

A BITE TO EAT

— CAFE & BAR - CHIFLEY SHOPS —

Functions Catering and Gatherings

At A Bite to Eat we love food and we love special occasions. With your choice of a private function, a half restaurant function, pick up or offsite catering and mini gatherings like an afternoon teas or showers - We cater for just about every occasion: Birthdays, Casual Wedding Receptions, Cocktail Parties, Business Functions and Christmas Parties etc.

We tailor each function to your ideas and wishes; however we do advise and assist with what may be best suited to your function. We aim to make your event relaxing, stress free, and most of all fun.

Dietary needs can be met with minimal fuss; advanced notice is always appreciated so as to ensure that there are enough ingredients to make a tasty alternative for your guests. We of course cater for vegetarians, vegans, gluten intolerant people and many other dietary requirements.

You are welcome to come in and arrange a time to sit down with our functions manager or head chef to discuss menu ideas and options.

Functions;

- Saturday night private function at the Café
- Friday night private function at the Café
- Half restaurant private function
Available all week - Breakfast and Lunch
Thursday and Friday Dinner

Gatherings;

Examples include but not limited to

- Banquets – breakfast, lunch and dinner
- Afternoon Tea's, Kitchen tea's and Showers
- Kids Parties
- Pizza Night Banquets (Wednesdays)
- Champaign Breakfasts

Pick up Catering

Examples include but not limited to

- Banquets – breakfast, lunch and dinner
- Canapés
- Large main meals – like roasts and sides or wet dishes like curries, slow roasts and soups
As well as bulk meal's like Lasagna etc...

Off Site Catering to meet your needs

Functions

The Café space is licensed for up to 100 people, and depending on the time of the year we also have the courtyard for your use.

Saturday nights are set aside for functions. You have exclusive use of the cafe from 6pm to start decorating, arranging balloons, flowers etc. before guests arrive at 7pm for a wonderful night. When deciding to book a private night function with us, you will need to consider the style of the evening you would like. For example: People milling around having cocktail food and drinks, a buffet set up with tables as they are in the café, a sit-down formal meal with arranged table settings, or people standing around with bowls of food.

Please arrange with us if you need to drop off cakes and items before your booking so we can allow for room.

We do require you to agree to the following as part of using the cafe exclusively for a function:

- There is a minimum spend of \$2500 for the Saturday night, and \$3000 for a Thursday or Friday night with a deposit of \$500 to be paid when confirming your booking, at least one week prior to the night.
The remaining balance is to be paid 72 hours before the function.
- Half restaurant private functions have a minimum spend of \$1500 – but will work on a slightly different set up because the other half of the restaurant will be open to the public.
These are great options for “gatherings” as well as smaller functions.
- Last drinks will be called at 11:30pm and your guests must be collected at midnight. We can pre-order taxis to avoid long waits on the night if you would prefer. Fees charged at \$250 per hour for venue hire will apply should guest stay longer than midnight.
- All people ordering drinks at the bar must be of legal age. If minors will be present at your function, please appoint someone to identify them to our bar staff. Furthermore, alcoholic beverages must not be purchased on behalf of intoxicated persons, or minors. If this occurs both parties will be asked to leave the premises, as per ACT liquor licensing laws.
- The maximum capacity for our courtyard area is 30 people and 10 guests out the front of the café at any time.
- No smoking is to occur anywhere on the premises, including out the front of the café. Under ACT laws, smoking at bars, cafes and restaurants is now prohibited. Smoking can take place across the way in the car parking space or past café area.
- Security is a blanket rule for all underage, 18th and 21st parties
Security is arranged by us and is charged at \$70 per hour for the 5 hours of the function. Depending on the size of your gathering several guards may be needed. Cost of the guards is paid onto of your function event and min spend.

