

CORPORATE AND EVENT

catering

by Elizabeth Andrews



ELIZABETH ANDREWS
CORPORATE CATERING



catering

by Elizabeth Andrews

10 reasons why you'll look great with Elizabeth Andrews

1. Reliable on time, every time delivery guarantee, or it is free.

See page 41 for conditions.

2. Great menu variety with new products introduced through monthly specials.

Watch out for your free sample provided with your first order during the first week of the month.

3. Last minute, same day service available.

We are located in the CBD, with 9 delivery vans ready to help. Hot food can either be delivered hot or ready for heating at your site (heating instructions provided).

4. Personalised, easy ordering saves you time.

All your special dietary and delivery requirements are recorded in our system for future orders.

5. Food made specifically for the corporate market.

Your food looks great and is easy to handle and eat during meetings.

6. We have had an exclusive range of melamine platters made.

This adds style and elegance to your catering presentation.

7. We're a nice bunch of people to work with.

We will always do the right thing by you and your business.

8. We offer a fantastic loyalty program.

Our loyalty program rewards your company for your continued support (see website for details).

9. We have NO retail outlets, and we're proud of it.

Because we have no retail distractions, we are 100% dedicated to getting your catering to you on time, every time.

10. We open early

We're manning the phones from 7am to 5pm every work day.

Our General Manager – Duncan Scudamore

From humble beginnings as a small café on Latrobe St in 1997, Elizabeth Andrews has grown to almost 50 staff with a fleet of 9 refrigerated vans delivering fantastic food to major corporations throughout Melbourne. We are where we are today because you – our customer – demand a consistent and reliable service which we proudly deliver, day in, day out.

On the 1st of July 2014 I took on the role of General Manager. At the same time, I bought half the business and now share the ownership with Elizabeth and Andrew Dunoon. They say you should never do business with friends but no-one said you couldn't do business and then become friends. Liz, Andrew and I get on famously and we all share the same vision – we want our customers to look great.

We trust you'll love the service and support you'll receive from us and it will prompt you to recommend your friends and colleagues to join you on "the Elizabeth Andrews journey".

Thank you for your ongoing support.



Duncan Scudamore

Duncan Scudamore
General Manager



Why will your sandwiches be so mouthwatering?

It's All About The Ingredients



- We bake our own rolls and source breads from a number of Melbourne's best bakeries daily to ensure you receive the freshest and best of each of the sandwich varieties.
- We make a point of introducing new seasonal sandwich fillings on a regular basis.
- We are mindful of animal husbandry issues so we use ONLY cage free eggs – the added bonus is that they taste fantastic!
- For even greater flavours we make many of our own relishes, mayonnaise (sugar free), pickles and jams.
- For added flavour and texture we season and roast our own poultry and meat.
- For our vegetarians and those with special dietary needs, we ensure you receive beautifully prepared market fresh produce delivered daily.

95% of the food you receive is made in our kitchen – from scratch - solely for the corporate catering market here in Melbourne.

We take great pride in the quality of the ingredients we use in our menu items and we are well aware of food miles so we source as much product as possible from Victorian suppliers. We have actively made the decision not to have any retail outlets, so dedicate 100% of our time to servicing the corporate catering market in Melbourne.

ordering tips & quantities

This menu is designed so you can order based on the number of people you are catering for, multiplied by the recommended quantity of each item.

Or if it's easier, tell us exactly what you want and the number of people you have and we will work out your catering based on our recommended quantities per person (p.p.).

The following examples are based on 15 people (p).

LIGHT BREAKFAST

Either sweet or savoury - one serve per person from the breakfast range plus some fruit.

FULL BREAKFAST

We recommend one serve of a savoury item and one serve of a sweeter item

For example: Savoury Course 15 x Breakfast omelette

Sweet Course 7 serves of fruit and 8 serves of Danish pastries

For drinks consider 100% orange or apple juice and our freshly brewed tea and coffee.

MORNING OR AFTERNOON TEA

One serve per person is normally enough so for 15 people you would order 15 serves of assorted sweets.

Or change it up with 7 serves of muffins and 8 serves of Danish pastries

For drinks consider 100% orange or apple juice and our freshly brewed tea and coffee.

LUNCH

Lunch can be broken down between a savoury course and dessert and then multiplying the number of people by the recommended quantity of an item.

Savoury Course

For example: 15 people x mixed sandwiches at 1.75 p.p. = 26 mixed sandwiches

Or if you want more variety, break down the number of people between different food types.

For example: 7 people x Laugen rolls at 3 p.p. = 21 Laugen rolls

8 people x mixed sandwiches at 1.75 p.p.= 14 mixed sandwiches

Dessert Course

One serve per person of either a fruit platter or cheese & fruit is the most popular choice.

For more variety consider offering fruit and sweets.

