



Crown Catering & Event Solutions



Menus and Hire

Telephone 1300 66 44 67

Website www.crowncatering.com.au

Menus

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Basic Spit Roast

Prime Roast Beef

Guaranteed to be tender, juicy and delicious. Served piping hot with our very own home-style gravy.



Chicken

Mouthwatering, slow roasted marinated chicken pieces. A guaranteed crowd pleaser.

Served with three salads:

- ◆ **Crispy Fresh Coleslaw Salad** - A classic combination of fresh cabbage, carrot, capsicum and celery in a classic dressing.
- ◆ **Fresh Leafy Tossed Salad** - Various varieties of lettuce, tomatoes, cucumber, red and green capsicum, red onion and carrot served with Italian dressing.
- ◆ **Classic Potato Salad** - With a touch of sour cream, chopped dill and pickled cucumber.

Or choose two salads and our hot vegetable option - corn on the cob and mixed steamed vegetables

Freshly Baked Bread Rolls

Condiments

Includes butter portions, gravy, salad dressings, salt and pepper.

Price: \$14.90 per person (Includes GST)

Children aged 5 to 10 half price. Under 5 yrs \$1.00

FREE with this catering package:

- ☑ Disposable plastic dinnerware package – valued at \$1.50pp
Includes plate, plastic knife, fork paper serviette.

Dessert Option \$1.90pp (save \$4.00)

Includes disposable bowl, spoon and napkin.



- ◆ **Lemon Cheesecake** - Vanilla sponge cake then a layer of cheesecake with a sweet lemon topping.
- ◆ **Black Forest Cake** - Layers of chocolate cake, cream and cherry filling topped with flaked chocolate.
- ◆ **Pavlova** - Traditional Aussie favourite. Fresh fruit toppings and cream.

	<h3>Catering and Hire Combination Bonus</h3> <p>Combine your Catering with Marquee Hire and receive a FREE case of bubbly! Our gift to you valued at \$300. Call now as this offer is limited. <i>When catering is over \$1,000 and hire value is over \$600</i></p>	
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Combination Spit Roast

*This menu represents amazing value.
Time and time again customers come back for this package.*

Prime Roast Beef

Guaranteed to be tender, juicy and delicious. Served piping hot with our very own home-style gravy.

Chicken

Mouthwatering, slow roasted marinated chicken pieces. A guaranteed crowd pleaser.

Roast Pork – with crackling!

Chef's favourite. Served with apple sauce and/or delicious gravy. **OR**

Honey Glazed Leg Ham (on the bone)

Traditionally smoked and baked with cloves and our special glaze



Served with four salads:

- ◆ **Crispy Fresh Coleslaw Salad** - A classic combination of fresh cabbage, carrot, capsicum and celery in a classic dressing.
- ◆ **Creamy Pasta Salad** - A delicious and popular combination of creamy pasta with capsicum, shallots and basil.
- ◆ **Fresh Leafy Tossed Salad** - Various varieties of lettuce, tomatoes, cucumber, red and green capsicum, red onion and carrot served with Italian dressing.
- ◆ **Classic Potato Salad** - With a touch of sour cream, chopped dill and pickled cucumber.

OR choose two salads and our **hot vegetable option** - corn on the cob and mixed steamed vegetables

Steaming Hot Jacket Potatoes - With lashings of sour cream

Freshly Baked Bread Rolls

Condiments - Includes butter portions, gravy, salad dressings, salt and pepper.

Price: \$19.90 per person Includes GST
Children aged 5 to 10 half price. Under 5 yrs \$1.00

FREE with this catering package:

- ☑ Disposable plastic dinnerware package – valued at \$1.50pp
Includes plate, plastic knife, fork and paper serviette.
- ☑ Vegetable lasagne valued at \$30.00

Dessert Option \$1.90pp (save \$4.00)

Includes disposable bowl, spoon and paper napkin.



- ◆ **Lemon Cheesecake** - Vanilla sponge cake then a layer of cheesecake with a sweet lemon topping.
- ◆ **Black Forest Cake** - Layers of chocolate cake, cream and cherry filling topped with flaked chocolate.
- ◆ **Pavlova** - Traditional Aussie favourite. Fresh fruit toppings and cream.



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Special Party Buffet

Deluxe Menu

Prime Roast Beef

Guaranteed to be tender, juicy and delicious. Accompanied by our very own home-style gravy and caramelised onions. Carved off the bone and served by your chef from a spit or on the buffet (spit and/or chef optional).



Chicken

Mouthwatering, slow roasted marinated chicken pieces. A guaranteed crowd pleaser.

And your choice of:

Roast Pork – with crackling!

Chef's favourite. Served with apple sauce and/or delicious gravy. **OR**

Honey Glazed Leg Ham (on the bone) **OR**

Traditionally smoked and baked with cloves and our special glaze

Roast Legs of Lamb

Lamb is marinated with mint and rosemary.

Served with your choice of 4 gourmet salads hand made using premium ingredients:

- ◆ Freshly prepared garden salad Our premium Garden Salad is made with assorted mixed leaves, julienne red capsicum and carrot, sliced cucumber and Spanish onion.
- ◆ Asian Hokkien noodle salad with crisp greens and a light Asian style dressing
- ◆ Italian pasta salad with a tomato and onion pomodoro sauce, fetta, olives and seasonal vegetables
- ◆ Tandoori chicken salad
- ◆ Prawn and mango salad with egg noodles
- ◆ Tomato and bocconcini salad with fresh herbs
- ◆ Caesar salad with crispy bacon
- ◆ Gourmet Greek salad
- ◆ Special potato, egg and bacon salad



OR choose two salads and our **hot vegetable option** - corn on the cob and mixed steamed vegetables

Steaming Hot Jacket Potatoes with lashings of sour cream.

Freshly Baked Bread Rolls

Condiments - Includes butter portions, gravy, salad dressings, salt and pepper.

Price: \$24.90 per person Includes GST

Children aged 5 to 10 half price. Under 5 yrs \$1.00

FREE with this catering package:

- Fresh King Prawns on the buffet with lemon wedges and seafood sauce
- Melamine dinnerware package valued at \$2.50pp
Includes melamine plate, stainless knife and fork with paper serviette.
- Vegetable lasagne valued at \$30.00
- Free tea and coffee package including foam cups valued at \$1.00 per guest (urn hire available)



Dessert Option \$1.90pp (save \$4.00)

Includes disposable bowl, spoon and napkin.



- ◆ **Lemon Cheesecake** - Vanilla sponge cake then a layer of cheesecake with a sweet lemon topping.
- ◆ **Black Forest Cake** - Layers of chocolate cake, cream and cherry filling topped with flaked chocolate.
- ◆ **Pavlova** - Traditional Aussie favourite. Fresh fruit toppings and cream.

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Great Dinner Party

Deluxe Menu

The best value special three course meal in town! Amazing variety and generous portions.

Appetisers

Choose four items:

Garlic King Prawn Skewers
Thai Fish Cakes

Capsicum and feta quiches
Mini lamb & rosemary pies

Spinach & cheese triangles
Cocktail samosas

Vegetable frittata fingers
Potato wedges in noodle boxes

Prime Roast Beef

Guaranteed to be tender, juicy and delicious. Accompanied by our very own home-style gravy and caramelised onions. Carved off the bone and served by your chef from a spit or on the buffet (spit and/or chef optional).

Roast Legs of Lamb

Lamb is marinated with mint and rosemary

Chicken

Mouthwatering, slow roasted marinated chicken pieces. A guaranteed crowd pleaser.

And your choice of:

Roast Pork – with crackling!

Chef's favourite. Served with apple sauce and/or delicious gravy. **OR**

Honey Glazed Leg Ham (on the bone)

Traditionally smoked and baked with cloves and our special glaze

Served with your choice of 4 gourmet salads hand made using premium ingredients:

- ◆ Freshly prepared garden salad. Our premium Garden Salad is made with assorted mixed leaves, julienne red capsicum and carrot, sliced cucumber and Spanish onion.
- ◆ Asian Hokkien noodle salad with crisp greens and a light Asian style dressing
- ◆ Tandoori chicken salad
- ◆ Prawn and mango salad with egg noodles
- ◆ Tomato and bocconcini salad with fresh herbs
- ◆ Caesar salad with crispy bacon
- ◆ Italian pasta salad with a tomato and onion pomodoro sauce, fetta, olives and seasonal vegetables
- ◆ Gourmet Greek salad
- ◆ Special potato, egg and bacon Salad

OR choose two salads and our **hot vegetable option** - corn on the cob and mixed steamed vegetables

Steaming Hot Jacket Potatoes with lashings of sour cream.

Freshly Baked Bread Rolls, **Condiments** - Includes butter portions, gravy, salad dressings, salt and pepper.

Desserts

- ◆ **Lemon Cheesecake** - Vanilla sponge cake then a layer of cheesecake with a sweet lemon topping.
- ◆ **Black Forest Cake** - Layers of chocolate cake, cream and cherry filling topped with flaked chocolate –yum!
- ◆ **Pavlova**- Traditional Aussie favourite. Fresh fruit toppings and cream.

Price: \$34.90 per person - Includes GST

Children aged 5 to 10 half price. Under 5 yrs \$1.00

FREE with this catering package:

- Fresh King Prawns on the buffet with lemon wedges and seafood sauce
- China dinnerware package with china bowl - valued at \$3.50pp
Includes China plate and dessert bowl with stainless knife, fork and spoon.
Premium 4 ply serviettes.
- Vegetable lasagne valued at \$30.00
- Tea, percolated coffee, urn, china cups and saucers, milk, sugar and stirrers (valued at \$2.90pp)
- Bridal/head table Service - Includes table service for the head table for packages with wait staff.



The Great Aussie BBQ



*This BBQ package is designed to make feeding large numbers of people affordable.
We can deliver and cook your BBQ anytime and anywhere.*

Chicken Skewers

Your choice of honey and soy or herb and garlic chicken skewers.

Thin Sausages

Tasty butcher style beef sausages.

