



*Catering*  
PEOPLE

*Daytime  
Catering  
Packages*



# Daily Delegate Package



**Our best value full-day package includes the following:**

**\$39.90pp**

Continuous tea and coffee, chilled ice water and juice (lunch only)



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## **Morning Tea**

Please select 2 items per day from our Morning Tea Menu. Served with a fresh fruit platter

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## **Delegate Lunch**

Please select 1 option per day from our Delegate Lunch Menu.

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## **Afternoon Tea**

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Please select 1 item per day from our Afternoon Tea Menu. Served with a fresh fruit platter.

## **Upgrades**

Really impress your guests with our Plated Lunch options.





# Breakfast

## Light Continental - min 10 people

\$9.90 per person

*Fresh seasonal fruit  
Freshly baked pastry  
Juice*

## Continental - min 10 people

\$16.90 per person

*Fresh seasonal fruit  
Ham and cheese/pesto cheese croissant (choose one)  
OR  
Freshly baked danishes  
Breaky cup (choose one)*

- Chia seed and almond milk pudding*
- Blueberry acai smoothie*
- Overnight oats with an ancient grain mix*
- Greek yoghurt with house-made granola*

*Juice*

## Hot Plated Breakfast - min 20 people

Single Drop - \$19.90

Alternate Drop - \$22.50

A La Carte\* - \$24.90

Bacon, eggs, slow-roasted tomato and sourdough  
Eggs benedict (ham, bacon, salmon or spinach)  
Toasted rye sourdough with smashed avocado, kimchi and dashi salt (Veg)  
Thick pork sausage, house-baked beans and toasted sourdough  
Includes tea, coffee and orange juice

\*A La Carte options must be decided before the event



All-Day tea & coffee included in room hire  
All-day juice can be included at \$5 per person  
Dinner can be arranged for a late event, with accommodation on-site for travelling delegates

# Breakfast Platters

Served as a 10 piece platter

Sweet Croissants	\$40.00
• <i>Freshly Baked croissants served w jam &amp; butter</i>	
Danish Pastries	\$40.00
Brekky Cups	\$60.00
• <i>Chia seed and almond milk pudding</i>	
• <i>Blueberry acai smoothie</i>	
• <i>Overnight oats with an ancient grain mix</i>	
• <i>Greek yoghurt with house-made granola</i>	
Savoury Croissants	\$60.00
• <i>Leg ham and cheese</i>	
• <i>Baby Spinach and Pesto (Veg)</i>	
• <i>Chicken and Tomato Relish</i>	
Breakfast Bagels	\$80.00
• <i>Bacon, fried egg and relish</i>	
• <i>Smoked salmon, scrambled egg and chive</i>	
• <i>Avocado, kimchi and dashi salt</i>	
House Baked Biscuits (2 per person)	\$40.00
• <i>Anzac</i>	
• <i>Apricot and almond</i>	
• <i>Triple chocolate</i>	



## Morning & Afternoon Tea

\$12.00 per person

Please select 2 of the following options to be served with a fresh fruit platter

- Scones w/ jam & cream
- House baked biscuits
- Banana and date loaf (GF/DF)
- Slices
- Savoury muffins
- Mini croissants
- Danishes

## Morning & Afternoon Tea Platters

Served as a 10 piece platter

House baked biscuits	\$40.00
Coconut macaroons	\$30.00
Spiced banana and date loaf (GF/DF)	\$45.00
House baked scones	\$45.00

## Bakery Box

20 pieces per box \$80.00

- Danish pastry
- Chocolate croissant
- Plain croissant
- House baked biscuits



## Lunch

Light Lunch  
Min 10 people

\$12.50

Traditional sandwich  
Whole fruit  
Juice

Delegate Lunch  
Min 10 people

\$20.00

Please select 1 of the following options to be served with a fresh fruit platter and juice

### **Option 1 - Specialty Sandwich w/ a side of hot chips**

Rye Sourdough, Wrap, Baguette (3 pieces)

- Roast beef, onion jam, parmesan & roasted pepper pesto
- Poached chicken, avocado & whole egg mayo
- Double smoked leg ham, Dijon mustard, tomato & cheddar cheese
- Grilled Mediterranean vegetables, with rocket and basil pesto (Vegan)

### **Option 2 - Hot Buffet** - please select 2 styles

- Stir-fried vegetables with rice noodles (GF / Vegan)
- Beef teriyaki noodle
- Butter chicken & rice
- Mushroom & eggplant pasta in a Napoli sauce (GF / Vegan)
- Penne carbonara

### **Option 3 - Soup & Sandwich** - please select 1 soup

Specialty sandwich with 1 of the below soup flavours  
Pumpkin (Veg), Thai coconut chicken, Pea & ham, Potato & leek (Vegan)