For example: 8 serves of fruit

7 serves of assorted sweets

For drinks consider 100% orange or apple juice (two litres will provide up to 10 standard glasses).



testimonial

Dear General Manager,

Thank you for your company's wonderful service this morning. Cinnamon is always most pleasant on the phone and very helpful. I apologise for the late notice in placing the order. It was very kind and hospitable of your staff to accommodate us at such short notice. I did not get to see the food (unfortunately) but I got feedback that, as always, it was incredible and delicious!!! Many thanks again for your wonderful service to us.

Kind regards,

Josie

contents

Introduction	2
Ordering Tips & Quantities	5
Breakfast	7
Cakes & Pastries	11
Sandwiches & Rolls	15
Lunch Combination Packages	18
Cheese & Fruit	18
Cold Savouries – The Sandwich Alternative	19
Drinks	21
Lunch Boxes	21
Gluten Free Menu	22
Special Dietary Requirements	23
Hot Canapés	24
Cold Canapés	27
Grazing Platters	30
Functions & Events	31
How To Organise A Successful Event	32
Cocktail Party Packages	33
Beverage Packages	33
Beverage List	34
Buffet Menus	35
– Buffet Dishes	36
– Crowd Pleasers	36
– Salads	37
– Dessert	38
BBQs	39
Hire Equipment	41
Terms & Conditions	41

How To Order

ORDER ON-LINE AT

www.elizabethandrews.com.au

FAST TELEPHONE ORDERING

(03) 9670 4361

If you have ordered from us previously, when you call, we are able to bring up all of your special ordering requirements on our screen. Office hours are from 7am to 5pm.

EMAIL

catering@elizabethandrews.com.au

FACSIMILE SERVICE

Or if you'd rather, fax us on **(03) 9670 7522** and we'll call you to confirm we've received your order. If you don't hear from us by phone, please contact us.

LAST MINUTE ORDERS

We will do everything humanly possible to help you with last minute orders. So we can give you a fast and confident response when you call, we will put you on hold and check with the kitchen for product and delivery availability. A \$10.00 same day delivery fee may apply.

SPECIAL DIETARY REQUIREMENTS

Look for these symbols throughout this menu to assist you when ordering for a special dietary requirement.

- V** Vegetarian
- D** Dairy Free
- G** Gluten Free. See page 22 for our gluten free menu and prices.
- AV** Available as Vegetarian on request
- AD** Available as Dairy Free on request
- AG** Available as Gluten Free on request

breakfast

selection



HOT BREAKFAST
PG 8



COLD BREAKFAST
PG 9



BREAKFAST
PACKAGES
PG 10




JUICES, TEA
& COFFEE
PG 10



Freshly prepared for a great start to the day. Our breakfast deliveries begin at 7.00 a.m.

hot breakfast


(minimum 6 serves per item)



TOASTED ENGLISH MUFFINS

\$7.30 each AD AG AV


Traditional toasted English muffin with a choice of; cheddar cheese and leg ham, Swiss cheese, frittata slice and crispy bacon or fresh tomato, Victorian brie and avocado. **V**



MINI QUICHE

\$4.20 each AV

Smoky bacon with caramelised onion or roasted Spanish onion, sautéed mushrooms, Kalamata olives and roasted capsicum in a crunchy pastry tart.



SAVOURY CROISSANT

\$8.40 each AV


A large handmade croissant filled with double smoked leg ham and Swiss cheese or mushrooms, feta and rocket.



TOASTED TURKISH ROLL

\$8.40 each AV


A great tasting roll filled with a choice of ham, tomato and gruyere cheese or tomato, spinach and tasty cheddar cheese.



SAVOURY MUFFINS

\$5.10 each V

Baked in-house. Flavours may include cheese, corn, chives, olive and rosemary or semi-dried tomato, ricotta and spinach.




HOT CAKES

\$7.40 per serve

(2 per serve) V


Fluffy home-made hot cakes served with maple syrup, fresh berries and whipped cream.



BREAKFAST OMELETTE

\$5.20 each G AV

Made using cage free eggs and filled with streaky bacon, potato, tomato and cheddar cheese or tomato, potato, mushroom, cheddar cheese and spring onion. Served in a bamboo boat.



Don't forget to order some of our award winning coffee or 100% juice. See overleaf for details.

cold breakfast

(minimum 6 serves per item)



MINI CROISSANTS

\$6.30 per serve (2 per serve)

A selection of almond, chocolate or traditional (served with fruit preserve and whipped butter).



BREAKFAST BLAT

\$6.30 AV

Crispy maple glazed bacon, lettuce, avocado and tomato in a mini toasted brioche bun.



LEEK AND GOATS CHEESE TART

\$5.10 V

Caramelised leek and goats cheese in a crunchy pastry tart.



