



Function and Event Menu 2018

Catering, event management & Melbourne's most amazing venues

It's your event: enjoy it with your guests.

It's ours to co-ordinate.

Trust our expert catering team and event management experts with the smooth running of your event, leaving you free to be the perfect host.

Special events must be, as the name suggests, special.

Whatever the occasion, leave a lasting impression on your guests with one of ACC Catering's superb function packages, all delivered with our exemplary service and professionalism.

At ACC we provide a large range of tantalising menus and incredible venues to suit all budgets and tastes. We also have all your entertainment and styling needs covered. Our advice and expertise will ensure you create the perfect event.

2/249 Bay Road
Cheltenham VIC 3192
T 03 9555 4000
F 03 9553 3398

info@acc-catering.com.au

www.acc-catering.com.au

www.melbournevenues.com.au





BBQ Menus

ACC Catering's mouth-watering BBQ packages are a house specialty, featuring fresh produce cooked on-site and served straight from the grill to the buffet with house made salads, bread and all condiments.

ACC Catering supplies all staff and equipment to set up, serve and clear. Prices include china plates, stainless steel cutlery, staff, equipment, food service trestles with linen and BBQ's.

Traditional BBQ

Gourmet beef burger with tomato relish **GF**

Moroccan chicken skewers with mint yoghurt **GF**

Gourmet beef sausages with ketchup **GF**

Corn on the cob with melted butter **V, GF**

Vegetable burger **V, GF**

Two salads

Hand cut slaw with carrot, capsicum, parsley and mayonnaise **V, GF**

Baby leaf with cherry tomato, cucumber red onion and feta **V, GF**

Also Included:

House baked ciabatta bread rolls

Serviettes, disposable plates and cutlery

\$25.00 per person – Minimum number 50 guests

Standard BBQ

Gourmet beef sausages with ketchup **GF**

Moroccan chicken skewers with mint yoghurt **GF**

Gourmet beef burger with relish **GF**

Five spice pork fillet with spicy Adjika relish **GF**

Thai fish cakes with sweet chilli sauce **GF**

Marinated Portobello mushrooms **V, GF**

Corn on the cob with melted butter **V, GF**

Four gourmet salads

Kipler potato, caramelised bacon, spring onion and egg with mayonnaise

Asian slaw with carrot, capsicum, mint, cashews and lime dressing **V, GF**

Penne pasta with marinated vegetables, semi dried tomato and olive oil **V**

Baby leaf with cherry tomato, cucumber red onion and feta **V, GF**



Also Included

House baked ciabatta rolls
China plates, stainless steel cutlery and serviettes
\$36.00 per person

Gourmet BBQ

From The Grill

Aged Porterhouse steak with garlic confit and balsamic onions **GF**
Lamb cutlets with Mediterranean marinade and harissa yoghurt **GF**
Chimichurri chicken thighs with pesto aioli **GF**
Atlantic salmon with capers dill and preserved lemon **GF**
Jumbo Queensland king prawn skewers with Nam Jim **GF**

Sides and salads

Grilled mushroom medley with Persian feta and herbs **V, GF**
Warm Kipler potato and chorizo salad with seeded mustard dressing
Grilled zucchini with lemon labneh and pine nuts **V, GF**
Sweet potato salsa salad with Roma tomato, corn and chili **V, GF**
Quinoa and pomegranate Tabouli, with red onion and mint **V, GF**
Fattoush salad with cherry tomato, cucumber, radish and pita chips **V**

Also Included

Basket of artisan breads and rolls
China plates, stainless steel cutlery and serviettes
\$58.00 per person

Dietary Codes

V – Vegetarian, **GF** – Gluten free

Minimum number 50 guests, surcharge applies for 30-50 guests

All dietary requirements catered for

Dietary requirements menu variations may incur a surcharge

Price includes all required kitchen and floor staff, BBQs, crockery, cutlery, napkins and GST