### **Option 4 - Cold meats & salads w/ a dinner roll**

Ham, Chicken & Roast Beef  
Classic garden & Caesar salad



## Local Lunch Packs

\$15 pp

Min 5 people

- Ham or chicken salad wrap
- Seasonal fruit salad
- House baked choc chip cookie
- 200ml Springwater





## Plated Lunch \$25.00

Min 20 people

Grilled Rump steak, roasted kipfler potatoes and steamed greens (GF)

Crispy skin chicken breast with buttered greens & jus (GF)

Trio of mushroom risotto with pine nuts and truffle (GF + Veg)

Fried pork bao buns with Korean style ketchup, pickles & kimchi

## Premium lunch \$38.00

Min 20 people

Slow-cooked beef brisket, smoked jus, charred carrots & new potatoes

Roast pork collar butt, pumpkin cream, pickled cabbage and burnt apple

Crispy skinned chicken breast, celeriac mash, prosciutto crisps & jus

Market reef fish, roasted kipfler potatoes, confit tomato & fennel salsa

Chilli smoked lentils, charred baby carrots, asparagus, pickled veg & cumin yoghurt (Veg/ Vegan upon request)

Add On Shared salads or seasonal vegetables for only \$3.50 per person



## Sandwich Bar Platters

Available in quantities of 10

### Specialty Breads \$80.00

Selection of Rye Sourdough, Wrap, Baguette

### Traditional Sandwich \$55.00

Mix of traditional fillings on white, wholemeal and multi-grain

### Baguette Rolls \$80.00

Freshly baked baguettes with healthy fillings

### Wraps \$80.00

Fresh wraps with a variety of nutritious fillings

### Gluten-Free Rolls \$80.00

Gluten-free rolls with your selection of fillings

### Fillings

- Roast beef, onion jam, parmesan & roasted pepper pesto
- Poached chicken, avocado & whole egg mayo
- Double smoked leg ham, tomato, cheddar cheese & dijon mustard
- Grilled Mediterranean vegetables with rocket & basil pesto

## Soups, Salads & Noodle Boxes

Available for groups of 10

### Salads \$80.00

Please select 2 fresh salads

Brown rice, roasted sweet potato, cumin, broccoli, feta & red wine vinaigrette (GF, Veg)

Couscous, chickpea, roasted vegetables, tahini & poppy seed dressing (Vegan)

Rocket, roasted beetroot, roast pumpkin, feta, walnuts & vinaigrette (GF, Veg)

Soba noodle, mushroom, tofu, pickled ginger, sesame omelette, & miso dressing (Veg)

Thai beef noodle salad, julienne vegetables, toasted peanuts, crispy shallots (GF)

Caesar salad with cos lettuce, crispy bacon, boiled egg, shaved parmesan, garlic croutons & anchovy dressing

Caprese salad with vine-ripened tomato, buffalo mozzarella, basil, salad leaves & extra virgin olive oil (GF, Veg)

### Noodle Boxes

Please select 2 styles \$80.00

Stir-fried vegetables with rice noodles (GF, Vegan)

Beef teriyaki noodle

Butter chicken & rice

Mushroom & eggplant pasta in a Napoli sauce (GF/DF)

Penne carbonara

### Soups \$80.00

Please select 1 soup. Served w/ crusty bread

Pumpkin (Veg)

Thai Coconut Chicken (DF)

Pea & ham

Potato & leek (Vegan)



# Platters

To serve approx 10 people

**Slices Platter** \$40.00

Chocolate brownies, caramel passionfruit & choc orange slice

**Fresh Fruit** \$55.00

An assortment of fresh seasonal fruit

**Specialty Cheese** \$50.00

Fresh cheeses, dried fruits, grapes, quince paste & crackers

**Antipasto & Dips** \$45.00

Assorted dips, pepperoni, pastrami, prosciutto, bell peppers, olives, marinated vegetables served with lavash crisps

**Vegan Plate** \$45.00

A selection of pickled, marinated & fresh vegetables served with lavash crisps & smoky babaganoush

**The Classic** \$45.00

Party pies, sausage rolls & arancini balls

**Nice Nibbles** \$65.00

Chicken croquettes, tempura-battered fish & pork bao buns



**Yum Cha (Vegan)** \$45.00

Spring rolls, chickpea patty bao buns, fried Korean nori rolls

**Delicious Dietary (GF/Vegan)** \$45.00

Vietnamese rice paper rolls & assorted sushi

**Mini Burgers** 2 pieces per person \$100.00

- Angus beef patty, lettuce & semi-dried tomato pesto
- Fried chicken, coleslaw and whole egg mayo
- Vegetarian patty, hummus, tomato & mesclun lettuce (Vegan)



# Other Services

## Professional Wait Staff

- Minimum of 2 hours per staff member
- Daytime - \$35 per hour
- Evenings - \$40 per hour
- Weekends - \$45 min per hour

## Delivery

\$10 to Toowoomba CBD  
Other locations POA

## Linen Hire

\$10 per table cloth  
\$2 per napkin

## Audio Visual

AV equipment is available to hire. Please enquire for further details and pricing.

