

Corporate & Delivery

MENU 2020/21



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Melbourne Venues *MV*



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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Corporate Catering

Breakfast Packages

PLATTERED BREAKFAST

Select 4 items

Tortilla wrap with omelette, roasted cherry tomato, sweet potato and kale **V**

House made granola, yoghurt and fresh fruit cups with organic honey **V**

Egg and bacon brioche with smokey BBQ sauce

Savoury muffin with semi dried tomato, feta and rocket **V**

Bircher muesli cups with poached berry compote **VG**

Smoked salmon New York bagel with cream cheese, cucumber, capers and baby leaf

Mini Quiche with roasted button mushrooms, spinach and thyme **V**

Banana bread with blueberries and walnut **V**

\$25.00 per person

PLATED BREAKFAST

Scrambled eggs **V, GF**

Free range bacon **GF**

Roasted Roma tomato **VG, GF**

Roasted button mushrooms **VG, GF**

House baked sourdough with avocado smash and feta **V**

\$30.00 per person



COFFEE AND TEA

Sensory Lab Coffee

Selection of Twinings teas

\$4.50 per person

Price includes service platters, napkins and GST.

Please note that ACC Catering can tailor a menu to suit your specific needs, please do not hesitate to contact one of our consultants to assist further.

Dietary Codes:

V – Vegetarian, **GF** – Gluten free,

GFO – Gluten Free option, **VG** – Vegan





Conference Packages

MORNING TEA

Select 2 items

- Mini ham and cheese croissants
- Mini cheese and tomato croissants **V**
- Date mini scones with Chantilly cream and homemade jam **V**
- Home baked banana bread served with honey yoghurt **V**
- Assorted fruit Danish **V**
- Gluten free brownie slice **GF**
- Gluten free orange cake **GF**
- Assorted freshly baked muffins **V**
- Seasonal fruit platter **GF, VG**

Select any two items \$12.00

+ complimentary coffee and tea (Sensory Lab Coffee and a selection of Twinings teas)

Lunch Packages - Cold Options

Sandwiches and Rolls

Select 5 fillings

A selection of ribbon sandwiches on traditional white, wholemeal and multigrain bread, mini focaccia and ciabatta rolls with the following gourmet fillings.

Gluten Free bread and rolls available upon request.

Roast chicken mix with preserved lemon, dill and mayonnaise

Egg salad with baby leaf, mayonnaise and chives **V**

Smoked ham, Roma tomato, cheddar cheese and Dijon mayonnaise

Smoked salmon, cucumber, capers and crème cheese

Rare roast beef, horseradish crème, cheddar cheese, balsamic onions and rocket

Turkey, cranberry, avocado and mixed leaf

Fresh Salad with avocado and cheddar cheese **V**

\$25.00 per person

Salads

Super food salad, kale, ancient grains, pomegranate, mint **VG, GF**

Sweet potato salsa with tomato, corn, red onion chilli and coriander **V, GF**

Creamy potato with bacon, spring onion, egg, mayonnaise and sour cream **GF**

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

\$9.00 per person

LUNCH PACKAGES - HOT OPTIONS

Buffet Service

Select 2

Beef lasagna with béchamel sauce

Moroccan chicken Tajine with chickpeas, carrots, apricots and almonds spiced **GF**

Beef Bourguignon with creamy mash

Grilled chicken skewers, spiced rice pilaf **GF**

Beef Rendang, jasmine rice, mango chutney, roti **GFO**

Berber shredded chicken, cous cous, roast pumpkin, toasted almonds, currants, mint

Gnocci, caramelised baby vegetables, onions, white wine sauce **V**

Salads and sides

Select 2

Super food salad, kale, black and white quinoa, pomegranate, mint **V, VG**

Potato salad, caramelised bacon, spring onion, egg, mayonnaise

Traditional hand cut creamy slaw, wombok, carrot, red capsicum

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

Medley of steamed seasonal vegetables with olive oil and sea salt **VG, GF**

Includes

House baked ciabatta bread rolls with butter

\$28.00 per person

Beverages

Sensory Lab Coffee

Twinnings Tea Twinnings Infusions served in premium disposable cups

A selection of single serve soft drinks, mineral water and still water

\$12.50 per person

AFTERNOON TEA

Select two of the following

Chef selection of handmade miniature cakes, tarts and slices **GF option, V**

A selection of mini pies and sausage rolls with tomato relish

Lemon slice

Assorted mini friands

Gourmet cheese platter with fresh berries, crackers, dried fruit and fig paste
+ complimentary coffee and tea (Sensory Lab Coffee and a selection of Twinnings teas)

\$14.00 per person

Price includes service platters, napkins and GST.

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Post Conference Cocktail Party

FINGER FOOD

8 pieces per person. Select 8 items.

Cool

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

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

Smoked salmon on blini pillows, dill crème **GFO**

Mini slider roll, premium chicken mix, micro herb salad **GFO**

Pastrami on potato rosti with horseradish crème, balsamic onion **GF**

Mustard poached chicken pastry cups

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

Smoked duck bruschetta, celeriac remoulade, roasted hazelnuts **GFO**

Cured beef on sourdough baguette with rocket pesto, onion jam **GFO**

Warm

Moroccan chicken skewers, mint yoghurt **GF**

Battered flake bites, sriracha mayo

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

Mushroom and parmesan arancini balls, pesto dip **V, GF**

Steamed Asian shitake mushroom dumplings, dumpling vinegar **VG, GF**

Gourmet beef sausage rolls, green tomato relish

Vietnamese vegetarian spring rolls, pineapple sweet chilli sauce **V**

Panko crumbed chicken tenderloin, basil aioli

Scallop and prawn dumplings, mild chilli soy **GF**

Prawn spring rolls, sweet chilli sauce

Mini lamb kofta, harissa yoghurt **GF**

\$27.00 per person

BEVERAGE PACKAGE

Bar, tray and table service includes staff, glassware, ice, tubs and rubbish removal

Beer

Peroni Nastro Azzuro

Great Northern Brewing Super Crisp Lager

White Wine

Totara Sauvignon Blanc Marlborough

Red Wine

Trust Shiraz Heathcote 2011

Sparkling Wine

Underground NV Brut Reserve Mornington Peninsula

A selection of soft drink and organic freshly squeezed orange juice

\$25.00 per person - 2 hour service

Price includes service platters, napkins and GST.

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Delivery

Delivery Menu

ACC Catering is proud to offer our fabulous handcrafted food as a delivery option. This allows you and your guests to experience our usual high quality, premium items as a drop off service. All items are delivered to your premises at the designated time, fresh, beautifully presented and ready to serve.

FINFER FOOD

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

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

Smoked salmon on blini pillows, dill crème **GFO**

Mini slider roll, premium chicken mix, micro herb salad **GFO**

Mustard poached chicken pastry cups

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

Smoked duck bruschetta, celeriac remoulade, roasted hazelnuts **GFO**

Cured beef on sourdough baguette

DESSERT

A Selection of all petit fours served as a roving dessert – 1 piece per person

Lemon curd tart, burnt meringue

Salted caramel tart, caramel ganache

Flourless orange and poppy seed cake **GF**

Chocolate ganache tart

Petite red velvet cake

Chocolate and caramel mousse dome

Flourless lemon cake, citrus glaze **GF**

Death by chocolate **GF**

8 pieces \$25.00 per person
Includes cocktail napkins and platters

10 pieces \$30.00 per person
Includes cocktail napkins and platters

Delivery charges apply for orders under \$500 and outside local area.

Price includes, service platters, napkins and GST.

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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 requirement 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.

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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.