CHIA WITH SEASONAL FRUIT

\$6.30 each G D V

Chia seeds soaked in coconut milk and topped with seasonal fresh fruit served in an individual cup.



GRANOLA

\$5.80 each V

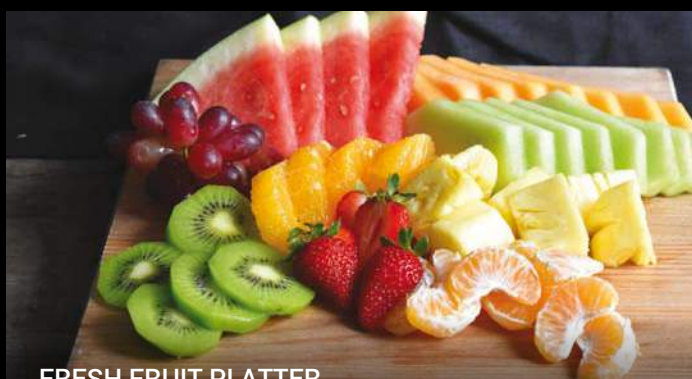
An individual cup layered with Greek yoghurt, berry compote and our house made granola of roasted oats, sunflower and pumpkin seeds, white sesame, sultanas and manuka honey.



BIRCHER MUESLI

\$6.30 each AG

Traditional Swiss style muesli with rolled oats, freshly grated apple, dried fruits & nuts, rhubarb and yoghurt served in an individual cup.



FRESH FRUIT PLATTER

\$6.90 per serve

A selection of fresh seasonal fruits – perfect for self-serve.



FRUIT SKEWERS

\$3.80 each

Bite size fresh fruit served on individual bamboo skewers.

breakfast packages



BREAKFAST PACKAGE ONE

\$14.70 per person

Seasonal fruit platter, freshly baked Danish pastries, sweet muffins and fresh fruit juice.

(minimum 6 serves per item)

juices, tea & coffee



Customers who are fussy about their coffee will be pleasantly surprised with our award winning freshly ground and brewed coffee. Likewise, tea lovers will enjoy our selection of boutique teas and infusions. Your hot beverages will be delivered in insulated airpots for easy dispensing with milk and sugar (Minimum of 8 serves of each beverage)

With disposable cups and stirrers - \$3.90 per serve

With cups, saucers and tea spoons - \$5.20 per serve

Two litre fresh 100% orange or apple juice - \$9.50 each

Individual 300ml orange or apple juice - \$4.20 each

See page 21 for more details.



BREAKFAST PACKAGE TWO

\$17.70 per person AV

Fresh fruit skewers, bircher muesli, BLAT, and fresh fruit juice.



BREAKFAST PACKAGE THREE

\$20.90 per person AV

Fresh fruit skewers, home prepared sweet muffins, leek and goats cheese tart, savoury croissants and fresh fruit juice.



testimonial

Thank you, the catering was wonderful - tasted great, lots of food, and easy to order. I really appreciated that every time I called, someone picked up the phone straight away and was able to assist immediately. The level of responsiveness is really valued.

Thanks and kind regards

Diana

cakes and pastries

Created in-house daily by our pastry chefs, our selection of cakes and pastries are perfect for morning and afternoon tea and for dessert with lunch. Our flavours change regularly to ensure variety in your selection.



cakes & pastries



ASSORTED SWEETS

\$6.30 (2 per serve) AG

A selection from our cakes and pastries menu. Our most popular sweets item.



BITE SIZE SWEET TREATS

\$7.30 (3 per serve) AG

A bite sized selection of delicious sweets that may include slices, tarts, macarons and mini muffins.



CAKES

\$6.30 each (2 pieces per serve) AG AD

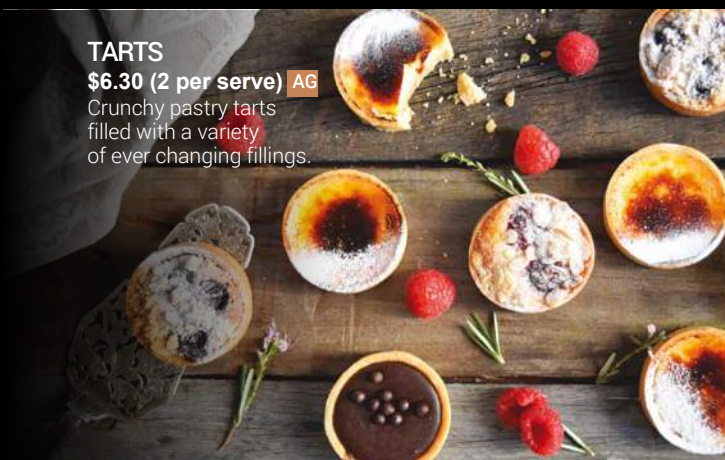
A selection of individually baked cakes in a range of popular flavours, served cut into two pieces.



