

Culinart

creative catering



Culinart Creative Catering Pty Ltd | 28 Wandoo Street Fortitude Valley | PO Box 2105 Fortitude Valley Q 4006
Ph 07 3854 0274 | Fax 07 3854 0296 | sales@culinart.com.au | www.culinart.com.au

Thursday, 17 May 2007

Dear Russell

Thank you for your interest in the services of Culinart regarding catering for the Conference Cocktail function you are bidding for in January, 2008. We would be delighted to assist, and attach menus and information for your consideration.

Culinart has over 25 years experience in providing catering for a diverse range of corporate and private clients. We work closely with our clients to create fantastic events with great food and efficient friendly service, approaching each event individually which allows us to be totally flexible.

The menus and information attached are presented as a starting point, and we would be very happy to meet with you on site to view the facilities, talk through the menus and to discuss any other arrangements.

Please do not hesitate to call with any queries. We look forward to working with you on this occasion.

Regards,

Jenny Pozzey
Culinart Creative Catering

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COST SUMMARY

(The following is a preliminary cost summary based on the information supplied to Culinart, and may change subject to a site inspection, final numbers of guests, menu selection and other requirements for the function)

*Humbug Computer Club
January, 2008*

Menu suggestion

Based on

10 Item finger food	400 guests @	\$32.50 per person	\$13,000.00
			<u>\$13,000.00</u>

Staff hours estimate

Based on 3 hour function duration plus set up and pack down

2 Chefs x	approx.	4 hours @	\$36.50 per hour	\$292.00
1 Team leader x	approx.	5.5 hours @	\$34.50 per hour	\$189.75
4 Barmen x	approx.	5.5 hours @	\$31.00 per hour	\$682.00
2 Bussing staff x	approx.	4 hours @	\$31.00 per hour	\$248.00
8 Food service stewards x	approx.	3.5 hours @	\$31.00 per hour	\$868.00
				<u>\$2,279.75</u>

Beverage options -

Culinart can supply beverages on either a -
Consumption basis or Package basis (see attached Beverage & Wine List for details)

Hire equipment estimate

Glassware -

Wine, water / beer glasses

Bar service equipment -

Ice buckets & scoop, jugs, drink service trays, ice tubs, cold room

Linen -

Tablecloths to cover bar

Trestle tables to create 2 bar points

\$1,145.00

* Prices include GST, and are valid to 31st January, 2008



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canapes / finger foods

hot

- Sesame coated prawns, lime and mango mayonnaise
- Chive potato cakes, brie and sugar dried tomato, balsamic reduction
- Haloumi, couscous and smoked salmon cakes, lemon dill cream
- Prawns wrapped in pancetta, chilli tomato jam
- Pumpkin, ricotta and pine nut filo parcels, basil pesto
- Camembert and caramelised red onion filo wraps, rocket aioli
- 'Moussaka' tartlet - lamb, eggplant, bechamel cap
- Green curry chicken wonton, banana and sweet chilli mayonnaise
- Scallops (in the shell) with citrus and white wine dressing
- Chicken and fresh basil, wrapped in pancetta, Illawarra plum sauce
- Crunchy Thai chicken and peanut cakes, sweet chilli
- Chicken fillets, sun-dried tomatoes, pistachio nut pesto
- Lamb, balsamic mushrooms & salsa verde tarts
- Chinese barbeque duck, coriander & green onion in filo tarts
- Beef, Guinness and potato pie
- Chorizo, tomato, roasted corn and smoked cheddar tart, drizzle sour cream
- Pumpkin, sage and goats cheese croquettes
- Red curry prawn cake and riatia
- Smoked chicken and mango quesadillas
- Lime marinated prawns with coconut, sesame dip
- Greek lamb, haloumi and olive sticks
- Double smoked speck wrapped scallops, tomato gremolata (spoon)
- Steamed pumpkin dumpling, sweet and sour sauce (spoon)
- Steamed chicken and ginger wonton, soy and rice wine (spoon)

cold

- Rolled Chives Crepes with salmon and capers
- Cherry tomato, buffalo bocconcini, kalamata olive & basil tartlet
- Lime & coriander crab tart
- Rum & ginger cured salmon on dill toasts
- Corn cakes with Japanese chicken & wasabi mayonnaise
- Vietnamese poached chicken, coconut and chilli tarts
- Caramelised red onion and goats cheese tarts
- Polenta canapés, baked lamb fillet and beetroot relish
- Peking duck pancakes with cucumber, spring onion & hoisin sauce
- Spring onion and ricotta fritters, caramelised roast pumpkin
- Rare veal fillet, chive mayonnaise on croute, pan-fried baby capers
- Assortment of sushi, pickled ginger, soy sauce & wasabi
- Freshly shucked oyster, soy & ginger
- Slow roasted lamb rump, sour orange aioli on foccacia
- Smoked salmon with horseradish cream & lilliput caper on crostini
- Crab, carrot & celery timbale, avocado & wasabi fraiche (spoon)
- Oyster shot with tomato, lime & chilli (glass)
- Beetroot and ginger shots (glass)
- Poached bay scallop, avocado & wasabi fraiche & salmon roe (spoon)
- Chicken sang choy bow - chicken in lettuce cups (spoon)

