

TABLE MATTERS

CATERING & EVENTS

150th Melbourne Cup Carnival 2010 Catering Packages

**Table Matters Catering and Events
Mezzanine Level, 1 Spring Street Melbourne 3001
Spring Carnival Catering Enquiries and Bookings
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Web Site: www.tablematters.com.au**

**Table Matters Special Events Team
Peter Green
Kerry Foster
David Galle**

Allow yourself to enjoy the Spring Racing Carnival and let our professional team organise your race day with style and expertise.

Hampers – Grazing – Canapés – Snacks Sandwiches – Gourmet BBQ

Gourmet BBQ Package

Our BBQ menu provides the ultimate in outdoor catering for super site and multiple car park sites. Our Chefs and waiting staff will take care of all your catering needs including equipment check, site set up, bar service, food service and any other requirements to make your race day complete.

Gourmet BBQ Menu - \$65 per guest ex GST

On the grill

Peppered rump steak
Lamb rissoles with oregano
Prawns with lime and Tabasco
Chicken tenderloins marinated in olive oil and spring herbs
Green pepper and beef sausages
Seared Dory fillets with lemon
Baby octopus with a soy, honey and chili marinade

Salads and sides

Sautéed onions
Wild rocket with French lentils and parmesan
Witlof, poached pear, orange and walnut salad
Roasted garlic and rosemary chat potatoes
Roasted root vegetables
Bread

Condiments

Tomato Sauce
BBQ Sauce
Aioli
Dijon mustard

Hampers – Grazing – Canapés – Snacks Sandwiches – Gourmet BBQ

Grazing BBQ

Our grazing BBQ menu provides a simple and delicious BBQ option, designed to be eaten standing up. Disposable containers can be included otherwise we are happy to arrange crockery and cutlery hire. Please speak to a consultant about required equipment.

Grazing BBQ Menu - \$45 per guest ex GST

Assorted skewers

Vegetable skewers
Marinated beef and capsicum
Satay chicken

Finger food

Spicy beef and red wine chipolatas
Mini Lamb rissoles
BBQ chicken wings

Seafood

Tossed calamari with lemon and oregano
Prawns with chili and coriander

Fork and Talk

Stir fried egg noodles, vegetables and marinated pork

Bread

Condiments

Dijon Mustard
Tomato sauce
BBQ sauce
Yoghurt and mint

Vegetarian BBQ Menu

Sizzled haloumi with roast tomato and pesto
Bocconcini, red capsicum and basil skewers
Spring onion pancake with rocket and roasted pumpkin
Zucchini Muffins

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Canapé Hamper Menus

Our canapé hamper menus offer you a complete range of delicious finger food concepts guaranteed to satisfy.

Table Matters will also arrange for delivery to your site or provide professional event staff to serve food and beverages to you and your guests throughout the day. Napkins, condiments and presentation boxes are included.

Classic Sandwich Box

24 items per hamper order / \$125 ex GST

A complementary combination of gourmet wraps, baguettes, ribbons and points.

This pack is put together in a hamper style box.

A delicious array of flavours to satisfy your hunger while taking part in the day's festivities.

Pumpkin & Chickpea - Mountain bread, roasted pumpkin, chickpeas, baby spinach, cous cous, tahini, parsley, coriander and lemon juice

Chicken & Salad - Mountain bread, poached chicken, dijon mustard mayonnaise, shredded carrot mixed with spring onions, harissa, vintage cheddar, coriander and iceberg lettuce

Chicken Caesar Baguette - Poached chicken mixed with seeded mustard mayonnaise, sliced hard boiled egg, crispy bacon and shaved parmesan on a bed of baby cos lettuce

Smoked Salmon Baguette - Cream cheese, smoked salmon, roasted capsicum, red onions, capers, dill & cracked pepper

Chicken & Rocket Ribbon - Multigrain, poached chicken mixed with seeded mustard mayonnaise and rocket.