Veggie Patties

Sliced onions

Served with three classic salads:

- ◆ **Crispy Fresh Coleslaw Salad** - A classic combination of fresh cabbage, carrot, capsicum and celery in a classic dressing.
- ◆ **Fresh Leafy Tossed Salad** - Various varieties of lettuce, tomatoes, cucumber, red and green capsicum, red onion and carrot served with Italian dressing.
- ◆ **Classic Potato Salad** - With a touch of sour cream, chopped dill and pickled cucumber.

Freshly Baked Bread Rolls

Condiments

Includes salt and pepper, mustard and sauces.

Price: \$14.90 per person - Includes GST.

Children aged 5 to 10 half price. Under 5 yrs \$1.00

FREE with this catering package:

- ☑ Disposable plastic dinnerware package – valued at \$1.50pp
Includes plate, plastic knife, fork and paper serviette.

Dessert Option \$1.90pp (save \$4.00)

Includes disposable bowl, spoon and napkin.



- ◆ **Lemon Cheesecake** - Vanilla sponge cake then a layer of cheesecake with a sweet lemon topping.
- ◆ **Black Forest Cake** - Layers of chocolate cake, cream and cherry filling topped with flaked chocolate.
- ◆ **Pavlova** - Traditional Aussie favourite. Fresh fruit toppings and cream.



Catering and Hire Combination Bonus

Combine your Catering with Marquee Hire and receive a FREE case of bubbly!

Our gift to you valued at \$300.

Call now as this offer is limited.

When catering is over \$1,000 and hire value is over \$600



The Great Office BBQ

Ready to Serve

All serving utensils and dinnerware supplied. Generous portions and freshly prepared. Delivered steaming hot and ready to serve, anytime, day or night anywhere in Sydney or we can cook onsite.

New York Strip (200g)

A thick and mouthwatering sirloin renowned for being flavoursome, juicy and tender.

Honey and Soy Chicken Skewers

Lean, tasty and hand made.

Thin Sausages

Tasty butcher style beef sausages.

Tomato and basil vegetarian sausages

Caramelised Onions

Served with your choice of 4 gourmet salads hand made using premium ingredients:

- ◆ Freshly prepared garden salad. Our premium Garden Salad is made with assorted mixed leaves, julienne red capsicum and carrot, sliced cucumber and Spanish onion.
- ◆ Asian Hokkien noodle salad with crisp greens and a light Asian style dressing
- ◆ Tandoori chicken salad
- ◆ Prawn and mango salad with egg noodles
- ◆ Tomato and bocconcini salad with fresh herbs
- ◆ Caesar salad with crispy bacon
- ◆ Italian pasta salad with a tomato and onion pomodoro sauce, fetta, olives and seasonal vegetables
- ◆ Gourmet Greek salad
- ◆ Special potato, egg and bacon Salad

Freshly Baked Bread Rolls

Condiments - Includes salt and pepper, mustard and sauces.

Dinnerware - Disposable plates, bowls, knives, forks, spoons, rubbish bags and napkins.

All serving utensils including bowls, tongs, breadbasket, spoons.

Price: \$22.90 per person - Includes GST
Children aged 5 to 10 half price. Under 5 yrs \$1.00.

Optional Extras

- ◆ Desserts (chose two for \$4.90pp)
- ◆ Chef
- ◆ Wait staff
- ◆ Party hire – tables, chairs, marquees and much more



The Deluxe Aussie BBQ

Deluxe Menu

This is one of our most popular menus. Includes scotch fillet steaks, lean chicken skewers, sausages, four 'top of the range' gourmet salads. We can deliver and cook your BBQ anywhere and at any time to suit your function.

Scotch Fillet Steak

Generous portions of grain-fed scotch fillet, aged and barbequed to perfection.

Chicken Skewers

Your choice of honey and soy or herb and garlic chicken skewers.

Thin Sausages

Tasty butcher style beef sausages.

Vegetable Skewers

Char-grilled vegetable skewers with mushroom, capsicum, red onion, pineapple, zucchini and cherry tomato.

Sliced Onions

Served with your choice of 4 gourmet salads hand made using premium ingredients:

- ◆ Freshly prepared garden salad Our premium Garden Salad is made with assorted mixed leaves, julienne red capsicum and carrot, sliced cucumber and Spanish onion.
- ◆ Asian Hokkien noodle salad with crisp greens and a light Asian style dressing
- ◆ Tandoori chicken salad
- ◆ Prawn and mango salad with egg noodles
- ◆ Tomato and bocconcini salad with fresh herbs
- ◆ Caesar salad with crispy bacon
- ◆ Italian pasta salad with a tomato and onion pomodoro sauce, fetta, olives and seasonal vegetables
- ◆ Gourmet Greek salad
- ◆ Special potato, egg and bacon Salad

Freshly Baked Bread Rolls, **Condiments** - Includes salt and pepper, mustard and sauces.

Price: \$22.90 per person - Includes GST
Children aged 5 to 10 half price. Under 5 yrs \$1.00.

FREE with this catering package:

- Fresh King Prawns on the buffet with lemon wedges and seafood sauce
- Melamine dinnerware package valued at \$2.50pp
Includes melamine plate, stainless knife and fork with paper serviette.



Dessert Option \$1.90pp (save \$4.00)

Includes disposable bowl, spoon and napkin.



- ◆ **Lemon Cheesecake** - Vanilla sponge cake then a layer of cheesecake with a sweet lemon topping.
- ◆ **Black Forest Cake** - Layers of chocolate cake, cream and cherry filling topped with flaked chocolate.
- ◆ **Pavlova**- Traditional Aussie favourite. Fresh fruit toppings and cream.



Catering and Hire Combination Bonus

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Seafood BBQ

Deluxe Menu

Prawn skewers and barramundi fillets barbequed to perfection served with all four 'top of the range' gourmet salads. We can cook this amazing food in front of your guests.

Hot skewered garlic king prawns

Six hot skewered King prawns in a garlic and parsley infused butter.

Seasoned Barramundi Fillets

Barbequed barramundi fillets (300 grams) seasoned with garlic, butter and lemon wedges.

Scotch Fillet Steak

Generous portions of grain-fed scotch fillet, aged and barbequed to perfection.

Vegetable Skewers

Char-grilled vegetable skewers with mushroom, capsicum, red onion, pineapple, zucchini and cherry tomato.

Sliced Onions

Served with your choice of 4 gourmet salads hand made using premium ingredients:

- ◆ Freshly prepared garden salad Our premium Garden Salad is made with assorted mixed leaves, julienne red capsicum and carrot, sliced cucumber and Spanish onion.
- ◆ Asian Hokkien noodle salad with crisp greens and a light Asian style dressing
- ◆ Tandoori chicken salad
- ◆ Prawn and mango salad with egg noodles
- ◆ Tomato and bocconcini salad with fresh herbs
- ◆ Caesar salad with crispy bacon
- ◆ Italian pasta salad with a tomato and onion pomodoro sauce, fetta, olives and seasonal vegetables
- ◆ Gourmet Greek salad
- ◆ Special potato, egg and bacon Salad

Freshly Baked Bread Rolls, Condiments: Includes salt and pepper, mustard and sauces.

Price: \$34.90 per person - Includes GST

Children aged 5 to 10 half price. Under 5 yrs \$1.00

FREE with this catering package:

- Fresh King Prawns on the buffet with lemon wedges and seafood sauce
- Melamine dinnerware package - valued at \$2.50pp
Includes melamine plate, stainless knife and fork with paper serviette.



Dessert Option \$1.90pp (save \$4.00)

Includes disposable bowl, spoon and napkin.



- ◆ **Lemon Cheesecake** - Vanilla sponge cake then a layer of cheesecake with a sweet lemon topping.
- ◆ **Black Forest Cake** - Layers of chocolate cake, cream and cherry filling topped with flaked chocolate.
- ◆ **Pavlova** - Traditional Aussie favourite. Fresh fruit toppings and cream.

Catering and Hire Combination Bonus

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Sticky Ribs

“I love ribs! This menu reflects my passion and enthusiasm for all things meat. Forget the knife and fork and dig in – The ultimate meat lovers feast.” (David Warne, owner)

Sticky Pork Spare Ribs

Finger licking pork spare ribs slow cooked with a delicious glaze.

American Style Barbequed Beef Ribs

These delicious beef ribs are marinated then slow cooked for four hours. They are finished over a hickory smoked barbeque and coated in a tangy sauce.



Buffalo Wings

Delicious spicy wings coated in our chef's secret cayenne pepper and butter sauce.

Served with:

- ◆ Corn on the cob
- ◆ Spicy potato wedges
- ◆ Steaming Hot Jacket Potatoes - With lashings of sour cream
- ◆ Gourmet garden salad
- ◆ Crispy Fresh Coleslaw Salad

Freshly Baked Bread Rolls

Condiments: Includes salt and pepper and sauces.

Includes a bib.

Price: \$29.90 per person - Includes GST

FREE with this catering package:

- Melamine dinnerware package valued at \$2.50pp
Includes melamine plate, stainless knife and fork with paper serviette.

Dessert Option \$1.90pp (save \$4.00)

Includes disposable bowl, spoon and napkin.



- ◆ **Lemon Cheesecake** - Vanilla sponge cake then a layer of cheesecake with a sweet lemon topping.
- ◆ **Black Forest Cake** - Layers of chocolate cake, cream and cherry filling topped with flaked chocolate.
- ◆ **Pavlova** - Traditional Aussie favourite. Fresh fruit toppings and cream.



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Summer Buffet

Deluxe Menu

*Delight your guests with a wonderful array of delicious seafood fresh from the markets...
All without lifting a finger! Special occasion menus guaranteed to impress.*

Fresh Premium Oysters

We guarantee these oysters are shucked just before coming out to your function. We choose the freshest produce available at the markets on the day.

King Prawns - We only buy the best quality available on the day of your function. Served with lemon wedges and seafood sauce.

Smoked Salmon

Honey Glazed Leg Ham (on the bone)

Traditionally smoked and baked with cloves and our special glaze

Cold Sliced Meats - Salami and roast beef.

Chicken

Mouthwatering, slow roasted marinated chicken pieces. A guaranteed crowd pleaser.

