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EVENTS

SEMINAR PACKAGES - (MIN. 20 people - all day catering)

BACK TO BASICS SEMINAR PACKAGE - \$28.50 per person

- Percolated coffee with disposable ware (**2 sittings: Morning Tea and Lunch**)
- Morning Tea
 - Lemon meringue tartlet (40mm)
 - Assorted sweet and savoury muffins
 - Vegetable sticks and fresh fruit **GF**
- Healthy Lunch
 - Assorted multigrain and white sandwiches
 - Fresh fruit platters GF
 - Orange juice with disposable cups
- Afternoon Tea
 - Piccalilli pikelets served with tubs of jam and cream

STANDARD SEMINAR PACKAGE - \$33.00 per person

- Percolated coffee with disposable ware (**3 sittings: Morning Tea, Lunch and Afternoon Tea**)
- Morning Tea
 - Mini sausage rolls and bitey sauce
 - Medley of assorted sweet slices
 - Vegan dips (avocado and roast beetroot) with healthy vegetable sticks GF
- Healthy Lunch
 - Assorted multigrain and white sandwiches
 - Assorted rolled flat breads
 - Fresh fruit platters GF
- Afternoon Tea
 - Piccalilli baked sweet biscuits

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EXECUTIVE SEMINAR PACKAGE - \$44.50 per person

- Percolated coffee with disposable ware (**3 sittings**: Morning Tea, Lunch and Afternoon Tea)
- Morning Tea
 - Hot spinach and feta triangles
 - Hot chicken and leek pies
 - Medley of assorted tartlet and sweet slices
 - Vegan dips (artichoke dip and carrot chilli dip) with healthy vegetable sticks GF
- Healthy Lunch
 - A selection of the below individual noodle box salads (vegetarian option available on request).
Noodle boxes are accompanied with an assortment of sourdough breads and butter.
 - Chicken Caesar noodle box salad
 - Lamb cous cous noodle box salad
 - Thai beef noodle box salad **GF**

Napkins and forks provided
 - Grove fruit juice 250ml
 - Executive cheese boards with fresh dates, nuts and crackers
- Afternoon Tea
 - Scones cut and topped with Piccalilli made jam and cream
 - Fresh fruit platters

Please note that most special diets can be accommodated (POA).

Services

Piccalilli can arrange staff and equipment for your event including tables, chairs, linen, crockery, cutlery and glassware. Please contact our office for further information.

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COCKTAIL PARTIES & STAND-UP EVENTS

WINE & CHEESE EVENT (1 hr service) \$25.00 (minimum 60 pax)

Our all-inclusive package for 1 hr service includes food items, listed beverage package and service staff. Price includes staff 3hrs base to base maximum. Food is served cocktail style and bar service is offered for beverages.

Tray drink service can be organised with pricing adjusted for extra staffing. Special dietary needs can be catered for on request. Prices are per person, based on a minimum of 60 guests. This service package is available Monday to Friday. Weekends POA.

Cold Menu:

Whole brie with avocado and roasted cherry tomatoes, spiced olives and chick peas, Maffra cheddar cubes and crackers

Antipasto platter with salami, seasonal roasted vegetables, trio of dips, grilled balsamic vegetables, fresh fruit, olives, bread and crackers.

Fresh dates and cheddar nut board **GF**

Wines:

Adelaide Hills South Australian Novello Cabinet Merlot

Adelaide Hills South Australian Novello Rose

Delatite Mansfield Victoria High Ground Chardonnay

Delatite Mansfield high Grove Sauv Blanc

Sparkling Mineral Water, Orange Juice, Soft drinks

(Wines subject to change)

Pricing Includes:

Napkins, all glassware, ice, fruit decorations, bar table and black cloth, food table and black cloth, ice bucket for white wines and staff for bar service base to base. Charges for extra labour costs will apply.

Add ons from \$7.50 per person per selection:

Slow roasted lamb slider with spinach dill hummus

Warm roast beef rolls with frilled onions

Smoky ham hock beans with labne and flatbreads, served in mini noodle boxes

Leg ham and hummus flatbreads with tomato medley & parmesan

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PICCALILLI STAND UP GOLD- (1 hr service) \$28.00 per person (minimum 60 people)

Our all-inclusive package for 1 hr service includes 5 canapés per person, beverage package and service staff. Price includes staff 3hrs base to base maximum. Food is served cocktail style and bar service is offered for beverages.

Tray drink service can be organised with pricing adjusted for extra staffing. Special dietary needs can be catered for on request. Prices are per person, based on a minimum of 60 guests. This service package is available Monday to Friday. Weekends POA.