Salmon & Egg Ribbon - Dark Rye, smoked salmon, honey mustard, red onions, egg mayonnaise

Turkey & Cranberry Ribbon - Wholemeal, turkey breast, cranberry sauce, swiss cheese and baby spinach.

Ham & Brie Ribbon - White, leg ham, brie, sliced tomato, basil leaves and cracked pepper

Thai Chicken Points - White, poached chicken mixed with a lemon mayonnaise, dried chilli, fried shallots topped with coriander, basil, Vietnamese mint and baby spinach

Roast Beef & Relish Points - Multigrain, rare roast beef, roasted pumpkin, tomato relish and rocket

Cornelius Points - Wholemeal, sliced corn beef, sweet pickles, tasty cheese, tomato and iceberg lettuce

Hommus & Salad Points - Dark Rye, hommus, avocado, sliced tomato, tasty cheese, red onion and iceberg lettuce

Deluxe Hamper

50 items per hamper order / \$255 ex GST (V) Denotes Vegetarian Item

Roasted Capsicum Muffin with Olive Tapenade, Basil and Cream Cheese (V)

Caesar Cube with Bacon, Egg, Cos Lettuce, Shaved Parmesan and Aioli

Mediterranean Pizza Swirl with Pesto, Sundried Tomato, Cheese and Napoli Sauce(V)

Marinated Mushroom, Cherry Tomato and Fetta Tart (V)

Polenta Square with Basil Pesto, Cherry Tomato, Bocconcini and Sumac (V and Gluten Free)

Asparagus and Prosciutto Wrap on Pancake with Aioli

Layered Vegetable Frittata with Pumpkin, Beans, Spinach and Capsicum (V and Gluten Free)

Smoked Salmon Puff with Salmon Mousse, Smoked Salmon, Spinach and Dill

Hampers – Grazing – Canapés – Snacks Sandwiches – Gourmet BBQ

Top 12 Chef's Selection Hamper

Featuring our Chef's selection of hot and cold Cup Carnival favourites
60 items per hamper order / \$290 ex GST

Hot Items

Parmesan and chive chicken goujon
Saffron Prawn cutlet
Pizzetta of roasted mixed capsicum and chili with melted brie
Tart of roast lamb with cherry tomato and pesto
Salmon and dill croquette

Cold Items

Peking chicken crepes
Crispy chicken and mayonnaise wraps
Grilled zucchini and enoki mushroom
Brie and cucumber sandwich
Pumpkin and feta crepes
Semi dried tomato muffin
Prosciutto e melon

Gourmet Pie Hamper

Ideal to carry you through the long afternoon of races and celebrations or as a compliment to any of our other packages. \$98 / 36 items ex GST

Thai Red Curry Chicken
Beef and burgundy
Chicken and leek
Braised fillet steak, bacon and root vegetable
Lamb shepherd pie
Homemade chicken and tarragon sausage rolls served with tomato bush chutney

Hampers – Grazing – Canapés – Snacks Sandwiches – Gourmet BBQ

Bay to Track Seafood Hamper Items listed below \$149 ex GST

The Bay to Track grazing menu combines beautifully presented and guaranteed fresh from the market seafood platters.
Our specially designed iced boxes ensure that your items are perfectly chilled and ready to serve.

Each hamper contains:
1 Dozen Freshly shucked Tasmanian Oysters
20 Large Queensland prawns
Tasmanian smoked salmon
Lemon wedges
Chef's own seafood dressing
Crusty Bread rolls

Box of Streets Mini Magnums – \$89 - 36 per box ex GST
Delivered to your site for an afternoon treat

Sweet Treats Box
\$88 per hamper / 40 items ex GST
Chocolate Hedge Hog
Passionfruit Tart
Blueberry & Raspberry Friand
Profiterole Raspberry Swirl
Swiss Chocolate Éclair
All garnished with juicy, ripe strawberries

Cheese Box
\$84 per hamper / suits 7 - 9 guests ex GST
Brie
Pepper Cheese
Walnut Cheddar
Blue
Quince Paste
Crackers
Dried Fruit and Nuts
Fresh Juicy Strawberries

Beverages

To ensure the success of your Race day, Table Matters and the Victorian Racing Club fully support the Responsible Service of Alcohol and staff members adhere closely to our policy to serve guests in a professional, friendly and responsible manner.

