

CATERING PROJECT.



UNSW
SYDNEY

UNSW PACKAGES CONFERENCING, MEETING & EVENTS

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EVERY OCCASION

CONFERENCING/MEETINGS

Great food defines every event and exceptional planning assures a spectacular experience. From Break-out catering to full service onsite chef and wait staff, our team works effortlessly to present an impressive dining and event experience.

- Conferencing
- Meetings
- Corporate Training

CORPORATE EVENTS

Catering Project's services are engaged by leading legal, financial, IT and corporate clientele as well as leading art and fashion houses.

From corporate cocktail parties to boardroom dining and one-off catering events, any meeting space at UNSW Campus is easily transformed into a memorable occasion.

- Cocktail Parties
- Seated Functions
- Boardroom Dining
- Private Dining
- Breakfast Seminars
- Product Launches



Conferencing



CONFERRNCING & ALL-DAY PACKAGES

All menus work on a 5 day rotation. Minimum 10 guests. Pricing includes, equipment hire, staffing at service times, standard crockery, cutlery & napkins. Catering Project can accommodate most dietary requests with sufficient notice. Additional staffing may be charged for lunch service for larger groups at the time of quoting. Staff charged at a minimum of 4 hours, 1 per 25 guests.

HALF DAY OPTIONS

3-4 hour duration

Choice of Morning Tea OR Afternoon Tea with Lunch

FULL DAY OPTIONS

5-6 hour duration

Includes Morning Tea, Lunch AND Afternoon Tea

STANDARD CONFERRNCING PACKAGE

REFRESHMENTS SERVED AT EACH BREAK

Individual 250ml capi mineral waters, choice of bottled orange & apple juice (1 pp) Freshly roasted coffee & Tavalon tea (1 pp)

MORNING TEA

Mini crafted savoury bites (1 pp)

LUNCH

Curated wholesome lunch offering including a rotating variety of:
Mini savoury gourmet breads selection (2pp) Salad roll selection (1 pp) Share wholesome salads (2 varieties)

AFTERNOON TEA

Mini crafted sweet bites (1 pp)

HALF DAY \$40pp

FULL DAY \$53.64pp

NEED ARRIVAL COFFEE/TEA?

Freshly roasted coffee & Tavalon tea (1 pp)

\$4.73pp

MID-RANGE CONFERRNCING PACKAGE

REFRESHMENTS SERVED AT EACH BREAK

Individual 250ml capi mineral waters, choice of bottled orange & apple juice (1 pp) Freshly roasted coffee & Tavalon tea (1 pp)

MORNING TEA

Mini crafted savoury bites (1 pp)

Mini crafted sweet bites (1 pp)

LUNCH

Curated wholesome lunch offering including a rotating variety of:
Mini savoury gourmet breads selection (2pp) Salad roll selection (1 pp)
Share wholesome salads (2 varieties)
Savoury hot item (1 pp)

Optional upgrade cheese instead of fruit \$0.91 pp

AFTERNOON TEA

Mini crafted sweet bites (1 pp)

HALF DAY \$50pp

FULL DAY \$63.64pp

PREMIUM CONFERRNCING PACKAGE

REFRESHMENTS SERVED AT EACH BREAK

Individual 250ml capi mineral waters, choice of bottled orange & apple juice (1 pp) Freshly roasted coffee & Tavalon tea (1 pp)

MORNING TEA

Mini crafted savoury bites (1 pp)

Healthy morning tea pot (1 pp)

LUNCH

Curated wholesome lunch offering with diverse styled daily selections including: 2 share hot buffet selections
Share wholesome salads (2 varieties)
Gourmet seasonal fruit (VG/GF) *Optional upgrade cheese instead of fruit* \$0.91 pp

AFTERNOON TEA

Mini crafted sweet bites (1 pp)

HALF DAY \$52.73pp

FULL DAY \$66.36pp

SUBSTANTIAL ALL DAY PACKAGE

REFRESHMENTS SERVED AT EACH BREAK

Water, choice of orange & apple juice (1 pp)
Freshly roasted coffee & Tavalon tea (1 pp)

BREAKFAST

Curated wholesome breakfast offering with diverse styled daily selections including:
1 share hot buffet selection
Seasonal fruit salad
Toast with condiments
Selections of cereals

MORNING TEA

Mini crafted savoury bites (1 pp)
Healthy morning tea pot (1 pp)

