



INSTYLE
CATERING

Function Package



OUR PACKAGES

The following function package is simply an outline of what we can offer, we understand that each event is unique and are only too happy to assist with a theme or specific menu.

I am also delighted to inform you that we can now offer beverage packages. Just as we can tailor any menu to suit your needs we can also design a beverage package to meet your requirements.

Each of the following options can be used individually, whether it be just drinks, food, equipment hire or staffing you should require. Let Instyle Catering take the stress out of your event planning.



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If you require 1 component of the day delegate package the pricing is as follows

Morning tea only
(No tea & coffee)
\$7.00 +GST

Afternoon Tea Only
(No tea & Coffee)
\$7.00 +GST

Lunch Only
(No tea & Coffee)
\$25.50 +GST

If you require tea & coffee with any of these options please add \$2.50 +GST (this excludes the hire of cups & saucers)

A minimum of 40 guests required

BOARDROOM BREAKFASTS \$21.5 +GST PER PERSON

- Seasonal fruit plate
- Filo egg & bacon tarts
- Freshly baked prosciutto, olive, rosemary & parmesan bread
- Fresh Orange Juice
- Freshly brewed Tea & Coffee
- We offer a barista service at \$40.00 per hour +GST*

MORNING & AFTERNOON TEA SELECTIONS

- Petite chocolate & coffee éclairs
- Petite mini pastries
- Orange compote yoghurt shots
- Baby pancakes with Canadian maple syrup
- Mixed seasonal fruit plate
- Blueberry muffins
- Filo egg & bacon tarts
- Mixed Australian fruit platters with dried fruit, nuts, crisp bread & fig jam
- Scones with jam, cream and butter
- Grand gourmet biscuits
- Carrot cake
- Sultana cake
- Lumberjack cake

DAY DELEGATE PACKAGE \$45 +GST PER PERSON

When making selections for the day delegate package please note this price includes 1 x selection for morning tea, 1 x selection for afternoon tea and 3 selections for lunch.

Each Day delegate luncheon is inclusive of a gourmet bread basket, including continental breads, buns & foccacias. If you require additional options they are certainly available and will be quoted upon request.

LUNCH OPTIONS

- Mozzarella, basil & prosciutto filled chicken breast with house made tomato chutney
- Seared mustard & rosemary lamb loin served with spicy salsa verde
- Seared beef fillet & cracked black pepper served with creamy sun dried tomato tapenade
- Charred squid & prawn salad with chilli lime dressing
- Roasted pumpkin salad with feta, parmesan and split balsamic dressing
- Shaved prosciutto, bocconcini & fresh basil
- Thyme, lemon & parsley pesto sweet potato
- Mediterranean roasted vegetable salad with fresh basil pesto
- Greek salad
- French green bean and pecan salad with honey & chive dressing
- Indian spiced chick pea salad
- Asian style rice salad



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COSTS PER GUEST

Your choice of 3 salads,
2 mains and 1 dessert/
cheese selection -
\$52.50 +GST

Menu includes bread
rolls and butter

Delivery/pick up
charges may apply
(see below)

Extra mains and/or
salads can be added
to your menu. Extra
charges apply

NOTE: A delivery
charge of \$50.00 +GST
will be charged to any
luncheon below 40
guests.... Any platters
and utensils will be
picked up the following
day and must be
cleaned/washed
prior to pick up....
Any missing platters or
breakages upon pick
up, will be charged at
the clients expense.

BOARDROOM BUFFET MENUS

SALADS

- Bacon, egg and potato salad
- Pasta salad with a creamy sun dried tomato dressing
- Coleslaw
- Mediterranean roasted vegetable salad with fresh basil pesto
- Green leaf mesculin salad with sweet balsamic dressing
- Greek salad
- French green bean and pecan salad with honey & chive dressing
- Indian spiced chick pea salad
- Asian style rice salad
- Tomato, basil & bocconcini salad drizzled with olive oil and candied balsamic
- Green bean & saffron linguini saladAsian style rice salad
- Tomato, red onion & lettuce salad with coriander oil & croutons

MAIN COURSES: (COLD SELECTIONS ONLY)

- Pepper crusted beef fillet with creamy salsa verde
- Moroccan marinated chicken breast with cumin & lime yoghurt
- Sugar cured & smoked salmon with dill mayonnaise and crouton shards
- Lemon & sage Roasted chicken pieces with avocado & lime aioli
- Thai scented market fresh fish fillet with shredded Asian veg garnish and Nam Jim sauce
- Roasted butternut pumpkin wrapped with prosciutto - With feta cheese and fresh basil
- Zucchini roasted and stuffed with gorgonzola, oregano and walnuts
- Mustard seared lamb fillets - Sliced and accompanied with a rocket, mushroom and fetta salade

DESSERT & CHEESE

- Baked chocolate tart with double cream
- Lemon curd tart with double cream
- Selection of Australian cheeses, water crackers, apple slices and almonds
- Sliced Seasonal fruit platter
- Selection of petifour pastries (éclairs and tartlets)



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PREMIUM PACKAGE

1 hour	\$23.00 +GST
2 hours	\$29.00 +GST
3 hours	\$34.00 +GST
4 hours	\$39.00 +GST
5 hours	\$45.00 +GST

Any additional hour required at \$7 per hour

DELUXE PACKAGE

1 hour	\$27.00 +GST
2 hours	\$35.00 +GST
3 hours	\$39.00 +GST
4 hours	\$45.00 +GST
5 hours	\$52.00 +GST

Any additional hour required at \$8 per hour

NOTE:

Drinks package - all drinks waiting staff, glassware and bar kit are inclusive in any drinks package.

Drinks on consumption - a minimum spend of \$1,500 applies and drinks waiting staff, glassware and bar kit are at additional cost.

If you would like to choose your own drinks package, please let us know and we will structure & price a package to suit your individual needs.

BEVERAGE PACKAGES:

PREMIUM PACKAGE

- Howard Vineyard Sparkling
- Howard Vineyard Rose
- Howard Vineyard Sauvignon Blanc
- Reilly's Black Label Shiraz
- Hahn Super Dry
- Corona
- Hahn Premium Light
- Selection of soft drinks and Nippy's Orange Juice

DELUXE PACKAGE

- Howard Vineyard Sparkling
- Howard Vineyard Rose
- Howard Vineyard Sauvignon Blanc
- Reilly's Dryland Shiraz
- Reilly's Watervale Riesling
- Hahn Super Dry
- Corona
- Adelaide Hills Pear Cider
- Hahn Premium Light
- San Pellegrino sparkling mineral water
- Selection of soft drinks and Nippy's Orange Juice

DRINKS ON CONSUMPTION

A minimum spend of \$1,500 applies

Reilly's Sauvignon Blanc 2012	\$27.00
Reilly's Watervale Riesling 2012	\$27.00
Reilly's Watervale Riesling Sauvignon Blanc Shiraz Cabernet Sauvignon 2012	\$27.00
Howard Vineyard Wines Sparkling Pinot Clover Range Shiraz Clover Range Cabernet Sauvignon Rose Sauvignon Blanc	\$30.00
Coopers Pale Ale	\$7.50
Hahn Super Dry	\$7.50
Peroni	\$8.50
Corona	\$8.50
Adelaide Hills Pear Cider	\$8.00
Hahn Premium Light	\$6.50
Soft Drinks (1.25 Litre)	\$7.50
Nippys orange Juice (2 Litre)	\$7.50
San Pellegrino Sparkling Water 700mL	\$6.50