



Cocktail Party Catering

From intimate occasions to gala events, Avocado Group has the expertise and experience to ensure that your cocktail event is a great success.

The following menu and beverage selections, along with information regarding staff, are intended as a guide to the services we are able to offer you. Please remember we are more than happy to tailor these services to suit your specific requirements. We are also able to offer you a number of ancillary services, including catering equipment, clothed café tables, bar island tables and bar stools, custom-design table centrepieces, furniture (including lounges) floral arrangements, entertainment, decorations, all hiring and audio visual supply services if required. All prices include GST.

Staff

As a guide, we suggest a waiter: guest ratio of one waiter for every twenty five guests plus one supervisor to ensure your event runs smoothly and efficiently throughout.

Finger food selection

Stir fried crab and ginger salad

in a noodle shell with nam jim

Miniature corn muffins

with red caviar and crème fraiche

Sushi crepes

with seared salmon, wasabi and ginger

***Spiced prawn sate**

on lemongrass with peanut and chilli dip

***Roast baby potatoes**

filled with duck and enoki mushroom ragout

Blue cheese mousse

with pickled radish on crisp crouton

Chilled oysters

served with lime caviar and snipped chives

Tartlet of Moroccan spiced lamb

with baba ghanoush and caramelised onion

Tartlet of tea smoked ocean trout

with mango and coriander salsa

Tartlet of braised beef cheek

with mushroom ragout and hollandaise

**served hot*

Additional menu items are available on request

Demitasse soup selection

***Prawn and ginger with fresh lime**

***Creamy cauliflower and pea**
with smoked paprika

***BBQ duck consommé**
with black fungus and water chestnuts

***Sweet corn, chilli and coriander**
with coconut

Chilled asparagus
with crème fraîche

Bamboo skewer selection

***BBQ pork medallions**
with cashew and mustard salsa

***Swordfish in thyme and rosemary**
with lemon aioli

***Kashmiri lamb**
with eggplant kasundi

***Lemongrass and ginger chicken**
with mango and coriander relish

***Crisp won ton king prawns**
with chilli lime dip

***Chorizo and shrimp**
with cherry and ginger pickles

Button mushrooms, feta and basil
with oven dried tomato

**served hot*

Bamboo fork selection

Ginger and tamari marinated Tasmanian salmon

***Tandoori spiced chicken**

with cucumber and mint yoghurt

***Seared Japanese scallops**

wrapped in seaweed with wasabi butter sabayon

Lime and ginger king prawns

with green papaya salad

Tataki of Yellow fin tuna

with pickled seaweed

***Miniature fillet of veal mignon**

with béarnaise sauce

Shichimi tomatoes

with Japanese spice

Bamboo steamer selection (yum cha style)

***Sui mai**

filling options include prawn, chicken, beef or vegetarian

***Steamed buns**

Char sui pork and water chestnut or Red bean and ginger

***Har Gow**

prawn and bamboo shoot in crystal pastry

***Tortellini**

wild mushroom, shallot and herb

**served hot*

Ceramic spoon selection

***Lamb Korma**

with date and coconut chutney and fried shallots

***Chicken Coq au Vin**

with a sauté of exotic mushrooms and micro herbs

***Ginger and Sake veal fillet**

on parsnip puree with taro crisps

Oysters Bloody Mary

topped with finely sliced chives and cracked pepper

***Boston Bay mussels**

steamed with lemongrass served with chilli jam

***Lemon and thyme risotto**

with spiced sausage topped with tomato relish

***Ganmodoki**

fried Japanese tofu with prawn, carrot and shitake mushrooms

Thai chicken salad

with hot and sour dressing and fried shallot

***Braised lentils**

flavoured with roasted garlic and truffle oil

**served hot*

Shooter glass selection (palate cleanser)

Pineapple, mint and yoghurt lassi

Chilled vine ripened tomato consommé

Cucumber and chilli crush

Dessert Canapés

Mini sticky date tartlets

Caramelised pineapple

on a bamboo fork with butterscotch

Strawberry and passion fruit trifle

in a crisp filo shell

Sugar dusted wafer cones

filled with chocolate ganache

Grand Marnier marscapone

on pistachio shortbread with citrus zest

Substantial Canapés

Served in paper pails with chopsticks:

**Sweet soy chicken with steamed water spinach & bean sprouts*

Fine sliced barbequed lamb with mesclun, croutons and mustard dressing

**Stir fried tofu and vegetables with peanut lime dressing*

Somen noodles with chilli prawns, cucumber and mint

Served in paper cones with a bamboo fork:

