

Functions & Events

MENU 2020/21



Melbourne Venues

Table of content

COCTAIL PACKAGES	4
FINGER FOOD	6
SPIT ROAST MENU	10
BBQ MENUS	14
SEATED DINING	18
BEVERAGE PACKAGES	25
ADDITIONAL INFORMATION	31



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.

2/249 Bay Road, Cheltenham VIC 3192

0436 390 788 / 03 9555 4000

info@acc-catering.com.au

www.acc-catering.com.au / www.melbournevenues.com.au

Cocktail Packages

Menu 1

16 PIECES PER PERSON

\$40.00 PER PERSON

3 HOUR SERVICE

COOL

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

Mustard poached chicken pastry cups

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

Rare roast beef on sourdough baguette, rocket pesto, onion jam **GFO**

WARM

Moroccan chicken skewers, mint yoghurt **GF**

Battered flake bites, sriracha mayo **GFO**

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

Salt and pepper calamari strips, garlic lemon aioli **GF**

Gourmet beef sausage rolls, green tomato relish

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

SWEETS

Selection of handmade miniature cakes and tarts



Menu 2

Select 12 items Finger food

\$45.00 per person

Menu 3

Select 10 items Finger food & 2 bowl food

\$50.00 per person

Menu 4

Select 8 items Finger food & 4 dude food

\$55.00 per person

Price includes service platters, napkins and GST.

NB all menus are equivalent to more than 16 pieces per person

Petit four desserts can be selected at no charge as one of your finger food items, allowing 1 or 2 pieces per person.



Finger Food

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 with dill crême **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, red capsicum relish **V**
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 **GFO**
Selection of mini pies, tomato jam **V ¼**
Mushroom and parmesan arancini balls, pesto dip **V, GFO**
Steamed Asian shitake mushroom dumplings, dumpling vinegar **VG, GF**
Salt and pepper calamari strips, garlic lemon aioli **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
Prawn spring rolls, sweet chilli sauce
Mini lamb kofta, harissa yoghurt **GF**

DUDE FOOD

Beef Bulgogi bao, coriander, cucumber
Master stock pulled pork roll, candied peanuts, fresh coriander, ginger **GFO**
Vegan slider, chickpea falafels, rocket, caramelised onions, capsicum relish **VG**
Queensland jumbo king prawn, nam jim dipping sauce **GF**
Southern fried chicken, ranch sauce **GF**
Pulled pork pancake with cucumber, coriander, spring onion
Beef slider, ground beef, pickles, cheddar cheese, tomato relish **GFO**
Cheeseburger spring rolls with ACC's famous burger sauce

BOWLS, BOATS, BOXES

Braised lamb shank, creamy mash, rosemary, lamb pan jus **GF**
Beef Rendang, jasmine rice, baby spinach, mango chutney, roti **GFO**
Battered flake, hand cut chips, sriracha mayo **GFO**
Moroccan chicken tajine, jewelled cous cous, fresh mint **GF**

Berber shredded chicken, cous cous, roast pumpkin, toasted almonds, currants, mint
Slow cooked beef cheek, cauliflower puree, seasonal greens **GF**
Gnocci, caramelised baby vegetables, onions, white wine sauce **V**
Super food salad, kale, black and white quinoa, pomegranate, mint **VG, GF**

DESSERT

A Selection of petit fours served as a roving dessert - 2 pieces per person
Includes all petit fours items listed

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**

Price includes service platters, napkins and GST.

Please note that ACC Catering are able to 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



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 **VG, GF**

Spit Roast cooked onsite additional \$195.00

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 2 or 3 meats – including vegetarian option if required

30 – 50 Guests	\$34.00 per person
50 – 150 Guests	\$32.00 per person
150 Plus Guests	\$30.00 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



BBQ Menus

TRADITIONAL BBQ

Gourmet beef burger, tomato jam **GF**
Chicken thigh marinated in Asian spices **GF**
Aussie beef sausages, tomato ketchup **GF**
Corn on the cob, melted butter **V, GF**
Moroccan vegetable burger, tomato relish **V**

Two salads

Hand cut slaw, carrot, capsicum, parsley, mayonnaise **V, GF**
Baby leaf salad, cherry tomato, cucumber, red onion, feta **V, GF**

Also Included:

