

**Script.**  
Events & Catering

MEETINGS  
PACKAGES



## MEETINGS & CONFERENCES

SCRIPT CAN TAILOR OUR MENUS AND CATERING SERVICES TO SUIT YOUR MEETING OR CONFERENCE REQUIREMENTS.

### ON ARRIVAL COFFEE & TEA ONLY

\$7.20 per person

- + Genovese plunger coffee

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- + T2 tea selection including English Breakfast, Earl Grey, Peppermint, Lemongrass & Ginger and Camomile

### ESPRESSO COFFEE

Script can provide espresso coffee with a barista for your event. Please speak with our catering manager for further information.

### ON ARRIVAL

\$12.50 per person

- + A selection of house baked **mini muffins**

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- + Little **fruit salad** with orange blossom syrup

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- + *Orange juice or juice shots* in various flavours

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- + Genovese plunger coffee

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- + T2 tea selection including English Breakfast, Earl Grey, Peppermint, Lemongrass & Ginger and Camomile

### MORNING TEA/ COFFEE BREAK

\$12.50 per person

Chefs selection from the following:

- + **Micro bagel with berry mascarpone**, fresh strawberries and pistachio praline
- + **Chocolate lamington with marmalade** and rolled in shredded coconut
- + **Warm ginger bread cake** with maple syrup butter and candied orange
- + House baked **chocolate chip cookies**

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- + Juice selection and local mineral water

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- + Genovese plunger coffee

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- + T2 tea selection including English Breakfast, Earl Grey, Peppermint, Lemongrass & Ginger and Camomile



### WORKING LUNCH NUMBER ONE

\$29.00 per person

- + A selection of filled **ciabatta rolls, wraps and point sandwiches** - 2 rounds per person, please choose four (4) fillings *from the following page*;
- + Seasonal **fruit platters**
- + Juice selection, Tiro soft drinks and local mineral water

### WORKING LUNCH NUMBER TWO

\$35.80 per person

- + A selection of filled **ciabatta rolls, wraps and point sandwiches** - 1.5 rounds per person, please choose three (3) fillings *from the following page*;
- + Little house **baked pies** with fillings such as;
  - English vegetables
  - Chicken and leek
  - Moroccan lamb
  - Steak and ale
  - Beef and bacon
- + House made **beef and pork sausage rolls**
- + Individual **savoury tarts** with flavours such as;
  - Asparagus and gruyere cheese
  - Leek and gorgonzola
  - Heirloom cherry tomato, fresh basil and parmesan
  - Caramelised onion, Persian fetta and flat leaf parsley
- + House made **vegetable samosa** with cucumber and mint raita
- + **Spanish omelette** with potato and herbs
- + Individual **fruit salad** with natural yoghurt and your choice of passionfruit or orange blossom syrup
- + Juice selection, Tiro soft drinks and local mineral water

### WORKING LUNCH NUMBER THREE

\$39.90 per person

*(Minimum of 30 guests, otherwise additional charges will apply)*

A range of hot and cold items including fresh salads served buffet style in little bowls, boxes and on little plates;

*Buffet menu (please choose two (2) items)*

- + **Grilled chicken breast strips** on baby cos leaves with mango (seasonal), avocado, soft goats cheese and a citrus vinaigrette
- + **Salad** of heirloom tomato, buffalo mozzarella, fresh basil and farfelle pasta (gluten free) with an extra virgin olive oil dressing
- + **White bean and red quinoa salad** with Spanish onion, grilled zucchini, Persian fetta and balsamic glaze
- + **Rice noodle salad** with shredded pork shoulder, mint, coriander, bean shoots and nam jim dressing
- + **Lemongrass and chilli beef salad** with green tomato, capsicum, red onion and toasted peanuts
- + **Vegetable san choi bao** - finely diced Asian vegetables with oyster sauce and sesame oil in crisp lettuce cups
- + **Pork san choi bao** - finely diced Asian vegetables and minced pork with oyster sauce and sesame oil in crisp lettuce cups

*From the bake house (please choose two (2) items)*

- + **Little house baked pies** with fillings such as;
  - English vegetables
  - Chicken and leek
  - Moroccan lamb
  - Steak and ale
  - Beef and bacon
- + House made **beef and pork sausage rolls**
- + Individual **savoury tarts** with flavours such as;
  - Asparagus and gruyere cheese
  - Leek and gorgonzola
  - Heirloom cherry tomato, fresh basil and parmesan
  - Caramelised onion, Persian fetta and flat leaf parsley
- + House made **vegetable samosa** with cucumber and mint raita
- + **Spanish omelette** with potato and herbs

*Sweet things (please choose two (2) items)*

- + Individual fruit salad with natural yoghurt and your choice of passionfruit or orange blossom syrup
- + Classic stewed plum trifle layered with sweetened mascarpone cream *(seasonal)*
- + Lemon curd set with vanilla pannacotta and house made biscotti 'spoon'
- + Juice selection, Tiro soft drinks and local mineral water

