

MELBOURNE CUP CARNIVAL 2011
CATERING PACKAGES

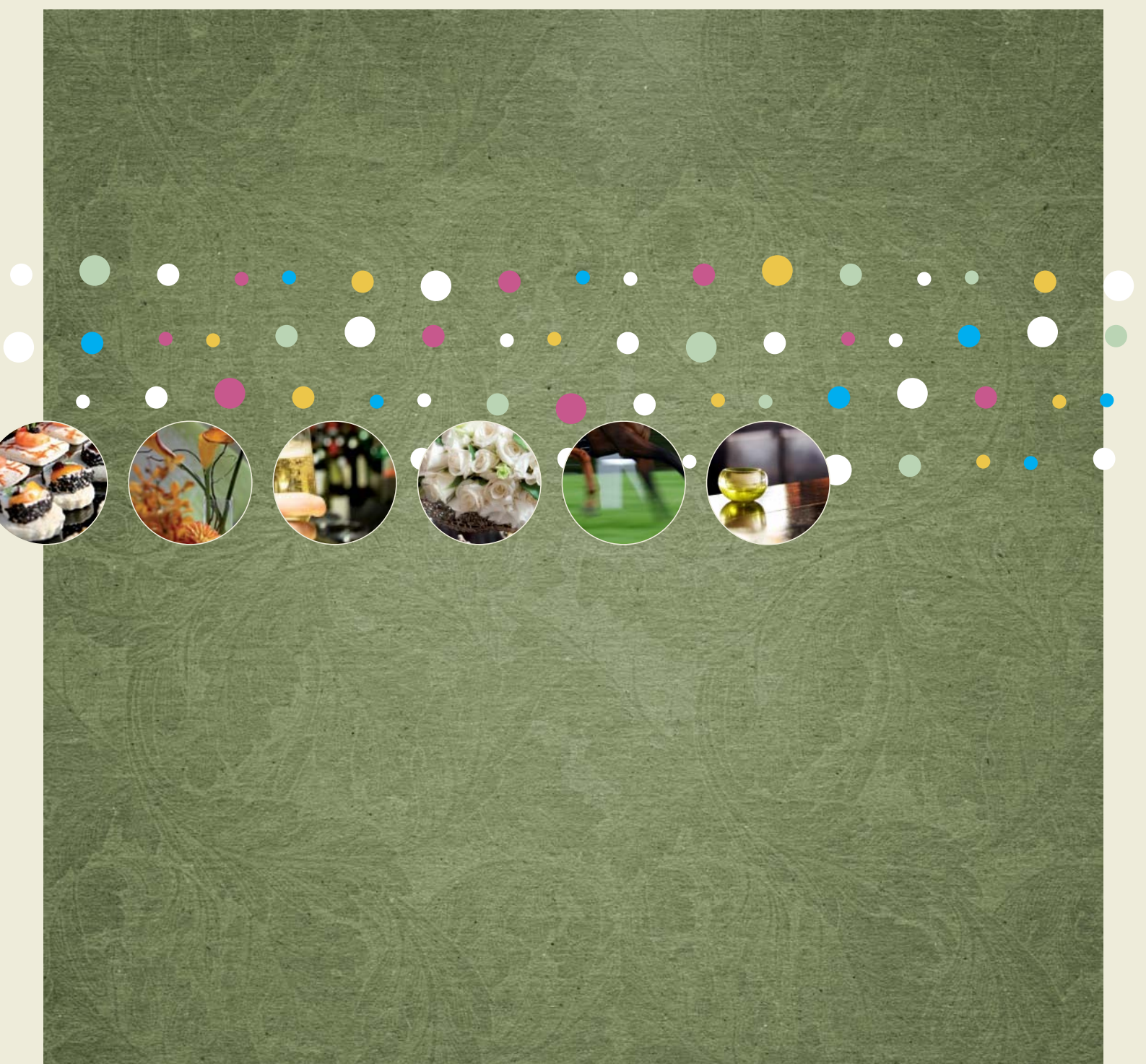
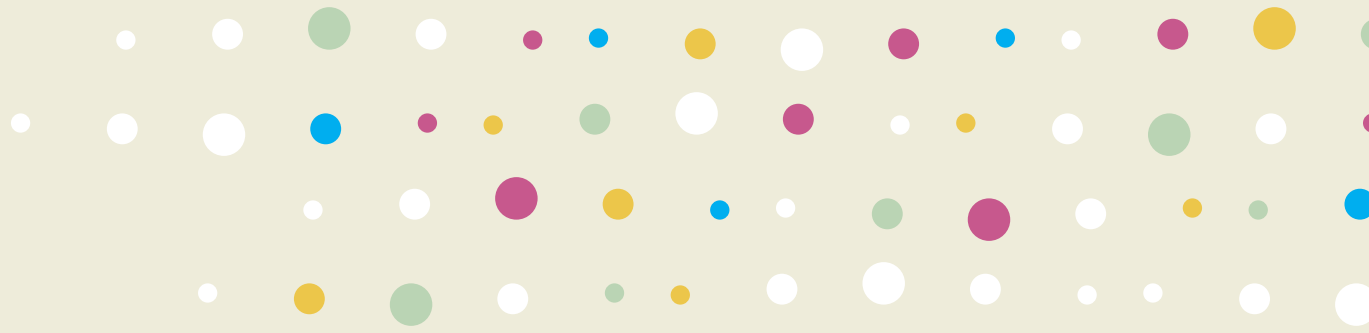


