

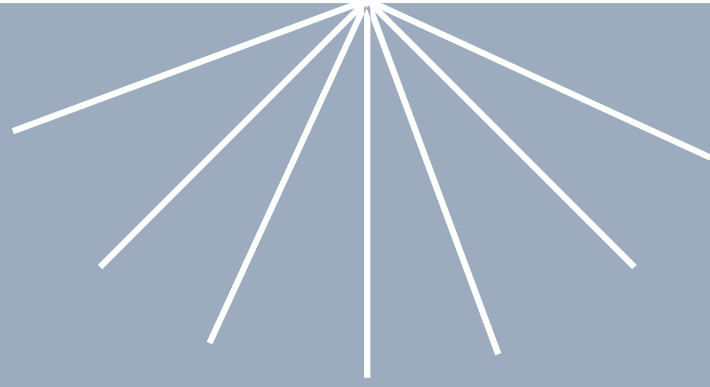


# SOCIÉTÉ CATERING

Corporate Catering



# ABOUT US



Thank you for considering Soci t  Catering for your catering requirements and taking the time to read through this current version of our Portfolio.

Soci t  and our team are dedicated to providing the best products and all-round service to you for all catering orders.

Our menus offer value for money with impact and appeal, catering to a range of discerning palates and the ever-growing allergy sufferers.

All our menus are adaptable for vegetarian, vegans, gluten free and the health conscious, offering a range of delicious meals for those affected by any food intolerances.

We aim for a sustainable business in the daily operations and the food we source, always attempting to reduce our effects on the environment.

We understand corporate protocol and follow strict guidelines when catering in the Conference Centre, on site and around the island, always respecting the environment and ensuring minimal disruption.

Please contact us with any queries or bookings and our friendly staff will guide you through the processes to ensure all bases are fully covered and your attention can be placed on having an enjoyable experience on Cockatoo Island whilst we do all the work.

All you do is arrive on the ferry, no carrying food, no bargaining, no co-coordinating chefs, staff

Corporate catering specialists on the island – training, meeting, entertaining, filming or working – packages to suit all

Conference room or on location anywhere on the island – Hire our chefs and wait staff, eat delicious food and have complete privacy.

We choose – the freshest, “A” Grade produce in Sydney, the free range eggs and the happiest chickens, bread hand made by a variety of bakers across Sydney and the finest coffee in Sydney, Di Lorenzo.

Eat, be productive and enjoy our beautiful Cockatoo Island – the unique conference experience.

Soci t  Catering Team.



# THE DETAILS

## **Minimum orders**

a minimum of 10 of each item is required – should a lesser amount be required a 10% surcharge will apply.

## **Ordering**

Email: send your order to

**hello@societecatering.com.au**

YOUR catering coordinator will take you through the entire process from beginning to end.

**Phone:** call your catering coordinator on **0434 372 260** Monday to Friday 9am – 5pm. Please feel free to ask any question and they will do their best to make this as simple as possible for you.

Your catering coordinator will send you a comprehensively customised quotation BEFORE your event. There are no hidden charges.

Upon receipt of your order and agreement of the quotation, your order will be processed by your catering coordinator after which you will receive an order confirmation.

Your order is not confirmed until you have a confirmation email.

## **General**

All prices listed exclude staff and equipment hire. These areas will be quoted at the time of booking in your customised quotation and are based on client needs.

## **GST**

all our menus are inclusive of GST.

## **Phone**

0434 372 260

02 9555 5586

email: hello@societecatering.com.au

# TERMS AND CONDITIONS

## 1. Definitions

"Equipment" means the items hired/loaned out by the Owner to Client. | "Client" means any person who requests the Owner to hire/loan equipment, and/or supply food and beverage. | "Societe Catering" means The Committee Pty Ltd (T/A Societe Catering) ABN: 84 129 646 313, it's employees and agents | "Terms" means these terms and conditions. | "Booking," means any of the following - fully staffed function; delivery of food and/or Equipment.

## 2. Hours of Operations

Our office hours are Monday to Friday 9am to 5pm. We provide catering on Cockatoo Island 7 days a week and understand that catering may be required outside office hours (surcharges apply). At times there may be a need for our staff to remain on the island to cater for your function requirements. Accommodation rates are charged to the Client. Please ask your catering coordinator for details.

## 3. Quotation

Following discussions of the Client's forthcoming booking with Societe Catering, the Client will receive a quote via email, which will remain valid for 30 days from the date of issue, unless otherwise stated. If the event is altered in any way it may be necessary to change the original quote dependent on the changes made.

