MEETINGS & CONFERENCES

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

ON ARRIVAL COFFEE & TEA ONLY
$7.90 per person
+ Genovese plunger coffee
+ T2 tea selection including English Breakfast, Earl Grey, Peppermint, Lemongrass & Ginger and Camomile

ESPRESSO COFFEE
Espresso coffee available on account pending meeting location and timing.

ON ARRIVAL
$13.90 per person
+ Chefs selection of house baked mini muffins (sweet or savoury) (v) OR petite Danishes
+ Choose one of the following
  - Bagel selection (80mm) – Please choose one flavour
    • Smoked salmon, cream cheese, sun dried tomato & spinach
    • Sautéed mushroom, Swiss cheese & Pesto (v)
    • Shaved leg ham, cheese & tomato relish
  - Stuffed petite Croissants (mozzarella, tomato & basil) (v)
  - Individual fruit salad with passion fruit syrup (gf) (v)
  - House toasted muesli served with natural yoghurt & berry compote (v)
  - Crispy bacon, free range egg and tomato relish served in a little toasted brioche bun
+ Local orange juice and apple juice
+ Genovese plunger coffee
+ T2 tea selection including English Breakfast, Earl Grey, Peppermint, Lemongrass & Ginger and Camomile

MORNING TEA/ COFFEE BREAK
$13.90 per person
+ Chefs selection from the following (please choose two):
  - Banana & Blueberry bread (v)
  - Granola cereal bars (v)
  - Commercially available fruit smoothies (v, gf)
  - Mini puff pastry baked tart with egg, basil, tomato & goat’s cheese (v)
+ Juice selection and local mineral water
+ Genovese plunger coffee
+ T2 tea selection including English Breakfast, Earl Grey, Peppermint, Lemongrass & Ginger and Camomile
WORKING LUNCH NUMBER ONE
$29.50 per person

+ A selection of filled point sandwiches, wraps or ribbon sandwiches - 1.5 rounds per person, please choose four (4) fillings from the following page;
(choose 3 sandwich fillings for less than 12 guests)

+ Seasonal fresh fruit platter

+ Chef's selection of petit four such as: Petite éclair, individual lemon meringue tartlet, chocolate caramel tart, white chocolate berry cheesecake

+ Juice selection, Tiro soft drinks and local mineral water

+ Genovese plunger coffee

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

WORKING LUNCH NUMBER TWO
$38.60 per person

+ A selection of filled point sandwiches, wraps or ribbon sandwiches - 1.5 rounds per person, please choose three (3) fillings from the following page;

+ Please choose one of the following
  - Toasted quinoa, pumpkin, soft goat’s cheese, walnuts, black rice & pumpkin seeds (v, gf)
  - Roasted Mediterranean vegetable salad with spinach leaves (add confit chicken add'l $3.30 per person) (gf)

+ A selection of gluten free rice paper rolls are available on request (gf) (v)

+ Individual fruit salad served with honey infused natural yoghurt

+ Juice selection, Tiro soft drinks and local mineral water

+ Genovese plunger coffee

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

WORKING LUNCH NUMBER THREE
$43.00 per person
(Minimum of 40 guests, otherwise additional charges will apply)

+ Chef's selection of two substantial hot canapés such as:
  - Petite house baked pies
  - Savoury tarts
  - Spanish omelette (v)

+ A selection of two (2) items from the Buffet menu

+ Green leaf salad, with cucumber & cherry tomato dressed with a lemon & herb vinaigrette

+ Juice selection, Tiro soft drinks and local mineral water

+ Genovese plunger coffee

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

+ Chef’s selection of sweet treats (please choose 2)
  - House made chocolate brownie
  - Individual house made Tiramisu
  - Individual fruit salad served with honey infused natural yoghurt
  - Petite salted caramel éclair (min. 24 guests)

Please note: If you require only one or two components of the listed catering options (e.g. On Arrival and Morning Tea), additional labour charges will apply.
BUFFET MENU & POINT SANDWICHES

Lunch #3 buffet menu

*Served in little bowls, boxes or plates or served as a traditional buffet.*

- Peri peri chicken with avocado, fetta cheese, mint, coriander, baby spinach, corn and a lime dressing (gf)
- Toasted quinoa, pumpkin, soft goat’s cheese, walnuts, black rice & pumpkin seeds (gf, v)
- Coconut poached chicken salad with wombok, peanuts, snake beans, shredded carrot and a chilli lime dressing (gf)
- Smoked salmon salad, with Spanish onion, capers, sliced radish and dill infused crème fraiche (gf)
- Thai green chicken curry with basil, coriander and Thai spice served with jasmine rice (gf, vegetarian or vegan on request)
- Mille Floglie: Layered Spring vegetables, provolone cheese, Italian herbs, Roma tomato Napoli and parmigiano reggiano gratinated with gluten free crumbs (v, gf)
- Roasted beetroot & sweet potato salad with pomegranate dressing, goat’s cheese and hazelnuts (gf, v) (vegan on request)
- Super food salad: Quinoa, kale, goji berries, cherry tomatoes, avocado, spinach, mix seeds & nuts with a light olive oil dressing (v, gf, vgean)
- Peanut-sesame Chicken and Soba noodle salad: Chicken breast marinated in a light peanut & sesame sauce, accompanied by soba noodle salad, with shredded carrots & cabbage, sliced spring onion, crushed peanuts and fresh coriander

