

TABLE  MATTERS

## Melbourne Cup Carnival 2008

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### Catering Packages and Details

**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](http://www.tablematters.com.au)

**Table Matters Special Events Team**  
Aimee Telford  
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Table Matters Events Mezzanine Level 1 Spring Street Melbourne 3001  
Email: [racing@tablematters.com.au](mailto:racing@tablematters.com.au)

# TABLE MATTERS

Allow yourself to enjoy the Spring Racing Carnival...

**The following products will be available for clients at Super Sites in the Members area and the Domain, & in the Members and Birdcage on the Rails car park sites:**

- Ⓜ Creative canapé menu packages to enjoy throughout your day
- Ⓜ Gourmet BBQ lunches cooked by our professional chefs at your site
- Ⓜ Beautifully packaged, freshly prepared sandwiches, baguettes and wraps
- Ⓜ Hot & cold / sweet & savoury afternoon snack options
- Ⓜ Fine cheeses selected by our Chef with all the important accompaniments
- Ⓜ Organisation and set up of all your hire and equipment requirements
- Ⓜ Complete beverage packages
- Ⓜ Fully staffed sites
- Ⓜ Decorative concepts, theming and corporate site branding
- Ⓜ Floral arrangements
- Ⓜ Race books

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Hampers – Grazing – Canapés – Snacks  
Sandwiches – Gourmet BBQ

## **Canapé Hamper Menus**

Our canapé hamper menus offer you a complete range of delicious finger food concepts guaranteed to satisfy every guest at your site. Hot, cold or a little of each, the choice is yours.

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.

White ceramic platters can be provided on any Staffed Sites.

### **Classic Baker's Box**

52 items per hamper order / \$220.00 plus GST

This hamper will feature our new range of easy to eat petite gourmet sandwiches. Enjoy our fresh baked breads including our NEW Chardonnay, pinot, and champagne loaves filled with a range of the following fillings:

Shaved smoked turkey, cranberry, cucumber ribbons, and Swiss cheese  
Smoked salmon, baby capers, and cream cheese curd  
Roasted free range chicken, homemade mayonnaise and freshly chopped herbs  
Shaved ham, French Brie, mayonnaise & rocket  
Thai roast beef, roasted red capsicum & coriander pesto  
Egg, chive mayonnaise and crispy bacon  
Baby golf ball rolls filled with grilled tiger prawns, butter lettuce and lemon aioli

### **Deluxe Baker's Box**

52 items per hamper order / \$245.00 plus GST

Darkish rye square card sandwiches of fresh tomato, mozzarella, fresh basil and pesto  
Savoury deluxe muffins flavoured with rustic vegetables and cheddar cheese  
Egg & bacon tart with fresh herbs  
Puff pastry galette with oven dried tomato, goat's cheese & chervil  
White square card sandwiches of poached chicken, homemade mayonnaise and freshly chopped herbs  
White baguette filled with thinly sliced ham, grated gruyere cheese and honey mustard  
Frittata with potato, caramelised onion, smoked paprika and green olives  
Focaccia with Roasted red peppers, rocket, bocconcini and sun-dried tomato pesto

**TOP 10 Party Box** (Featuring our Chef's selection of this year's Cup Carnival favourites)  
60 items per hamper order / \$275.00 plus GST

Cashew and chive crumbed chicken goujons with a citrus aioli  
Coconut crusted peeled tiger prawns with mango mayonnaise  
Smoked chicken with brie and pear relish pizzette  
Petite hot dogs topped with BBQ onions and American mustard  
Crumbed Taleggio basil and pinenut risotto balls  
Tartlets of lamb fillet, roast tomato and goats cheese  
Mini duck pies infused with star anise and quince  
Mushroom, caramelised capsicum and fetta tartlet  
Warm smoked salmon, dill and goats cheese tartlet  
Baby lamb burgers with vine ripened cherry tomato and tasty cheese