- We are in no way BYO and should your guests bring alcohol of any sort into the premises they will be asked to leave. There is zero tolerance for drug use, underage drinking and a 'lock out' policy should guest leave the party and try and return.
- Each function requires a \$1,000 security bond, which must be paid prior to the commencement of the function. This bond is generally taken on a Pre-Authorization credit card swipe and manual swipe. Funds are not accessed but held (the same as with hotels) for 5 days. Should the fund not be needed for any damages, cleaning or theft (but not limited to) then they become available on your card again. Should a bond claim need to be made we will send you an invoice and access funds appropriately.
People who over indulge and are ill will need to clean up the mess themselves or arrange with another party to do so, otherwise a cleaning fee will be charged.
- Continued disregard of the above rules will result in loss of your bond.

Food Options

Standard Package –

This package promises each of your guests a full stomach by the end of the night. Our most popular package by far, this option leaves no guest behind — catering for all of your mates, including those who have dietary requirements. We recommend you choose one Nibble item which will be served soon after arrival and a combination of three choices from bowl foods and substantial bites which will be served half hour apart. To round of the night we will serve your choice of cake/s

With Bells on Package –

This package is for the host who wants to lavish their guests. Dips on arrival served with fresh bread. One type of nibbles served for each person, upon arrival and a combination of three choices from bowl foods and substantial bites which will be served half hour apart. To round of the night we will serve your choice of cake/s

These food packages are suggestions only. Please feel free to tailor your own package along the lines of those listed above, incorporating nibbles, bowl foods and substantial bites.

Nibbles Menu (\$3 per Piece)

Vegetable and/or seafood sushi
 Caramelized sesame sweet potato with red pepper dressing
 Fish goujons with aioli sauce
 Crispy, spicy chicken wings
 Sweet potato and coriander frittata
 Trio of dips with fresh ciabatta bread
 Thai vegetable scroll
 Twice cooked Pork belly with smoked bbq sauce
 Duck sausage roll with tomato relish

Bowl Food (\$7 per Bowl)

Bowl size is a perfect per person mini meal serve

Fish and chips

Risotto, including mushroom, ham, chicken, or beef or any of your favorites, with parmesan

Potato chive and smoked salmon salad

Butter chicken

Cumin Dahl

Thai green chicken curry

Chicken syuki yaki

Beef rendang with rice

Chili sausage risotto

Moroccan chicken with cous cous

Substantial bites (\$7 each)

Mini burgers:

Spicy lamb with rocket and yoghurt dressing

Lentil burger with tomato relish and baby spinach

Chicken burger with mixed leaves and aioli (spice rub/flavor on chicken your choice)

Duck sausage sandwich with caramelised onion

Fish finger with herb aioli

Mini, spicy, bean burrito

Cake Options

Cakes are available at \$3.50/head for a square piece.

Full slices of cake, with jugs of cream for the function are available at \$5.50/per person

Raspberry and coconut

Chocolate fudge with chocolate icing

Pumpkin cheesecake

Armenian nutmeg

Rosemary and lemon cake

Italian apple and lemon

Flourless Chocolate

Chocolate, date and almond torte

Sri Lankan love cake

Carrot Cake

Function Banquet Menus

Banquet 1: \$30

Mains

- Choice of 1 meat dishes
- Choice 2 sides
- Fresh bread and butter

Dessert

- Choice of Cake or fruit platter

Banquet 2: \$45

Entree

- Cold platters of dips, marinated olives, cured and smoked meats, aged cheese, pickles and fresh bread

Mains

- Choice of 2 meat dishes
- Choice 3 sides

Dessert

- Choice of pudding with ice cream and brandy anglaise or Seasonal fruit platter

Banquet 3: \$70

Arrival

- Champagne
- 1 Nibbles/Canapés

Entree

- Hot and cold seafood platters

Mains

- Choice of 2 meat dishes
- Choice of 3 sides
- Fresh bread

Dessert

- Choice of pudding with ice cream and brandy anglaise or Seasonal fruit platter

Mains

- Boned, rolled and stuffed turkey with cranberry sauce
- Honey glazed ham
- Rolled pork loin and porchetta with sage jus
- Roasted salmon with dill crème fraiche
- Roast beef strip-loin with pan gravy
- Boned and stuffed chicken with ricotta pancetta stuffing

