

TABLE  MATTERS

Melbourne Cup Carnival 2009

TABLE  MATTERS

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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Table Matters Special Events Team
Peter Green
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Table Matters Events Mezzanine Level 1 Spring Street Melbourne 3001
Email: racing@tablematters.com.au

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

***Please note that all prices are exclusive of GST**

TABLE MATTERS

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.

Classic Sandwich Box

24 items per hamper order / \$125

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 Baker's Box

52 items per hamper order / \$255

White square card sandwiches of poached chicken, homemade mayonnaise and parsley

Tomato square card sandwich of basil, pesto, sliced tomato and bocconcini

White baguette filled with sliced ham, grated gruyere and mango chutney

Focaccia with crisp bacon, rocket and tomato relish

Puff pastry galette with char grilled asparagus, goat's cheese and dill

Frittata with roasted pumpkin, pine nut and coriander

Calzone filled with spinach, feta and roasted red capsicum

Char grilled vegetable, tasty cheese and smoked paprika muffin

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Sandwiches – Gourmet BBQ

TOP 10 Party Box

Featuring our Chef's selection of this year's Cup Carnival favourites
60 items per hamper order / \$285

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 tartlet

Cold Items

White square card sandwiches of egg, homemade mayonnaise and baby watercress
Dark rye square card with smoked salmon pickled cucumber and crème fraiche
White baguette smoked chicken, apple and celery mixed with chervil mayonnaise
Green olive ciabatta with shredded cos lettuce, crisp bacon and parmesan
Roasted cherry tomato, red capsicum, fresh basil and goat's cheese frittata
Savoury pastry tarts with egg bacon and parsley
Galette with white onion jam, goats' cheese and thyme
Calzone filled with salami, mozzarella and black olive tapenade

Bakers Box – VEGETARIAN

52 items per hamper order / \$275

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. \$98 / 36 items

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

Box of Streets Mini Magnums – \$89 - 36 per box

Delivered to your site for an afternoon treat

Sweet Treats Box

\$88 per hamper / 40 items

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

Brie

Pepper Cheese

Walnut Cheddar

Blue

Quince Paste

Crackers

Dried Fruit and Nuts

Fresh Juicy Strawberries

Classic BBQ Package

Our Classic BBQ menu provides a simple BBQ option for super site and multiple car park sites. Please speak to a consultant about required equipment.

Classic BBQ Menu - \$44 per guest

Each guest receives-

On the Grill

Seared Calamari in coriander and chilli marinade

Chicken Skewers

Rump steak with Cracked Pepper

Lamb Chop

Spicy Chippolata

Delicious Sides and Salads

Table Matters Garden Salad with tomato, cucumber, red onion

Roasted chats with garlic and rosemary

Mixed root vegetables

Assorted Breads

Condiments

Tomato Sauce

BBQ Sauce

Aioli

Dijon mustard

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Hampers – Grazing – Canapés – Snacks
Sandwiches – Gourmet BBQ

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

Gourmet BBQ Package

Our BBQ menu provides the ultimate in outdoor catering for super site and multiple car park site and. 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 - \$62 per guest Each guest receives-

On the Grill

Prawns in a soy mirin dressing
Chicken marinated in thyme and garlic
Salmon in lime and sesame oil
Seared Calamari in coriander and chilli marinade
Eye fillet with cracked pepper
Lamb chop
Spicy chipolatas

Delicious Salads and Sides

Wild Roquette with semi dried tomatoes, shaved parmesan and balsamic dressing
Mediterranean cous cous with almonds, smoked paprika, mint and coriander yoghurt
Table Matters Garden Salad with tomato, cucumber, red onion
Roasted chats with garlic and rosemary
Mixed root vegetables

Condiments

Tomato Sauce
BBQ Sauce
Aioli
Dijon mustard

TABLE MATTERS

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

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







TABLE MATTERS

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 2009 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: \$50 pp – Based on 8 hour service 11am – 7pm

-  Killawarra Brut
-  Lindeman's Bin 95 Sauvignon Blanc
-  Saltram Makers Table Cabernet Sauvignon
-  Heineken
-  Boags Premium Light
-  Schweppes Assorted Soft Drinks and Mineral Waters, Juice and Ice

Package B: \$65 pp - Based on 8 hour service 11am – 7pm

-  Andrew Garret Sparkling Pinot Noir Chardonnay
-  Matua Valley Sauvignon Blanc (NZ)
-  Lindemans Early Harvest Crisp Dry white
-  Pepperjack Cabernet Sauvignon
-  Boags Draught
-  Boags Premium Light
-  Heineken
-  Schweppes Assorted Soft Drinks and Mineral Waters
-  Orange Juice
-  Ice

Package C: \$75 pp – Based on 8 hour service 11am – 7pm

-  Yellowglen Perle Vintage
-  Yellowglen Perle Sparkling Rose
-  Coldstream Hills Sauvignon Blanc
-  Leo Buring Clare Valley Riesling
-  Coldstream Hills Pinot Noir
-  Saltram Mamre Brook Shiraz
-  James Boags Premium
-  James Boags Premium Light
-  Heineken
-  Schweppes Assorted Soft Drinks and Mineral Waters
-  Orange Juice
-  Ice

Start your day in style and order a case of French Champagne!

Moet & Chandon Brut Imperial - \$650 per case of 6
Moet & Chandon Brut Imperial Rose - \$670 per case of 6
Veuve Clicquot Yellow Label Brut - \$730 per case of 6

These can be delivered chilled to your site for a decadent start to the day.
Please note that these options are only available to existing clients with Beverage Packages.

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Staff

Our experienced and professional staff will be provided to serve you and your guests 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	\$45.00
 Bar Staff	\$45.00
 Chef Level 5	\$55.00

Oaks Day (rates per hour)

 Wait Staff	\$39.00
 Bar Staff	\$39.00
 Chef	\$52.00

Cup Day (rates per hour)

 Wait Staff	\$77.00
 Bar Staff	\$77.00
 Chef	\$85.00

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.

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Ⓜ 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