Rolls, sliced bread and butter pats
Disposable plates, cutlery and serviettes

\$27.00 per person

Minimum number 50 guests

STANDARD BBQ

Select 5 items

Gourmet beef sausages, tomato ketchup **GF**
Vegetable Skewers, balsamic glaze **VG, GF**
Moroccan chicken thighs, mint yoghurt **GF**
Gourmet home made beef burger, tomato jam
Lamb koftas, harissa yoghurt **GF**
Vegetable burger, tomato relish **VG, GF**
Corn on the cob, melted butter **V,**

Four gourmet salads

Potato salad, caramelised bacon, spring onion, egg, mayonnaise **GF**
Traditional hand cut creamy slaw, wombok, carrot, red capsicum **V, GF**
Penne pasta with a basil dressing, green beans, spinach, shaved parmesan **V**
Baby leaf with cherry tomato, cucumber, red onion, fresh herbs **V,GF**

Also Included

Assorted sourdough dinner rolls, sliced bread and butter pats
China plates, stainless steel cutlery and serviettes

\$36.00 per person

GOURMET BBQ

From The Grill – Select 7 items
Aged porterhouse steak, balsamic onions
Jumbo Queensland king prawns, nam jim sauce **GF**
Atlantic salmon fillets, thyme, dill **GF**
Lamb kofta, harrisa yoghurt **GF**
Gourmet sausages, lamb & rosemary, pork & fennel or chicken & chive **GF**
Chimichurri chicken thighs **GF**
Asian glazed chicken burgers **GF**
Seasonal vegetable kebabs, balsamic glaze **VG, GF**
Classic Bubble and squeak, green tomato relish **V**
Corn on the cob, melted butter **V, GF**

Sides and salads

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**

Also Included

Basket of artisan bread rolls with butter pats
China plates, stainless steel cutlery and serviettes

\$58.00 per person

Minimum number 50 guests.

Price includes BBQs, china plates, stainless steel cutlery, napkins and GST

Dietary Codes:

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



Seated Dining

Our seated dining experience offers you the flexibility to develop your menu to suit your specific needs.

Menu 1

CANAPÉS

Pre dinner Finger Food (5 pieces per person) **\$15.00 per person**
 Select 5 items

Extended Finger Food as a substitute for entrée **\$30.00 per person**
 Finger Food: 60 - 90 minutes (8 pieces per person)
 Select 4 items from Finger Food and 2 items Dude Food
 or
 8 items from Finger Food

FINGER FOOD

Cool

- Rice paper rolls, pickled vegetables, Vietnamese dipping sauce **VG, GF**
- Heirloom tomato, baby basil, red onion bruschetta
- Smoked salmon on blini pillows, dill crème **GFO**
- Mini slider roll, premium chicken mix, micro herb salad **GFO**
- Pastrami florets 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 and onion jam **GFO**



Warm

Moroccan chicken skewers, mint yoghurt **GF**
Battered flake bites, sriracha mayo **GFO**
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**
Salt and pepper calamari strips, garlic lemon aioli
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**

Dude Food

Beef Bulgogi bao, coriander, cucumber **VG**
Master stock pulled pork roll, candied peanuts, fresh coriander, ginger **GFO**
Vegan Slider, chickpea falafels, rocket, caramelized onions, capsicum relish **VG**
Queensland jumbo king prawn, nam jim dipping sauce **GF**
Southern fried chicken, ranch sauce **GF**
Pulled pork pancake with cucumber, coriander, spring onion
Beef slider, ground beef, pickles, cheddar cheese, tomato relish **GFO**
Cheeseburger spring rolls with ACC's famous burger sauce

ENTRÉE

Choice of two alternating plus vegetarian option if required.
Smoked salmon apple and potato rosti salsa rosso **GF**
Buttermilk poached chicken, baby coz hearts, citrus and radish salad **GF**
Heirloom tomato tart, marinated feta, wilted spinach, balsamic reduction **V**
Salt and Pepper calamari, with cucumber strips, cabbage, pickled carrot, lemon vinaigrette **GF**
Pulled confit duck on potato gnocchi, sage butter sauce, shaved parmesan
Thai beef salad Asian slaw, chilli lime dressing
Duck leg confit, french green lentils, juniper, sage **GF ***
Crisp Pork belly, celeriac puree, caramelized apple jus **GF ***
Eye Fillet Medallion, prawn & potato galette, herb braised tomato compote *****
Moreton Bay bug tails with cucumber, melon, and a fresh herb salad **GF ***

\$20.00 per person

***Additional \$5.00 per person**

MAIN COURSE

Choice of two alternating plus vegetarian option if required.