Served with your choice of 4 gourmet salads hand made using premium ingredients:

- ◆ Freshly prepared garden salad. Our premium Garden Salad is made with assorted mixed leaves, julienne red capsicum and carrot, sliced cucumber and Spanish onion.
- ◆ Asian Hokkien noodle salad with crisp greens and a light Asian style dressing
- ◆ Tandoori chicken salad
- ◆ Prawn and mango salad with egg noodles
- ◆ Tomato and bocconcini salad with fresh herbs
- ◆ Caesar salad with crispy bacon
- ◆ Italian pasta salad with a tomato and onion pomodoro sauce, fetta, olives and seasonal vegetables
- ◆ Gourmet Greek salad
- ◆ Special potato, egg and bacon Salad

Freshly Baked Bread Rolls.

Condiments- Fresh lemon wedges, seafood, dressings, butter portions, salt and pepper.

Price: \$34.90 per person - Includes GST

Children aged 5 to 10 half price. Under 5 yrs \$1.00

FREE with this catering package:

- Melamine dinnerware package valued at \$2.50pp
Includes melamine plate, stainless knife and fork with paper serviette.

Dessert Option \$1.90pp (save \$4.00)

Includes disposable bowl, spoon and napkin.



- ◆ **Lemon Cheesecake** - Vanilla sponge cake then a layer of cheesecake with a sweet lemon topping.
- ◆ **Black Forest Cake** - Layers of chocolate cake, cream and cherry filling topped with flaked chocolate.
- ◆ **Pavlova** - Traditional Aussie favourite. Fresh fruit toppings and cream.



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Surf and Turf

Deluxe Menu

Please both seafood and meat lovers with this premium menu. Cold platters of fresh king prawns, oysters and roast chicken served with scotch fillet steaks straight from the hot plate.

Scotch Fillet Steak

Generous portions of grain-fed scotch fillet, aged and barbequed to perfection.



Fresh Premium Oysters

We guarantee these oysters are shucked just before coming out to your function. We choose the freshest produce available at the markets on the day.

King Prawns

We only buy the best quality available on the day of your function.

Chicken

Mouthwatering, slow roasted marinated chicken pieces. A guaranteed crowd pleaser.

Served with your choice of 4 gourmet salads hand made using premium ingredients:

- ◆ Freshly prepared garden salad. Our premium Garden Salad is made with assorted mixed leaves, julienne red capsicum and carrot, sliced cucumber and Spanish onion.
- ◆ Asian Hokkien noodle salad with crisp greens and a light Asian style dressing
- ◆ Tandoori chicken salad
- ◆ Prawn and mango salad with egg noodles
- ◆ Tomato and bocconcini salad with fresh herbs
- ◆ Caesar salad with crispy bacon
- ◆ Italian pasta salad with a tomato and onion pomodoro sauce, fetta, olives and seasonal vegetables
- ◆ Gourmet Greek salad
- ◆ Special potato, egg and bacon Salad

Freshly Baked Bread Rolls. **Condiments:** Fresh lemon wedges, seafood, tomato and BBQ sauce, dressings, butter, salt and pepper.

Price: \$34.90 per person - Includes GST
Children aged 5 to 10 half price. Under 5 yrs \$1.00.

FREE with this catering package:

- Melamine dinnerware package valued at \$2.50pp
Includes melamine plate, stainless knife and fork with paper serviette.

Dessert Option \$1.90pp (save \$4.00)

Includes disposable bowl, spoon and napkin.



- ◆ **Lemon Cheesecake** - Vanilla sponge cake then a layer of cheesecake with a sweet lemon topping.
- ◆ **Black Forest Cake** - Layers of chocolate cake, cream and cherry filling topped with flaked chocolate.
- ◆ **Pavlova** - Traditional Aussie favourite. Fresh fruit toppings and cream.



Catering and Hire Combination Bonus

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Cocktail Food

Affordable Finger Food and Gourmet Canapés

We offer a wide range of quality handmade finger food designed to suit all styles of functions or events.

Our Affordable Finger Food and Gourmet Canapé packages have been tried and tested over a number of years and are the most popular of our cocktail food ranges. If you require a particular item that is not listed or wish to customise your menu, please speak to our friendly customer service team.

In response to customer demand, we have recently introduced a new gluten free menu.

We provide professional chefs and wait staff who will cook, present, serve your food and clean up.

Full Meal – Packages from \$11.90 to \$36.90pp

One of the important benefits of a cocktail party is that you are able to entertain large numbers of people without needing seating. This style of function also encourages your guests to mingle. Our full meal menus are designed to provide a full dinner or lunch for your guests.

Light Meal – Packages from \$9.90 to \$28.90pp

These packages are ideal for functions where you need to provide cocktail food over drinks, not a full meal. We find that most typically this style of function would be held over one to two hours.

Appetisers – Packages from \$5.90 to \$14.90pp

Choose four items from our wide range of menus to be served before your main meal.

All of our finger food and canapés are served with dipping sauces and condiments. We also supply cocktail serviettes.

For your convenience we also provide affordable beverage packages that can include alcohol along with all soft drinks, juices, glasses, and a bar with linen and bar staff.



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Finger Food Package Number #1

Mini quiche Lorraine

These cocktail sized quiches with a traditional Lorraine cheese and bacon filling are handmade with light pastry.



Sesame prawn toast

Bites of King prawn with toasted sesame seeds on crispy toast.

Spinach & cheese triangles

Spinach with a feta and parmesan cheese mix encased in a crisp filo pastry. (v)

Vegetable mini spring rolls

A delicious combination of Asian greens including Chinese cabbage and carrot. Served with a sweet chilli dipping sauce. (v)

Cocktail samosas

Crispy pastry triangle filled with Asian greens and turmeric. Mild flavour. (v)

Thai Fish Cakes

Popular fish cakes with coriander pieces, spring onion and chilli. Served with a sweet chilli dipping sauce.

Zucchini flan tartlets

These zucchini flan tartlets are made without pastry. (v)

Mini supreme pizza

Red and green capsicum, diced ham and cheese on a tomato base.

Tasty meat balls

100% Australian beef. Served with tomato and barbeque sauce.

Cocktail sausage rolls

Made with the perfect pastry, these bite size delicacies are filled with beef. We also offer a vegetable filling perfect for vegetarians.

Full Meal (All 10 items) \$11.90 per guest - Includes GST

Light Meal (Choose 8) \$9.90 per guest - Includes GST

Appetiser (Choose 4) \$5.90 per guest - Includes GST

Children aged 5 to 10 half price. Under 5 yrs \$1.00.

Packages can be customised. Please ask our friendly staff for more information.

Finger Food Package Number #2

NOODLE BOX: Potato Wedges

Hot potato wedges with a paprika dusting served with a dollop of sour cream in individual noodle boxes. (v)

Honey & Soy chicken cocktail skewers

Tasty chicken skewers marinated in honey and soy.



Salmon mornay profiteroles

Delicious profiteroles filled with tasty salmon mornay.



Selection of gourmet vol-au-vents

Light handmade puff pastry cases with four different fillings. These delicious beef, seafood Mornay, vegetable and spinach filled vol-au-vents are perfect for appetisers and cocktail parties. (v = half)

Curried beef pastizzi

Handmade crispy flaked pastry filled with lean beef, curry, and tomato puree and diced vegetables.

Mini lamb and rosemary pies

The lamb and rosemary is a perfect blend to entice the taste buds. The handmade pie crust melts in your mouth. The tastiest party pies in Sydney!

Cocktail samosas

Crispy pastry triangle filled with Asian greens and turmeric. Mild flavour. (v)



Spinach & cheese triangles

Spinach with a feta and parmesan cheese mix encased in a crisp filo pastry. (v)

Vegetable mini spring rolls

A delicious combination of Asian greens including Chinese cabbage and carrot. Served with a sweet chilli dipping sauce. (v)

Mini quiche Lorraine

These cocktail sized quiches with a traditional Lorraine cheese and bacon filling are handmade with light pastry.

Thai Fish Cakes

Popular fish cakes with coriander pieces, spring onion and chilli. Served with a sweet chilli dipping sauce.

Cocktail sausage rolls

Made with the perfect pastry, these bite size delicacies are filled with beef. We also offer a vegetable filling.

Sesame prawn toast

Bites of King prawn with toasted sesame seeds on crispy toast.

SOMETHING SWEET

Chocolate mud cake squares

Bite size pieces of chocolate mud cake.

Full Meal (Choose 12) \$16.90 per guest - Includes GST

Light Meal (Choose 8) \$13.50 per guest - Includes GST

Appetiser (Choose 4) \$6.90 per guest - Includes GST

Children aged 5 to 10 half price. Under 5 yrs \$1.00.

Packages can be customised. Please ask our friendly staff for more information.

Finger Food Package Number #3

NOODLE BOX OPTIONS

- ◆ **Hokkien salad noodle box**
Crisp shredded vegetables with Hokkien noodles dressed with a light Asian style sauce (v)
- ◆ **Potato wedges served in a noodle box**
Hot potato wedges with a paprika dusting served with a dollop of sour cream in individual noodle boxes. (v)



Garlic prawn Skewers

Six hot skewered King prawns in a garlic and parsley infused butter



Grilled chorizo pieces

Tasty slices of spicy chorizo sausage made with pork, paprika, onion and garlic.

Roast capsicum & feta mini quiche

Mini quiche with a creamy filling of roasted capsicum and crumbled feta. (v)



Vegetable frittata

Tasty mini frittatas handmade with seasonal vegetables fresh from the markets. (v)

Thai Fish Cakes

Popular fish cakes with coriander pieces, spring onion and chilli. Served with a sweet chilli dipping sauce.



Salmon mornay profiteroles

Delicious profiteroles filled with tasty salmon mornay.

Curried beef pastizzi

Handmade crispy flaked pastry filled with lean beef, curry, and tomato puree and diced vegetables.

Mini lamb and rosemary pies

The lamb and rosemary is a perfect blend to entice the taste buds. The handmade pie crust melts in your mouth. The tastiest party pies in Sydney!

Mini quiche Lorraine

These cocktail sized quiches with a traditional Lorraine cheese and bacon filling are handmade with light pastry.

Selection of gourmet vol-au-vents

Light handmade puff pastry cases with four different fillings. These delicious beef, seafood mornay, vegetable and spinach filled vol-au-vents are perfect for appetisers and cocktail parties. (v = half)

Honey & soy chicken cocktail skewers

Tasty chicken skewers marinated in honey and soy.