6 items (max 1 seafood)	\$19.50 per person (suitable for light pre-dinner function)
8 items (max 2 seafood)	\$26.00 per person (suitable for supper/cocktail function)
10 items (max 3 seafood)	\$32.50 per person (suitable for lunch/light dinner function)
12 items (max 3 seafood)	\$39.00 per person (suitable for dinner function)

Combine with bowls/boxes to create your individual menu

Minimum 20 guests

Menu items may change subject to market availability

Prices include GST and valid to Dec 24 '07



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barbeque finger foods

- Spicy fish kebabs and Vietnamese dressing
- Garlic prawns and green onion skewers
- Skewered barbequed green prawns marinated in lemon grass, ginger and chilli
- Grilled mushroom caps, artichoke pesto and crispy pancetta
- Chicken koftas, yoghurt cucumber dip
- Chicken fillets wrapped with sun-dried tomatoes, pistachio nut pesto
- Lemon & thyme chicken skewers
- Sweet and spicy Portuguese chicken sticks
- Malaysian satay chicken stick, coconut peanut sauce
- Lamb cutlets, French trimmed, Illawarra plum and chilli
- Marinated lamb skewers with yoghurt, harissa and mint dip
- Lamb & mint chipolatas wrapped in bacon
- Haloumi, lamb and red pepper kebabs
- Thai sate beef, spicy peanut sauce and toasted macadamia nuts
- Mediterranean beef wraps, sundried tomato pesto and feta, fresh basil
- Baby beef burgers with cheese and chunky tomato sauce
- Mini hot dogs with chipolatas, caramelised onions & tomato relish
- Vegetable and ricotta cakes, sun-dried tomato pesto

6 items (max 1 seafood)	\$21.00 per person
8 items (max 2 seafood)	\$28.00 per person
10 items (max 2 seafood)	\$35.00 per person
12 items (max 1 seafood)	\$42.00 per person

bowls / boxes

Chinese barbeque beef and crispy fried shallots, on noodles	\$5.60
Shredded chicken, coconut, chilli, spring onion, bean shoots, on noodles	\$5.60
Thai Prawn curry on fragrant rice	\$6.30
Rogan josh lamb curry, basmati rice	\$5.60
*Beer battered fish and chips, aioli, served in small paper cones	\$5.50
Barbequed duck & noodle salad, lime, soy & sesame oil dressing	\$6.30
Vietnamese prawn and vermicelli salad	\$6.60
Asparagus, artichoke salad with fresh goats cheese	\$5.60

**Additional hire charge of \$50.00 for deep fryer for Fish & Chips option*



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to finish

- Coffee and tea - \$ 2.50
- Sweet bites - \$2.50 each
 - Tartlets with berries and mascarpone
 - Mango butter tarts
 - Lemon curd tarts with meringue tops
 - Petit chocolate muffins filled with Kaluha cream & strawberries
 - Panforte – rich chocolate, hazelnuts, dried fruits, spices, dusted with cocoa
 - Baby passionfruit custard tarts
 - Chocolate meringue kisses
 - Baby caramel tarts
 - Baked raspberry and sour cream bites
 - Mini mango, lime and toasted coconut cheesecakes
 - Lemon square dusted with icing sugar
 - Almond Nougats
 - \$3.00 each
 - Mini Tiramisu in shot glasses
 - Chocolate Cointreau truffles
 - Mini crème brulee spoons
 - Strawberry and champagne jelly (glass)
 - Trio of chocolate mousse, berry compote (glass)

Combine with canapés/finger foods and bowls/boxes to create your complete menu

*Minimum 20 guests
Menu items may change subject to market availability
Prices include GST and valid to Dec 24 '07*



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beverages

on consumption

Beers

Stubbies - Heavy	\$ 2.70 ea
- Mid	\$ 2.70 ea
- Lite	\$ 2.20 ea
- Premium heavy beer	\$ 3.80 ea

Spirits – 700 ml

Basic Spirits - per bottle:	\$44.00 ea
Scotch, rum, vodka, gin, Bacardi, bourbon	

Ice

10 kg bags	\$ 8.00 ea
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Soft Drinks

Cans	\$ 2.20 ea
Orange Juice - per litre	\$ 5.00 ea
San Pellegrino Mineral water - 1 litre	\$ 5.30 ea
- 250 ml	\$ 3.20 ea
Still Mineral water - 600ml	\$ 3.20 ea