Char grilled Porterhouse steak, herb and garlic roasted potatoes, balsamic shallots, seasonal greens, red wine jus **GF**
Pan seared chicken breast, prosciutto, basil and feta stuffing, potato rosti, broccolini, white wine sauce **GF**
Cone Bay barramundi fillet, truffled kipfler potato crush, broccolini, pea puree, citrus beurre blanc **GF**
Crispy skinned slow cooked pork belly, braised red cabbage, cider jus **GF**
Braised lamb shank, creamy mash, vegetable medley, lamb pan jus **GF**
Vegan gnocchi with roasted pumpkin, Swiss mushrooms, Brussel sprouts in a slow braised cherry tomato compote **VG**
Char grilled eye of beef, dauphinoise potato, seasonal vegetables, balsamic shallots, Shiraz jus **GF ***
Crispy skin Atlantic salmon, mini baked sweet potato, zucchini ribbons, salsa verde **GF ***
Braised rosemary Lamb, Tuscan ribolatta with roasted cherry vine tomato **GF ***
Seared confit duck leg, butternut puree, roasted baby vegetables, orange jus and pistachio crumble *****

\$35.00 per person

*** Additional \$7.50 per person**

DESSERT

Table service - Choice of two alternating

Individual pavlova, chantilly cream, raspberry coulis, seasonal fruit **GF**
Warm chocolate brownie, double cream, chocolate fudge sauce
Coconut panna cotta, vanilla tuille poached fruits
Butterscotch and Irish cream mousse, green banana syrup **GF**
Baked lemon tart, passionfruit coulis, red berry compote
Classic vanilla crème brulee, almond biscotti **GF**
Peach tarte tatin, heavy cream, vanilla syrup
Home made individual dark chocolate tart with oreo, raspberry coulis and clotted cream

\$20.00 per person

Shared platters to tables or roving

3 pieces 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**

\$14.00 per person - includes all petit fours items listed

COFFEE

Freshly percolated Sensory Lab coffee

Twining's herbal infusions

\$4.00 per person – Buffet service

\$6.00 per person – Table Service

Price includes crockery, cutlery, linen napkins and GST.

Menu 2

CASUAL DINING – SHARED PLATTERS TO TABLES

Pre dinner Finger Food (5 pieces per person)

\$15.00 per person

Select 5 items

Extended Finger Food as a substitute for entrée

\$30.00 per person

Finger Food: 60 - 90 minutes (8 pieces per person)

Select 4 items from Finger Food and 2 items Dude Food

OR

8 items from Finger Food

FINGER FOOD

Cool

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

Heirloom tomato, baby basil, red onion bruschetta

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

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

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

Mustard poached chicken pastry cups

Sweet potato, caramalised 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 and onion jam **GFO**

Warm

Moroccan chicken skewers, mint yoghurt **GF**

Battered flake bites, sriracha mayo **GFO**

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**

Salt and pepper calamari strips, garlic lemon aioli

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**

Dude food

Beef Bulgogi bao, coriander, cucumber **VG option**

Master stock pulled pork roll, candied peanuts, fresh coriander, ginger **GFO**

Pulled pork pancake, cucumber, coriander, spring onion

Vegan slider, chickpea falafels, rocket, caramalised onions, capsicum relish **VG**

Queensland jumbo king prawn, nam jim dipping sauce **GF**

Southern fried chicken, ranch sauce **GFO**

Beef slider, ground beef, pickles, cheddar cheese, tomato relish **GFO**

Cheeseburger spring rolls with ACC's famous burger dipping sauce

MAIN COURSE

Select 3 main course items, 4 sides, plus vegetarian option if required.

Prosciutto wrapped fillet mignon, Shiraz sauce **GF**

Chicken roulade, with basil and fetta, white wine sauce **GF**

Whole baked fish on a light mushroom and leek ragout, salsa verde **GF ***

Whole roasted lamb shoulder on the bone roasted garlic and rosemary chat potatoes, merlot jus **GF**

Crispy skin pork belly, braised pear and red cabbage with caramelised apple jus **GF**

Seitan roast filled with mushroom and pumpkin risotto served with a medley of roasted vegetables **VG**

Half shell chilli and garlic roasted Moreton bay bugs *

Cold Sides

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

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

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

Warm Sides

Steamed greens, olive oil, Himalayan salt **V**

Roasted chat potatoes, butter, garlic, sage **V, GF**

Creamy garlic mash **V, GF**

Roasted medley of root vegetables **V**

Includes House baked dinner rolls with butter pats

\$55.00 per person

*Additional \$5.00 per person

DESSERT

A selection of petit fours served to tables or as a roving dessert - 3 pieces 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**

\$14.00 per person - includes all petit fours items

COFFEE

Buffet Service

Freshly percolated Sensory Lab coffee

Twinnings herbal infusions

\$4.00 per person - buffet service

\$6.00 per person - table service

Price includes crockery, cutlery, linen napkins and GST.