Sides

- Roast potatoes, caramel sweet potato
- Potato, chive, and egg salad
- Rocket, asparagus, and parmesan salad
- Salad of roast eggplant, zucchini, and Spanish onion
- Steamed vegetables
- Cress, potato and walnut salad
- Middle Eastern couscous salad
- Roast vegetables
- Garden salad
- Greek salad

Dessert

- Choice of pudding with ice cream and brandy anglaise or Seasonal fruit platter

Bar Tab Options at your Function

Generally a Bar tab is created once you have organised your meal options and you make up the rest of your min spends.

You can also choose to add more to your Tab (before the event or during the night) or if you have met the minimum spend then you can choose to add a Bar Tab to your night.

Here are some ideas of Bar Tabs. By far our most popular option is the “standard”.

All out Bars are not allowed during 18th and 21st functions.

Basic

Soft-drinks, tea and coffee.

Standard

Tap beers, house wines by the bottle (it's cheaper), house champagne by the bottle, Ciders, soft-drinks, tea and coffee. No spirits, bottled beers nor other wines on the bill.

All Out

Anything behind the bar on the tab: including our range of spirits, bottled beers, wines, tap beers, soft-drinks, teas and coffees.

Gatherings

A gathering at the café may range from a general get together with family and friends with numbers on the large side (so choosing a banquet meal may suit the group and kitchen) to more formal get together like a birthday.

Standard Breakfast Banquet example

\$30.50 per person includes share plates/banquet plate of

- Mixed toasts
- Bacon
- House made hash browns (rosti)
- Mushrooms and House made Baked Beans
- Roast Tomatoes and fresh Avocado
- Eggs – Scrambled and poached – Or Pan Omelettes
- House Made Doughnuts with fruit
- A choice of a tea, coffee or small juice.

Cold Lunch Banquet example

\$20 per person includes share plates/banquet plate of

- Mixed Wraps – 2 half wraps per person (Wraps only are \$12 per head)
- Chips
- Mixed Leaves
- Organic quinoa salad with roast sweet potato, broccoli, fetta, toasted almonds, pepita and sesame dressing

Add fruit platters – Additional \$5.00 per head
Add Dessert and Coffee - Additional \$8.00 per head

Hot Lunch Banquet example
\$25 per person includes

- 2 Hot Dishes
 - Butter Chicken
 - Rogan Josh
 - Mini Burgers
 - Dahl
 - Beef Rendang
 - Chicken Syuki yaki
 - Bean Burritos
 - Moroccan Chicken
- Rice or Organic quinoa salad with roast sweet potato, broccoli, feta, toasted almonds, pepita and sesame dressing
- Chips
- Mixed Leaves

Add fruit platters – Additional \$5.00 per head
Add Dessert and Coffee - Additional \$8.00 per head

Afternoon Tea Party

This will be quoted depending on your needs.

Generally you can choose approx. 4 nibbles or Canapés and then some dessert cakes and Fruit plates. (Ball park \$25 a head)

You can also add

- ✓ Self-serve unlimited Tea and coffee stands for \$5.50 per person
- ✓ Champaign

Should numbers be around 30 it will also be considered as a Half restaurant private function and incur the min spend of \$1500.