## 4. Prices

- a. Prices are subject to change without any notice based on the increases in cost prices from suppliers, fuel, and changes to government legislation regarding taxation and charges to business, etc.
- b. All prices are based on minimum quantities or minimum spends. We reserve the right to vary published prices where minimum quantities or minimum spends have not been met.
- c. All published prices are inclusive of GST (goods and services tax), except when otherwise stated.

## 5. Payment methods

Societe Catering accepts the following forms of payment.

- a. Direct Deposit to The Committee Pty Ltd, ANZ Bank, BSB 012 215 Account Number 152596771
- b. 2% Surcharge on: American Express. 1.5% surcharge on Visa | MasterCard.

## 6. Payment terms

- a. 50% Deposit payable upon booking
- b. Balance payable - 5 working days before Clients Booking date
- c. Any additional and/or last-minute items from Clients Booking will need to be paid in full 7 days after.
- d. Remittance advices should be forwarded to [hello@societecatering.com.au](mailto:hello@societecatering.com.au)



# TERMS AND CONDITIONS

## **7. Deposits and booking**

- a. A deposit of 50% is payable at the time of the Booking for any order over \$500. Bookings of \$500 or less must be paid at the time of the order in full.
- b. A Booking will not be considered 'Confirmed' until a deposit or payment has been received, and subsequently may be subject to cancellation.
- c. Changes to Clients Booking can be done at any stage up to 5 business/working days prior to the Booking date including:
  - i. Change to menu/beverage selection/location/hire equipment
- d. Final numbers will need to be provided to Societe Catering 5 days prior to the Booking date. A \$50 processing fee will be charged for each variation made to a confirmed order.
- e. Reduction in numbers will not be accepted within 5 days of the event date. We will always do our best to accommodate an increase in numbers, however we cannot guarantee this given our location.

## **8. Cancellation Policy**

- a. Outside 10 business days of Booking date - 50% of Deposit will be forfeited
- b. Within 10 business days of Booking date - 80% of Deposit is forfeited.
- c. Move date of Booking within 5 business days of Booking date - Deposit is forfeited; unless approval is given, in which case Administration fees apply.

## **9. Credit Card Security**

- a. Societe Catering will require valid credit card details as security when Clients Booking has been confirmed. Societe Catering will not charge this credit card without the authorisation from the Client. However, should the payment terms not be adhered to, Societe Catering reserves the right debit the credit card for the outstanding amount (plus any applicable surcharge).
- b. Societe Catering does not permanently retain on-file credit card details of any bookings - all details are destroyed once payment has been made for both deposit and full balance.

## **10. Clients Responsibilities**

It is the responsibility of the Client to confirm and provide the correct information to Societe Catering about booking details. Responsibilities include and not limited to the following:

- a. Correct date & times, address and contact details
- b. Payment is received on time
- c. Provide valid Credit Card
- d. Return or acknowledgement of the run sheet
- e. Providing all known serious dietaries intolerances 5 business days prior to the event.

# TERMS AND CONDITIONS

## 11. Dietary Requirements

It is the responsibility of the Client to ensure Societe Catering has details of any special dietary requirements or allergies that guests may have. (5 BUSINESS DAYS PRIOR TO THE EVENT)

Whilst Societe Catering will accommodate dietary requirements where possible, no responsibility can be taken for guests with allergies that may result in serious or fatal consequences. The Client will indemnify Societe Catering against any claim.

## 12. Loan Equipment

- a. Some loan Equipment is available at no charge (depending on the chosen package) such as serving platters, serving utensils, trestle tables. However Societe Catering do require credit card details for security hold.
- b. All loan items must be either returned on the evening when staff leave, or delivered back to Societe Catering within 24 hours. If no effort is made to arrange delivery or pick-up within 3 days of the completion of the event, an invoice will be issued for the full value of the loan item and the Client's credit card will be charged.
- c. All lost or broken items will be charged to the Client at replacement cost.
- d. Once items have been returned in good order, all credit card details on our system will be destroyed.

## 13. Beverages

All beverage packages will be monitored strictly by the Responsible Service of Alcohol (RSA) regulations. Service will cease if all legal obligations are not abided by. Beverage Packages, Societe Catering will remove all beverages at the end of service.

## 14. Deliveries

- a. Cold orders will be delivered up to 10 minutes prior to your requested time.
- b. Hot orders will be delivered as close to your eating time as possible.
- c. Delivery times outside normal office hours are available but will attract surcharge.
- d. Weekend Deliveries. Societe can arrange catering on weekends. Weekend fees apply for chefs and staff. Prices subject to event details and will be quoted prior to your event.

## 15. Weather Conditions

Cockatoo Island is in the middle of Beautiful Sydney Harbour. The island is exposed to the elements. Societe Catering takes no responsibility for weather or circumstances beyond our control resulting in cancellation or disruption of an event. Wet weather alternative options are available. Please ask your catering Co-ordinator.