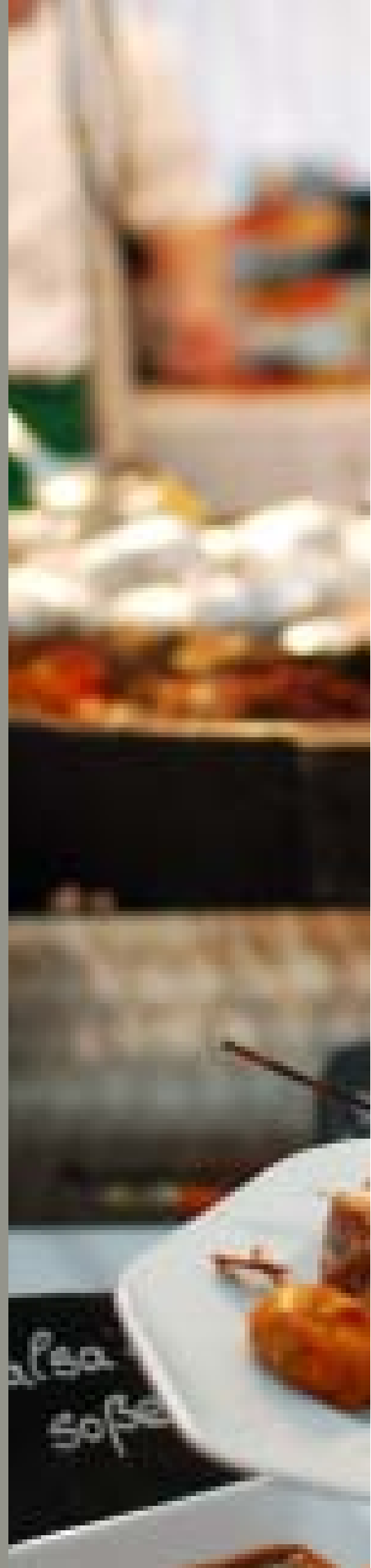


TABLE MATTERS CATERING AND EVENTS
MEZZANINE LEVEL, 1 SPRING STREET MELBOURNE 3001
SPRING CARNIVAL CATERING ENQUIRIES AND BOOKINGS
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TABLE MATTERS SPECIAL EVENTS TEAM
PETER GREEN peter@theaspengroup.com.au
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*Allow yourself to enjoy the
Spring Racing Carnival
and let our professional team
organise your race day
with style and expertise.*





menu

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

Searred Dory fillets with lemon

Baby octopus with a soy, honey and chili marinade

Salads and sides

Sautéed onions

Wild rocket with parmesan and balsamic vinaigrette

Asian Coleslaw with crispy noodles, roasted almonds and sweet vinaigrette

Baby Chat Salad with sour cream, seeded mustard and chives

Roasted root vegetables

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 – \$50 PER GUEST EX GST

Assorted skewers

Marinated Vegetable

Sizzled beef and capsicum

Satay chicken

Finger food

Spicy beef and red wine chipolatas

Mini Lamb rissoles

Honey and Soy chicken drummettes

Seafood

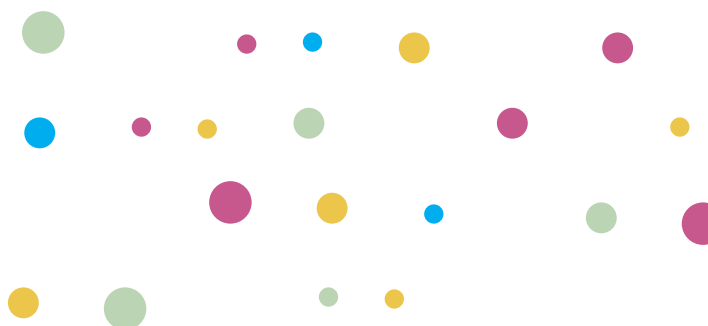
Seared calamari with lemon and oregano

Grilled Prawns with chili and coriander

Fork and Talk

Roasted Chicken Fried Rice

**Vegetarian Menu Available on Request*



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.