SLICES

\$6.30 (2 per serve) AG AD

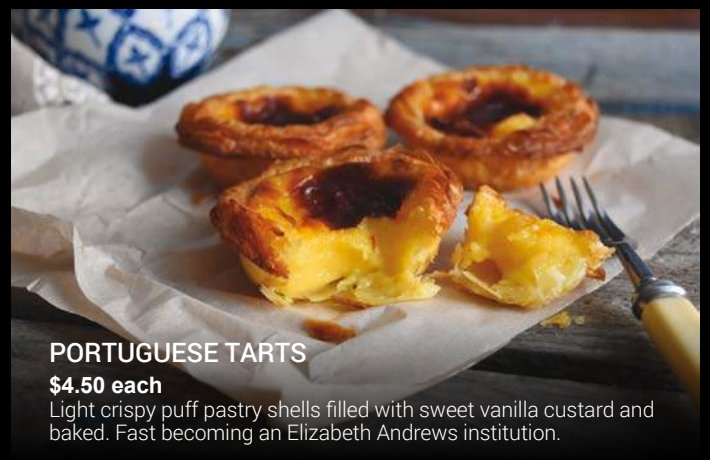
A mix of old fashioned favourites and new temptations such as brownies, chocolate caramel, lemon and coconut, wildberry nougat etc



TARTS

\$6.30 (2 per serve) AG

Crunchy pastry tarts filled with a variety of ever changing fillings.



PORTUGUESE TARTS

\$4.50 each

Light crispy puff pastry shells filled with sweet vanilla custard and baked. Fast becoming an Elizabeth Andrews institution.



MINI DOUGHNUTS

\$4.50 (2 per serve)

With assorted fillings that may include, raspberry, salted caramel, apple and apricot, Nutella etc.



SCONES

\$4.00 each

An assortment of traditional and sultana scones freshly baked and served with strawberry jam and whipped cream.

Don't forget to order coffee and tea.
See page 14



DANISH PASTRIES

\$4.80 (2 per serve)

Freshly baked petit Danish pastries in a variety of shapes and flavours including fruit, chocolate, custard and cinnamon.



SWEET MUFFINS

\$3.80 each AG AD

Baked daily in-house your muffin selection will constantly change so check with customer service when placing your order.



MINI MACARONS

\$5.70 (3 per serve) G

Enjoy these mouth-watering treats in a variety of flavours.



ASSORTED GOURMET BISCUITS

\$5.20 per serve

(3 per serve) AG

An extensive range of classic favourites.



HONEY AND ALMOND CAKE

\$3.60 each D

Our house made sweet baked bread is flavoured with manuka honey, flaked almonds and a hint of nutmeg and served with vanilla whipped butter.



LAMINGTONS

\$4.10 each G D

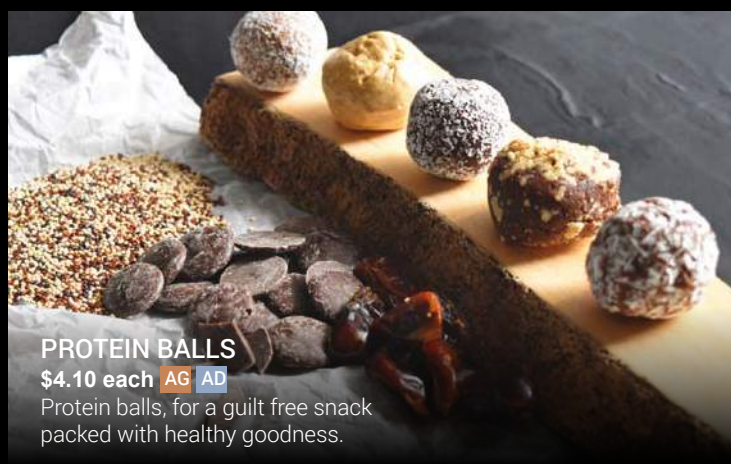
Traditional or red velvet sponge layered with raspberry jelly and dipped in chocolate and coconut.



MINI CHEESECAKE

\$3.00 each

A cold set biscuit base cheese cake topped with a rich mango glaze.



PROTEIN BALLS

\$4.10 each AG AD

Protein balls, for a guilt free snack packed with healthy goodness.

celebration cakes

CELEBRATION CAKES

\$62.00 each (serves 16)

Our classic celebration cakes are perfect for all occasions in the office. Ask us about adding a personal greeting (48 hours' notice is appreciated). We change the flavours regularly and we also make large slab cakes that can feed up to 60 guests! Please ask one of our customer service team for details.



juices, tea & coffee



Customers who are fussy about their coffee will be pleasantly surprised with our award winning freshly ground and brewed coffee. Likewise, tea lovers will enjoy our selection of boutique teas and infusions. Your hot beverages will be delivered in insulated airpots for easy dispensing with milk and sugar (Minimum of 8 serves of each beverage)

With disposable cups and stirrers - \$3.90 per serve

With cups, saucers and tea spoons - \$5.20 per serve

Two litre fresh 100% orange or apple juice - \$9.50 each

Individual 300ml orange or apple juice - \$4.20 each

See page 21 for more details.