Champaign Breakfast Example

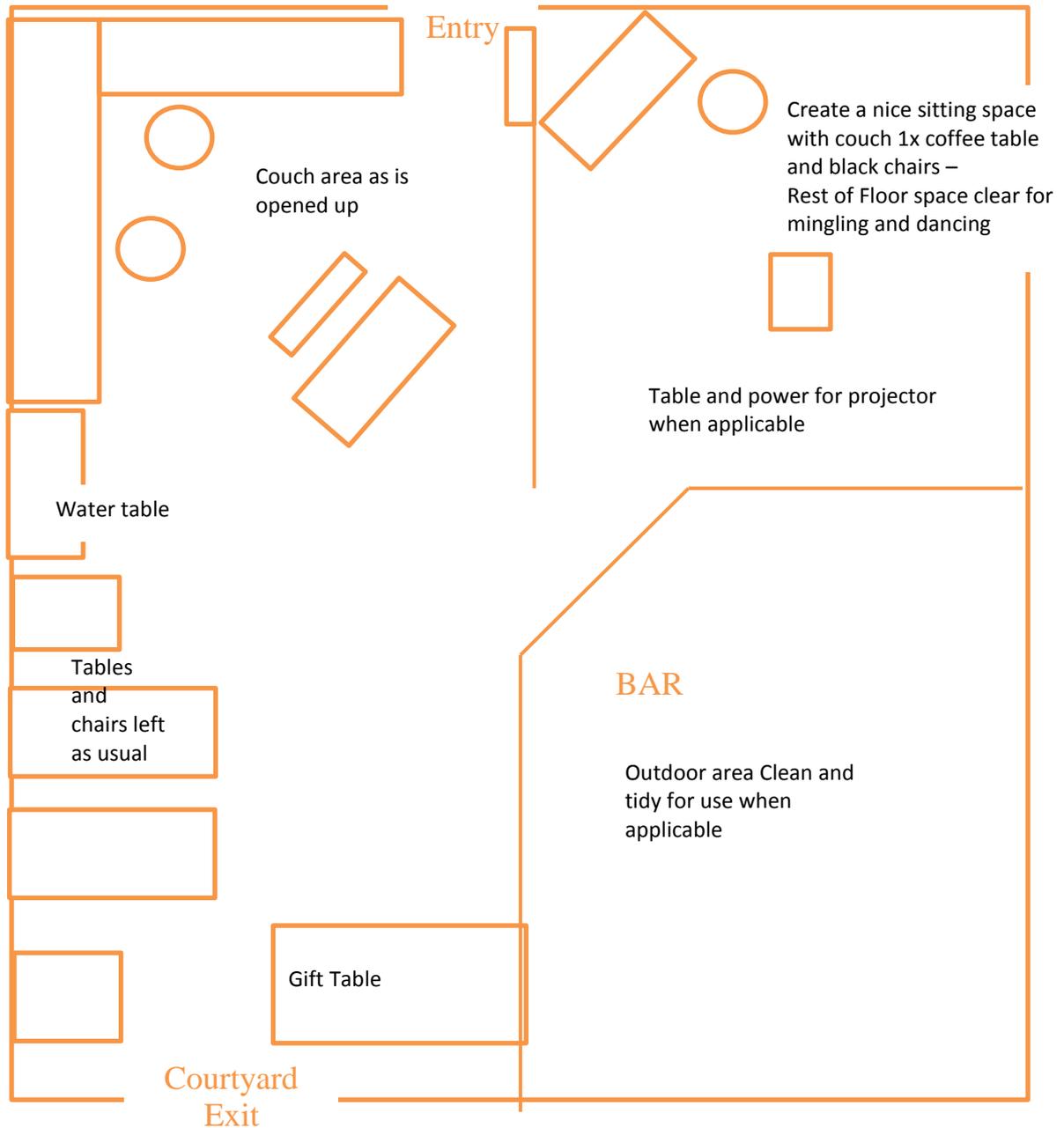
\$40 per person includes share plates/banquet plate of

- Glass of house Sparkling
- Mixed toasts and Preserves
- Pan Omelettes
- Gravlax of Ocean Trout
- Fruit Salads
- House made hash browns (rosti), Mushrooms and House made Baked Beans, Roast Tomatoes
- House Made Doughnuts with fruit
- A choice of a tea, coffee or small juice