**Bakers Box – VEGETARIAN**

52 items per hamper order / \$265.00 plus GST

Darkish rye square card sandwiches of fresh tomato, mozzarella, fresh basil and pesto  
Savoury deluxe muffins flavoured with rustic vegetables and cheddar cheese  
Focaccia with roasted red peppers, rocket, bocconcini and sun-dried tomato pesto  
Puff pastry galette with oven dried tomato, goat's cheese & chervil  
White square card sandwiches filled with egg, crème fraiche and fresh parsley  
White baguette filled with roast pumpkin, marinated feta, and baby spinach  
Frittata with potato, caramelised onion, smoked paprika and green olives  
Savoury pastry round with egg, chives and tasty cheese

**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. \$95.00 plus GST / 36 items

Beef and burgundy  
Chicken and leek  
Braised fillet steak, bacon and root vegetable  
Mini duck pies infused with star anise and quince  
Lamb shepherd pie  
Homemade chicken and tarragon sausage rolls served with tomato bush chutney

**Sweet Treats Box**

\$85.00 per hamper plus GST / 30 items

Baby sweet brioche with crème patissiere  
Chocolate Brownies  
Little baked cheesecake with berry swirl  
Strawberry and white chocolate mini muffins  
Crème brulee served in a chocolate pastry cup  
Coconut cup cake smothered with passionfruit icing  
Baby lamingtons  
Truffle chocolates

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(All garnished with juicy, ripe strawberries)

## **Cheese Box**

\$80.00 per hamper plus GST / suits 7 - 9 guests

Cantal Cheddar (France)  
Coulommiers Brie (France)  
Cashel Blue (Ireland)  
Watsonia Mature Tasty (Aust)  
Fresh Strawberries  
Nuts  
Spanish quince paste  
Selection of crackers

## **Classic BBQ Package**

Our Backyard BBQ menu provides a simple BBQ option for super site and multiple car park sites. Please see our recommended hire equipment list with pricing details required for this menu option.

BBQ Menu \$42.00 plus GST per guest

### **Main:**

Chicken tenderloin and chorizo sausage skewers  
BBQ Lamb Chops  
Home style beef burgers  
BBQ calamari  
Chipolata sausages with BBQ button mushrooms and herbs

### **Salads & Breads**

Warm roasted chat potatoes with rosemary, roasted garlic and sour cream  
Cos lettuce, tomato, cucumber ribbons, ciabatta croutons, traditional dressing

Fresh baked breads

### **Vegetarian**

Asparagus and corn fritters  
Sizzled haloumi with slow roast tomatoes and pesto

## **Gourmet BBQ Package**

Our BBQ menu provides the ultimate in outdoor catering for super site and multiple car park site and. Our Chef's 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.

Please see our recommended hire equipment list with pricing details required for this menu option.

## **BBQ Menu**

\$60.00 per guest plus GST

### **Appetisers: 11:45am**

BBQ fresh prawns marinated with lemon aioli  
Marinated lamb cutlets with dukkah and yogurt dressing  
Baby chipolatas and BBQ onion in a buttermilk bun  
Honey soy BBQ chicken drummettes

### **Main: 1:00pm**

Sliced fillet of beef, mustard and tarragon mayonnaise, and water cress  
Chicken tenderloin and chorizo sausage skewers  
BBQ pepper lamb medallions served with a creamy fetta & mint salsa  
Glazed Atlantic salmon fillets on a macadamia cous cous topped with an avocado and wasabi cream dressing  
Petite beef and shiraz sausages with button mushrooms and mixed herbs

### **Salads**

BBQ calamari and cannellini bean salad with a caper and tomato dressing  
Roquette and poached pear salad, shaved parmesan, toasted pine nuts and balsamic dressing  
Warm roasted chat potatoes with rosemary, roasted garlic and sour cream

### **Vegetarian**

Appetisers  
Mushroom, caramelised capsicum and fetta tartlet  
Crumbed Taleggio, basil and pinenut risotto balls  
Petite square sandwich with egg, chive mayonnaise and lettuce

### **BBQ**

Asparagus and corn fritters  
Sizzled haloumi with slow roast tomatoes and pesto  
Assorted Fresh Baked Breads

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

## **Recommended Hire for Single Car Site with Hamper Menu:**

Table Matters will be happy to arrange and set up the following equipment to ensure the success of your event. The following suggested hire requirements are based on approx. 20 guests

(We understand your needs will vary and will tailor equipment to your individual needs and requests. Quotes will be given after consultation with our staff.)