BRANDED CUPCAKES

\$4.60 each (minimum 12)

Our branded cupcakes are a fantastic innovation that lets you customise your event to suit a particular theme, product launch or celebration. Printed on edible paper with edible ink, they'll really add novelty value to your next catered event (48 hours notice is required).



testimonial

Hi EA team,


I'm writing to let you know I was very happy with the food. It was all delicious and the great standard I was hoping for. Jon was also happy. The macarons were AMAZING! The amount of food was perfect. I would like to make another order for next Wednesday 1pm but you can deliver from 12pm.

Thanks again,

Suzanne

sandwiches & rolls

Hand crafted by our team of expert sandwich technicians using the best available ingredients.

We always include 20% vegetarian to cater for every guest. If you have any special request, we will record them on our ordering system to save you time when you order. Gluten free  is available for mixed sandwiches and wraps. For prices and menu please see page 22.



sandwiches & rolls



MIXED SANDWICHES

\$7.90 per sandwich **AG**

Traditional point sandwiches (4 points per sandwich). Recommended 1.75 rounds per person.



CLUB SANDWICHES

\$8.40 per sandwich

Triple deck sandwiches cut into ribbons (3 ribbons per sandwich). Recommended 1.75 rounds per person.



ARTISAN SOURDOUGH SANDWICHES

\$9.50 per sandwich

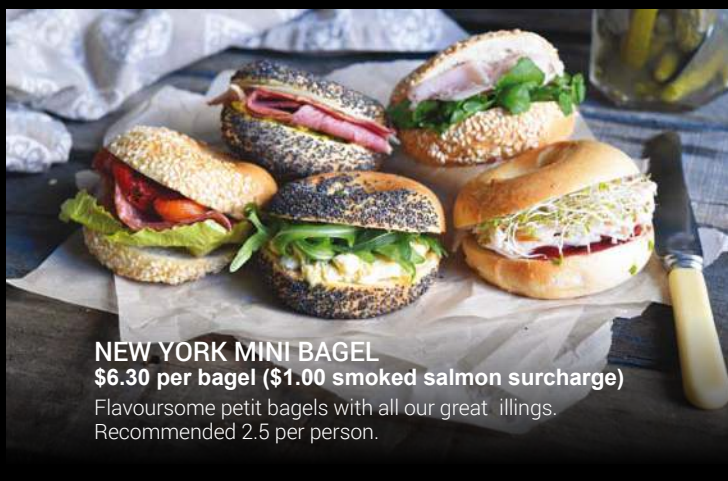
Traditional and modern sourdough breads in a variety of flavours for those with a healthy appetite. Recommended 1.25 rounds per person.



BABY BAGUETTE

\$4.80 per roll

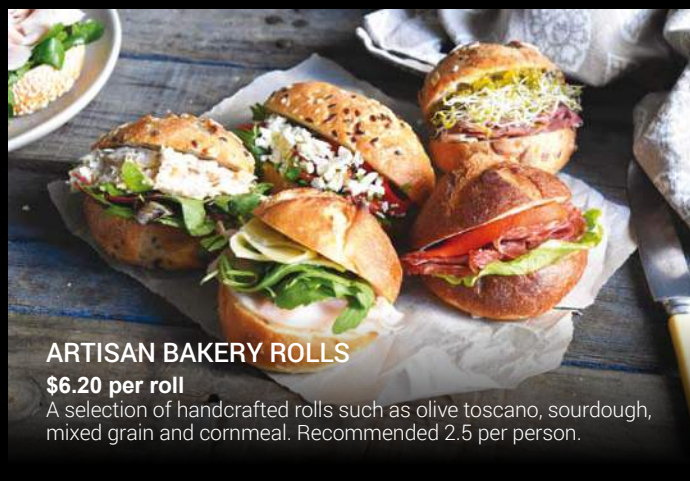
A smaller easy to eat roll, beautifully presented and perfect for meetings. Recommended 3 per person.



NEW YORK MINI BAGEL

\$6.30 per bagel (\$1.00 smoked salmon surcharge)

Flavoursome petit bagels with all our great fillings. Recommended 2.5 per person.



ARTISAN BAKERY ROLLS

\$6.20 per roll

A selection of handcrafted rolls such as olive toscano, sourdough, mixed grain and cornmeal. Recommended 2.5 per person.