LUNCH

Curated wholesome lunch offering with diverse styled daily selections including:
1 share hot buffet selection
Share wholesome salads (2 varieties)
Bread roll & butter

AFTERNOON TEA

Mini crafted sweet bites (1 pp)
Seasonal fruits

DINNER

Curated wholesome dinner offering with diverse styled daily selections including:
1 share hot buffet selection
Share wholesome salads (2 varieties)
Bread roll & butter

\$149pp



OTHER CONFERENCING PACKAGES

STANDARD REFRESHMENTS PACKAGE

Minimum 25 guests

Freshly roasted coffee & Tavalon tea (1pp per break)

HALF DAY

Our waitstaff serving up to 2 breaks up to 4 hours

\$9.55pp

FULL DAY

Our waitstaff serving up to 3 breaks up to 6 hours

\$12.72pp

OPTIONAL ADD-ONS

Whole seasonal fruit (1pp)

\$1.36pp

Individual 250ml capi mineral waters, orange & apple juice (1pp)

\$4.09pp

LIGHT START BREAKFAST PACKAGE

Minimum 10 guests / up to 1 hour duration

Healthy breakfast glass pot (1pp)

Seasonal fruit platter (0.5pp)

Selection of assorted mini fruit & cinnamon danish or quiche (1pp)

Freshly roasted coffee & Tavalon tea (1pp)

\$22.73pp

JUST LUNCH PACKAGE

Minimum 10 guests / to add to half or full day refreshment packages

Lunch menu only from the Standard Conference package

\$27.27pp

Lunch menu only from the Mid-Range Conference package

\$33.64pp

Lunch menu only from the Premium Conference package

\$40pp

SUPPLEMENTS AND OPTIONAL PACKAGE EXTRAS

Ask our staff for our limited edition offerings

COLD FINGER FOOD

BREAKFAST POTS

minimum 6 each - 150ml pots

Berry yoghurt, cocoa nibs (V/GF)

Bircher muesli, passionfruit, dried cranberries, pistachios & coconut flakes pot (V/DF/N)

Chocolate bircher muesli with poached plums, vanilla yoghurt & pistachio nuts (N)

Mango and coconut chia pudding with tropical fruit compote (LG/VG/DF)

Quinoa granola with coconut yoghurt & berries (V)

Roasted peaches with coconut tapioca & caramelised hazelnut crumble (VEGAN/GF/N)

\$6.95 each

FRUIT POTS

minimum 6 each - 150ml pots

Blueberry, watermelon & strawberry (VG/GF/DF)

Grapes, kiwi fruit & honeydew (VG/GF/DF)

Rockmelon, orange, pineapple & passionfruit (VG/GF/DF)

\$5.45 each

BABY FRITTATAS

minimum 6 each

Broccoli, zucchini, kale, nori & roasted pine nuts (V/GF)

Pea & smoked ham with dill & pecorino (GF)

Smoky chorizo & potato bravas with feta & crunchy buckwheat (GF)

\$3.30 each

BREAD PROJECT

20% vegetarian

A selection of gourmet sandwiches, mini wraps, mini subs and mini sliders

\$9.95 per serve (3 pieces)

MINI SLIDERS

Free-range chicken, mayonnaise, lemon, iceberg & parsley (DF/HALAL)

Jamon serrano, fig jam, rocket, brie & black pepper

Roasted beef, provolone, pickled pear, avocado, dijon mustard mayonnaise & rocket (HALAL)

Roasted capsicum, spinach, hummus, avocado & feta (V)

\$5.25 each

MINI WRAPS

minimum 4 each

Eggplant chips with miso hummus, alfalfa, slaw & spiced yoghurt (V)

Portuguese roast chicken with avocado, peri peri mayonnaise, tomato & baby cos (DF/HALAL)

Pulled beef with sriracha mayonnaise, dill cucumber, roasted red peppers baby tatsoi (DF/HALAL)

Shaved turkey with cucumber, pickled red cabbage, spiced tomato kasoundi & mixed leaves (DF/HALAL)

Smoked ham with semi dried tomatoes, gruyere cheese, romesco sauce & garlic aioli (N)

\$4.35 each

INDIVIDUAL FINGERS

minimum 3 fingers

Traditional sandwiches cut into three fingers.