- Ⓜ 1 x large market umbrellas
- Ⓜ 1 x 1.8m trestle with linen - food and bar service
- Ⓜ 8 x garden chairs
- Ⓜ 2 x round garden tables with linen
- Ⓜ 20 x cutlery / 20 x crockery
- Ⓜ 4 x food platters and serving utensils
- Ⓜ 3 x large ice tubs
- Ⓜ 2 x ice buckets
- Ⓜ 1 x drinks tray
- Ⓜ 36 x champagne flutes
- Ⓜ 36 x multipurpose glasses
- Ⓜ 36 x red/white wine glasses
- Ⓜ Floral arrangements - (optional p.o.a.)

Table Matters will also be happy to arrange and set up bar tables, high bars, bar stools, ottoman lounges and coffee tables to create that special look for your site.

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

**Recommended Hire to suit a Super site or double car site with BBQ menu:**

The following suggested hire requirements are based on approx. 25 guests

- Ⓜ 1 x large market umbrella
- Ⓜ 1 x BBQ with Gas
- Ⓜ 1 x 1.8m trestle with linen – Chef's table
- Ⓜ 2 x 2.4m trestle and linen - food and bar service
- Ⓜ 12 x wicker chairs
- Ⓜ 3 x square garden tables with linen
- Ⓜ 30 x cutlery / 30 x crockery
- Ⓜ 6 x food platters and serving utensils
- Ⓜ 4 x Salad bowls and utensils
- Ⓜ 6 x coup/sauce dishes
- Ⓜ 1 x wire bread basket
- Ⓜ 5 x large beverage tubs
- Ⓜ 2 x ice buckets
- Ⓜ 2 x Stainless Punch bowl
- Ⓜ 2 x drinks tray
- Ⓜ 60 x champagne flutes
- Ⓜ 60 x multipurpose glasses
- Ⓜ 60 x red/white wine glasses
- Ⓜ Floral arrangements - (optional p.o.a.)














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## Beverages

To ensure the success of your Raceday, Tablematters 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 2008 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.

### **Package A: \$60.00pp - Based on 7 hour service 11am – 6pm**

-  Andrew Garret Sparkling Pinot Noir Chardonnay
-  Secret Stone Sauvignon Blanc (NZ)
-  Penfolds Reserve Bin Chardonnay
-  Pepperjack Cabernet Sauvignon
  
-  Heineken
-  Becks
-  Boags
-  Hahn Premium Light
  
-  Schweppes Sparkling Mineral Water
-  Schweppes Spring Water
-  Schweppes Assorted Soft Drinks
-  Orange Juice
-  Ice

### **Package B \$70.00 pp – Based on 7 hour service 11am – 6pm**












-  Wolf Blass Gold Label Vintage Pinot Noir Chardonnay
-  Coldstream Hills Sauvignon Blanc
-  St Huberts Chardonnay
-  Coldstream Hills Pinot Noir
-  Seppelt Silverband Grampians Shiraz
  
-  Heineken
-  Becks
-  Boags
-  Hahn Premium Light
  
-  Schweppes Sparkling Mineral Water
-  Schweppes Spring Water
-  Schweppes Assorted Soft drinks
-  Orange Juice
-  Ice

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## Staff

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




A minimum of 4 hours will apply to all staff

(Prices Exclude GST)




### Derby Day and Stakes Day (rates per hour)

 Wait Staff	\$44.00
 Bar Staff	\$44.00
 Chef Level 5	\$53.00

### Oaks Day (rates per hour)

 Wait Staff	\$37.00
 Bar Staff	\$37.00
 Chef	\$50.00

### Cup Day (rates per hour)

 Wait Staff	\$75.00
 Bar Staff	\$75.00
 Chef	\$83.00

## Terms and Conditions

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## Ⓜ 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, Tablematters will NOT provide any non-sponsored product. Tablematters will be happy arrange storage and transportation for any sponsored product. Tablematters will not store or transport any non-sponsored item for the client.

## Ⓜ Menu Tastings

Tablematters 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.

A \$300.00 security bond will be required for all hire bookings and will be refunded subject to the safe return of the hired items to the hirer.

## Ⓜ 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.

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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 Tablematters Terms and Conditions must be returned with payment.

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