Point Sandwich Fillings

- Poached egg, mayonnaise and shredded lettuce (v)
- Egg with spring onion, poppy seeds, parmesan and rocket (v)
- Egg with creamy mayonnaise, ground pepper & mesulin leaves (v)
- Sharp cheddar cheese with sliced vine ripened tomato (v)
- Cheddar cheese with tomato, thinly sliced red onion, lettuce and chutney (v)
- Whipped avocado and squeezed lemon, cheddar and salad (v)
- Grilled vegetables, creamed cheese, tomato relish and lettuce (v)
- Grilled vegetables with basil pesto, fetta cheese and rocket leaves (v)
- Falafel, tabouli, hummus and semi-dried tomato (v)
- Leg ham, cheddar cheese and sweet mustard pickles
- Shaved ham, tomato and tasty cheese
- Cheddar cheese and shaved ham
- Smoked leg ham with cream cheese and mesulin leaves
- Tuna with mayonnaise, sliced red onion and shredded lettuce
- Tuna with caper mayonnaise, celery and lettuce
- Chicken breast with mayonnaise and lettuce
- Chicken Caesar with crispy bacon, egg and cos lettuce
- Chicken breast with garden salad and dijonnessaise
- Roasted chicken with semi-dried tomatoes and lettuce
- Roasted chicken with herb mayonnaise, guacamole and cos lettuce
- Corned beef with sweet mustard pickles and lettuce
- Roast beef with horseradish cream, rocket and roasted peppers
- Roast beef with cheddar cheese, mustard and salad

MEETINGS PACKAGES
## WRAPS & RIBBON SANDWICHES

### Wrap Fillings

- Grilled eggplant, zucchini, fetta, relish and lettuce (v)
- Falafel with tabouli, hommus, semi-dried tomatoes and lettuce (v)
- Ham, tasty cheese with salad and dijonnaise
- Chicken breast with avocado and lemon, semi-dried tomatoes and lettuce
- Chicken Caesar with bacon, egg and salad
- Tandoori chicken breast, red onion, lettuce and minted yoghurt
- Souvlaki lamb with cos lettuce, tomato, red onion and tzatziki
- Roast beef, tasty cheese, tomato, lettuce and mustard

### Ribbon Fillings (triple layered bread)

- Grilled vegetables, relish, creamed cheese and rocket (v)
- Sliced cucumber with lemon, dill and mascarpone cheese (v)
- Poached egg with poppy seeds, parmesan & mayonnaise with semi-dried tomato, cucumber and rocket (v)
- Falafel with tabouli, hummus, cucumber and roasted red pepper (v)
- Chicken breast with spring onions, mayonnaise, whipped avocado and semi-dried tomato
- Tandoori chicken with mango chutney and cucumber
- Smoked salmon with lemon, dill, creamed cheese and cucumber
- Salami with basil pesto, creamed cheese and peppers
- Roast beef, cream cheese, grain mustard, rocket leaves and sliced tomato
- Shaved ham, creamed cheese, rocket leaves, semi-dried tomato and mustard
AFTERNOON TEA
$13.90 per person
Chefs selection of sweet delights
+ (2 per person) such as:
- House made chocolate brownie
- Cup cake with soft vanilla frosting
- Scone with whipped Chantilly cream and Pimm's soaked strawberries
- Baked Lemon Bars: Light sponge base, topped with a baked lemon curd and candied lemon rind
- White chocolate and Macadamia biscuit slice
- Smoked salmon savoury scone, with semi dried tomato and mascarpone
- Citrus drizzle cake
- Espresso coffee éclair; coffee infused crème patisserie éclair coated with coffee fondant
+ Local mineral water
+ Genovese plunger coffee
+ 2 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;
$37.70 per person (canapés and drinks)
$23.40 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:
- McPherson Chardonnay Pinot Noir Sparkling NV (South Eastern Australia)
- Endless Sauvignon Blanc (Central Victoria)
- Endless Shiraz (Central Victoria)
- Peroni Lager and Peroni Leggera
- 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
$69.20 per person
Includes; on arrival, morning tea, working lunch number one and afternoon tea

HALF-DAY PACKAGE
$56.60 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 2019 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 15 guests.
+ Lunch and dinner menu pricing includes chef labour – service labour is an additional charge.
+ If service charges apply, staff are charged at $47.50 per hour (excluding public holidays) with a minimum call of 3 hours per staff member.
+ 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 $12.00 per person, per course applies for choice of entrée, main and/ or dessert (non alternating).
+ An additional fee of $12.00 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

Date of Function

Client Name

Company Name (If applicable)

Signature

Date
PLEASE REVIEW THE FOLLOWING GENERAL INFORMATION AND TERMS OF BOOKING.