We recommend 6 fingers (2 sandwiches) per person

Cured salmon with dill crème cheese, pickled onions & baby capers

Egg florentine with tomatoes & parmesan cheese (V)

Roast chicken with tarragon, lemon mayonnaise & baby tatsoi (DF/HALAL)

Smoked ham & aged cheddar with tomato relish & piccalilli

\$3.25 per finger

INDIVIDUAL TRIANGLES

minimum 4 triangles

Traditional sandwiches cut into four triangles.

We recommend 8 triangles (2 sandwiches) per person.

Beef pastrami with russian coleslaw, pickles & fontina cheese (HALAL)

Cali veg slaw with miso aioli, sprouts, mixed leaves & sunflower seeds (V/DF)

Chunky tuna, avocado with lemon, chive mayonnaise & shaved fennel (DF)

Roast chicken with seeded mustard mayonnaise, avocado & rocket (DF/HALAL)

Roasted portobello mushroom with lemon ricotta & pickled jalapeno chillies (V)

Smoked ham with mushy peas, soft egg & piment d'espelette (DF)

\$2.45 per triangle

BAO BUNS

minimum 6 each

Chickpea falafel with avocado puree, iceberg lettuce & garlic aioli (V)

Chilli beef banh mi with lemongrass, cucumbers, pickles, mushroom pate & sriracha mayo (HALAL)

Lemongrass chicken, rainbow slaw, Nam Jim & lime mayo (HALAL)

Prawn katsu with shredded cabbage & chive with yuzu kewpie mayo & bonito seasoning

\$6.20 each

SALAD ROLLS

minimum 4 each - Salad rolls cut into halves.

Braised wombok, bean sprouts, pickled carrots, baby cos & Vietnamese mint (VG/GF/DF)

Poached chicken, pickled red cabbage, carrot, radish, baby spinach, chives, avocado & mayonnaise (GF/DF)

Seaweed, edamame, pickled carrots, lettuce & chilli flakes (VG/GF/DF)

Smoked salmon, carrot, rocket, onion, capers, dill, vermicelli noodles & cream cheese (GF)

Served with sweet chilli sauce, soy, chilli & shallot sauce and peanut & tamari sauce

\$4.65 per half salad roll

RICE PAPER ROLLS

minimum 6 each

BBQ lemongrass chicken, avocado, sweet chilli noodles, snow peas, carrot & coriander (GF/DF)

Vegetarian omelette, sweet chilli noodles, carrot, coriander, snow peas, avocado & Vietnamese mint (V/GF)

Vietnamese satay prawn, cucumber, mint & sweet chilli noodles (GF/DF)

Served with nuoc cham sauce, soy, chilli & shallot sauce and peanut & tamari sauce

\$4.65 each

DUCK PANCAKES

minimum 6 each

BBQ peking duck pancake, oriental pancake, green shallot, hoi sin sauce & cucumber (DF)

\$5.00 each

SUPPLEMENTS AND OPTIONAL PACKAGE EXTRAS

Ask our staff for our limited edition offerings

HOT FINGER FOOD

SAVOURY CROISSANTS

minimum 6 each

Shaved double smoked ham & Swiss cheese

Chickpea falafel with avocado puree, iceberg lettuce & garlic aioli (V)

Chilli beef banh mi with lemongrass, cucumbers, pickles, mushroom pate & sriracha mayo (HALAL)

Prawn katsu with shredded cabbage & chive with yuzu kewpie mayo & bonito seasoning

\$4.85 each

SIGNATURE WARM SLIDERS

minimum 8 each

Maple glazed bacon & free range egg with harissa aioli & house bbq sauce

Chickpea falafel with avocado puree, iceberg lettuce & garlic aioli (V)

Salmon gravlax slider with avocado, jalapeno & preserved lemon

\$5.25 each

SKEWERS

minimum 10 each

Karaage chicken with furikake seasoning, sriracha mayo & lemon (GF/DF)

\$5.95 each

GOURMET VEGETARIAN BITES

minimum 6 each

Vegetable pasty (V)

Beetroot & buckwheat fritter (VG/GF)

Sweet Potato empanada (V)

Pumpkin arancini (V)

Sauce: Tomato Relish, Chipotle Mayo, Minted Yogurt

GOURMET VEGAN & GLUTEN FREE BITES *minimum*

6 each

Kale & onion pakora (VG/LG/DF)