Spinach & cheese triangles

Spinach with a feta and parmesan cheese mix encased in a crisp filo pastry. (v)

SOMETHING SWEET

Chocolate profiteroles

Delicious choux pastry coated in chocolate and filled with custard. Watch them disappear!

Individual serve pavlova with fresh fruit

Mini pavlovas topped with fresh cream and seasonal fruit.



Full Meal (Choose 12) \$21.90 per guest - Includes GST

Light Meal (Choose 8) \$16.50 per guest - Includes GST

Appetiser (Choose 4) \$9.50 per guest - Includes GST

Children aged 5 to 10 half price. Under 5 yrs \$1.00.

Packages can be customised. Please ask our friendly staff for more information.

Gourmet Canapés Package Number #1

NOODLE BOX OPTIONS

- ◆ **King Prawn and mango noodle box (New!)**
Mango and King prawn salad tossed through egg noodles and served in a noodle box.
- ◆ **Tandoori chicken noodle box (New!)**
Marinated chicken pieces served with fresh vegetables topped with a dollop of yoghurt.
- ◆ **Thai beef salad noodle box**
Tender strips of beef served in a classic Thai beef salad
- ◆ **Potato wedges served in a noodle box**
Hot potato wedges with a paprika dusting served with a dollop of sour cream in individual noodle boxes.
(v)



Salt and Pepper Calamari

Delicious "Pineapple cut" calamari pieces lightly battered with salt & pepper seasoning. Served with a sweet chili dipping sauce.

Bruschetta

Crunchy slices of toasted French bread topped with tomato, Spanish onion & basil tossed in olive oil. (v)



Honey & soy chicken cocktail skewers

Tasty chicken skewers marinated in honey and soy.

Vegetable frittata

Tasty frittata fingers made with roasted vegetables. (v)

Beef and burgundy pies

Diced beef cooked with red wine, fresh carrot, onion, garlic, herbs and spices and encased in flaky pastry.

Roast capsicum & feta mini quiche

Mini quiche with a creamy filling of roasted capsicum and crumbled feta. (v)



Grilled chorizo pieces

Tasty slices of spicy chorizo sausage made with pork, paprika, onion and garlic. Watch them disappear!

Garlic prawn Skewers

Six hot skewered King prawns in a garlic and parsley infused butter



Mini quiche Lorraine

These cocktail sized quiches with a traditional Lorraine cheese and bacon filling are handmade with light pastry.

Spinach & cheese triangles

Spinach with a feta and parmesan cheese mix encased in a crisp filo pastry. (v)



SOMETHING SWEET

Cookies and Cream Cheesecake

An individual serving of a very popular baked cheesecake loaded with chocolate biscuit pieces and drizzled with white chocolate.

Chocolate profiteroles

Delicious choux pastry coated in chocolate and filled with custard. Watch them disappear!

Fruit Platters

Seasonal fresh fruit platter.



Full Meal (Choose 12) \$26.90 per guest - Includes GST

Light Meal (Choose 8) \$20.50 per guest - Includes GST

Appetiser (Choose 4) \$11.50 per guest - Includes GST

Children aged 5 to 10 half price. Under 5 yrs \$1.00.

Packages can be customised. Please ask our friendly staff for more information.

Gourmet Package Canapés Number #2

NOODLE BOX OPTIONS

- ◆ **King Prawn and mango noodle box (New!)**
Mango and King prawn salad tossed through egg noodles and served in a noodle box.
- ◆ **Tandoori chicken noodle box (New!)**
Marinated chicken pieces served with fresh vegetables topped with a dollop of yoghurt.
- ◆ **Thai beef salad noodle box**
Tender strips of beef served in a classic Thai beef salad
- ◆ **Potato wedges served in a noodle box**
Hot potato wedges with a paprika dusting served with a dollop of sour cream in individual noodle boxes. (v)



Rare roast beef with rocket

Slithers of roast beef served on a mini bun with swiss cheese, rocket, caramelised onion and tomato tapenade.

Chicken Tandoori Skewers

Succulent chicken marinated in traditional Tandoori spices and served with a yoghurt dipping sauce.

Crab Noodle Balls

Seafood wrapped in chow mein and served with a tasty dipping sauce.



Salt and Pepper Calamari

Delicious "Pineapple cut" calamari pieces lightly battered with salt & pepper seasoning. Served with a sweet chili dipping sauce.

Vegetable frittata

Tasty frittata fingers made with roasted vegetables. (v)

Bruschetta

Crunchy slices of toasted French bread topped with tomato, Spanish onion & basil tossed in olive oil. (v)



Beef and burgundy pies

Diced beef cooked with red wine, fresh carrot, onion, garlic, herbs and spices and encased in flaky pastry.

Garlic prawn Skewers

Six hot skewered King prawns in a garlic and parsley infused butter

Roast capsicum & feta mini quiche

Mini quiche with a creamy filling of roasted capsicum and crumbled feta. (v)

Honey & soy chicken cocktail skewers

Tasty chicken skewers marinated in honey and soy.

Spinach & cheese triangles

Spinach with a feta and parmesan cheese mix encased in a crisp filo pastry. (v)



SOMETHING SWEET

Caramel Slice

Individual slices of caramel slice topped with chocolate

Raspberry cheesecake

A smooth and creamy baked cheesecake on a biscuit crumb base topped with raspberries.

Chocolate profiteroles

Delicious choux pastry coated in chocolate and filled with custard.

Citrus Tart

A sweet pastry tart filled with a tangy citrus curd and lightly dusted with icing sugar.

Fruit Platters

Seasonal fresh fruit platter.



Full Meal (Choose 12) \$31.90 per guest - Includes GST

Light Meal (Choose 8) \$24.50 per guest - Includes GST

Appetiser (Choose 4) \$12.90 per guest - Includes GST

Children aged 5 to 10 half price. Under 5 yrs \$1.00.

Packages can be customised. Please ask our friendly staff for more information.

Gourmet Canapés Package Number #3

CHINESE SPOON OPTIONS

- ▽ **Oysters**
Fresh natural Sydney Rock oysters served on a Chinese spoon with a mini lemon wedge.
- ▽ **Mango Chicken**
Smoked chicken, mango and coriander salad served in a Chinese spoon.

NOODLE BOX OPTIONS

- ◆ **Marinated lamb with couscous noodle box (New!)**
Tender strips of marinated lamb fillet atop roasted Mediterranean vegetables and couscous.
- ◆ **King Prawn and mango noodle box (New!)**
Mango and King prawn salad tossed through egg noodles and served in a noodle box.
- ◆ **Tandoori chicken noodle box (New!)**
Marinated chicken pieces served with fresh vegetables and topped with a dollop of yoghurt

Peking Duck Pancake

Pancakes filled with roast Peking duck, shallots and our chef's own Hoi Sin sauce.

Vegetable Rice Paper Rolls

Freshly made rice paper roll comprising of vermicelli flavoured with premium oyster and soy sauce, fresh sliced cucumber, carrot, lettuce and sweet chilli. (v)

Thai beef skewer

Seared tender slices of beef marinated in a mild green curry paste with seeded diced red chilli, fresh coriander, garlic, ginger and fish sauce then Swiss roll skewered.

Prosciutto Rolls

Handmade prosciutto rolls containing a long green bean, semi sun-dried tomato and melted vintage cheese.

Mini Beef Mignon

Beef tenderloin wrapped in bacon, topped with tomato tapenade and a blend of herbs.

Garlic prawn Skewers

Six hot skewered King prawns in a garlic and parsley infused butter

Crab Noodle Balls

Seafood wrapped in chow mein and served with a tasty dipping sauce.

Bruschetta

Crunchy slices of toasted French bread topped with tomato, Spanish onion & basil tossed in olive oil. (v)

Chicken Tandoori Skewers

Succulent chicken marinated in traditional Tandoori spices and served with a yoghurt dipping sauce.

Vegetable frittata

Tasty mini frittatas handmade with seasonal vegetables fresh from the markets. (v)

Beef and burgundy pies

Diced beef cooked with red wine, fresh carrot, onion, garlic, herbs and spices and encased in flaky pastry.

Roast capsicum & feta mini quiche

Mini quiche with a creamy filling of roasted capsicum and crumbled feta. (v)

SOMETHING SWEET

Caramel Tart

A rich baked caramel filling in a fluted tart shell, finished with delicate chocolate piping and a choc caramel duo rosette.

Petite Deluxe Chocolate Cake

A bite sized chocolate cake with chocolate chunks, topped with a luscious chocolate icing and finished with fine chocolate flakes.

Citrus Tart

A sweet pastry tart filled with a tangy citrus curd and lightly dusted with icing sugar.

Raspberry cheesecake

A smooth and creamy baked cheesecake on a biscuit crumb base topped with raspberries.

Chocolate profiteroles

Delicious choux pastry coated in chocolate and filled with custard. Watch them disappear!

Fruit Platters

Seasonal fresh fruit platter.



Full Meal (Choose 12) \$36.90 per guest - Includes GST
Light Meal (Choose 8) \$28.50 per guest - Includes GST
Appetiser (Choose 4) \$14.90 per guest - Includes GST
 Children aged 5 to 10 half price. Under 5 yrs \$1.00.

Packages can be customised. Please ask our friendly staff for more information.

Gluten Free Menu



Garlic prawn skewers

Six hot skewered King prawns in a garlic and parsley infused butter.

Thai beef salad noodle box

Tender strips of beef served in a classic Thai beef salad

King Prawn & mango noodle box

Fresh prawns in a tropical style salad.

Vegetable Skewers



Char-grilled vegetable skewers with mushroom, capsicum, red onion, pineapple, zucchini and cherry tomato.

Thai fish cake with sweet chilli dip

Popular fish cakes with coriander pieces, spring onion and chilli. Served with a sweet chilli dipping sauce.

Malaysian chicken or beef satay skewers

Tasty handmade skewers marinated in a Malaysian style satay sauce.

Chicken party pie

Tasty chicken pie made with gluten free pastry.

Sausage Rolls

Bite sized beef sausage rolls made with the gluten free pastry.