TURKISH ROLLS

\$9.60 per roll

Soft and chewy with a lovely light flavour. Recommended 1.25 rounds per person.



BAGUETTES

\$9.10 per roll

A French style bread roll, cut in half, bursting with our colourful fillings. Recommended 1.5 per person.

testimonial

There were many favourable comments about the food, and also the service provided by the experienced Rhonda and Stuart. Both factors contributed immensely to a very happy occasion. Many thanks to you for your courtesy and efficient competency. It was always a pleasure to contact you, and know that any problem would be dealt with expertly.

With thanks, yours faithfully
Joan



KAISER ROLLS

\$5.90 per roll

The ché's favourite – fresh, flavoursome and looks fantastic. Recommended 2.5 per person.



ASSORTED WRAPS

\$9.50 per wrap **AG**

Tasty flat tortilla bread with healthy and delicious fillings, cut into either halves or quarters. Recommended 1.5 per person.



LAUGEN ROLL

\$5.20 per roll

Delicate, easy to eat and the perfect size for a corporate lunch. Recommended 3 per person.



CHICKEN SCHNITZEL ROLL

\$9.50 per roll

Delicious chicken schnitzel in a soft Turkish roll with cheese, home-made mayonnaise and iceberg lettuce. Recommended 1.5 per person.

Something for everyone with these tasty and colourful sandwich combos

A minimum order for 6 people applies

SELECTION PLATTER

\$13.70 per person

Includes a selection of mixed sandwiches, wraps and Kaiser rolls.

VARIETY PLATTER

\$13.50 per person

Includes a selection of club sandwiches, artisan sourdough sandwiches and baby baguettes.



lunch combos

A minimum order for 6 people applies



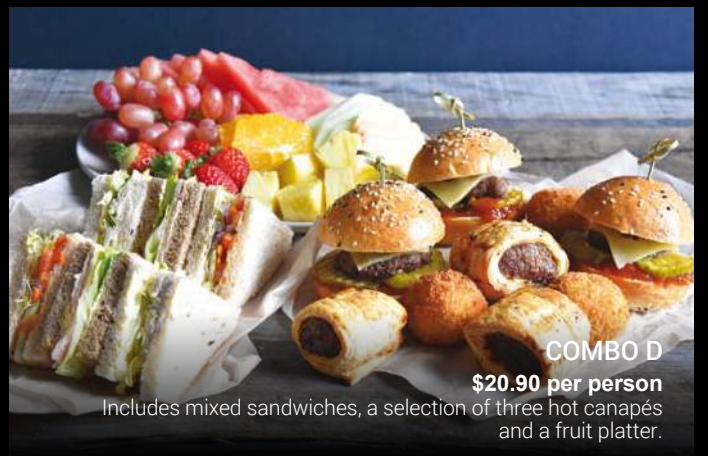
COMBO A
\$17.90 per person
 Includes baby baguettes, club sandwiches, wraps and a fruit platter.



COMBO C
\$20.90 per person
 Includes chicken ciabattas, nori rolls, Vietnamese rice paper roll, fresh baked rittatas and a fruit platter.



COMBO B
\$17.70 per person
 Includes mixed sandwiches, Kaiser rolls, laugen rolls and a fruit platter.



COMBO D
\$20.90 per person
 Includes mixed sandwiches, a selection of three hot canapés and a fruit platter.

cheese and fruit

A minimum order for 6 people applies

A perfect way to finish lunch or to add fresh flavour to a breakfast, morning or afternoon tea.



FRESH FRUIT PLATTER
\$6.90 per serve
 A healthy selection of ready to eat fresh seasonal fruits including year round favourites such as rockmelon, honeydew, watermelon, oranges and grapes.



CHEESE AND CRACKER PLATTER
\$9.50 per serve
 An assortment of Australian cheese with water crackers, grapes and dried fruits.



CHEESE AND FRUIT PLATTER
\$10.40 per serve
 A selection of brie and cheddar cheeses, sliced seasonal fruit and water crackers.



GOURMET CHEESE PLATTER
\$12.90 per serve
 A fine selection of Victorian cheeses including mature cheddar, brie and creamy blue served with artisan fruit breads, premium crackers, dried fruits, quince paste and muscatel grapes.

cold savouries

A great alternative to sandwiches that will provide a real wow factor at your meetings. We recommend a selection of three of these large cold savouries to make up your lunch, OR combine them with sandwiches and a cheese and fruit platter for a heartier meal. Minimum of 8 pieces per item.



