

Spit Roast

MENU 2020



Catering, Event Management & Melbourne's Most Amazing Venues

It's your event: enjoy it with your guests. Trust our expert Catering and Event Management team with the smooth running of your event, leaving you free to be the perfect host.

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**BAYSIDE
EVENTS**

Melbourne *VENUES*

Spit Roast Menu

CANAPÉS

Selection One

Sweet potato, caramelised red onion and goat's cheese frittata, red capsicum relish **V,GF**

Heirloom tomato, baby basil, red onion bruschetta **VG, GFO**

Gourmet beef sausage rolls, green tomato relish

\$10.00 per person (3 pieces)

Selection Two

Rice paper rolls, pickled vegetables, Vietnamese dipping sauce **VG, GF**

Heirloom tomato, baby basil, red onion bruschetta **VG, GFO**

Gourmet beef sausage rolls, green tomato relish

Moroccan chicken skewers, mint yoghurt **GF**

Selection of mini pies, tomato jam **V ¼**

\$15.00 per person (5 pieces)

MAIN COURSE

All meats are premium quality single source, free range and hormone free.

Beef - Marinated pasture fed Gippsland prime beef, selection of condiments

Lamb - Boned leg of Riverina lamb, mint jelly

Pork - Rolled loin of Otway pork served, crackling, traditional apple sauce

Chicken - Boned, rolled roast free range chicken, red capsicum relish

Vegetarian Option - Home-made Mediterranean vegetable pasta bake **V, VG/GF**

Spit Roast cooked onsite additional \$165.00

SALADS

Beetroot medley, rocket, Persian feta, almond flakes, balsamic glaze **V, GF**

Traditional hand cut creamy slaw, wombok, carrot, red capsicum **V, GF**

Penne pasta, basil dressing, green beans, spinach, shaved parmesan **V**

Baby leaf salad, cherry tomato, cucumber, red onion, fresh herbs **V, GF**

ALSO INCLUDED

Roasted baby chat potatoes, garlic, rosemary, sea salt **V, GF**

Rustic baguette with butter pats

Gravy and condiments

China plates, stainless steel cutlery, napkins, food service trestles and linen

Choice of 1, 2 or 3 meats – including vegetarian option if required

30 – 50 Guests	\$34.00 per person
One Meat - Beef Or Chicken Only	\$32.00 per person
50 – 100 Guests	\$30.00 per person
One Meat - Beef Or Chicken Only	\$28.00 per person
100 – 150 Guests	\$28.00 per person
One Meat - Beef Or Chicken Only	\$26.00 per person
150 Plus Guests	\$26.00 per person
One Meat - Beef Or Chicken Only	\$24.00 per person

DESSERT

Choice of two

Classic New York baked cheesecake

Home-made traditional zesty lemon tart
Flourless lemon cake, citrus glaze **GF**
Black Forest cake with Kirsch and black cherries
Death by chocolate **GF**
Rich chocolate cake with a caramel mousse centre
All desserts are served with double thickened country cream

\$10.00 per person

COFFEE

Buffet Service
Freshly percolated Sensory Lab coffee
Twinings herbal infusions

\$4.00 per person

Dietary Codes:

V – Vegetarian, **GF** – Gluten free, **GFO** – Gluten Free option, **VG** – Vegan

Additional Information

Dietaries

Our menus have been designed to offer a broad range of items to assist those with dietary needs. Should you have any specific needs please do not hesitate to contact us. NB. Some dietary requirements beyond the codes below may incur a surcharge.

Whilst ACC Catering makes every effort, we are unable to guarantee that menu items will be 100% free of all traces of nuts, dairy, gluten or other products.

Dietary Codes

V – Vegetarian, **GF** – Gluten free, **GFO** – Gluten Free option, **VG** – Vegan

Staffing

Staff rates are as listed below.

Your Catering Coordinator will advise you of staff requirements to ensure perfect service.

Chefs

Monday – Saturday \$45.00 per hour

Sunday \$50.00 per hour

Wait and Bar Staff

Monday – Saturday \$40.00 per hour

Sunday \$45.00 per hour

All staff minimum 4 hours

Public Holidays - Please discuss directly with your catering co-ordinator.

Quotation & Pricing

All quotes are customised for each client and will remain valid for 3 months. Should the requirements vary, an amended quotation will be issued. All prices are subject to change without notice due to factors beyond our control. In particular, food costs, fuel prices etc.

Payment

A booking deposit is required to secure your booking. Final payment required 3 business days prior to your event. Payments via EFT, Credit Card & Cheque. Credit Cards accepted Visa and Master Card. 1% surcharge for all credit card payments.

Confirmation

Final guest numbers, dietary requirements, menu selections and event timing are required 7 business days prior to your event. Increases in event numbers may be accepted within 48 hours of your event. Supplier and kitchen production dependant. Decreases in guest numbers within 48 hours of your event may result in a surcharge.

Minimum number of 30 guests for all events

Cancellation

All cancellations must be notified by telephone and subsequent email. Cancellation fees apply.

Cancellation 7 – 60 days prior to event, ACC reserves the right to retain booking deposit paid for administration costs and out of pocket expenses.

Cancellation less than 1 week prior to event, full payment for your event is required. If, due to circumstances beyond ACC Catering's control, we are unable to meet our requirements, ACC Catering will refund any moneys already paid.

Security and Damages

ACC Catering takes no responsibility for the loss or damage of equipment/property belonging to client/guests and venue. The client will assume responsibility for any damages resulting from the actions of guests associated with their function which may include financial restitution.

Responsible Service of Alcohol

In line with liquor licencing our team members are trained in and abide by RSA regulations and reserve the right to refuse service, eject an intoxicated guest and/or close the bar. Events held in venues where alcoholic beverages are served will require security guard/s.