Mini Beef Pies

Tasty party pies with crisp pastry.

Peach and passionfruit cheesecake

A smooth and creamy individual baked cheesecake on a gluten free biscuit crumb base topped with peach and passion fruit.

Jaffa Slice

A marbled flourless chocolate and moist poached orange cake made with almond meal and finished with chocolate ganache.

Chocolate Eclair

Gluten Free bakery chocolate eclair.

Full Meal – Choose 8 items from the above selections

\$24.90 per guest - Includes GST

Minimum of ten guests

No childrens' prices for gluten free meals.



Platters Ready to Serve

No fuss feasting platters - just uncover and serve. Serving platters are provided.
Suitable as a 'delivery only' option



King Prawn Platter

2kg King prawns (approximately 40 prawns), lemon wedges and seafood sauce.
Served with garnishes on a white platter with sauce bowl.

\$79 per platter

Sydney Rock Oyster Platter

36 freshly shucked oysters, lemon wedges and seafood sauce.
Served with garnishes on a white platter with sauce bowl.

\$99 per platter

Large Fruit Platter

Fruit selection: punnet of strawberries, 1/2 pineapple, 4 Kiwi fruit, 1/2 rockmelon, grapes and 1/4 watermelon.

Served on a white platter

We recommend 1 platter for 25 guests

\$49 per platter

Cheese Platter

Brie, vintage cheddar, blue vein, dried fruit and fresh grapes accompanied by an assortment of crackers.

Served on a white platter.

We recommend 1 platter for 10 guests

\$49 per platter

Antipasto Platter

Marinated feta cheese, cabanossi, semi- sundried tomatoes, Kalamata olives, salami, stuffed vine leaves, artichokes, asparagus, leg ham and Turkish bread.

Served on a white platter.

We recommend 1 platter for 12 guests

\$49 per platter

Party Starter Platter (large)

Cabanossi, tasty cheese, savoury biscuits, two dips and corn chips.

Served on a white platter.

\$49 per platter

Packages can be customised.

Please ask our friendly staff for more information.

Combination Christmas Buffet

This menu represents amazing value. Time and time again customers come back for this package. If you have lots of hungry people to feed, want a little variety, don't want to lift a finger, and you want to fill them up for next to nothing, this is the menu for you.

Honey Glazed Leg Ham (on the bone)

Traditionally smoked and baked with cloves and our special glaze

Prime Roast Beef

Guaranteed to be tender, juicy and delicious. Served piping hot with our very own home-style gravy.

Chicken

Mouthwatering, slow roasted marinated chicken pieces. A guaranteed crowd pleaser.

Served with four salads:

- ◆ **Crispy Fresh Coleslaw Salad** - A classic combination of fresh cabbage, carrot, capsicum and celery in a classic dressing.
- ◆ **Creamy Pasta Salad** - A delicious and popular combination of creamy pasta with capsicum, shallots and basil.
- ◆ **Fresh Leafy Tossed Salad** - Various varieties of lettuce, tomatoes, cucumber, red and green capsicum, red onion and carrot served with Italian dressing.
- ◆ **Classic Potato Salad** - With a touch of sour cream, chopped dill and pickled cucumber.



Or choose two salads and our **hot vegetable option** - corn on the cob and mixed steamed vegetables

Steaming Hot Jacket Potatoes - With lashings of sour cream.

Freshly Baked Bread Rolls

Condiments- Includes butter portions, gravy, salad dressings, salt and pepper.

Price: \$20.90 per person - Includes GST
Children aged 5 to 10 half price. Under 5 yrs \$1.00.

FREE with this catering package:

- Disposable plastic dinnerware package – valued at \$1.50pp
Includes plate, plastic knife, fork paper serviette.
- Vegetable lasagne valued at \$30.00

Dessert Option \$1.90pp (save \$4.00)

Includes disposable bowl, spoon and napkin.



- ◆ **Lemon Cheesecake** - Vanilla sponge cake then a layer of cheesecake with a sweet lemon topping.
- ◆ **Black Forest Cake** - Layers of chocolate cake, cream and cherry filling topped with flaked chocolate.
- ◆ **Pavlova**- Traditional Aussie favourite. Fresh fruit toppings and cream.



Catering and Hire Combination Bonus

Combine your Catering with Marquee Hire and receive a FREE case of bubbly!
Our gift to you valued at \$300.
Call now as this offer is limited.
When catering is over \$1,000 and hire value is over \$600



Special Christmas Party Buffet

Deluxe Menu

Honey Glazed Leg Ham (on the bone)

Traditionally smoked and baked with cloves and our special glaze

Prime Roast Beef

Guaranteed to be tender, juicy and delicious. Accompanied by our very own home-style gravy and caramelised onions. Carved off the bone and served by your chef from a spit or on the buffet (spit and/or chef optional).

Chicken

Mouthwatering, slow roasted marinated chicken pieces. A guaranteed crowd pleaser.

And your choice of:

Roast Pork – with crackling!

Chef's favourite. Served with apple sauce and/or delicious gravy or

Roast Legs of Lamb

Lamb is marinated with mint and rosemary



Served with your choice of 4 gourmet salads hand made using premium ingredients:

- ◆ Freshly prepared garden salad Our premium Garden Salad is made with assorted mixed leaves, julienne red capsicum and carrot, sliced cucumber and Spanish onion.
- ◆ Asian Hokkien noodle salad with crisp greens and a light Asian style dressing
- ◆ Tandoori chicken salad
- ◆ Prawn and mango salad with egg noodles
- ◆ Tomato and bocconcini salad with fresh herbs
- ◆ Caesar salad with crispy bacon
- ◆ Italian pasta salad with a tomato and onion pomodoro sauce, fetta, olives and seasonal vegetables
- ◆ Gourmet Greek salad
- ◆ Special potato, egg and bacon Salad

Or choose two salads and our **hot vegetable option** - corn on the cob and mixed steamed vegetables

Steaming Hot Jacket Potatoes with lashings of sour cream.

Freshly Baked Bread Rolls

Condiments: Includes butter portions, gravy, salad dressings, salt and pepper.

Price: \$25.90 per person - Includes GST
Children aged 5 to 10 half price. Under 5 yrs \$1.00

FREE with this catering package:

- Fresh King Prawns on the buffet with lemon wedges and seafood sauce
- Melamine dinnerware package valued at \$2.50pp
Includes melamine plate, stainless knife and fork with paper serviette.
- Vegetable lasagne valued at \$30.00
- Free tea and coffee package including foam cups valued at \$1.00 per guest
(urn hire available)



Dessert Option \$1.90pp (save \$4.00)

Includes disposable bowl, spoon and napkin.



- ◆ **Lemon Cheesecake** - Vanilla sponge cake then a layer of cheesecake with a sweet lemon topping.
- ◆ **Black Forest Cake** - Layers of chocolate cake, cream and cherry filling topped with flaked chocolate.
- ◆ **Pavlova** - Traditional Aussie favourite. Fresh fruit toppings and cream.

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When catering is over \$1,000 and hire value is over \$600



The Great Christmas Party Buffet

Deluxe Menu

The best value three course Christmas meal in town! Amazing variety and generous portions.

Appetisers

Choose four items:

Garlic King Prawn Skewers	Capsicum and feta quiches	Spinach & cheese triangles	Vegetable frittata fingers
Thai Fish Cakes	Mini lamb & rosemary pies	Cocktail samosas	Potato wedges in noodle boxes

Prime Roast Beef

Guaranteed to be tender, juicy and delicious. Accompanied by our very own home-style gravy and caramelised onions. Carved off the bone and served by your chef from a spit or on the buffet (spit and/or chef optional).

Chicken

Mouthwatering, slow roasted marinated chicken pieces. A guaranteed crowd pleaser.

Honey Glazed Leg Ham (on the bone)

Traditionally smoked and baked with cloves and our special glaze

Roast Pork – with crackling!

Chef's favourite. Served with apple sauce and/or delicious gravy **AND**

Roast Legs of Lamb

Lamb is marinated with mint and rosemary

Served with your choice of 4 gourmet salads hand made using premium ingredients:

- ◆ Freshly prepared garden salad Our premium Garden Salad is made with assorted mixed leaves, julienne red capsicum and carrot, sliced cucumber and Spanish onion.
- ◆ Italian pasta salad with a tomato and onion pomodoro sauce, fetta, olives and seasonal vegetables
- ◆ Asian Hokkien noodle salad with crisp greens and a light Asian style dressing
- ◆ Tandoori chicken salad
- ◆ Prawn and mango salad with egg noodles
- ◆ Tomato and bocconcini salad with fresh herbs
- ◆ Caesar salad with crispy bacon
- ◆ Gourmet Greek salad
- ◆ Special potato, egg and bacon Salad



OR choose two salads and our **hot vegetable option** - corn on the cob and mixed steamed vegetables

Freshly Baked Bread Rolls

Steaming hot jacket potatoes with lashings of sour cream.

Condiments - Includes butter portions, sauces, gravy, salad dressings, salt and pepper.

Desserts

- ◆ **Mince Pies** - Individual Fruit Mince Pies with custard.
- ◆ **Pavlova** - Traditional Aussie favourite. Individual pavlovas with fresh fruit toppings and cream.
- ◆ **Lemon Cheesecake** - Vanilla sponge cake then a layer of cheesecake with a sweet lemon topping

Price: \$35.90 per person - Includes GST
Children aged 5 to 10 half price. Under 5 yrs \$1.00.

FREE with this catering package:

- Fresh King Prawns on the buffet with lemon wedges and seafood sauce
- China dinnerware package with china bowl - valued at \$3.50pp
Includes China plate and dessert bowl with stainless knife, fork and spoon.
Premium 4 ply serviettes.
- Vegetable lasagne valued at \$30.00
- Tea, percolated coffee, urn, china cups and saucers, milk, sugar and stirrers
(valued at \$2.90pp)





Catering and Hire Combination Bonus

Combine your Catering with Marquee Hire and receive a FREE case of bubbly!

Our gift to you valued at \$300.

Call now as this offer is limited.

When catering is over \$1,000 and hire value is over \$600



Formal Packages

Table Service

We guarantee excellent presentation of your plated meals and generous servings. All meals are prepared with ingredients fresh from the markets by experienced and professional chefs in our commercial kitchen. Your menu can be customised by our experienced staff to suit your individual requirements.