All Cold Menu:

Olive rosemary muffin topped with fetta cream
Herb crusted smoked salmon triangles
Prosciutto parmesan grissini
Warm olives and spicy chick peas **GF**
Sweet potato squares with basil pesto **GF**
Beef rolls with carrot snow pea strips and sesame oil **GF**
Mini mustard scones with leg ham and brie
Vegan dips with healthy vegetable sticks **GF**

Beverages:

Burleigh Big Head, James Boags Premium and Lite
Golden Grove and High Ground Sauv Blanc
Big Rivers NSW Secret Garden Shiraz
Big Rivers NSW Secret Garden Cabernet Merlot
Sparkling White
Orange Juice, Sparkling Mineral Water and assorted soft drinks
(Wines subject to change)

Pricing includes:

Napkins, all glassware, ice, fruit decorations, bar table and black cloth, food table and black cloth, ice bucket for white wines and staff for food and beverage service base to base. Charges for extra labour costs will apply

Add ons from \$7.50 per person per selection:

Slow roasted lamb slider with spinach dill hummus
Warm roast beef rolls with frilled onions
Smoky ham hock beans with labne and flatbreads, served in mini noodle boxes
Leg ham and hummus flatbreads with tomato medley & parmesan

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PICCALILLI STAND UP EXECUTIVE ALL INCLUSIVE COCKTAIL PACKAGE – (1 - 1.5hrs service) \$32.50 per person (minimum 60 people)

Our all-inclusive package for 1 - 1.5hrs service includes 5 canapés per person, beverage package and service staff. Price includes staff 3hrs base to base. Food is served cocktail style and bar service is offered for beverages.

Tray drink service can be organised with pricing adjusted for extra staffing. Special dietary needs can be catered for on request. Prices are per person, based on a minimum of 60 guests. This service package is available Monday to Friday. Weekends POA.

Cold Canapes:

Baguette slices with roast beef and salsa verde
Fetta pine nut and balsamic relish mini cup
Basil cashew tartlets
Vegan dips with healthy vegetable sticks **GF**

Hot Canapes:

Spinach and feta triangles
Lamb Koftas with lemon yoghurt
Fresh herb and brie quiches
Thai chicken balls with nam prik dressing

Beverages:

Burleigh Big Head, James Boags Premium and Lite
Golden Grove and High Ground Sauv Blanc
Big Rivers NSW Secret Garden Shiraz
Big Rivers NSW Secret Garden Cabernet Merlot
Sparkling White
Orange Juice, Sparkling Mineral Water and assorted soft drinks
(Wines subject to change)

Pricing includes:

Napkins, all glassware, ice, fruit decorations, bar table and black cloth, food table and black cloth, ice bucket for white wines and staff for food and beverage service base to base. Charges for extra labour costs will apply

Add ons from \$7.50 per person per selection:

Slow roasted lamb slider with spinach dill hummus
Warm roast beef rolls with frilled onions
Smoky ham hock beans with labne and flatbreads, served in mini noodle boxes
Leg ham and hummus flatbreads with tomato medley & parmesan

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PICCALILLI STAND UP PREMIUM ALL INCLUSIVE COCKTAIL PACKAGE – (2hrs service) \$38.00 per person

Our all-inclusive package for 2 hrs service includes 5 canapés per person, beverage package and service staff. Price includes staff 3hrs base to base maximum. Food is served cocktail style and bar service is offered for beverages.

Tray drink service can be organised with pricing adjusted for extra staffing. Special dietary needs can be catered for on request. Prices are per person, based on a minimum of 60 guests. This service package is available Monday to Friday. Weekends POA.

Cold Canape:

Sesame prawn sushi with wasabi cream **GF**

Sweet onion cups with roast beef dill caper horseradish **GF**

Scallops in the shell with lime chilli ceviche **GF**

Vegan dips with healthy vegetable sticks **GF**

Hot Canape:

Duck ragout served in roasted duck fat potatoes **GF**

Chicken and tarragon cream vol au vents

Basil tomato haloumi skewers **GF**

Roast vegetable sticks drizzled with pesto **GF**

Beverages:

Burleigh Big Head, James Boags Premium and Lite

Golden Grove and High Ground Sauv Blanc

Big Rivers NSW Secret Garden Shiraz

Big Rivers NSW Secret Garden Cabernet Merlot

Sparkling White

Orange Juice, Sparkling Mineral Water and assorted soft drinks

(Wines subject to change)

Pricing includes:

Napkins, all glassware, ice, fruit decorations, bar table and black cloth, food table and black cloth, ice bucket for white wines and staff for food and beverage service base to base. Charges for extra labour costs will apply

Add ons from \$7.50 per person per selection:

Slow roasted lamb slider with spinach dill hummus

Warm roast beef rolls with frilled onions

Smoky ham hock beans with labne and flatbreads, served in mini noodle boxes

Leg ham and hummus flatbreads with tomato medley & parmesan

GF – Gluten Free