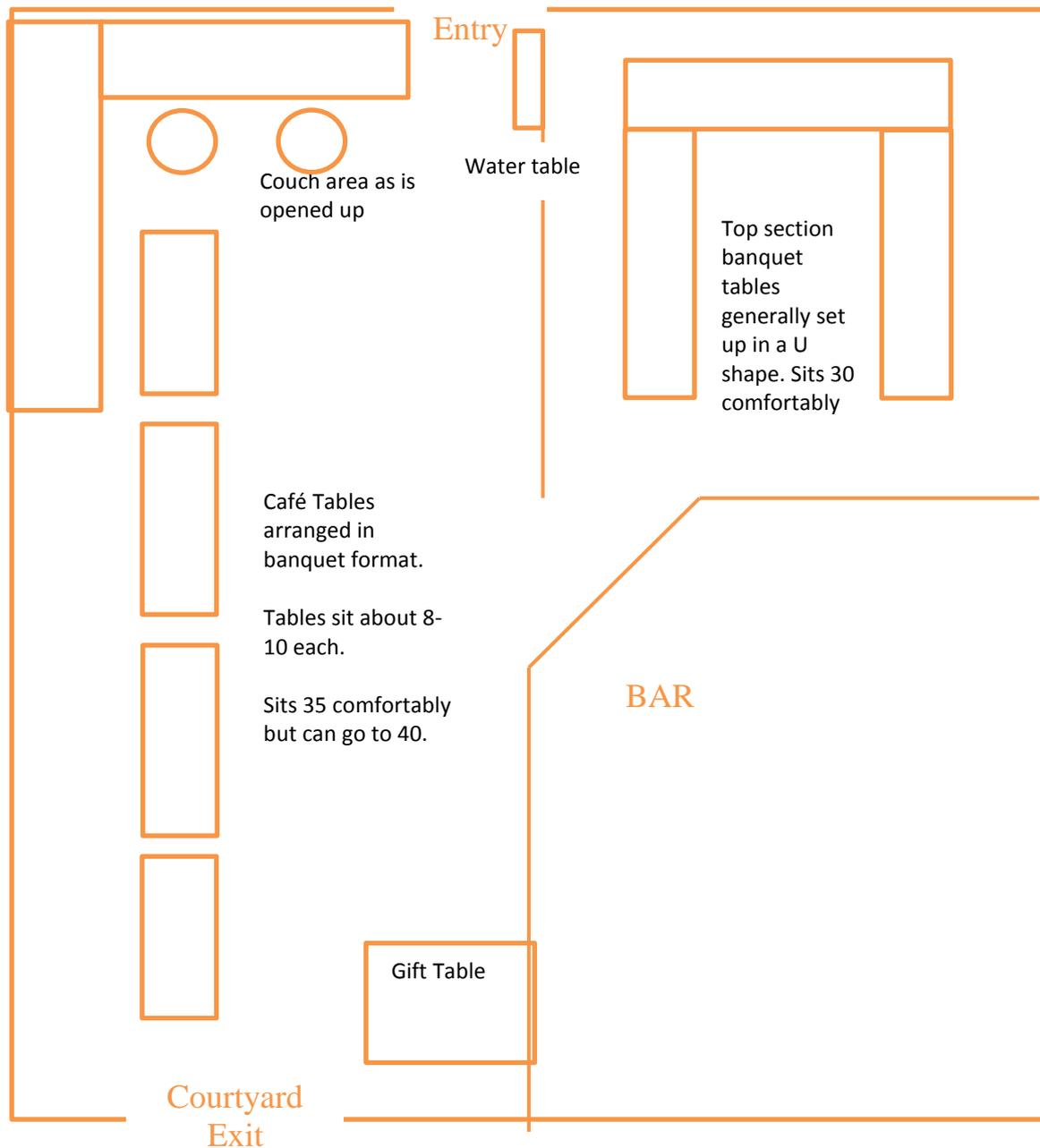
Floor Plans

We can arrange the café to suit the needs of your function style and size.