## Pop Up Bar

Individually styled pop-up bar facilities available. Please get in touch for further information.

# Terms & Conditions

## Final Attendee Numbers & Changes to Orders

When placing a catering request please realistically estimate the number of attendees you anticipate will attend your function. Final attendees numbers must be advised by email to [functions@cateringpeople.com.au](mailto:functions@cateringpeople.com.au)

Invoicing / charging will be based on this final number, regardless of turnout. Unless the number increases, whereby the additional guests will be included in the final invoice.

Every effort will be made to facilitate and changes required to your catering order after the time outlined below, however, changes may be subject to a processing fee of \$20 per change.

## Catering Orders Due

In house catering orders are required to be confirmed 14 days prior to the event.

Catering orders must be placed 5 days before the event.

Last-minute catering orders will be accommodated should business levels allow.

Please call us directly to discuss your requirements in further details.

## Payment of Accounts

Payment may be made by Cash, Credit Card, Cheque, Direct Deposit of EFT. Visa and Mastercard are our preferred Credit Cards.

Payment by cheque is required 7 days prior to the event commencing.

## Product availability & Prices

Due to product availability, quality and unforeseen market price fluctuations, we reserve the right to substitute products if required. A change in pricing may occur in this instance.

## Special Dietary

Catering People understand the importance of catering to specialised dietary needs. Our menu includes options for Vegetarian, Gluten-Free, Halal, Lactose-Free, Dairy-Free and Vegan. Diabetic options can be catered for on request.

Whilst all care will be taken to provide special meals to meet all dietary requirements, Catering People is unable to guarantee any meal will be 100% free of all traces of nuts, gluten or other products that may produce allergic reactions for certain people. For extreme allergies, special arrangements must be discussed with your Event Manager.

## Commitment to Food Safety

The management of Catering People follow strict Food-Safe practice and take all reasonable precautions to fulfil our 'due diligence' responsibilities of providing safe food to our customers.

Catering People operates under a Food Safety Program which ensures that each process step is systematically analysed. Potential problems are identified and sufficient controls are put in place to reduce or eliminate risks.

Catering People will not be held liable for the health and safety of our customers for any food removed from the venue or consumed more than sixty minutes after the specified service time.

## Weddings & Corporate Events

### Booking Confirmation

A deposit of the room hire fee or 30% of your catering cost is required within 7 days of confirming your reservation. This amount will be deducted from the final invoice.

### Final Payment

Payment is required 14 days before the event. We ask that final numbers are confirmed 14 days prior to your booking and we charge at your confirmed numbers. Small increases in numbers can be accommodated up to 48 hours prior to the event.

### Cancellations

Cancellations which give 3 months notice, 20% of the payment will be forfeited. Cancellations which give 2 months notice, 50% of the payment will be forfeited. Cancellations within 1 month, will forfeit 100% of the payment.

### Damages

Organisers are financially responsible for any damages or loss sustained to the Catering People equipment and/or the venue during the course of an event.

### Responsible Service of Alcohol

Catering People uphold the principles of Responsible Service of Alcohol and in accordance with Liquor Licence laws, reserves the right to refuse service to persons suspected of being under the age of eighteen years and to any person who shows signs of intoxication.

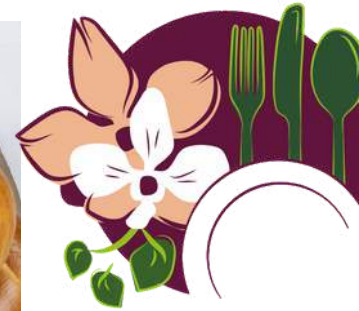
### Equipment

Please advise of your equipment requirements, eg; tables, tablecloths, napkins etc; and we will do our best to accommodate your needs. Table cloth hire is available.

### Public Holidays

A menu surcharge of 15% will apply.





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PEOPLE

## *Contact Us*

### *Website*

[www.cateringpeople.com.au](http://www.cateringpeople.com.au)

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CATERING PEOPLE IS YOUR TRUSTED PARTNER  
TO MAKE YOUR NEXT EVENT STAND OUT