EARLY BIRD BREAKFAST BOX 24 ITEMS PER HAMPER / \$145 EX GST

Mini Buttermilk roll filled with egg, bacon, chives and mayonnaise

Baby BLT Roll with homemade mayonnaise

Tiny avocado, semi dried tomato and lime juice sandwich in rye bread

Spiced Pear Mini Muffins

CLASSIC SANDWICH BOX 24 ITEMS PER HAMPER ORDER / \$125 EX GST

A delicious combination of gourmet baguettes ribbons and points.

This hamper is served in a hamper style box.

Chicken Caesar Baguette

Poached chicken, seeded mustard mayonnaise, egg, crispy bacon and shaved parmesan

Smoked Salmon Ribbon

Cream cheese, smoked salmon, red onions, capers, dill & cracked pepper

Chicken & Rocket Ribbon

poached chicken mixed with seeded mustard mayonnaise and rocket

Roast Pumpkin Points

Roast Pumpkin, fetta, pinenuts, tomato, baby spinach

Ham & Brie Ribbon

leg ham, brie, sliced tomato, basil leaves and cracked pepper

Roast Beef & Relish Points

rare roast beef, roasted pumpkin, tomato relish and rocket

DELUXE HAMPER 50 ITEMS PER HAMPER ORDER / \$265 EX GST (V) DENOTES VEGETARIAN ITEM

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

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)

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

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



HOT AND COLD CANAPÉ COLLECTION
60 ITEMS PER HAMPER ORDER / \$330 EX GST

Featuring our Chef's selection of hot and cold Cup Carnival favourites

Hot Items

Parmesan and chive chicken goujon

Saffron Prawn cutlet

Pizzetta of red pesto, mushrooms and goats cheese

Tartlet of roast lamb with cherry tomato and pesto

Salmon and dill croquette

Cold Items

Rare Roast beef tart with anchovy butter, spicy tomato relish and baby rocket

Prawn and Mint Rice Paper Rolls

Grilled Asparagus wrapped in goats cheese and prosciutto

Spiced Pumpkin Galette with gorgonzola

Veal, streaky bacon and pistachio loaf with gherkin mayo atop a sourdough croute

GOURMET PIE HAMPER
\$100 / 36 ITEMS EX GST

*Ideal to carry you through the long afternoon of races and celebrations
or as a compliment to any of our other packages.*

Beef and burgundy

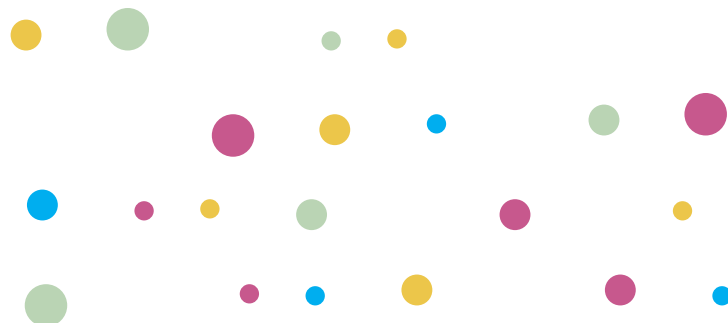
Thai Red Curry Chicken

Chicken and leek

Braised fillet steak, bacon and root vegetable

Lamb shepherd pie

Homemade chicken and tarragon sausage rolls served with tomato bush chutney



BAY TO TRACK SEAFOOD HAMPER
ITEMS LISTED BELOW \$149 EX GST

A decadent start to the races, the Bay to Track grazing menu combines beautifully presented, fresh from the market seafood hampers

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

SWEET TREATS BOX
\$95 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
\$90 PER HAMPER / SUITS 7-9 GUESTS EX GST

- Wattle Valley Double Brie
- Old Style Reserve Cheddar
- Wattle Valley Blue Mystique
- Maffra Peppercorn Cheddar
- 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 2011 Melbourne Cup Carnival

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

- Seaview Sparkling
- Lindeman's Premier House White
- Lindeman's Premier House Red
- 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

- Seppelt Fleur de Lys Pinot Noir Chardonnay
- Angel Cove Sauvignon Blanc
- St Hubert's Cabernet Sauvignon
- Heineken
- Boags Premium Light
- Schweppes Assorted Soft Drinks and Mineral Waters, Juice and Ice

