COCKTAIL PARTIES

CANAPÉS

2 items @ $12.80 per person
+ service labour, plus beverages

3 items @ $19.20 per person
+ service labour, plus beverages

4 items @ $25.60 per person
+ service labour, plus beverages

5 items @ $32.00 per person
+ beverages

6 items @ $38.40 per person
+ beverages

Labour charges will apply under the following conditions:

+ Functions fewer than 15 guests
+ Function duration over one hour
+ Less than five (5) canapés per person

Please contact our catering manager for details and pricing – labour is charged at $47.50 per hour (excluding public holidays) with a minimum call of 3 hours per staff member.
CANAPÉ SELECTIONS

COLD CANAPÉS

Vegetarian
- Rice paper filled with Tofu, soba noodle, Mirin pickled vegetables and fresh chilli (vegan, gf, df)
- Baked semolina and parmesan with sage & olive infused crème fraiche
- Asparagus, taleggio and pomegranate tartlet (v)
- Tofu san choy bow (gf, v, vegan on request)
- Petit Spanish omelette, topped with confit cherry tomato and paprika aioli (v)

Fish
- Spanner crab with fresh cucumber, tomato & lime salsa on crunchy tostada (gf, df)
- 'Hot-smoked' ocean trout on lime and chive blini with pickled cucumber and whipped coconut cream
- Coffin Bay oyster - natural on ice or with your choice of (gf, df):
  - lime and Tabasco
  - crispy pancetta & marinated shallots
  - sweet mandarin vinaigrette (seasonal)
- Seared tuna fillet rolled in sesame seed topped with broad bean mousse (gf)
- Coconut Snapper Betel Leaf: Lime coconut ceviche snapper, tomato herb salsa, Ora salmon roe (gf, df) (seasonal)
- Flaked mackerel on a horseradish infused blini with beetroot and ‘caprino’ mousse
- Garlic & chilli marinated King Prawn with a fresh mango, coriander and ginger salsa (gf, df) (Seasonal)
- Pink pepper King fish sashimi, caviar pearls and shelled edamame beans (gf, df)

Meat
- Compressed, Belvedere vodka infused watermelon, smoked speck and a basil and goat’s cheese mousse (gf)
- Peking duck in a Chinese pancake with spring onion and hoisin sauce
- Rice paper filled with:
  - Miso chicken strips and Thai basil (gf)
  - Crispy BBQ pork and Asian green vegetables (gf)
- Beef tataki, ponzu dressing topped with a seaweed salad (gf, df)
- Steak tartare spoons: diced steak tartare, mixed with cornichons, capers, mustard and parsley (gf, df)
- Tamarind roasted duck with beansprouts, cucumber ribbons, ginger and coriander served on a mini poppadum (df)

Petit club sandwich
(two (2) per serve) with fillings such as:
- Cucumber, crème fraiche and dill (v)
- Smoked salmon with lemon, cucumber and creamed cheese
- Roast chicken with spring onion, mayonnaise, crushed avocado and semi-dried tomato
- Shaved ham off the bone, mascarpone, rocket leaves, tomato and Dijon mustard
- Rare roast beef, tomato, grain mustard and wild rocket leaves
- Grilled vegetables, relish, creamed cheese and rocket (v)

Crostini
(two (2) per serve) with fillings such as:
- Heirloom tomato, buffalo mozzarella, fresh basil and local extra virgin olive oil (v)
- Gravlax salmon with capers, lemon and salmon caviar pearls
- Midollo osseo crostini with salsa verde
- Smashed avocado mixed with wasabi, Persian fetta and fresh mint (v, vegan on request)
HOT CANAPÉS

Vegetarian
- Vegetable frittata topped with oregano and goat's cheese mousse
- Crispy parmesan polenta with olive tapenade & Persian fetta (gf)
- Exotic mushroom and chive gyoza with a fresh chilli and black vinegar dipping sauce
- Little chilli bean taco with avocado, coriander, shredded lettuce and sour cream (gf, v, vegan on request)
- Gorgonzola, caramelised onion, pear and pistachio tart (v)
- Middle Eastern falafel fritter, served with natural yoghurt and fresh dill (v)
- Roasted vegetable and ricotta cheese in a filo pastry parcel (v, vegan on request)
- Haloumi cheese slider with beetroot relish and coriander slaw (v)
- Scorched corn, manchego cheese and jalapeno croquettes with Tabasco aioli (v)

Fish
- Crispy King George whiting goujon with classic tartare sauce*
- Pan fried flathead fillet with wasabi aioli and Asian herb slaw served in a little brioche bun
- Bacala croquette – salted cod, potato and herb croquette
- Thai fish cake with cucumber and mango salsa (df)