Inclusions

Includes main meals, table salads, fresh breads, desserts, cutlery and formal crockery.

Formal dinnerware package included - valued at \$4.90pp

"Elite" china plate, side plate, dessert bowl and premium "Princess" stainless knife, fork and dessert spoon (includes washing up). Premium 4 ply serviettes for dinner and dessert.

Entrees are available for an additional \$7.90 (see following pages) or choose from our wide selection of appetiser packages.



Mains (Choose two main courses to be served alternatively.)

Chicken Supreme

Oven roasted chicken supreme set on a bed of baked potato and drizzled with white wine and mushroom sauce. Served with steamed long green beans and finished with shavings of parmesan cheese.

Double Rack of Lamb

Tender lamb rack with red wine jus served on a bed of baked potato and topped with caramelised onions and a garnish of fresh rosemary. Accompanied by steamed long green beans.

Barramundi Fillet

Baked barramundi fillet with lemon and garlic butter sauce. Served on a bed of baked potato and steamed long green beans.

New York Strip

A thick and mouth watering sirloin steak served with caramelised onions and red wine glaze. Accompanied by baked potatoes and steamed long green beans.

Veal Scallopini

Thinly sliced veal sautéed and served with a tomato, mushroom and wine sauce. Accompanied by a lemon wedge, baked potatoes and steamed long green beans.

Lamb Shanks with Tomato and Gremolata

These lamb shanks have been slow cooked in a tomato based sauce for many hours and will melt in your mouth. They are finished with a flat leaf parsley, garlic and lemon zest gremolata and served with baked potatoes and steamed long green beans.

King Fish Fillet on Asian Greens

Pan fried King Fish fillet served on a bed of asian greens and topped with a mango and herb salsa. Accompanied by baked potatoes.

Vegetable Quiche (vegetarian option)

Accompanied by:

Gourmet Garden salad - Assorted mixed leaves, sliced cucumber, julienne red capsicum and carrot. Freshly baked bread selection, including French, sourdough and whole meal.

Condiments, mustards and dressings

Desserts (Choose two desserts served with sliced fruits and whipped cream.)

- ◆ **Individual serve pavlova** served with fresh fruit and cream.
- ◆ **Chocolate profiteroles** - Delicious choux pastry coated in chocolate and filled with creamy custard.
- ◆ **Sticky date pudding** with caramel sauce and ice cream
- ◆ **Soft centred chocolate pudding** with chocolate sauce
- ◆ **Individual lemon curd tart** with vanilla cream

Price: \$39.90 per person. Includes GST

Internationally Inspired Menus

Your menu can be customised by our friendly and experienced staff to suit your individual requirements.

All meals are prepared with ingredients fresh from the markets by experienced and professional chefs in our commercial kitchen. We guarantee large healthy servings.

Inclusions

Includes main meals, sides, desserts, stainless cutlery, paper napkins and melamine plates. Both menu styles include a range of white and multigrain bread rolls and all condiments.

Entrees are available for an additional \$7.90 or choose from our wide selection of appetisers.

Menu packages can be customised to suit individual needs, including gluten free options.



Sit Down Plated Menu Package \$24.90pp

Choose two substantial mains for alternative service. Accompanied by one side dish of choice for each main meal. Includes main meals, sides and desserts.

Buffet Style Menu Package \$24.90pp

Choose up to three main options to be served with your choice of three side dishes. Minimum numbers apply. Includes main meals, sides and desserts.

Mains

Lamb Souvlaki with tzatziki

Infused with white wine and lemon juice, these healthy Greek-style skewers (3 pp) are deliciously tangy at every mouthful. Served with pita bread.

Coq Au Vin

French style chicken pieces with onion and vegetables slow cooked in a red wine sauce. Served with steamed rice.

Beef Stroganoff

This classic Russian dish consisting of strips of lean beef sautéed and served in a Greek-style yoghurt sauce with paprika, onions and mushrooms. Served with Jasmine rice.

Green chicken curry

Thai style green chicken curry with vegetables. Served with steamed Jasmine rice.

Butter chicken

Grilled chicken that has been marinated overnight in a yogurt and spice mixture is served in a mild tomato based sauce. Accompanied by steamed rice.

Vegetable lasagne

Ratatouille encased in pasta sheets and layered with a rich béchamel sauce.

Beef lasagne

Bolognese sauce (beef) encased in pasta sheets and layered with a rich béchamel sauce.

Greek Meatballs

Beef mince flavoured with lemon and oregano then baked in tomato sauce. Served with steamed rice.

Beef Bourguignon

Slow cooked in the traditional French style with red wine and mushrooms. Served with steamed rice.

Lamb curry with vegetables

Tomato based mild curry with seasonal vegetables. Served with steamed rice.

Garden Vegetable Quiche

A classic vegetable quiche filled with corn, broccoli, carrots and beans baked in whole egg and fresh cream on a light pastry base.

Sides

- ◆ Gourmet potato, egg and bacon Salad
- ◆ Gourmet Greek salad
- ◆ Gourmet garden salad
- ◆ Asian Hokkien noodle salad with crisp greens and a light Asian style dressing
- ◆ Tandoori chicken salad
- ◆ Prawn and mango salad with egg noodles
- ◆ Tomato and bocconcini salad with fresh herbs
- ◆ Caesar salad with crispy bacon
- ◆ Italian pasta salad with tomato “pomodoro” sauce, fetta, olives and vegetables
- ◆ Hot steamed vegetable option (includes corn, carrots, green beans, peas)
- ◆ Hot roast vegetable option (includes pumpkin, carrot and potato)
- ◆ Potato bake



Desserts

All desserts are served with fresh fruit

- ◆ Lemon Cheesecake
- ◆ Black Forest Cake
- ◆ Sticky date pudding with caramel sauce
- ◆ Individual mini pavlovas with fresh fruit and cream
- ◆ Tiramisu
- ◆ Apple crumble with cream
- ◆ Chocolate cake
- ◆ Butter cake
- ◆ Carrot cake
- ◆ Banana cake



Catering and Hire Combination Bonus

Combine your Catering with Marquee Hire and receive a FREE case of bubbly!

Our gift to you valued at \$300.

Call now as this offer is limited.

When catering is over \$1,000 and hire value is over \$600



Entrées

These tasty entrees can be added to any plated meal package.



King Prawn and mango salad \$7.90pp

Mango and King prawn salad tossed through egg noodles.

Tandoori chicken salad \$7.90pp

Marinated chicken pieces with rice and fresh vegetables served with a yoghurt garnish.

Marinated lamb served with couscous \$7.90pp

Tender strips of marinated lamb fillet atop roasted Mediterranean vegetables and couscous.

Gourmet Caesar salad \$7.90pp

Cos lettuce, crispy bacon, boiled eggs, shaved parmesan, cherry tomatoes, croutons, diced Spanish onion served with a dijonaise dressing.

Thai beef salad \$7.90pp

Tender strips of beef served in a classic thai beef salad

Barbequed Duck salad \$9.90pp

Tasty Chinese duck on a bed of crisp shredded vegetables with Hokkien noodles dressed with a light Asian style sauce.

Vegetable Fritattas \$7.90pp

Handmade fritattas with seasonal vegetables. Served with garden salad.

Winter Warmers \$4.90pp

- ◆ Minestrone Soup
- ◆ Vegetable Soup
- ◆ Pea and ham Soup
- ◆ Chicken and vegetable Soup
- ◆ Pumpkin Soup
- ◆ Potato and bacon Soup
- ◆ Chicken and sweet corn Soup

Small Group Packages

Designed for groups of up to 30 people

Delivered steaming hot and carved ready to serve, anytime, day or night. All serving utensils and dinnerware supplied. Generous portions and freshly prepared. Delivered anywhere in Sydney.

Roast Package

Choose two roast meats that will be carved ready for you to serve:

- ◆ Roast beef
- ◆ Mouthwatering, slow roasted marinated chicken pieces
- ◆ Lamb leg roast (lean)
- ◆ Pork leg roast

Choose three gourmets salads from the selection:

- ◆ Gourmet Greek Salad
- ◆ Gourmet Potato, Egg and Bacon Salad
- ◆ Gourmet Garden Salad
- ◆ Gourmet Italian Pasta Salad

Served with:

- ◆ Vegetable lasagne (12 portions)
- ◆ 30 Hot jacket potatoes with sour cream
- ◆ 40 Fresh bread rolls with butter portions
- ◆ Chocolate mud cake and strawberry cheesecake (30 portions)
- ◆ Disposable plates, bowls, knives, forks, spoons and napkins
- ◆ Gravy, salt, pepper and salad dressings
- ◆ All serving utensils including bowls, tongs, breadbasket, spoons
- ◆ Chef's hat for a bit of fun

Quality of roasts and salads guaranteed.



\$540.00 without dessert (including delivery and GST)
\$590.00 with dessert (including delivery and GST)

BBQ Package

Choose two BBQ items to be delivered cooked and ready for you to serve:

- ◆ Gourmet butcher style beef sausages
- ◆ Chicken skewers (honey and soy or herb and garlic)
- ◆ Fresh beef burgers

Choose three gourmets salads from the selection:

- ◆ Gourmet Greek Salad
- ◆ Gourmet Potato, Egg and Bacon Salad
- ◆ Gourmet Garden Salad
- ◆ Gourmet Italian Pasta Salad

Served with:

- ◆ Vegetable lasagne (12 portions)
- ◆ 30 Hot jacket potatoes with sour cream
- ◆ 40 Fresh bread rolls with butter portions
- ◆ Chocolate mud cake and strawberry cheesecake (30 portions)
- ◆ Disposable plates, bowls, knives, forks, spoons and napkins
- ◆ Gravy, salt, pepper and salad dressings
- ◆ All serving utensils including bowls, tongs, breadbasket, spoons
- ◆ Chef's hat for a bit of fun

Quality of meat and salads guaranteed.