Chickpea frittata (VG/LG/DF)

Beetroot & buckwheat fritter (VG/LG/DF)

Sauce: Plant Based Tumeric Mayo, Coconut Yogurt with Mixed Seeds, Tomato Relish

\$3.75 each

GOURMET PIES & SAUSAGE ROLLS

minimum 6 each

Pork & fennel sausage roll

Lamb & rosemary pie

Butter chicken pie

Beef & burgundy pie

Sauce: Smokey BBQ, Tomato Relish, Tomato Sauce

\$4.15 each

SCHNITZEL BITES

minimum each

Housemade chicken schnitzel bites (DF/HALAL)

\$4.65 each

MINI QUICHES

minimum 6 each

Prosciutto, kale & ricotta with piment d'espelette

Smoked trout with confit heirloom tomatoes & crème fraiche Spice

Roasted cauliflower, pea puree & provolone cheese (V)

\$4.65 each

GRAZING

ARTISANAL CHEESE

Small (3-4 serves)

\$61.45

Large (10-12 serves)

\$150.95

SEASONAL FRUIT

Small (4-5 serves)

\$42.95

Large (10-12 serves)

\$83.95

SUPPLEMENTS AND OPTIONAL PACKAGE EXTRAS

Ask our staff for our limited edition offerings

SWEETS

SWEET CROISSANTS

minimum 6 each

Almond Frangipane (V/N)

Nutella with chocolate crumb & dark chocolate drizzle (V/N)

Spiced apple with vanilla crumb & white chocolate drizzle (V)

\$3.55 each

MINI BROWNIES

minimum 6 each

Belgian chocolate & walnut (V/GF/CN)

Raspberry & white chocolate (V/GF)

Charred orange (V/GF/N)

\$3.05 each

MINI DOUGHNUTS

minimum 6 each

Pink chocolate & yellow jimmies with red fruit filling (V)

Milk chocolate & hazelnut with dark chocolate filling (V/N)

White chocolate & coconut with caramel filling (V)

\$3.45 each

MINI MUFFINS

minimum 6 each

Raspberry, dark chocolate & white chocolate drizzle (V)

Blueberry (V)

Apple & Rhubarb Crumble (V)

\$2.75 each

ASSORTED FRUIT & CINNAMON DANISH (V/N)

minimum 6

\$3.55 each

VEGAN SWEETS

minimum 6 each

Vegan chocolate muffin (VG/GF/N)

\$2.85 each

Vegan Cake: Chia seed, date and banana loaf (VG/GF/DF/N)

\$4.15 each

Protein ball: Goji Vanilla (VG/GF/N)

\$4.85 each





CANAPES

Our build on site canapé menu offers a selection of hot & cold food freshly assembled and cooked on site. This style of food requires a Catering Project chef to have access to a kitchen or the capacity for us to build a pop-up temporary kitchen.

Staffing (supervisor, chef, waitstaff) costs are included in listed package prices.

Catering Project can accommodate most dietary requests with sufficient notice. Minimum 25 guests.

CANAPE PACKAGES

Our canapés packages are designed for a minimum of 25 guests.

STANDARD COCKTAIL PACKAGE

Up to 2 hours duration
4 x Canapés
\$29.09 per guest

MID-RANGE COCKTAIL PACKAGE

Up to 3 hours duration
6 x Canapés
1 x Substantials
\$40.91 per guest

PREMIUM COCKTAIL PACKAGE

Up to 4 hours duration
8 x Canapés
2 x Substantials
\$59.09 per guest

CANAPE OPTIONS

COLD CANAPES

- Parmesan custard, pea & mint tart (V)
- Daikon roll with avocado, torch peach, sesame dressing & spicy aioli (VG/GF)
- Whipped gorgonzola, honeycomb on fennel seed cracker (V)
- Crudo of trout, kohlrabi, marinated roe, bottarga, bruschetta (DF)
- Smoked rainbow trout, betel leaves, fragrant salad, chilli jam (GF/DF)
- Queensland spanner crab, basil pannacotta, mango gel, squid ink cracker (GF)
- Chicken parfait toasted fingers, burnt peach butter, garlic chives
- Melon wrapped in prosciutto, chicken fat dressing, dukkah (GF/DF/N)
- Wagyu bresola with donzella, yuzu aioli & caviar (DF)