Meat
- Chicken, thyme and garlic in golden filo pastry parcels
- Crispy skin pork belly topped with salsa verde and sliced pickled radish (gf, df)
- Petit fillet mignon with sauce Béarnaise and micro tarragon leaves (add $1.50) (gf)
- Bao - steamed bao bun with 72-hour pulled pork shoulder and creamy coleslaw
- Mini beef burger with Swiss cheese, sliced pickles, caramelised onion and crispy pancetta
- Yorkshire pudding, filled with rare roast beef and cranberry relish
- Seared lamb fillet, pistachio salsa and pickled red onion (gf, df)
- Beef, red capsicum and Thai basil filo pastry parcel (df)
- Satay chicken, coriander and tomato parcel
- Hand made empanada;
  - Argentinean beef, onion, capsicum, olives and red wine
  - Chicken, herbs and red onion
  - Chorizo sausage, tomato, garlic and parsley
  - Spinach, field mushroom and mozzarella (v)
  - Queso – cheese, sautéed onion and oregano (v)

Arancini
- Beef and pork bolognese and fior di latte mozzarella
- Porcini and field mushroom, truffle oil and scamorza cheese (v)
- Pumpkin, saffron and buffalo mozzarella (v)

Petit Pies
- Truffled mixed wild mushroom pie (v)
- Roasted pumpkin, parmesan and shredded basil leaves with a garlic scented cream (v)
- Argentinean beef and chimichurri
- Beef and Guinness pie with smoky bacon
- Chicken, leek and white wine
- Sticky braised lamb shank and rosemary pie

Pizzette – petit pizzas
- Fior di latte - Napoli base with buffalo mozzarella and fresh basil
- Capriciosa - Napoli base with smoked ham, black olive and mushroom
- Zucca - pumpkin and goats cheese
- Salami picante - salami, capsicum and chilli

* pending number of guests and location due to cooking requirements
## ADDITIONS TO YOUR MENU

### SUBSTANTIAL ITEMS

The following dishes can be served to provide guests with a more substantial menu offering. These dishes are served in little bowls, boxes or on small plates with a little fork.

**Priced at $11.00 per person, per selection**

- Risotto with roasted beetroot, Jonathon’s Italian sausage, fresh herbs and soft goat’s cheese (gf)
- Semi-dried tomato and eggplant ravioli in a tomato, capsicum and basil Napoli (v)
- Hawker basket – vegetable dumpling, panko crumbed prawn and shrimp hargow with crispy shallots and spicy soy dressing (v on request)
- Grilled lamb cutlet on silken potato and garlic skordalia with lemon oil (additional $1.50) (gf)
- Thai green curry with (or without) chicken, Asian greens, lemon grass and steamed jasmine rice (gf) (vegan on request)
- Citrus cured king ora salmon on a salad of coriander, Thai basil, Vietnamese mint and roasted peanuts (gf)
- Crispy baby calamari on rocket leaves with garlic aioli and a lemon vinaigrette*
- Fish & Chips cone: Beer battered Flathead fillet, served with chips and tartare sauce*
- Gnocchi Estivi: House made potato gnocchi with zucchini flower, pachino cherry tomato, basil and oregano. Topped with pangrattato and fresh burrata (v, df on request)
- Beef & pork Meatballs in Roma Napoli with soft parmesan polenta (gf)

### CRUDITÉ

**Priced at $8.80 per person**

Crudite and house made dip selection such as, hummus, basil pesto, olive dip, tzatziki (v, vegan on request)

### SWEET THINGS

**Priced at $10.40 per person, per selection**

- House made choux pastry éclairs with Belgian chocolate filled with:
  - Crème patisserie
  - Passionfruit curd
  - Salted caramel
  - Raspberry mousse
- Tiramisu - mascarpone cream set with Savoiardi sponge, Kahlua liqueur and espresso coffee
- Lemon tart – sweet pastry shell with lemon curd and thyme-infused double cream
- White chocolate panna cotta with blueberry couli and pistachio praline (gf, v on request)
- Orange and passionfruit Crème brûlée. Served with cantucci biscuit
- Profiterole - choux pastry with crema pasticcera dipped in Belgian chocolate sauce
- Sour cherry cheesecake with dark chocolate mousse and chocolate shavings
- High Tea - chef’s selection of gourmet petit desserts from our range of delicious handmade treats

### COFFEE AND TEA

**Priced at $7.50 per person**

Genovese plunger coffee and T2 tea selection including English Breakfast, Earl Grey, Peppermint, Lemongrass & Ginger and Camomile

* Pending number of guests and location due to cooking requirements

* Please note: gluten free pasta can be substituted for any pasta dish

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 substitutes from time to time.
ATTENDING A PERFORMANCE?

You can add an interval function to your pre or post performance event;
Interval drinks and nibbles
(In addition to a pre performance cocktail party or a post performance supper)

BEVERAGES + CHEESE PLATTER
*Priced at $23.80 per person*

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

OR

DESSERTS + COFFEE & TEA
*Priced at $12.85 per person*

- Genovese plunger coffee, T2 tea selection plus cookie and chocolate selection

*Please note: in the event that interval catering is provided in isolation to any other pre- or post-performance catering, the price will be adjusted to reflect staffing requirements. Please discuss your requirements with us.*
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.

Our Event Sales Coordinators will happily assist with any query you may have.

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

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.