\$540.00 without dessert (including delivery and GST)
\$590.00 with dessert (including delivery and GST)

Breakfast Menus

1) Big Breakfast

\$19.90pp

Package includes:

<ul style="list-style-type: none"> ◆ Fried eggs ◆ Crispy bacon ◆ Grilled tomatoes ◆ Buttered mushrooms ◆ Chipolata sausages ◆ BBQ hash-browns ◆ Fresh bread rolls ◆ Tomato and BBQ sauce ◆ Mixed fruit platter 	<ul style="list-style-type: none"> ◆ Assorted muffins and pastries ◆ Bottled water ◆ Fruit juices ◆ Tea and coffee package - includes urn, tea, percolated coffee, china cups and saucers with teaspoons ◆ Buffet tables with linen ◆ Setup, all cleaning and rubbish removal
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2) Classic Breakfast

\$14.90pp

Package includes:

<ul style="list-style-type: none"> ◆ Fried eggs ◆ Crispy bacon ◆ Grilled tomatoes ◆ Chipolata sausages ◆ Tomato and BBQ sauce ◆ Fresh bread rolls 	<ul style="list-style-type: none"> ◆ Fruit juices ◆ Bottled water ◆ Tea and coffee package - includes urn, tea, percolated coffee, foam cups, and teaspoons ◆ Buffet tables with linen ◆ Setup, all cleaning and rubbish removal
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3) Bacon & egg and breakfast sausages on a roll

\$7.90pp
(Min 50 people)

Package includes:

<ul style="list-style-type: none"> ◆ Bacon & eggs and breakfast sausages served on a roll (2 rolls per person) ◆ Tomato and BBQ sauce 	<ul style="list-style-type: none"> ◆ Buffet tables with linen ◆ Disposable serviettes ◆ Setup, all cleaning and rubbish removal
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Available at any hour – no surcharge for early mornings!
Prices include GST

Sandwiches & Wraps

Basic Mixed Sandwich Platter

\$59 (including GST) for 40 sandwich triangles

- ♦ Ham & cheese
- ♦ Cheese & tomato
- ♦ Egg & lettuce (v)
- ♦ Chicken & coleslaw
- ♦ Garden salad (v)



One platter is designed to feed 6 to 7 people.

These sandwiches are made fresh each morning on wholegrain and white bread.

Individual sandwiches can also be ordered for \$6.50 each.

Classic Mixed Sandwich Platter

\$69 (including GST) for 40 sandwich triangles

- ♦ Roast beef & rocket
- ♦ Chicken & coleslaw
- ♦ Smoked ham sliced off the bone & Dijonnaise
- ♦ Cottage cheese & tomato relish (v)
- ♦ Tuna & lettuce
- ♦ Garden salad (v)

One platter is designed to feed 6 to 7 people.

These sandwiches are made fresh each morning on quality European wholegrain and white bread.

Individual sandwiches can also be ordered for \$7.50 each.

Gourmet Mixed Sandwich Platter

\$79 (including GST) for 40 sandwich triangles

- ♦ Smoked salmon, cream cheese & rocket
- ♦ Gourmet chicken salad
- ♦ Turkey & cranberry
- ♦ BLT
- ♦ Garden salad (v)
- ♦ Smoked ham sliced off the bone & Dijonnaise
- ♦ Cottage cheese & tomato relish (v)

One platter is designed to feed 6 to 7 people.

These sandwiches are made fresh each morning on quality European wholegrain and white bread.

Individual sandwiches can also be ordered for \$8.50 each.

Mixed Wrap Platter

\$49 (including GST) for 5 full sized wraps cut in half

- ♦ Chicken caesar wrap
- ♦ Chicken & semi dried tomato wrap
- ♦ Ham, tasty cheese & Dijonnaise wrap
- ♦ Cheddar cheese, semi sundried tomato, mayonnaise, carrot, iceberg lettuce
- ♦ Smoked salmon, cream cheese & rocket wrap

One platter is designed to feed 5 people.

These wraps are made fresh each morning on wholemeal pita bread.

Individual wraps can also be ordered for \$9.90 each.

Individual Lunch Packs

Standard Sandwich Lunch Pack

\$9.90 per pack

- ◆ 2 x sandwich
- ◆ Piece of fruit (apple or banana)
- ◆ 375ml bottle of water

Range of sandwiches includes:

- ◆ Ham and cheese
- ◆ Chicken and coleslaw
- ◆ Garden salad

Gourmet Sandwich Lunch Pack

\$12.90 per pack

- ◆ 2 x gourmet sandwich
- ◆ Piece of fruit (apple or banana)
- ◆ 375ml bottle of water

Range of gourmet sandwiches includes:

- ◆ Gourmet chicken salad
- ◆ Turkey and cranberry
- ◆ Smoked ham off the bone with Dijonnaise
- ◆ Garden salad

Gourmet Wrap Lunch Pack

\$14.50 per pack

- ◆ 2 x gourmet wrap
- ◆ Piece of fruit (apple or banana)
- ◆ 375ml bottle of water

Range of gourmet wraps includes:

- ◆ Chicken caesar
- ◆ Ham, tasty cheese & Dijonnaise;
- ◆ Cheddar cheese, semi sundried tomato, mayonnaise, carrot and iceberg lettuce



Morning and Afternoon Tea Options

Tea and Coffee Package with China Cups - \$4.50 pp

- ◆ English Breakfast and green tea
- ◆ Percolated and/or instant coffee
- ◆ Fresh milk, light milk and soy milk
- ◆ China cups and saucers - includes washing up (disposable cups also available)
- ◆ Assorted sweet biscuits
- ◆ Teaspoons, sugar and artificial sweeteners

Packages can be tailored to suit your needs.

Also available:

Danish pastries - Assorted fruits	(\$2.90 each)
Large fruit and/or chocolate muffins	(\$2.90 each)
Scones with cream and jam	(\$3.50 each)
Sandwich platters	(see our menus)
Apple and orange juice	(\$2.50pp)
Linen table cloths	
Percolated coffee urn 15L hire	(\$45)
Hot water urn - 15 L	(\$25)



Popular Upgrade Options

Fresh Seafood

King Prawn Platter

2kg King prawns (approximately 40 prawns), lemon wedges and seafood sauce.
Served with garnishes on a white platter with sauce bowl.
\$79 per platter

Sydney Rock Oyster Platter

36 freshly shucked oysters, lemon wedges and seafood sauce.
Served with garnishes on a white platter with sauce bowl.
\$99 per platter

Garlic Prawns Skewers - \$3.95 per skewer

5 Tiger prawns cooked in delicious garlic butter. 5 king prawns per skewer.



Starters

Hot finger food – four items from \$5.90 pp

See our finger food menus for appetiser options

Gourmet canapés – four items from \$11.90 pp

See our finger food menus for appetiser options

Cheese Platter

Brie, vintage cheddar, blue vein, dried fruit and fresh grapes accompanied by an assortment of crackers.
Served on a white platter. We recommend 1 platter for 10 guests
\$49 per platter

Antipasto Platter

Marinated feta cheese, cabanossi, semi- sundried tomatoes, Kalamatta olives, salami, stuffed vine leaves, artichokes, asparagus, leg ham and Turkish bread.
Served on a white platter. We recommend 1 platter for 12 guests
\$49 per platter

Party starter platter (large)

Cabanossi, tasty cheese, savoury biscuits, two dips and corn chips. \$49 per platter.



Mains

Additional roast meat - \$2.50 per guest

Oven baked honey glazed ham, roast beef or lamb

Char-grilled vegetable skewers - \$3.00pp (BBQ menus)

Vegetarian lasagne - \$30.00

12 portions of a ratatouille encased in pastry sheets and a rich béchamel sauce.

Beef lasagne - \$30.00

12 portions.

Baked vegetable option - \$1.00 per guest

Hot steamed vegetable option \$1.00 per guest

Beans, baby carrots or corn cobs.



Dessert

Assorted cake desserts - \$5.90 pp (including disposable dinnerware)
Boston mud cake, lemon cheese cake, individual pavlovas, black forest cake.
More selections are available, please ask our team.



Fresh fruit salad - \$2.90 pp
This seasonal fruit salad is an ideal healthy dessert option.

Large Fruit Platter - \$49 per platter
Fruit selection: punnet of strawberries, 1/2 pineapple, 4 Kiwi fruit, 1/2 rockmelon, grapes and 1/4 watermelon.
Served on a white platter. We recommend 1 platter for 25 guests

Cheese Platter - \$49 per platter
Brie, vintage cheddar, blue vein, dried fruit and fresh grapes accompanied by an assortment of crackers.
Served on a white platter. We recommend 1 platter for 10 guests

Dinnerware upgrades

Melamine dinnerware package with bowl - \$2.50pp
Melamine plate, stainless knife and fork with paper serviette. Includes washing up. Disposable bowl, plastic spoon and paper serviette for dessert.

China plate dinnerware package - \$2.50pp
China plate, stainless knife and fork (includes washing up). Disposable bowl and plastic spoon for dessert.
Premium 4 ply serviettes for dinner and dessert.

China plates and bowl dinnerware package - \$2.90pp
China plate, side plate and dessert bowl with stainless knife, fork and spoon (includes washing up). Premium 4 ply serviettes for dinner and dessert.

Formal dinnerware package - \$3.90pp
"Elite" china plate, side plate, dessert bowl and premium "Princess" stainless knife, fork and dessert spoon (includes washing up). Premium 4 ply serviettes for dinner and dessert.

Tea and Coffee

(We can customise tea and coffee packages to suit your needs.)

Tea and coffee package with disposable cups - \$1.00 pp
Includes tea bags, instant coffee, foam cups, stirrers, milk and sugar

Tea and Coffee Package with China Cups - \$4.50 pp
English Breakfast and green tea, percolated and/or instant coffee, fresh milk, light milk and soy milk, china cups and saucers - includes washing up (disposable cups also available), assorted sweet biscuits, teaspoons, sugar and artificial sweeteners.