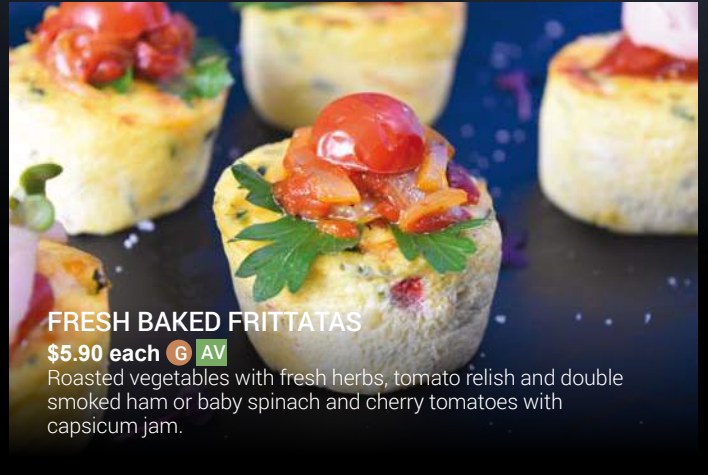
cold savouries



CHICKEN CIABATTA

\$6.30 each

Roasted chicken breast, brie, avocado, homemade mayonnaise and crisp lettuce on a grilled ciabatta.



FRESH BAKED FRITTATAS

\$5.90 each **G** **AV**

Roasted vegetables with fresh herbs, tomato relish and double smoked ham or baby spinach and cherry tomatoes with capsicum jam.



ASSORTED SLIDERS

\$6.60 each **AV**

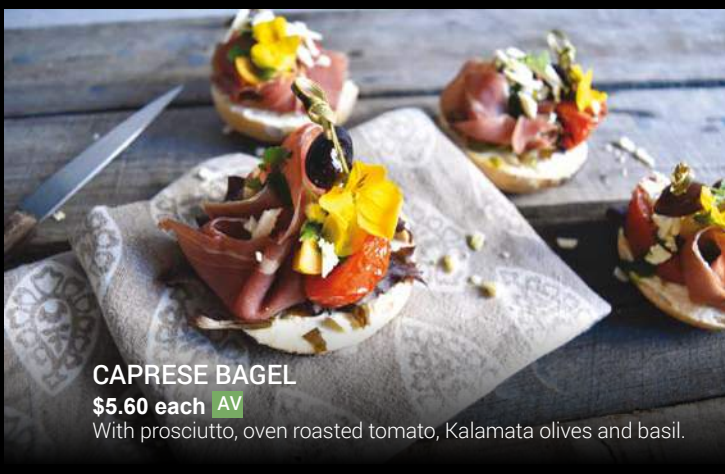
Mini brioche sliders with a variety of fillings including prawn, fillet of beef, pork and falafel.



BLUE CHEESE CROSTINI

\$5.40 each **V**

Whipped mild blue cheese spread on a crisp sourdough crostini topped with an apple, pear and currant compote and port soaked figs.



CAPRESE BAGEL

\$5.60 each **AV**

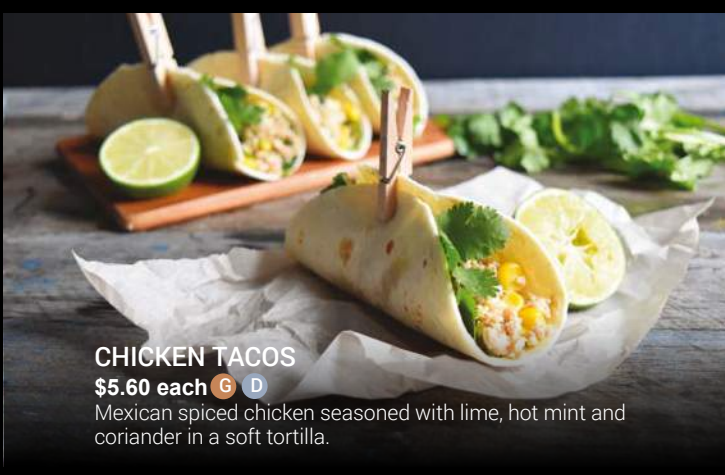
With prosciutto, oven roasted tomato, Kalamata olives and basil.



ROAST BEEF AND YORKSHIRE PUDDING

\$5.80 each

Choux pudding filled with rare roasted sirloin beef, horseradish cream and fresh rocket topped with a tomato salsa.



CHICKEN TACOS

\$5.60 each **G** **D**

Mexican spiced chicken seasoned with lime, hot mint and coriander in a soft tortilla.



TOSTADA

\$4.80 each **AV**

Slow cooked pulled pork topped with a tomato salsa or a broad bean, pea and goats cheese smash with a fresh mint and sriracha mayonnaise drizzle.

cold drinks

Why not try one of our ever changing smoothies flavours? They're just like a little nutritionist in a bottle! Check on-line or with our customer service staff to learn what this month's flavour is.



lunch boxes

Perfect for off-site catering, conventions, workshops, working lunches, touring groups or after hour dinners. Boxes can be packed in ice for transportation purposes. Every one of these Lunch Boxes can be prepared as Vegetarian or Vegan. Please specify at the time of ordering.