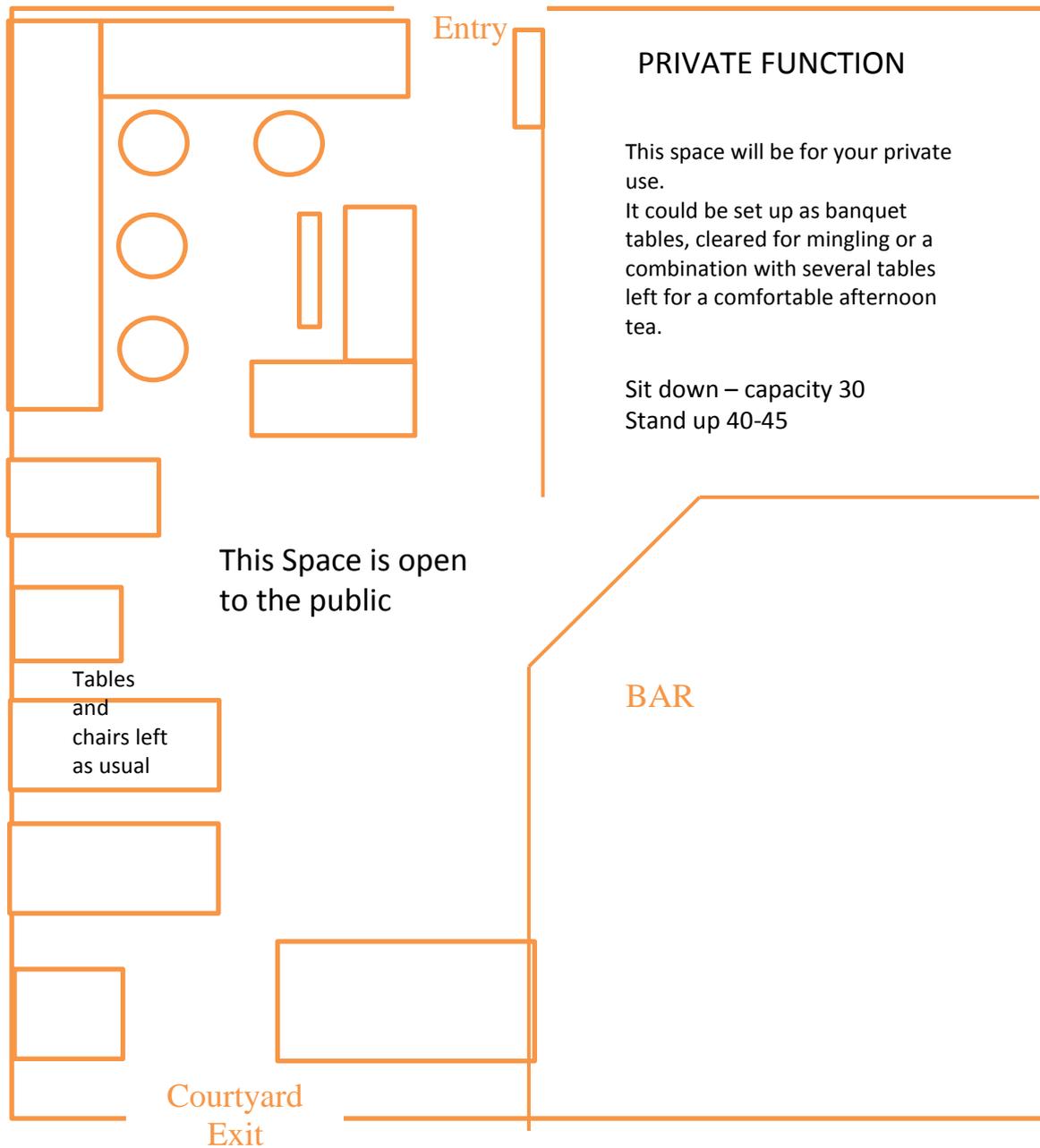
Here is an example of a stand up function



Here is an example of a Banquet Large Function



Here is an example of Half Restaurant Booking



Pick up Catering

A perfect option for any event off the premises!