Wines

As per Wine List

packages

Elderton Barossa Sauvignon Blanc / Verdelho

Elderton Barossa Shiraz / Cabernet

De Bortoli Emeri Chardonnay/Pinot Noir Sparkling

Light & Heavy Local Beers

Soft Drink / Water

Orange Juice

2 hour beverage package	\$21.00 per person
3 hour beverage package	\$27.50 per person
4 hour beverage package	\$31.50 per person
5 hour beverage package	\$37.50 per person

Prices are inclusive of GST and are valid to December 24, 2007



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wine list

sparkling

De Bortoli Emeri Chardonnay/Pinot Noir Sparkling	\$23.50
Eaglehawk Cuvee Brut non vintage	\$29.00

white

Elderton Barossa Sauvignon Blanc / Verdelho	\$23.20
Goundrey Unwooded Chardonnay Western Australia	\$26.50
Mount Pleasant Elizabeth Semillon Hunter Valley NSW	\$31.50
Lillydale Sauvignon Blanc Yarra Valley Victoria	\$35.10

red

Elderton Barossa Shiraz / Cabernet	\$23.50
Barwick Estates Cabernet Sauvignon Western Australia	\$26.00
Buller's Beverford Shiraz Rutherglen Victoria	\$26.50
Tatachilla Partners Red South Australia	\$29.00

We are happy to source wines not on this list, but the client would need to purchase all stock ordered on their behalf.



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for your information

staff charges:

chefs

- \$36.50 per hour, min 3 hours, if required for Menu selected
- Chef's Assistant @ \$31.00 per hour, min 3 hours

food + drink stewards

Staff will wear white business shirt, black trousers, company tie and long black apron, or for less formal occasions, black company polo shirts and black trousers.

- Team Leader @ \$34.50 per hour
- Boardroom Steward @ \$ 34.50 per hour, min 3 hours
- Food/Beverage Service Steward @ \$ 31.00 per hour, min 3 hours

All staff charged from our base at Fortitude Valley and return to unpack. Penalty rates may apply after midnight. Fuel costs will be on-charged when travelling outside the Brisbane Metropolitan Area.

beverage options:

- Beverage packages
- 'On Consumption' basis
- Client supplies own beverages

hire equipment:

- We are happy to organise any necessary hire equipment on your behalf, preferably following a site visit.
- Any breakages, losses or cleaning fees will be billed to the client.
- All inclusive packages available on request.

deliveries:

- There is a delivery charge of \$29.00, within the Brisbane metropolitan area.
- Any equipment remaining on site can be returned to our premises within 2 working days, or we can organise to collect it for a charge of \$29.00.

confirmations and payment:

- Confirmed menus required 14 days prior and confirmed numbers 5 days prior to the event.
- 50% or minimum \$200 deposit is required within 10 days of making a booking to secure your reservation
- Invoice will be issued for the balance following the function
- Payment terms are strictly 7 days
- Preferred methods of payment are Direct Bank Deposit or Company Cheque. Payments under \$2000.00 can be made by Visa, Mastercard or Bankcard. Diners and AMEX payments will incur a 3% surcharge on the total.

cancellations:

- In the unfortunate event that you have to cancel -
- If notice of cancellation is less than 31 days from the date of the event 50% of your original deposit will be retained by Culinart Catering
- If cancellation is within 10 days of the event, the full deposit will be non-refundable.
- All cancellations to be notified in writing.
- All perishable good will be paid for at cost price if event is cancelled within five working days of the event.

public holidays:

- Staff penalty rates will apply on public holidays.
- A surcharge of 15% will apply on the overall menu cost.
- A surcharge on hire equipment may also apply.



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Gold licence

Thinking of hiring a Caterer?

The cheapest deal is not necessarily the safest!

Why should you use a Gold Licence Caterer?

A Gold Licence Caterer must have the following minimum requirements:

- Commercial Kitchen approved by Health Authority
- Up-to-date and relevant insurances
- Minimum of 5 years Training & Experience in the hospitality industry

Whatever the event, it is crucial that you can use a caterer with confidence, that they comply with food hygiene laws and are trained in food handling.

If you are hiring a caterer there are a few important questions that you may wish to ask.

- Is the food being prepared safely in a commercial kitchen and transported to your venue in a way that minimises the risks of food poisoning?
- Has the caterer and their staff been trained in safe food handling?
- Does the caterer have public and product liability insurance so that if there is a problem you are well covered?
- Is the caterer's staff covered for workers' compensation, so that if one of their employees has an accident in your home or work, they are covered by insurance?

Gold Licence Caterers are approved by an independent Accreditation Board. The board consists of representatives from the State and Local Health Departments, the Australian Institute of Environmental Health, Consumers, Training and Industry representatives.