HOT CANAPES

- Pumpkin & ricotta arrancini, tomato jam, crispy basil (V)
- Fried polenta, whipped goats cheese, truffled pecorino, crispy curry leaves (V/GF)
- Shitaki mushroom, ginger & chive gyoza, togarashi & nori seasoning (VG)
- Barramundi goujons, pistachio aioli, finger lime caviar
- Salmon, pea & dill croquettes, aioli & cured egg
- Konbu prawn skewer, lardo & bottargo, sourdough crumb
- Crispy pork belly, chilli, pineapple & lemongrass caramel (GF)
- Mini Croque Monsieur with fried quail egg

SUBSTANTIALS

- Pumpkin gnocchi, chevre goats cheese, parmesan (V)
- Wild mushroom arancini, sugo tomato sauce, crispy basil (VG/GF)
- Drunken ginger prawn, green beans, red miso, wild rice (GF)
- Salt & pepper squid, french fries, cumin aioli, lemon (GF/DF)
- Crispy flathead, smashed golden chats, caramelised harissa
- Lamb merguez sausage with piquillo peppers, rocket & a pistachio mayo on a milk bun
- Angus beef slider with jack cheese, shredded lettuce, tomato & our mac sauce
- Wagyu bavette, broccoli mole, pickled mushrooms, almonds (GF)
- Spicy lamb meatballs, smokey napolitan sauce, risini & gremolata
- Harissa lamb cutlet, chick pea labne, garlic flowers (GF)

SWEET

- Lemon curd tart with blueberries & a raspberry dust (V)
- Mocha crème tart with marscapone & cocoa nib crisp (V)
- Raspberry passionfruit smashed pavlova (V/GF)
- Watermelon & champagne popsicles with popping candy (ideal palate cleanser) (V)
- Caramels with rose petals (V/GF/DF)
- Passionfruit marshmallows (GF)



SEATED LUNCH/DINNER PACKAGES

Our build on site seated lunch/dinner packages offer a selection of individually plated dishes which are freshly assembled and cooked on site. This style of food requires a Catering Project chef to have access to a kitchen or the capacity for us to build a pop-up temporary kitchen.

Staffing, standard crockery, cutlery & linen napkins costs are included in listed package prices.

Catering Project can accommodate most dietary requests with sufficient notice. Minimum 20 guests.

PLATED SIT-DOWN PACKAGES

All Packages Include:
Artisan Sourdough & butter
Crockery, cutlery & linen napkins

1 COURSE SIT-DOWN DINNER

Choice of 1 option, alternate drop -
One Main pp
1 hour duration
\$59.09pp

2 COURSE SIT-DOWN DINNER

Choice of 2 options per course, alternate drop -
One Entrée & One Main Meal pp
OR
One Main & One Dessert pp
\$72.27pp

3 COURSE SIT-DOWN DINNER

Choice of 2 options per course, alternate drop -
One Entrée pp
One Main Meal pp
One Dessert pp
\$86.36pp

COURSES

ENTRÉE

- Basil panna cotta with heirloom tomatoes, pickled cucumbers, olive crumb & citrus dressing (V/GF)
- Salt baked heirloom beets with oat crackers, cured olive & whipped gorgonzola (V/GF)
- Beetroot cured salmon, pickled daikon, blood orange, soy bean & smoked ponzu dressing (GF/DF)
- Hiramasa kingfish pancetta with buttermilk dressing, purslane leaves with thyme & lemon oil (GF)
- White cut chicken with sweet corn, crispy Jerusalem artichoke & charred baby corn (GF)
- Dukkah crusted beef fillet with pumpkin seed sauce & heirloom tomatoes (GF/DF/N)

DESSERTS

- Deconstructed coconut cheesecake with mango curd, passionfruit jelly & raspberry meringue (V)
- Catalan crème with summer berries, smoked meringue & sugared almonds (V/GF/N)
- Dark chocolate mousse with salted caramel ganache & coconut (V/GF)
- Chocolate & pistachio slice with almond dacquoise & salted caramel curd (V/N)