Dietary Codes:

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



Beverage Packages

STANDARD BAR

Bar, tray and table service includes premium 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.

\$36.00 per person - 4 hour service

\$40.00 per person - 5 hour service

\$43.00 per person - 6 hour service

DELUXE BAR

Tray and table service, includes crystal stemware and rubbish removal. Please select one red wine, one white wine and one sparkling wine.

Beer

Asahi Super Dry
Peroni Nastro Azzuro
Great Northern Brewing Super Crisp Lager

White Wine

Catalina Sounds Sauvignon Blanc Marlborough 2018
Tar & Roses Pinot Grigio Heathcote 2019
Sticks Chardonnay Yarra Valley 2018

Red Wine

Jim Barry Coverdrive Cabernet Sauvignon Coonawarra 2016
Red Hill Estate Pinot Noir Mornington Peninsula 2017
Tar & Roses Shiraz Heathcote 2018

Sparkling Wine

Stonier Chardonnay Pinot Noir Vintage Mornington Peninsula 2016
Veuve Ambal Cremant de Bourgogne France

A selection of soft drink and organic freshly squeezed orange juice

\$50.00 per person - 4 hour service

\$53.00 per person - 5 hour service

\$55.00 per person - 6 hour service

PREMIUM BAR

Tray and table service, includes crystal stemware, all bar facilities and rubbish removal. Tasting notes, wine speaker or food/wine matching available. Select three beers, two red wines, two white wines and one sparkling wine.

Beer

Corona
Stella Artois
James Squire
Asahi Super Dry
Mountain Goat Organic Steam Ale
Coopers Pale Ale
Boags Premium Light
Rekorderlig Premium Apple or Pear Cider

White Wine

Cullen Mangan Vineyard Sauvignon Blanc Semillon Margaret River 2017
Yabby Lake Single Vineyard Chardonnay Mornington Peninsula 2018
Shaw and Smith Sauvignon Blanc Adelaide Hills 2019
Nick O'Leary White Rocks Riesling NSW 2018
Pipers Brook Pinot Gris TAS 2018

Red Wine

Katnook Estate Cabernet Sauvignon Coonawarra 2016
Cullen Cabernet Merlot Margaret River 2017
Heathcote Estate Shiraz Heathcote 2017
Pipers Brook Estate Piont Noir TAS 2018
Chapel Hill Shiraz McLarenvale 2017

Sparkling Wine

Taltarni Clover Hill Pinot Noir Pinot Meunier Vintage 2013
Mumm Cordon Rouge Brut NV

*Please consult our function manager regarding current champagne specials.

Dessert Wine

De Bortoli Noble One Botrytis Semillon 2016
A selection of soft drink and mineral water
Organic freshly squeezed orange juice

\$90.00 per person - 5 hour service

SERVICE ONLY

ACC Catering's service only bar package allows you to provide your own beverages. This package includes, bar set up, premium glassware, ice, tubs, all bar equipment, set up, pack down and rubbish removal.

If you are unsure of quantities or popular varieties our bar manager will be able to assist.

Cocktail Event

\$14.00 per person - 5 hour service

\$16.00 per person - 6 hour service

Seated Dining Package - additional \$4.00 per person

Spirits on Arrival

For the first 45 minutes
Six standard spirits and mixers

\$12.00 per person

Five Hour Spirit Service

Six standard spirits and mixers

\$28.00 per person

Cocktails on Arrival

Select 2

Espresso Martini

Cosmopolitan

Cuban Mojito

Pina Colada

Appletini

\$18.00 per person

At ACC Catering we believe that every event is different. Please use the included menus and pricing as a starting point. We are happy to discuss your requirements and develop a package to make your event uniquely yours.

Equipment

Cocktail events – serving platters, cocktail napkins, oven trays and general kitchen utensils are provided at no extra charge.

Seated dining, carvery and BBQ's – food service trestles and linen, china plates, stainless steel cutlery and napkins are provided at no extra charge.

ACC Catering can assist with any hire equipment you may require, from marquees to dance floors and furniture.



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.

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.