## 16. Miscellaneous

- a. All prices exclude staff costs, staff accommodation and equipment hire. These additional requirements will be quoted at the time of booking and will be customised based on the Client's needs.
- b. Societe Catering reserves the right to charge any additional costs incurred including but not limited to damage to property and/or party equipment by event guests as well as additional items requested by the Client.



# BEVERAGES

## **Société Favourites**

Assorted Individual juices	\$7.00
Sparkling mineral Water	\$6.00
Still bottled water	\$3.50
Assorted soft drink cans	\$3.50

## **Tea & Coffee Selection**

A) Real Barista coffee made at the café and delivered to your Conference Room or location. Just leave the order with us and times you'd like coffee/tea delivered.

B) Ceramic Option (min 10 people)  
\$7.50p/p Staff member will set tea and coffee station and collect after use. Ceramic cups & saucers, silverware, milk and sugar provided.





# BREAKFAST GRAZING TABLE

Staffing Rates are applicable  
Please ask your catering coordinator

What we love about grazing is the attention to detail - the food, the foliage, the accessories - all the elements that come together to impress your guests.

## **Option 1 (min 15 pax per order)**

\$30.00 per person

- yoghurt and granola cups
- \* an assortment of French pastries- (mini croissants, Danishes baked on site)
- smoked salmon and cream cheese bagels
- banana bread with ricotta and honey
- mini quiches
- orange juice/apple juice

## **Option 2 (min 15 pax per order)**

\$35.00 per person

- yoghurt and granola cups
- smashed avocado, feta drizzled with olive oil, lemon juice on an open bagel
- bacon and egg with fresh herbs and hollandaise on a milk bun
- an assortment of French pastries-- (mini croissants, Danishes :baked on site)
- assorted sweet muffins
- orange juice/apple juice





# SNACK BASKET

Morning & /OR Afternoon Tea



Staffing Rates may be applicable  
Please ask your catering coordinator  
Select two snacks for 12.00p/p  
Select three snacks for 16.00p/p  
Grazing Boards -let us surprise you 16.50p/p  
(MIN 10 pax)

House-made sweet banana loaf - Gluten Free

Societe signature cookies

House-made Carrot cake

Glazed donuts

Selection of assorted petite sweet muffins

Variety of rustic tarts -lemon meringue, berry frangipani, passionfruit & coconut or apple & rhubarb

Nutella brownie or caramel brownie

Selection of slices, including vegan – fig, nut and seed, florentine or caramel & macadamia nut

Petite cheese & tomato croissant

Petite quiches – assorted

Mini beef balls with dipping sauce

Arancini balls with dipping sauce

Cheese & spinach pastizzi

Mini sausage rolls with bbq sauce

Mini pies with tomato sauce

Veg spring rolls with sweet chilli sauce

Smoked salmon and cream cheese mini baguettes

Mini yogurt pots with toasted muesli and honey

Mini bruschetta with tomato, spanish onion and basil pesto

Mini-vicious veg-smashed avocado, feta drizzled with olive oil and lemon.



# BRUNCH/LUNCH GRAZING TABLES

Lunch Grazing Tables  
minimum 20 pax per order  
Staffings rates are applicable  
Menus located in Events Catering  
Please ask your catering coordinator

The Grazing Table is a delightfully generous alternative to the traditional buffet. Our Grazing Tables are overflowing with delicious food which allow your guests to help themselves over a longer period of time while working or socialising. Our Grazing Tables are made up of delicious seasonal and local produce

Allow our Grazing Tables to be the centrepiece of your event! Packed with tasty morsels we customise each table to suit YOUR theme or event! The installation will have a classic feel and will be styled with candles and foliage in line with your overall theming and styling.

Some Grazing Table ideas that are available;

Antipasto and Cheese Graze

Canape Graze

Dessert Graze

Sliders, Pastas and Boxes Graze

High tea Graze

Action Food Stations

or

A Bespoke Graze can be designed for you



# NO FUSS LUNCH

Staff rates may be applicable  
please ask your catering coordinator

## OPTION 1

\$32.50 P/P (MIN 10 PAX)

Platter of French baguettes and wraps

*fillings (select 3):*

- Smoked turkey breast, tasty cheese, mixed leaves, cranberry
- Gypsy smoked ham, mixed leaves, tomato pickles, mustard, mayonnaise
- Smashed avo, feta, basil pesto, grilled capsicum, mixed leaves
- Shredded grilled chicken breast, tasty cheese, mustard, mixed leaves and aioli
- Smoked salmon, cream cheese, Spanish onion, baby capers, mixed leaves

An assortment of mini meatballs & falafel balls with dipping sauce.