MAIN

- Skillet roasted blue eyed Trevella with braised white beans & crispy spec with saffron rouille (GF/DF)
- Roasted barramundi with potato puree, sauce vierge & petit herb salad (GF)
- Roasted pork belly with crispy polenta, seasonal beans & gremolata
- Roasted free range chicken with cauliflower puree, caramelised harissa & lemon, parsley salad (GF)
- Slow roasted lamb shoulder with roast garlic puree, treviso, grilled pencil leeks & lemon (GF)
- Roast grain fed beef fillet with potato fondant, black mole, pickled celeriac & konbu butter (GF)
- Miso glazed aubergine with cauliflower, sprouts, zucchini flower, watermelon radish (VG/GF)
- Curried butternut with almond, sesame sauce, fresh herbs, seeds, pomegranate dressing, puffed rice (VG/GF/N)

SIDES \$14 each

- Roasted chat potatoes, herb butter (V/GF)
- Baked butternut pumpkin, spiced tomato, coconut yoghurt, pepitas (VG/GF)
- Seasonal greens with lemon oil (VG/GF)
- Garden leaf salad, shallot vinaigrette (VG/GF)



Beverage



BEVERAGE PACKAGES

ALCOHOLIC BEVERAGE PACKAGES

All packages allow for unlimited consumption subject to RSA regulations.

	1 hour	2 hours	3 hours	4 hours	5 hours
STANDARD	\$22.73	\$27.27	\$31.82	\$36.36	\$40.91
PREMIUM	\$31.82	\$36.36	\$40.91	\$45.45	\$50

Pricing inclusive of staffing at service times & glassware

STANDARD PACKAGE

Choice of 1 Sparkling, 1 White, 1 Red, 2 Full Strength Beers & 1 Light Beer

SPARKLING WINE	N.V. The Patriarch Brut Cuvee (NSW)
WHITE WINE	'18 Beelgara Estate Semillon Sauvignon Blanc (NSW)
RED WINE	'20 Twelve Signs Shiraz (Southern NSW)
BEERS	James Boags Premium James Boags Premium Light (Australia)
NON-ALCOHOLIC	Grove Signature Orange Juice, Assorted Soft Drinks, Capi Sparkling Mineral Water Capi Still Mineral Water

PREMIUM PACKAGE

Choice of 1 Sparkling, 1 White, 1 Red, 2 Full Strength Beers & 1 Light Beer

SPARKLING WINE	N.V. See Saw Organic Prosecco (NSW) N.V. Macaw Creek Blanc de Blanc (South Australia)
WHITE WINE	'18 Beelgara Black Label Sauvignon Blanc (Adelaide Hills, SA) '21 Kingston Estate Pinot Gris (Adelaide Hills, SA)
ROSE	'18 Beelgara Black Label Grenache Rose
RED WINE	'19 Pocketwatch Shiraz (NSW) '21 Lock & Key Pinot Noir (NSW)
BEERS	Corona (Mexico) & Asahi (Japan) James Boags Premium Light (Australia)
NON-ALCOHOLIC	Grove Signature Orange Juice & Coudy Apple Juice (Large Bottles) Assorted Soft Drinks, Capi Sparkling & Still Mineral Water (Large Bottles)

NON-ALCOHOLIC BEVERAGE PACKAGES

Not staffed & served with or without food.

All packages allow for unlimited consumption and glassware.

	1 hour	2 hours	3 hours
STANDARD	\$9.09	\$10.91	\$13.64

STANDARD PACKAGE

Shared Large Bottles

MINERAL WATER	Capi Australian Sparkling and Still Mineral Water
JUICES	Grove Signature Orange Juice & Cloudy Apple Juice
SOFT DRINKS	Coca Cola, Diet Coke, Sprite

*wines and vintages subject to availability



CONSUMPTION

CONSUMPTION PRICE

ALCOHOLIC

BEER

James Boags Premium (Australia)	\$8.18
Pure Blonde (Australia)	\$8.18
Corona (Mexico)	\$8.18
Asahi (Japan)	\$8.18
Peroni (Italy)	\$8.18
James Squire 150 Lashes (Australia)	\$8.18
James Boags Premium Light (Australia)	\$7.27

SPARKLING

N.V. The Patriarch Pinot Noir Chardonnay (Coonawarra, SA)	\$27.27
N.V. See Saw Organic Prosecco (Orange, NSW)	\$40.00
N.V. Chandon (Yarra Valley, VIC)	\$43.64

CHAMPAGNE

N.V. Mumm Champagne, Reims, Champagne, (France)	\$77.27
N.V. Veuve Clicquot Ponsardin (Reims, France)	\$113.64