This year we are proud to support the Official Sponsors of the 2010 Melbourne Cup Carnival – Lion Nathan for beer, Fosters for Wine and Schweppes for Soft Drinks.
We trust these products will be of the highest standard that we are able to provide to you.

Please note that all prices are exclusive of GST

Package A: \$50 pp – Based on 7 hour service 11am – 6pm

- ™ Lindemans Premier House Sparkling (Brut Cuvee)
- ™ Lindemans Premier House White (Semillion Chardonnay)
- ™ Lindemans Premier House Red (Shiraz Cabernet Sauvignon)
- ™ Heineken
- ™ Boags Premium Light
- ™ Schweppes Assorted Soft Drinks and Mineral Waters, Juice and Ice

Package B: \$65 pp - Based on 7 hour service 11am – 6pm

- ™ Bay of Stones Chardonnay Pinot Noir Sparkling
- ™ Hawkes Bay Regional Sauvignon Blanc
- ™ Seppelt Aerin's Mornington Peninsula Pinot Gris
- ™ Pepperjack Cabernet Sauvignon
- ™ Heineken
- ™ Boags Draught
- ™ Boags Premium Light
- ™ Schweppes Assorted Soft Drinks and Mineral Waters, Juice and Ice

Package C: \$75 pp – Based on 7 hour service 11am – 6pm

- ™ Deutz Marlborough Cuvee
- ™ Coldstream Hills Sauvignon Blanc
- ™ Leo Buring Leonay High Eden Riesling
- ™ St Huberts The Stag Pinot Noir
- ™ Seppelt Regional Silverbrand Grampians Shiraz
- ™ Heineken
- ™ 5 Seeds Cider
- ™ James Boags Premium
- ™ James Boags Premium Light
- ™ Schweppes Assorted Soft Drinks and Mineral Waters, Juice and Ice

Start your race day in style and indulge with a bottle of Mumm Cordon Rouge NV

Single bottle of Mumm Cordon Rouge NV - \$79

Single bottle of Mumm Rose - \$89

These are delivered to your site chilled and only available to existing clients who order beverage packages.

Please speak to one of our events team members should you have any special beverage requests for your race-day.

Tables – Chairs – Glassware – Platters – Plates – Cutlery
Umbrella's – Ice Tubs – Floral Arrangements
Linen – Fencing – Greenery
Stools - Bar Tables

Equipment Hire

Table Matters will be happy to arrange hire and set up of all required equipment to ensure the success of your event.

We understand your needs will vary and will tailor equipment to your individual needs and requests. We can also arrange hire and set up of bar tables, high bars, bar stools, ottoman lounges and coffee tables to create that special look for your site.

Please refer to our website for photos or speak to one of our consultants for a personalised quote.

www.tablematters.com.au

Staff

Our experienced and professional staff will be provided to serve you and your guests throughout your day.

A minimum of 6 hours will apply to all chefs and 9 hours for Front Of House staff

(Prices Exclude GST)

Derby Day and Stakes Day (rates per hour)

TM	FOH Staff	\$47.00
	Chef Level 5	\$57.00

Oaks Day (rates per hour)

TM	FOH Staff	\$41.00
TM	Chef	\$55.00

Cup Day (rates per hour)

TM	FOH Staff	\$79.00
TM	Chef	\$87.00

Terms and Conditions

📌 Bookings

Full payment of the quoted function value will be required to confirm your booking.

An event will not be considered booked unless full payment has been made.

