



Catering
PEOPLE

*Evening
Catering
Packages*





Our story



QLD GROWN CATERING SERVICING TOOWOOMBA & THE DARLING DOWNS

Catering People is a highly trusted event and function catering company, operating for more than 8 years servicing Toowoomba and the Darling Downs. The passionate founder and team at Catering People have more than 40 years of hospitality and events experience and excel in offering a range of food and beverage options to suit all styles and budgets.

Excellent service and delicious fresh food are at the core of Catering People's mission. Our valued clients enjoy a range of menus including hearty breakfasts, nourishing sandwiches and salads and exquisite formal canapes and plated dinners.

We have specialist expertise in dietary requirements and offer allergy-friendly menu options. Across all catering styles, our chefs choose only the freshest ingredients, that are locally sourced where possible. This ensures our valued clients' peace of mind knowing our dishes are prepared on-site by a local team.

Our services include:

- Freshly prepared catering for your home or office
- Cater and/or coordinate a bespoke one-off event at a location of your choice
- Toowoomba's Motel and Events Centre with large, affordable, and adaptable spaces from 10 to 220 people

Catering menus are offered to the entire Toowoomba and Darling Downs region, with pick up and delivery options available. (Delivery fees may apply)



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 baba ganoush

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)





Canapes

Minimum 20 guests

4 selections	\$19.00
5 selections	\$23.00
6 selections	\$27.00
7 selections	\$30.00
8 selections	\$33.00

Cold

Cucumber cups with dill cream cheese & smoked salmon (GF)

Puff pastry case filled with beetroot labneh, topped with micro herbs (Veg)

Braised mushroom cap with hummus & fresh herbs (GF / Vegan)

Pastrami, cheese & pickle crostini

Prosciutto-wrapped melon & basil (GF)

Bruschetta with tomatoes confit & fresh herbs (Vegan)

Bigger Than Bite-Sized

\$4.50 each

min 10 each type selected

Fish & chip basket

Pulled pork slider with coleslaw & mayonnaise

Trio of dumplings with soy sauce

Hot

Five spiced pork belly spoons (GF)

Seared scallop spoons (GF)

Tempura battered prawns with sweet & sour dipping sauce

Buffalo chicken skewers served with blue cheese dip

Battered cauliflower bites with a hummus dip (Vegan)





Alternative Drop

Minimum 20 guests

Main Course
\$38 per person

served with a freshly baked dinner roll
and chilled butter

Entree

S&P squid, kimchi slaw & sesame mayo
Beef short rib, parmesan crisp & jus gras
Roast pumpkin soup, sourdough crouton & chives
Prawn cocktail w horseradish tartare, baby cos & preserved lemon
Fried chickpea & potato croquette, served on a cauliflower puree & kale (Vegan)
Caramelised onion, goat cheese & slow roasted tomato tart with balsamic reduction

Dessert

Sticky date with butterscotch, honeycomb and rum spike chantilly
Vanilla pannacotta w/ salted caramel and black cherry compote
Chocolate cheesecake w/ fig & date crumble
Apple, sour cream and cinnamon filo tart w/ almond praline and anglaise

Two Course
\$48 per person

Choose Entrée & Main

OR

Main & Dessert

served with a freshly baked dinner roll
and chilled butter

Mains

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 (Vegetarian / Vegan upon request)

Kids Meals

\$12.50

Fish & chips
Chicken nuggets & chips
Meal includes ice cream and toppings

Table shared desserts

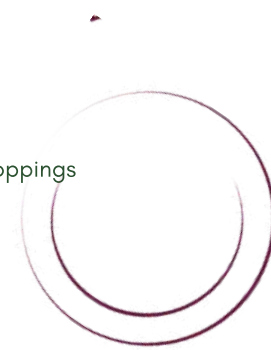
Assorted pastries and eclairs
Gourmet cheese and crackers
Fruit platter

Upgrade

Add 2 selections of canapes
for only \$10 per person

Three Course
\$55 per person

served with a freshly baked dinner roll
and chilled butter





Buffet

Minimum 50 people



Option 1
\$40 per person
3 Mains
2 Hot Vegetables
2 Salads
2 Desserts

Option 2
\$50 per person
4 Mains
3 Hot Vegetables
3 Salads
3 Desserts

Mains

- Roasted seasoned pork loin with apple sauce
- Rolled roast chicken
- Roasted peppered porterhouse beef with gravy
- Beef cacciatore
- Butter chicken
- Chicken & cashew stirfry
- Sweet potato, chickpea & coconut curry (GF & Vegan)
- Vegetarian lasagne (Veg)

Hot Vegetables

- Cauliflower au gratin
- Buttered baby chats
- Roasted root vegetables
- Scalloped potato bake
- Steamed basmati rice
- Steamed vegetable medley

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)

Dessert

- Chocolate mud cake
- Decorated individual pavlovas (GF)
- Upside down berry cheesecake
- Sticky date pudding served with butterscotch sauce
- Seasonal fresh fruit salad



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

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. Cancellation 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

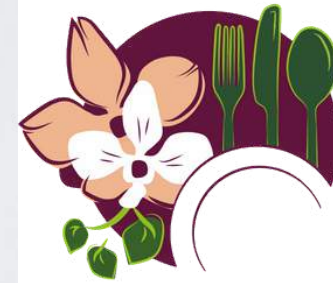
Please advise of your equipment requirements, eg; tables, tablecloths, napkins etc; and we will do our best to accommodate your needs. Table cloth hire is available.

Public Holidays

A menu surcharge of 15% will apply.



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



Catering
PEOPLE

Contact Us

Website

www.cateringpeople.com.au

Sales

Gillian Ross

0466 309 454

gill.ross@cateringpeople.com.au

Functions

Adam Archer

0476 047 825

functions@cateringpeople.com.au