WHITE WINE

'18 Beelgara Black Label Sauvignon Blanc (Adelaide Hills, SA)	\$26.36
'21 Nova Vita Firebird Sauvignon Blanc (Adelaide Hills, SA)	\$36.36
'19 Geoff Merrill 'Pimpala Road' Chardonnay (McLaren Vale, SA)	\$32.73
'21 Puppet Master Pinot Gris (Margaret River, WA)	\$43.64

ROSE

'18 Beelgara Black Label Grenache Rose (Clare Valley, SA)	\$26.36
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RED WINE

'15 Beelgara Black Label Cabernet Sauvignon (Clare Valley, SA)	\$29.09
'20 Twelve Signs Shiraz (Hilltops, NSW)	\$32.73
'19 Pocketwatch Shiraz (NSW)	\$30.05
'21 Lock & Key Pinot Noir (Tumbarumba, NSW)	\$50
'18 Macaw Creek Shiraz (Mount Lofty Ranges, SA)	\$52.73

NON-ALCOHOLIC

COLD PRESSED JUICES

Orange: 100% Australian seasonal oranges	300ml \$4.55
Green Power: Apple, celery, pear, spinach, lemon & ginger	
Cleanser: Carrot, beetroot, celery, apple, lemon & ginger	

BOTTLED JUICES

Spring Valley Apple Juice 350ml	350ml \$2.73
Spring Valley Orange Juice 350ml	

WATER

Capi Sparkling Australian Mineral Water	250ml \$2.73	750ml \$5.45
Capi Still Australian Mineral Water	250ml \$2.73	750ml \$5.45

SOFT DRINK

Coca Cola, Diet Coke, Sprite	1.25L \$5
Capi Flavoured Sparkling Soft Drinks	250ml \$3.82
Grapefruit, Blood Orange, Lemon, Cranberry	
Grove Juice	2L \$14.65



GENERAL EVENT INFORMATION

DIETARY REQUIREMENTS

Catering Project can accommodate most special dietary requirements but do need to be given advance warning.

All dietary requirements are to be provided in writing prior to your catering event day and is not confirmed until Catering Project has accepted it can be accommodated. All dietary specific items will be plated separately and labelled accordingly. Please speak to our Catering Manager should you have a specific dietary requirement.

TERMS & CONDITIONS

All events subject to Catering Project terms and conditions as provided with each quote.
Confirmation of your booking/order is required in writing to Catering Project along with minimum numbers 7 days prior to your event
Once minimum numbers have been confirmed we do not accept decreases.
Final attendance numbers must be confirmed in writing to Catering Project (7) days prior to your event
If an event starts earlier or runs later than scheduled then Catering Project reserves the right to charge for the extra service time based on extra food and beverage used, extra staff time and any other variable costs including venue costs. If an event has more guests attend than scheduled then Catering Project reserves the right to charge at the quoted rates for any extra food or beverage supplied. If an event has less guests attend than scheduled then Catering Project has no liability to refund or reimburse in any form any amount to a level less than what was quoted or numbers were changed to by The Hirer.
Should the event be cancelled within 7-4 days prior to the event, 50 % of the quoted costs are charged.
If you cancel your function less than four days prior, 100 % of the estimated costs are charged.
All external clients are to fill out the credit card authorisation form on confirming orders.

ALLERGEN DECLARATION

Due to the nature of how these items are manufactured (via our production kitchen) please be aware:
These products may contain:
Milk - can include whey proteins and milk-derived products, egg, fish, shellfish, tree nuts - include almonds, walnuts, and pecan, peanuts, wheat - can be in the form of any gluten, albumin, globulin, gliadin-containing product, soybeans - can be in the form of lecithin or other derived products.

Please speak to one of our friendly staff if you have any specific dietary or allergen requirements.

EQUIPMENT HIRE

Catering Project has a full range of hire equipment for events in our warehouse or alternatively we can source anything you may require.
Breakage or loss of any equipment hired will be charged to the client at retail prices for its replacement.
Delivery charges may apply.

PAYMENT OPTIONS

- Credit cards: MasterCard, Visa, Diners, AMEX.
- EFTPOS
- Bank transfer made to:
J & Co Sydney Pty Ltd trading as Catering Project Sydney
Bank: CBA
BSB: 062 004
ACC: 1037 8432
A Copy of the receipt must be sent to the catering manager to confirm payment.