finger food menu

### **cold**

witlof boats goat curd and pickled cherry

handmade dolmades with minted yoghurt

blue cheese, apple and walnut tart

zucchini fritters with minted yoghurt

sweetcorn fritters with avocado and green tabasco

chargrilled asparagus wrapped in san jose

prosciutto

smoked salmon on potato cake with horseradish cream

rare beef on crouton with onion jam

chicken & peanut cold rolls

prosciutto wrapped rockmelon

vitello tonnato – veal with tuna mayonnaise, capers and anchovies

chicken and pistachio terrine with pickled cherries

sa oysters with wakame seaweed and ponzu

sa oysters with shallot and verjuice jelly

bloody mary oyster shots

duck rillettes with pickled quince on melba

**sandwich fillings**

cucumber and sea salt  
chicken and seeded mustard mayonnaise  
ham, cheese, tomato and mayonnaise  
cheese and carrot chutney  
pork with mustard pickle  
salami and cheese

**hot**

pork belly with quince mayonnaise  
lamb ragu and eggplant tart  
tomato, olive and parmesan risotto cakes  
peking duck puffs with hoi sin sauce  
green chilli, cheese and olive quesadilla  
duck and coriander pancakes  
smoked roo on sweet potato cake  
with beetroot relish  
marjoram & almond crumbed chicken  
pork, water chestnut and cabbage spring rolls  
spanish potato and herb tortilla with  
carrot & ginger chutney

**little pies (\$3 surcharge in menu 1, 2 & 3)**

duck, orange and chilli  
beef, shiitake and five spice  
chicken, green olive and preserved lemon  
spicy lentil and vegetable  
malay chicken curry  
creamy leek and oyster

**sweet treats**

salad of strawberries and vanilla cream tart  
lemon curd and lemon confit tart  
chocolate truffle terrine with hazelnut crisp  
rosewater and berry jelly  
chocolate truffles  
little pavlovas with pistachio praline  
orange and almond cake  
melting moments  
almond frangipane apricot tart  
coconut and passionfruit slice  
raspberry macaroons with raspberry icing  
passionfruit marshmallow with passionfruit jam  
honey, rum and walnut tarts

# terms and conditions

all prices are gst inclusive unless otherwise indicated

1. menu and prices subject to change and seasonability
2. to confirm your function booking a catering contract requires completion and submission with a non-refundable \$500 or 25% deposit (whichever is greater)
3. payment of function must be paid in full seven days prior to the function. failure to pay in full will result in cancellation of catering services and the deposit will be forfeited
4. preferred method of payment is eft or cash. all credit card payments incur an additional 3% processing fee. cheque payments are required 10 days in advance to allow for clearing
5. number of guests and menu selection are to be confirmed seven days before the function. this is the number of guests you will be charged for unless they increase
6. menu price includes kitchen service except for out catering groups under 50 where kitchen and service staffing costs apply
7. supplement charges for specific menu selections applied to the total number of guests
8. beverage packages (available on request)
9. venue hire will be charged separately if required
10. functions held at a venue other than the food business restaurants incurs a set up fee – price on application
11. site visits are required as part of our quotation process. for site visits out of the metro area a fee may apply
12. a minimum spend on catering functions outside of the metro area apply. this is determined at the time of quotation.
13. sit down functions at your venue for groups exceeding 20 people will require the food business staff to set up.
14. an additional choice in any course for sit down dinners incurs a \$10 pp per course surcharge
15. additional roaming entrée selections to the standard menu 1 is \$4.50 per person per item
16. byo fee of \$20 per bottle if held at the food business restaurants
17. food by the food business can only be served by staff provided by the food business service staff \$37.50 per hour per person (minimum 3 hrs)
18. service staff on public holidays, christmas eve and new year's eve are charged at \$55 per hour per person (minimum 5 hrs)
19. staff hours are subject to time of arrival of guests, duration of event, menu selection and up requirements
20. functions held more than 20km from the CBD will incur a one hour staff travel time per staff person
21. we can cater your function with out staff if the food is collected from or delivered by the food business as take away
22. cocktail food items can be ordered individually at \$3.00 per item with a minimum order of 20 of one item
23. the food business at hazelwood park is available for private functions for a minimum spend in food and/or beverage of \$1200 any monday through to Friday; and \$4000 on saturday and sunday (except for public holidays)
24. functions at the food business in hazelwood park conclude at 12.00 midnight. should you exceed this time you incur a \$150 fee per hour/part thereof.
25. Bistro by the food business at the adelaide festival centre is available for private functions subject to show times and availability. minimum spend on food and/or beverage with exclusive use is \$1200
26. the hire and delivery of glassware, cutlery, crockery and any other equipment will be charged separately and additionally if required
27. no responsibility will be accepted for hire equipment ordered by the client
28. the client will be responsible for any damage or theft to hire equipment when delivered to the venue for your function
29. if a domestic kitchen is to be used for a private function, no responsibility will be accepted for any damage incurred – all due care will be taken to leave the kitchen in the condition in which it was found.
30. kitchen facilities provided will be cleaned thoroughly with all surfaces wiped clean.
31. rubbish that has been made in the kitchen will be removed but excess rubbish removal is the responsibility of the client
32. takeaway delivery from \$35 to metro area