1. Food and Beverage Menus: Provision and Service
Script Bar & Bistro 'Script' caters to the venue. The Client and their guests are not permitted to provide food and beverage without prior arrangement. If due to unforeseen circumstances (e.g. supplier shortages) Script is unable to provide the agreed menu or services, Script reserves the right to adapt the menu or services in consultation with the Client.

2. Food Allergies and Adverse Reactions
Levels of reactions to allergens vary; with some reactions being simply due to proximity (airborne) and others occurring only after consumption of the allergen. Script is therefore unable to guarantee there are no allergens in the food and beverages served during the function. Script and the Client will discuss the Client's food and beverage requirements in this regard with a view to minimising the likelihood of reactions.
For further information refer to www.allergy.org.au and/or www.aifst.asn.au (the Australian Institute of Food Science and Technology Incorporated).

3. Other Food
If Script consents to the Client bringing a food item to the venue, the Client will only be permitted to do so upon signing a standard release form provided by Script.

4. Food and Beverage Pricing
The prices listed with the menus whilst current at the time of quotation are subject to change effective from 1 January each year.

5. Tentative Booking
A booking will be considered tentative pending receipt of a deposit, and will be held without obligation, for a period of seven (7) days.
Once this period has elapsed, Script reserves the right to cancel an unconfirmed booking and, without further notice, re-allocate the venue to other enquirers.

6. Confirmation of Booking
The booking will be considered as confirmed upon receipt of a one thousand dollar ($1,000.00) deposit or 50% of the quoted costs, whichever is greater.

7. Expected Attendance/ Slippage
The Client represents that the number of expected guests stated at the time of confirmation is a realistic expectation of attendance and is the basis upon which the booking is accepted by Script.

8. Guaranteed Minimum Number
The Guaranteed Minimum Number of guests attending the function must be advised to Script at least five (5) business days prior to the date of the function. Only increases can then be given to Script, up to two (2) business days prior to the function.

9. Change of Date
If the Client needs to change the date of the function Script will use reasonable endeavours to accommodate such change subject to the following conditions:
   a. the venue is available for the proposed new function date;
   b. the change of date is not more than six (6) months from the function date identified on the Booking Application Form; and
   c. the Client agrees to all associated costs.
If the confirmation deposit has already been received, it will be transferred to the new date. If the date change is requested less than thirty (30) days prior to the function date identified, then the change will be treated as a cancellation under the cancellation policy in these terms.

10. Final Attendance
The final number of guests attending must be confirmed to Script by 12.00 noon five business days prior to the function. If final numbers fall below the Guaranteed Minimum Numbers, charges will be based on the Guaranteed Minimum Numbers.

11. Additional Charges
Any additional charges incurred after pre-payment, inclusive of any charges not authorised in the original booking, are required to be settled by the Client’s Nominated Contact upon the conclusion of the function by cash or credit card.

12. Government Departments
Purchase orders will be accepted from government departments for the estimated amount of the function at least seven (7) days prior to the function.

13. If the Client cancels the function, written notification is required, and the following cancellation fees will apply:
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.
14. Agreed Function Times/ Time Extension
The Client is responsible for occupying and vacating the venue within the times scheduled. Utilisation of space outside the times quoted will be subject to availability. Additional venue hire fees and/or labour charges may apply at the discretion of Script if functions extend beyond times agreed in writing.

If beverages are served and the function is extended in time Script will charge between $8.00 and $14.00 (depending on the beverage package chosen by the client) per person per half-hour, multiplied by the Guaranteed Minimum Number.

15. After Midnight Surcharge
A surcharge may be applicable for functions extending beyond midnight.

16. 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 level of service required.

17. Menu Tastings
Menu tastings (lunch/dinner functions only – 80 guests+) can be arranged. Menu tastings are available once a deposit has been accepted, and a charge of $150.00 (inclusive of GST) applies.

The tasting is limited to a maximum of one dish per course. More tasting dishes can be arranged and will incur additional charges. Charges will be added to the final invoice.

18. Security
If in the opinion of Script it is necessary to employ staff for the purpose of maintaining security at any function to be held at the venue, the cost of employing such staff shall be added to the function charge, payable by the Client. Script reserves the right to exclude persons, without liability, from a function.

19. Unforeseen Circumstances
If Script is unable to comply with any of the provisions of this Agreement by virtue of any cessation or interruption of electricity or gas supplies, industrial disputes, plant or equipment failure, unavailability of foodstuffs, or other unforeseen contingency or accident, Script reserves the right to cancel the booking and refund the deposit (and any other paid monies) at any time without Script having any further liability to the Client.