Plus a choice of **ONE** salad:

- Traditional Greek salad with olive oil and vinaigrette
- Penne Salad with basil pesto, roast capsicum and pine nuts
- Steamed potato salad with seeded mustard, and Shallots

Orange juice or bottled water







## OPTION 2

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\$38.50 P/P (MIN 10 PAX)

Platter of French baguettes and wraps fillings (select 4):

- Avocado, mixed leaves, tomato, cucumber, hummus, grilled capsicum
- Italian salami roasted chargrilled capsicum, basil pesto, Spanish onion, mixed leaves
- Grilled chicken breast, avocado, bacon, sliced tomato, mixed leaves, mild chipotle sauce
- Smashed avocado, home-made salsa, roasted capsicum, tasty cheese, mixed leaves w/ a basil pesto
- Chicken schnitzel, bacon, avocado, mixed leaves and aioli
- Classic egg and mayonnaise
- Roast beef, tomato, cucumber, mixed leaves, tasty cheese w/ aioli
- Smoked Salmon, cream cheese, Spanish onion, baby capers, mixed leaves

Plus a choice of **ONE** salad:

- Pumpkin Salad: cucumber, roasted mixed nuts, feta, tossed with mixed greens with a French dressing.V.GF
- Traditional Greek Salad: cucumber, tomato, red onions, feta, Kalamata olives with a lemon dressing
- Caesar Salad with cos lettuce, boiled egg, grilled bacon, shaved parmesan and croutons

Fruit and cheese board

Orange juice or bottled water





## OPTION 3

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\$50.50 P/P (MIN 10 PAX)

Select **3** mains and **1** dessert

### **Mains:**

**Slider Burgers** - All American mini burgers with a variety of fillings, beef, chicken, vegetarian

OR

**Seafood Pales** - assorted crumbed seafood with Chips and tartare and lemon wedge

OR

**Assortment of Pizza** -hand-rolled dough, **select 3** pizza flavours:

*Lucia*- mamas tomato base, mozzarella, rocket, prosciutto, grana cheese

*Bruno* - sundried tomato, eggplant, mushroom, basil on mamas tomato base

*Amelia* - salami, pepperoni, mozzarella, grana cheese

*Nona* - Italian olive oil w/ fresh crushed garlic

*Dolce*- lashings of Nutella with strawberry

OR

**Asian delight salad**, vermicelli noodles, red capsicum, cucumber, snow peas, bean sprouts, red onion, coriander and crushed nuts, traditional Thai dressing | served in a pale

OR

**Grilled chicken salad**, with carrot, feta, sun dried tomato, cucumber, cos lettuce with a. Tangy seeded mustard vinaigrette dressing served in a pale.

### **Desserts:**

Italian cannoli filled with ricotta, chocolate, or vanilla custard with passionfruit coulis

OR

Seasonal fruit pots

OR

On premise baked Danishes



# PLATTER DEPARTMENT

Staff rates may be applicable  
please ask your catering coordinator



## Seasonal Fruit Platter

Prices are based on market prices. Contact your catering co Ordinator.

Small 6 guests

Medium 10 guests

Large 16 guests

market price

## Cheese Platter

Delicious local and imported cheeses accompanied with a selection of crackers dried fruits and nuts.

Small 6 guests

\$80.00

Medium 10 guests

\$120.00

## Mr & Mrs Platter

From the Land & the Sea platter with the lot. salt & pepper squid, calamari rings, crumbed prawns, tempura battered fish, chicken skewers, falafel skewers, tzatziki dip, olive tapenade, garden salad, hot chips and a variety of dipping sauces.

Small 6 guests

\$160.00

Medium 10 guests

\$250.00

## Dips & Breads

Our dips are made in house and are served with a selection of breads, crackers and pitas. Hummus, olive tapenade, traditional tzatziki, taramasalata

Small 6 guests

\$65.00

Medium 10 guests

\$85.00

## Oldies but Goodies

1970's cocktail party grazing Marinated chicken wings, chicken tenders, mini assorted quiches (Lorraine & Vegetarian), falafel balls and beef meat balls with assorted dipping sauces. 35 pcs

\$96.00

## Don't Break the Budget

A combo of yummy warm grazing foods. Sure to please everyone.

Spring rolls, dim sims, samosa, party pies, sausage rolls, cheese and spinach pastizzi with a variety of dipping sauces.

35 pcs

\$55.50

## Vego's we didn't forget you platter

A combo of our favourite vegetarian options. A variety of dips with pita breads, falafel balls, cheese & spinach pastizzi. Dolmades and vegetarian spring rolls, all with dipping sauces.

Small 6 guests

\$60.00

Medium 10 guests

\$75.00