## CIABATTA ROLLS, WRAPS AND POINT SANDWICHES

### Sandwiches, wraps, pita

- **Egg with creamy mayonnaise**, black pepper and mixed lettuce (v)
- **Grilled vegetables** with basil pesto, fetta and rocket leaves (v)
- **Egg with spring onions**, poppy seeds, parmesan and rocket leaves (v)
- **Cheddar cheese, tomato**, red onion, lettuce and fruit chutney (v)
- **Falafel** tabouli, hummus and semi dried tomatoes (v)
- **Tuna with caper mayonnaise** celery and lettuce
- **Tuna with mayonnaise**, red onion and lettuce
- **Chicken Caesar** with bacon, egg and cos lettuce
- **Chicken with garden salad** and dijonnaise
- **Chicken with semi-dried tomatoes** and lettuce
- **Chicken with herb mayonnaise**, guacamole and cos
- **Ham, cheddar cheese** and sweet mustard pickles
- **Ham, cheddar cheese, tomato**, red onion, lettuce and dijonnaise
- **Smoked leg ham** with cream cheese and salad
- **Corned beef** with sweet mustard pickles, cheddar and tomato
- **Roast beef with horseradish cream**, rocket leaves and roasted peppers
- **Roast beef with cheese**, mustard and salad

### Pita Wraps

- **Grilled eggplant**, zucchini, fetta cheese, relish and lettuce (v)
- **Falafel** with tabouli, hummus, semi-dried tomatoes and lettuce (v)
- **Chicken breast** with avocado dip, semi-dried tomatoes and lettuce
- **Chicken Caesar** with crispy bacon, egg and salad
- **Ham and cheddar cheese** with salad and dijonnaise
- **Souvlaki lamb** with cos lettuce, tomato, red onion and tzatziki
- **Roast beef with lettuce**, tomato, cheddar and mustard

### Tortilla Wraps

- **Falafel** with tabouli, hommus, tomato and lettuce (v)
- **Chicken breast with avocado**, semi-dried tomato and lettuce
- **Chicken Caesar** with crispy bacon, egg and salad
- **Tandoori chicken breast**, mango chutney, lettuce and minted yoghurt
- **Ham with cheddar cheese**, salad and dijonnaise
- **Souvlaki lamb** with cos lettuce, tomato, red onion and tzatziki

#### AFTERNOON TEA

\$12.50 per person

##### **Chefs selection of sweet delights**

(2 per person) such as;

- **Butterfly cakes** with vanilla cream
- House made **chocolate brownie**
- **Scones** with jam and cream
- **Coconut and raspberry bread** with vanilla butter
- **Baby lemon meringue pie**
- **Biscuits**, including - Vienna éclair, yoyo and chocolate chip short bread
- Local mineral water
- Genovese plunger coffee
- T2 tea selection including English Breakfast, Earl Grey, Peppermint, Lemongrass & Ginger and Camomile

#### POST MEETING DRINKS AND CANAPÉS

One-hour package

A great way to wind up a day of meetings;

\$34.40 per person (canapés and drinks)

\$21.30 per person (drinks only)

**Chef's choice of three** (3) canapés from our extensive canapé menu served with white, red, sparkling, heavy and light beer, orange juice and mineral water for up to one hour

- *This offer is only available as an 'add-on' to an all day package otherwise standard cocktail party prices apply – see **Cocktail Menus** for details*

Note: due to the seasonal nature of this menu, some items may not always be available. We will do our best to provide the best - in season, however we may need to make substitutions from time to time.

#### DRINKS PACKAGE

Includes;

Beresford 'Beacon Hill' NV Brut Sparkling (South Eastern Australia)

Endless Sauvignon Blanc (Central Victoria)

Endless Shiraz (Central Victoria)

Coopers Pale Ale and Cascade Light Ale

Local Mineral Water and Orange Juice

*(Drinks package can be upgraded – please refer to our package selections under Beverage Packages and speak with our catering manager)*

#### ALL DAY PACKAGE

\$64.20 per person

Includes; on arrival, **morning tea, working lunch number one and afternoon tea**

#### HALF-DAY PACKAGE

\$51.90 per person

Includes; on arrival, **morning tea and working lunch number one**

## NOTES TO THE MENUS AND BEVERAGE PACKAGES

### Pricing

- + All prices include GST. Pricing valid for functions booked and occurring in the 2015/16 year
- + Pricing excludes venue hire (if applicable) and third party charges such as (but not limited to), decoration, entertainment, theming, security and audio-visual
- + Pricing generally includes function labour defined as event coordination, food preparation, chef attendance, waiters and supervisory staff) for numbers over 20 guests
- + Lunch and dinner menu pricing includes chef labour – service labour is an additional charge
- + Menu package pricing excludes beverages and assumes Script supply of all beverages (please refer to Script beverage packages) unless specified otherwise
- + An additional fee of \$11.00 per person, per course applies for choice of entrée, main and/ or dessert (non alternating)
- + An additional fee of \$11.00 per person, per course applies for alternating entrée, main and/or dessert for numbers less than 20 guests

### Minimum Numbers

In the event numbers are less than 15, additional labour charges will apply – see 'Pricing' above

### Final Numbers

Final numbers are required five (5) business days prior to your function. Only increases can be made up to 24 hours prior to the commencement of the function.

Please provide your menu choices no later than seven days (or 5 business days) prior to your function.

Any changes to menu or numbers later than five (5) days in advance may incur additional charges.

### Public Holiday Surcharge

A surcharge of 25% is applicable for any function held on a declared public holiday. For functions extending into a public holiday, a surcharge may be applicable pending function timing and level of service required.

### Cancellations

Cancellation of any confirmed function within 48 hours of the commencement of the function will incur a charge of 100% of the value of the function

Charges may also apply for cancellation of a function with more than 48 hours notice where costs have been incurred in respect of (but not limited to), food, labour or other services

Please refer to our full Terms & Conditions for further information – available on request

*Please sign and return this page (via email where possible – scanned) as confirmation of the quote and our terms and conditions to **functions@scriptbar.com.au***

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*Date of Function*

.....  
*Client Name*

.....  
*Company Name (If applicable)*

.....  
*Signature*

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*Date*