Also available:

Danish pastries - Assorted fruits (\$2.90 each)
Large fruit and/or chocolate muffins (\$2.90 each)
Scones with cream and jam (\$3.50 each)
Sandwich platters (see our menus)
Apple and orange juice (\$2.50pp)
Linen tablecloths
Percolated coffee urn 15L hire (\$45)
Hot water urn - 15 L (\$25)

Staff and Service Options

1. Fully trained chefs and wait staff.
2. Positive, fun and enthusiastic people that love working in this service industry.
3. All serving equipment included with chef price.
4. Very flexible in regards to your particular needs. Simple buffet service to full on wedding and corporate service
5. No risk to client

Option 1 - Full Buffet Service

Depending on the number of guests and type of function, we will cook, carve, present the buffet, serve your guests, clear tables, clean up and put everything away. Meats can be pre-cooked in our kitchen which reduces the time a chef is required. Our chefs will bring the roast meats out in special hot boxes.

The level of service depends on the number of staff hired and the length of time on site.

Generally speaking we recommend one chef for up to 50 guests and one waitperson for each additional 50 guests.

Chef - \$35.00 per hour

(3 hours on site, ½ hour travelling time each way)

Waitperson - \$30.00 per hour

(3 hours on site, ½ hour traveling time each way)

Barperson with Responsible Service of Alcohol certificate - \$35.00 per hour

(3 hours on site, ½ hour traveling time each way)

Option 2 - Full Buffet Service with Meat Cooked on site (recommended)

There is nothing quite like having your meat slowly roasting in the background as you celebrate. Our rotisserie spits create a fantastic atmosphere. Depending on the number of guests and type of function we will cook, carve, present the buffet, serve your guests, clear tables, clean up and put everything away.

The level of service depends on the number of staff hired and the length of time on site.

Generally speaking we recommend one chef up to 50 guests and waitperson for each additional 50 guests.

Chef - \$35.00 per hour

(4 hours on site, ½ hour traveling time each way)

Waitperson - \$30.00 per hour

(3 hours on site, ½ hour traveling time each way)

Barperson with Responsible Service of Alcohol certificate - \$35.00 per hour

(3 hours on site, ½ hour traveling time each way)

Option 3 - Hot Delivery

All meats cooked and delivered prior to your designated serving time. Delicious meats, ready for you to carve and serve will be delivered piping hot along with gravy in our special hot boxes. You provide the serving utensils such as bowls, bread baskets and servers. We deliver to all areas.

Hot delivery - \$50.00 including GST. Surcharges apply for remote locations. Speak to our customer service team.

Option 4 – Hire a Spit and Do It Yourself

There is nothing quite like having your meat slowly roasting in the background as you celebrate. Our rotisserie spit creates a fantastic atmosphere. Our spits do not create any mess for you to clean up and are easy to handle. Choose your preferred menu, hire a spit and we will show you how it is done.

Party and Entertainment Ideas

We offer an extensive range of inflatables and packages to meet all your party and entertainment needs.

Our most popular entertainment ideas:

- Jumping Castle
- Human Foosball
- Sumo Suits
- Mechanical Bull
- Horizontal Bungee
- Obstacle Course
- Velcro Wall – Human fly



Beverages

Wines, Beers, Bubbly and Soft Drinks

“The only beverage catering company that guarantees that you will spend less than doing it yourself”

Research reveals...

For 90% of all people organising a family or corporate event, their biggest fear is running out of beer, wine and soft drinks.

It's no wonder that people fear the consequences of running out of drinks. Apart from being extremely embarrassing for you, you also run the risk of being seen as cheap. Run out of beer, wine or soft drinks and your party or event could be ruined and people are disappointed (some will even leave).

“There's no such thing as Light Beer - it's all heavy”

Sourcing, buying and setting up drinks for your party is hard, backbreaking work. Based on 50 people, the total weight of drinks and ice is more than 300kg and takes hours of your precious time. Finding parking, battling crowds and lugging heavy boxes to and from your car puts you under pressure that you could do without.

We are revolutionising the way people organise parties and events in Sydney.
No obligation to spend a cent! No minimum charge.



We can help you by:

- 1) Massively reducing the risk of running out of drinks. We deliver 50% more than industry averages.
- 2) Lowering the cost of beverage catering by 33% by only paying for what you use.
- 3) Supplying a variety of guaranteed high quality wine and save you 28 to 57% on bottle shop pricing.
- 4) Saving you time – beverages, glassware and ice delivered to your venue.
- 5) Saving your back – we do all of the hard work.
- 6) Supplying all your party needs under one roof - all drinks, tubs, glasses, marquees, tables, chairs, cool rooms, service staff and catering.

See our beverage brochure for more information about our:

Party and Event Packs – only pay for what you drink. Bar staff optional.

Unlimited wine, beer and soft drink packages – choose 3, 4 or 5 hours of open bar

Ready to drink spirits – popular choices including Smirnoff, Bundy, Jack Daniels...

Freshly made cocktails - prepared by a professional barperson

Cocktail machine - sensational tasting frozen cocktails, mocktails and daiquiris

Soft drink packages – all inclusive, no hassle packages.

Marquee and Party Hire

The Best Value Party Hire in Sydney – Guaranteed!

Whatever your function, large or small, inside or outdoors, we will help you create a successful and unforgettable event. We supply quality party hire equipment at competitive prices and will customise packages to suit your requirements.

Along with two ranges of marquees, we hire a huge range of items including chairs, tables, catering equipment, glassware, lights, staging, cool rooms, flooring and much more.

This Month's Party Marquee Special Offer:
Book Now and Save 25% on All Marquee Hire
Includes marquees in packages

Please see our brochure for more information

Call us on 1300 66 44 67 today to arrange your free, no obligation site inspection and consultation.

Hurry - this special offer won't last!



Party Marquees for Your Venue

- **FREE** no obligation site inspection and consultation
- **NO** cleaning fees
- Combine with a catering or drinks package for special bonus offers

Great value **Party Marquee packages** with tables, chairs and more are available – please see our brochure.



8m Wide Marquees

Size (m)	Seats	Standing	List Price	25% Off Price	Save
8 x 4	40	40 – 60	\$599	\$449	\$150
8 x 8	80	100 – 120	\$960	\$720	\$240
8 x 12	120	180 – 200	\$1,440	\$1,080	\$360
8 x 16	160	230 – 260	\$1,920	\$1,440	\$480
8 x 20	200	300 – 320	\$2,400	\$1,800	\$600
8 x 24	240	360 – 400	\$2,880	\$2,160	\$720
8 x 28	280	430 - 460	\$3,360	\$2,520	\$840
8 x 32	320	490 – 510	\$3,840	\$2,880	\$960



6m Wide Marquees

Size (m)	Seats	Standing	List Price	25% Off Price	Save
6 x 4	30	40 - 50	\$449	\$337	\$112
6 x 8	60	80 - 100	\$720	\$540	\$180
6 x 12	90	120 - 140	\$1,080	\$810	\$270
6 x 16	120	160 - 180	\$1,440	\$1,080	\$360
6 x 20	150	220 - 240	\$1,800	\$1,350	\$450
6 x 24	180	270 - 290	\$2,160	\$1,620	\$540
6 x 28	210	340 - 360	\$2,520	\$1,890	\$630



4m Wide Marquees

Size (m)	Seats	Standing	List Price	25% Off Price	Save
4 x 6	30	40 - 50	\$449	\$337	\$112
4 x 12	60	80 - 100	\$720	\$540	\$180
4 x 16	80	110 - 120	\$960	\$720	\$240
4 x 18	90	120 - 140	\$1,080	\$810	\$270
4 x 24	120	170 - 190	\$1,440	\$1,080	\$360



3m Wide Marquees

Size (m)	Seats	Standing	List Price	25% Off Price	Save
3 x 3	10	16 - 18	\$170	\$128	\$43
3 x 6	20	32 - 36	\$340	\$255	\$85
3 x 9	30	48 - 56	\$510	\$383	\$128

Walls

Walls	Price
3m wall	\$20
4m wall	\$30
6m wall	\$40
8m wall	\$60



Note: This is the maximum number of people that can be seated at 8ft rectangular tables.

*No space allocated for dance floor or entrance etc
One wall per marquee is included in the price. Additional walls are available.*



	<h3>Catering and Hire Combination Bonus</h3> <p>Combine your Catering with Marquee Hire and receive a FREE case of bubbly! Our gift to you valued at \$300. Call now as this offer is limited. <i>When catering is over \$1,000 and hire value is over \$600</i></p>	
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Structured Marquees

10 Metres Wide - Prices include white roof and your choice of white and/or clear walls.

This Month's Special Offer...

Book Now and Save 25% on Structured Marquee Hire!

Call us on 1300 66 44 78 today to arrange your free, no obligation site inspection and consultation.

Hurry - this special offer won't last!

Great value Structured Marquee packages with tables, chairs and more are available – please see our brochure.

10m Wide x Length	Standing	Seating	List Price	25% Off Price	Save	Silk Lining
10 x 3M	40 - 60	30 - 40	\$744	\$558	\$186	\$240
10 x 6M	100 - 120	60 - 80	\$1,302	\$977	\$326	\$480
10 x 9M	160 - 180	90 - 120	\$1,953	\$1,465	\$488	\$720
10 x 12M	220 - 240	120 - 160	\$2,604	\$1,953	\$651	\$960
10 x 15M	280 - 300	150 - 200	\$3,255	\$2,441	\$814	\$1,200
10 x 18M	340 - 360	180 - 240	\$3,906	\$2,930	\$977	\$1,440
10 x 21M	400 - 420	210 - 280	\$4,557	\$3,418	\$1,139	\$1,680
10 x 24M	460 - 480	240 - 320	\$5,208	\$3,906	\$1,302	\$1,920
10 x 27M	520 - 540	270 - 360	\$5,859	\$4,394	\$1,465	\$2,160
10 x 30M	580 - 600	300 - 400	\$6,510	\$4,883	\$1,628	\$2,400
10 x 33M	640 - 660	330 - 440	\$7,161	\$5,371	\$1,790	\$2,640
10 x 36M	700 - 720	360 - 480	\$7,812	\$5,859	\$1,953	\$2,880
10 x 39M	760 - 780	390 - 520	\$8,463	\$6,347	\$2,116	\$3,120
10 x 42M	820 - 840	420 - 560	\$9,114	\$6,836	\$2,279	\$3,360

Prices include white roof and your choice of white and/or clear walls.

Note: This is the maximum number of people that can be seated. No space allocated for dance floor, head/bridal table or entrance etc