PACKAGE C: \$75 PP

BASED ON 7 HOUR SERVICE 11AM-6PM

- Coldstream Hills Pinot Noir Chardonnay
- Le Petit Vingette
- Squealing Pig Sauvignon Blanc
- Annie's Lane Rosé
- St Huberts The Stag Pinot Noir
- Tollarna TR 568 Bendigo Shiraz
- Heineken
- 5 Seeds Cider
- James Boags Premium
- James Boags Light
- Schweppes Assorted Soft Drinks and Mineral Waters, Juice and Ice

BEVERAGES CONTINUED

FRENCH CHAMPAGNE OPTION

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

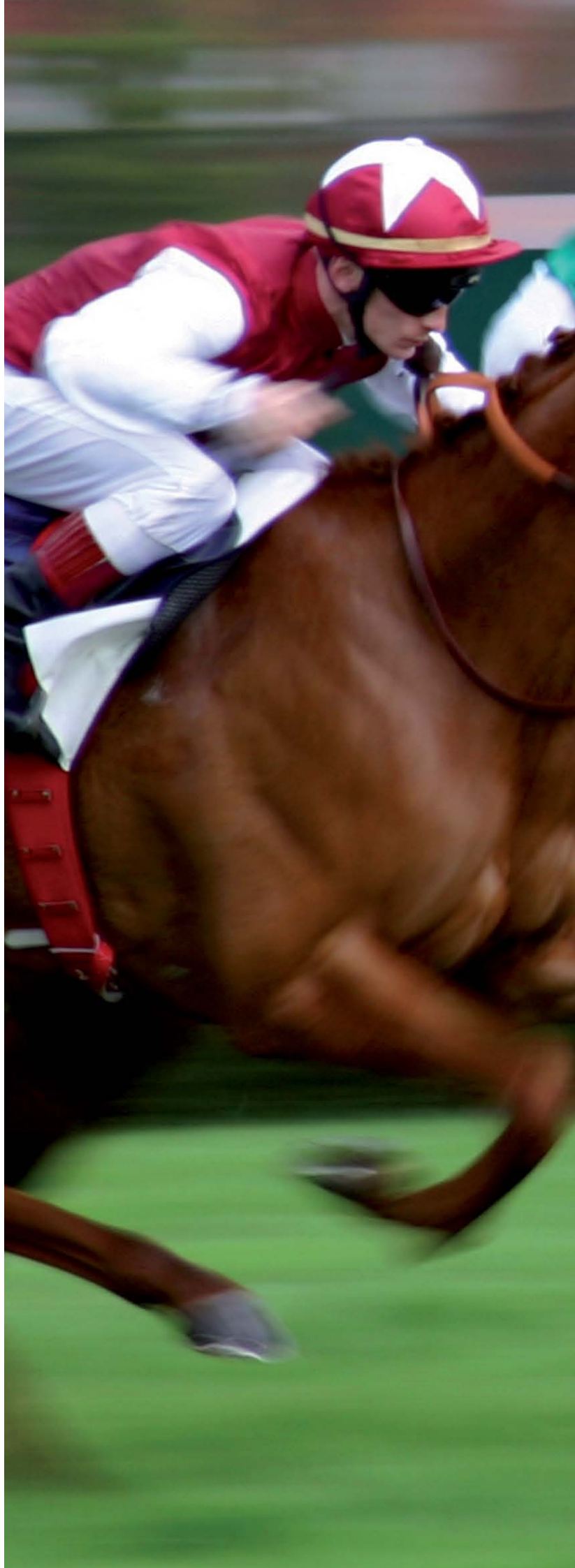
These are delivered to your site chilled and only available to existing clients who order beverage packages.

SPIRIT OPTIONS

\$70 per 700 ml bottle

- Smirnoff Vodka 700ml
- Gordons Gin 700ml
- Johnny Walker Red 700ml
- Bundaberg Rum 700ml

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





EQUIPMENT HIRE

Table Matters can provide the highest standard of equipment and theming possible whether you want a relaxed BBQ or a glamorous personally styled site.

Our team will work closely with you to create a stylish and functional space, whatever your budget or desire.

We realise that every client has different needs and we tailor packages to suit.

Please feel free to contact one of our friendly staff to arrange a meeting to discuss your options.

STAFF

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

A minimum of 7 hours will apply to all chefs and 9 hours for Front of House staff.

(Prices Exclude GST)

Derby Day (rates per hour)

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

Oaks Day (rates per hour)

- FOH Staff \$41.00
- Chef \$55.00

Cup Day (rates per hour)

- FOH Staff \$79.00
- 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

Date ____ / ____ / ____

To Whom It May Concern,

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

Client Signature

Client Name

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