If payment is not made 14 days prior to the event, Table Matters reserves the right to cancel the booking.

📌 Cancellation

Any event cancelled out side of 7days notice will incur a \$200.00 administration fee.

In the event of the function being cancelled within 7 days prior to the function, a fee of 50% of the estimated cost of the proposed function may apply.

In the event of the function being cancelled within 2 days, full payment of the estimated total cost of the function is to be made by the Client.

📌 Non Sponsored Items

If the Client wishes to alter their Beverage selection, Table Matters will NOT provide any non-sponsored product. Table Matters will be happy arrange storage and transportation for any sponsored product. Table Matters will not store or transport any non-sponsored item for the client.

📌 Menu Tastings

Table Matters will provide a menu tasting opportunity to the Client – only if requested and is subject to final booking requirements.

📌 Final Confirmation

Confirmation of final numbers attending the function is required five (14) days prior to the event.

Should the final number of guests reduce by more than 10% of the original quoted amount, Table Matters reserves the right to requote the event

📌 Payment

A final account will be sent following the event.

Final accounts must be settled within seven (7) days upon receipt of the final invoice.

Payments can be made by direct deposit, cheque, or all major credit cards.

Table Matters accepts MasterCard and Visa. If the account is paid on credit card after the event hours, a fee of 2% on MasterCard or Visa will be applied. Diners Club and American Express are accepted and incur a 3% fee on all charges.

📌 Hire and Equipment

The client will be responsible for all Hire equipment arranged for an event, including all breakages and lost equipment.

Table Matters will not be responsible for breakages and/or loss of any hire equipment.

📌 Staffing

Staffing hours quoted are estimated hours only and will vary according to the requirements on the day of the event. Additional staff hours will be invoiced following the event.

Staff hours billed will include pre-event briefing, site set up and may include post event duties after leaving the event site

In accordance with federal industry award requirements, staff will be required to take a 30min break for each 5-hour service period

📌 Pricing

Prices quoted are based on your stated number of guests.

Table Matters reserves the right to alter prices according to seasonal changes in associated costs or at any other time.

📌 Beverages

Fixed price beverage packages will be quoted according to the duration of the event.

Beverage packages will be charged for the number of guests confirmed. Should the number of guests at a site increase during the event, additional charges will apply.

In the event that an extension of time is required on the day or evening, additional charges will apply on a pro-rata basis.

If an event is concluded earlier than expected, no refund will be applicable for fixed price beverage packages.

📌 Misconduct

The Client, guests and any other person attending the function are financially responsible for any damage sustained during the course of the function.

To the maximum extent of the law, Table Matters shall not be liable for the consequences of any misconduct, negligence, error, omission or forgetfulness on the part of the client (or invitee) whatsoever, howsoever arising.

Table Matters follows the National Beverage Industries Council guidelines of Responsible Service of Alcohol. Table Matters' policy is to serve guests in a responsible, friendly and professional manner.

Staff members have strict instructions NOT to serve alcoholic beverages to guests under the age of 18 years, or to guests in a state of intoxication.

Notwithstanding, The Client shall indemnify, and keep indemnified Table Matters from and against all and any action claims, demands, losses, damages, costs and expenses for which Table Matters shall or may become liable in respect of, or arising from the death of, or injury to, any person or loss of, or damage to, the property of any person arising from, or out of any misconduct, negligence, error, omission or forgetfulness on the part of the client (or any invitee of the client)

Ⓜ Security

Table Matters will not be responsible for the security arrangements for an event.

Table Matters will not accept responsibility for any damage, loss of merchandise left on the premises prior to, during or after the function.

Ⓜ A signed copy of Table Matters Terms and Conditions must be returned with payment.

Terms and Conditions to be signed by client and returned to Table Matters.

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Date

To Whom It May Concern,

I have read and agree to abide by Table Matters Terms and Conditions.

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Client Signature

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Client Name