

Canteena
PO Box 873
Girborne 3437
ABN:18 814 179 899
T:03-5420 7249
E:canteena@iinet.net.au
W:canteena.com.au



Thank you for your enquiry, please find the following a copy of the packages and menus available for your upcoming function.

Packages include canapes, entrée, main course, dessert and coffee served with petit fours.

Basic Package \$50.00 per person

Two Course Menu:

Entrée, main course OR Main course, dessert

Standard Package \$60.00 per person

Three Course Menu:

Entrée, main course, dessert

Premier Package \$75.00

Four Course Menu:

Entrée, main course, dessert, coffee and petit fours

Terms and Conditions

- *For over 20 guests you may select 2 choices per course, which may be served to your guests alternately, or airline style (guests have a choice until a choice is no longer available)*
- *We will print your selections on a special menu for your guests to choose from.*
- *Canteena takes great pride in providing excellent food and service. In order to provide a quality experience, we require your menu selection to be confirmed in writing no later than 14 days prior to the event. In the event of changing previous confirmed menu, price variation could be incurred by the client.*

- *If the menu item is unavailable we reserve the right to replace the menu item with a dish of similar quality. Canteena requires notification of any special dietary requirements at least 7 days prior to your function.*
- *To secure your booking we require a deposit of \$10.00 per person within one week of the initial booking.*
- *We would appreciate it if you would notify us of your menu selections at least 1 week prior to your function or sooner if possible.*
- *Final numbers must be given **48 hours** prior to the function, this is the final number catered for, and numbers after that time may be increased however not decreased. Any reduction after this date will be charged at previously guaranteed numbers.*
- *A charge of \$3.50 per person for cutting, plating, if cake provided by organizer is to be used as dessert in place of dessert provided by Canteena.*
- *When setting up your function, there is no charge for a reasonable amount of decorations, however when extra staff time is required for setup or removal of excessive decorations and equipment a \$250 charge will apply. To be determined on the day by Management. Confetti or rice grains are not permitted inside.*
- *It is understood that the patron will conduct their function in an orderly manner and in full compliance with Canteena Management and all applicable laws. This includes, but is not limited to, liquor licensing laws, minors, non-smoking and responsible service of alcohol. Day time functions are based on a 4.30pm last drinks and night time functions are based on 10.30pm last drink. 30 minutes are allowed for the guests to vacate the premises after last drink.*
- *Final payments must be made prior to or on conclusion of your function. All major credit cards and cash are accepted.*
- *All Gratuities for service are not included and may be paid to staff at your discretion.*
- *Canteena Management does not accept liability in the event of any natural disaster, labour dispute, transportation strike, picketing, power failure, or other unforeseen circumstance beyond its control.*

Do not hesitate to call and speak to one of our staff for further queries.

Thank you for your cooperation in organizing your function and we look forward to making your visit to Canteena an enjoyable one.

All prices quoted in here are current at the time, but prices are subject to change without notification

Name: _____

Contact phone number: _____

Email: _____

Signed: _____

Date: _____

Menu Selection Options

Entrée

Barbecued Pork Belly

caramelised apples, braised red cabbage, beer jus

Sautéed Chicken Livers and Chorizo

caramelised onions, crispy bacon, blue cheese

Fried Calamari Rings with Romesco

Salad greens, white wine vinaigrette

Lamb Kofta with Smoked Aubergine Hommus

roasted corn salsa, cucumber - cumin curds

Malai Chicken Tikkas with Mint Chutney

tomato – onion kuchumber, coriander

Oven Roasted Baby Beets with Blue Cheese

hazelnuts, frisée lettuce, hazelnut mayonnaise

Vegetable Samosa with Chickpeas

tamarind chutney, mint yoghurt, fresh ginger

Shrimp and Sweetcorn Chowder

scallions, swirl of cream

Beetroot and Pumpkin Soup

pumpkin seeds, swirl of whipped yoghurt

Main Course

Pan Seared Salmon and Squid

oven dried tomatoes, fennel, pickled mushrooms

Twice Cooked Pork Belly

Kimchi, shiitake mushroom, crushed peanuts

Chargrilled Porterhouse Steak

peppered shrimps and mushrooms, crème fraîche, charred scallions

Grilled Tuna with Mussels

celeriac, apples, spinach, chives

Moroccan Spiced Deboned Spatchcock

avocado and roasted corn salsa, lime - coriander aioli

Marinated Grilled Chicken Breast with Marsala

broccoli almondine, roast potatoes, mushroom - marsala wine jus

Side Dishes

French Fries \$ 12.00

Mixes Green Salad with herb vinaigrette \$16.00

Caesar Salad with Anchovies \$18.00

Not included in your package – charges apply

Dessert

New York Baked Cheese Cake

Fresh berries and coulis

Sticky Date Pudding

warm salted caramel sauce

Orange Almond Cake

lemon and mascarpone curds

Chocolate Mousse

triple chocolate mousse of white, milk and dark chocolate, cocoa cream

Canapés

Herb crouton topped with curried eggplant & haloumi

Shot glass grilled asparagus with hollandaise

Lamb kofta with a cucumber raita

Brochette of chicken chimichurri

Brochette of beef sirloin teriyaki

Spiced chicken lollipops with mint crema

Cajun chicken parcels

Chargrilled steak, caramelized onions, Provolone cheese

Shrimp vol au vent, lemon mayo and dill

Bacon wrapped scallion char grilled

Smoked salmon mousse on grilled grain bread, salmon roe

Samosa vegetable with chutney

Not included in your package – charges apply

Prices per dozen \$36.00