A birthday, a wedding, afternoon tea, kitchen tea, baby shower, catching up with family and friends – You name the event and we can work with you to tailor something to meet your needs.

Below is a list of the very popular pick up option of Canapés.

However you may wish to have something a bit more substantial – As mentioned we can also do banquets for lunch and dinner, afternoon tea plates and large main meals. Ideas for these can be gained from all the information above in our booklet.

Again – let us know what you would like and we can provide you with a quote.

We can also organise delivery of your Catering for a fee.

Canapés Menu

Please select the items you are interested in for a quote.

Most Finger food will be around \$3.50 per piece. Seafood will generally be based on market price.

Should you have any specific requests in place please let us know and you can offer a quote to meet your request where possible

Seafood

Crostini; Tuna Nicoise or Smoked salmon, capers and crème fraiche

Fresh Prawn and cucumber disks w/ dill cream

Freshly shucked Oysters w/ vinaigrette

Prawn Cocktails – 10 fresh prawns per martini glass with sauce in the glass

Rolled Crapes filled with Smoked Salmon, crème fraiche and dill

Sesame crusted Tuna Sashimi

Thai fish Cakes w/ dipping sc.

Vegetarian

Baked Ricotta and Herb squares

Crostini's

- Mushroom and Goats Cheese
- Caponata

Mini Vego Cakes w/ sauces or relishes – these can also be made into Burgers

- Crisp Barley Cakes
- Falafel
- Chickpea Cakes

Polenta and Blue cheese Squares

Rolled Crapes filled with roasted capsicum and goat's cheese

Skewers

- Roast Veg and Halloumi
- Bononcini w/ grilled Veg

Spinach and ricotta –Spanakopita Squares or Triangles

Sweet Potato and Coriander Frittata

Thai Vegetable Scrolls

Tarts

- Caramelised onion and goats cheese or Brie
- Tomato and Olive Tapenade
- Mushroom
- Avocado and Tomato Salsa
- Beetroot and feta
- Bacon and blue cheese
- Pumpkin pine nut
- Leek and Gruyere
- Ratatouille and Cheeses

Meats

Cocktail pizzas

Crostini's

- Caramelised Onions and chorizo
- Rare roast Beef with horseradish

Duck Sausage Rolls

Mini Burgers

- Spicy Lamb
- Pulled pork

Pate

Rosti topped with slow roast Asian spiced Duck

Rolled Crapes filled with Smoked duck and coriander

Seared rare roast beef wrapped asparagus w/ mustard dressing

Slow Braised Asian Pork Belly w/ Kecap Manis sc.

Sticky Chicken Wings

Skewers

- Chicken; Tandoori, Moroccan spice rub or Soy and Sesame
- Serrano Wrapped marinated Bononcini

Tarts

- Asian Duck
- Rare roast Beef with horseradish

Platters

Dip plates

Dips, Cured Meats, Smoked Salmon, Aged cheese, Olives

Fresh Seafood

Seasonal Fruit

Off Site Catering

A Bite to Eat is also available for “Off Site Catering” events. Meaning you can hire our head Chef Tony and/or Waitress and Kitchen hands for your private event. Our Chef can provide food options outlined throughout this guide – or something totally different, meeting your particular needs.

Prices to hire our Head Chef start at \$70 per hour. Tony will be accompanied by a manager/souse Chef at \$50 per hour.

Waitresses are available from \$35 an hour

Food Quotes will be provided to you after a meeting based on your needs.

Thank you for considering A Bite to Eat for your Function or Catering needs. As mentioned before we love food and this information book serves as a guide as to what we can offer. We are quite flexible and can cater for Vegetarians, Vegans, Gluten Free, Dairy free and other dietary requirements easily.

Information and Pricing in the documents are correct at time of distribution – however are subject to change at any time without notice and during seasons. Please be mindful of this and final pricing will be shown on your personal order and invoice as you work with our Functions Team.