**Mushroom and Spanish onion fritters with mango salsa*

**Chorizo and asparagus risotto cakes with tomato relish*

**Salt and pepper chicken strips with lemon mayonnaise*

**Beer battered fish, chunky chips and lemon*

**Rosemary and parmesan roast chat potato wedges drizzled with sour cream*

**served hot*

Additional menu items are available on request

Deluxe Beverage Package

Sparkling Wine
Wine Society Vintage Brut

White Wine
Woodhouse Semillon Sauvignon Blanc

Red Wine
Woodhouse Cabernet Merlot

Full Strength Beer
Crown Lager

Light Beer
Cascade Premium Light

Mineral Water

Orange Juice

Premium Beverage Package

add \$5.00 per person

Sparkling Wine
Wine Society Vintage Brut

White Wine
Riverstone Semillon Sauvignon Blanc
or
Riverstone Chardonnay

Red Wine
Riverstone Cabernet Merlot
or
Riverstone Shiraz

Full Strength Beer
Cascade Premium Lager

Light Beer
Cascade Premium Light

Mineral Water

Orange Juice

TERMS AND CONDITIONS

PRICING AND SUPPLY OF SERVICES

Prices quoted are valid for 3 months from the date of quotation.

Prices quoted include GST unless stated otherwise.

Minimum food charges for a function held:

Mon – Fri \$660.00 Saturday \$2,000.00 Sunday \$2,500.00 Public Holiday \$3,000.00

All beverage and menu selections are provided subject to market availability.

No packages available on Sundays or Public Holidays – all events are to be quoted individually

Weekend and Public Holiday Surcharge:

Sunday - 5% on all food and beverage prices Public Holiday - 15% on all food and beverage prices.

BOOKINGS & CONFIRMATION OF BOOKINGS

Tentative bookings will be held until the date specified on the quotation, or until another booking wishes to confirm the same venue and/or services for the same date and time. Where the latter occurs, the prior booking will be given the option to confirm immediately to secure the booking. Bookings are confirmed upon receipt of the signed confirmation request and 20% deposit of the total estimated cost of the function.

PAYMENT & MINIMUM AND FINAL NUMBER TO BE CATERED FOR

Full payment of the estimated cost of the function is required 7 days prior to the function, unless alternative arrangements have been made with The Avocado Group by way of a credit facility. Where applicable, estimation will include the estimated cost of beverages to be charged on a consumption basis. All approved credit arrangements require payment in full within 7 days of the date of the function. The final invoice will detail any additional charges. Credit card payments for functions valued at over \$1,000.00 are subject to a 3% service charge.

The confirmed minimum number of guests attending the function is required in writing 14 days prior to the function. This number will be regarded as the minimum number to be invoiced. The final number of guests attending the function is required in writing 7 days prior to function. If the final number increases by more than 30% less than 3 working days before the function, a surcharge of 15% will apply on the food charge for the additional guests. The Avocado Group cannot guarantee to provide for an increase in confirmed numbers once resources have been allocated.

CANCELLATION

In the event that a confirmed booking is cancelled, the following cancellation charges will apply:

- Notice of 61 days or more Full deposit less \$100 booking fee will be refunded
- Notice of 31 to 60 days 50% of deposit will be refunded
- Notice of 30 – 8 days Full deposit will be retained
- Notice of 7 days or less Avocado Group reserves the right to full payment of the estimated cost of the function

ADDITIONAL CHARGES

Staffing: Quotations clearly state whether staff are included in package or staff are to be charged as a separate item on an hourly basis. Where staff are included in a package or menu price the staffing component will include the set up and clearing away of the function. Please be aware that if your proceedings start earlier than scheduled or your event extends beyond the agreed service period, staff costs will be affected and you may incur a surcharge for staff.

Breakages/loss of equipment: The Avocado Group's staff take all due care with equipment, however, accidents do happen. Clients are not expected to pay for breakages or losses incurred by The Avocado Group's staff, however, any equipment that is supplied for the clients use (e.g. glassware/crockery/hired items) that is accidentally broken or lost will be charged at full replacement cost.

Dietary Requirements: Avocado Group will cater for all dietary requirements with prior consultation with our Executive Chef. Where a dietary requirements dictates a new menu to the one selected, surcharges will apply. Where more than 5% of the guests require special menus a chef's fee will apply for the labour required. Avocado Group is unable to cater for dietary requirements without prior notice.

Waste removal: It is the responsibility of the client to remove all waste from the event including general waste, cardboard and glass. Where rubbish removal facilities are not available and waste is to be removed by Avocado Group additional charges will apply.

BEVERAGE SUPPLY

Responsible Service of Alcohol: Avocado Group holds Caterers Liquor Licence number R 288506. All beverages are supplied and served according to the requirements of *The Liquor Act*, including the requirement that alcohol be served responsibly. By law, The Avocado Group and any member of its staff are legally obliged to refuse to serve alcohol to anyone who appears to be under the age of 18 and/or intoxicated.

SUPPLIED GOODS

Please note, Avocado Group do not take responsibility for any goods left at the venue by the client. This includes beverages, decorations, wedding cake, wedding gifts, personal items etc. It is the clients responsibility to remove goods at the end of the event.

AVOCADO GROUP

- is a Restaurant and Catering NSW Gold Licence Caterer
- holds current public, product and workers compensation insurance
- operates from commercial kitchen premises that are inspected annually
- has fully trained, qualified and professional staff