A minimum order of 6 of each box applies.



SANDWICH LUNCH BOX \$19.90 each

Includes a selection of mixed sandwiches, a Portuguese tart, a piece of whole fruit and a cold beverage.



SANDWICH AND LAUGEN BOX \$21.10 each

Mixed sandwiches, laugen roll, grain salad, home made red velvet lamington and a cold beverage.

2 Litre orange or apple juice

One bottle recommended for up to 10 people

100% fresh juice with no added sugar – **\$9.50 each**



Large bottled drinks

750ml Capi sparkling mineral water, plain, blood orange or lemon – **\$6.10 each**

1.25 litre Coke, Diet Coke or Lemonade, Schweppes plain or lemon & lime sparkling mineral water – **\$5.90 each**

1.5 litre still water – **\$5.20 each**



Individual drinks

300ml orange or apple juice – **\$4.20 each**

250ml Capi sparkling mineral water plain, lemon & blood orange – **\$3.80 each**

390ml Coke, Diet Coke or Lemonade – **\$3.50 each**

600ml still water – **\$3.80 each**



ASIAN BOX \$22.80 each

Assorted Nori rolls, Vietnamese rice paper roll, Asian salad, whole fresh fruit and a cold beverage.



HEALTHY BOX \$21.80 each

Fruit topped individual yoghurt, whole fresh fruit, salad with dressing on the side, freshly made wrap and a cold beverage.



LUNCH SAVOURIES BOX \$22.80 each

Chicken ciabatta, slider, baked frittata, sweet tart and a cold beverage.

gluten free

G

The following menu items are available gluten free on request. You will also note that throughout our menu those items that are naturally gluten free are identified by the **G** symbol. Others are available as gluten free **AG** on request. Some items may require 48 hours notice. For further details and recommended quantities please see page 5 in this menu.

BREAKFAST

HOT

Gluten free pan toasted sandwich \$8.40
Breakfast Omelette \$5.20

COLD

Chia with seasonal fruit **D** \$6.30
Bircher Muesli \$6.30

FRUIT

Fresh fruit skewer \$3.80
Fruit platter \$6.90

CAKES AND PASTRIES

Assorted Sweets (2 per serve) \$6.30
Bite Size Sweet Treats (3 per serve) \$7.30
Muffins **AD** \$3.80
Cakes (2 per serve) **AD** \$6.30
Tarts (2 per serve) **AD** \$6.30
Slices (2 per serve) \$6.30
Assorted Gourmet Biscuits (3 per serve) **AD** \$5.20
Mini Macarons (3 per serve) \$5.70
Lamingtons **D** \$4.10

SANDWICHES

Mixed sandwiches **AV** \$8.70
Wraps **AV** \$9.90

COLD LUNCH SAVOURIES

Fresh baked frittata **AV** \$5.90
Tostada **AV** \$4.80

HOT CANAPES

Burnt Leek and Cheddar Arancini **V** \$3.50
Lamb Kofta **AD** \$3.80
Quinoa Cakes **V** \$3.00
Cocktail Pies (each) **AV** \$4.10

COLD CANAPES

Nori Rolls (2 per serve) **AV** **D** \$4.10
Vietnamese Rice Paper Rolls **AV** **D** \$4.20
Zucchini Fritters **V** \$3.10
Seared Tuna **D** \$3.80
Parmesan and Basil Polenta Cakes **V** \$3.60

INDIVIDUAL SALADS*

Garden Salad **V** **D** \$11.40
Greek Salad **V** \$11.40
Potato Salad **V** \$11.40
Pumpkin Salad **V** **D** \$11.40
Moroccan Spiced Chicken and Chickpea Salad \$11.40

*Also available as side servings at \$6.70 per serve (a minimum of 6 serves applies)

HOT DISHES

Braised Beef Stroganoff \$20.70
Sweet Potato Curry **V** \$20.70
Frittata (serves 10) **V** \$54.10



special dietary requirements

Look for symbols throughout this menu to assist you when ordering for a special dietary requirement.

- V** Vegetarian
- G** Gluten Free
- D** Dairy Free
- AV** Available as Vegetarian on request
- AG** Available as Gluten Free on request
- AD** Available as Dairy Free on request

VEGETARIAN

There are a number of types of vegetarians:

- Lacto-ovo – avoids all meats but eats dairy food and eggs.
- Lacto-vegetarian – avoids all meat and eggs but eats dairy foods.
- Vegan – avoids all animal products and eats only plant-based foods.

A large number of Elizabeth Andrews products cater for vegetarians, please refer to the symbols in the menu for the choices.

GLUTEN FREE/COELIAC DISEASE

People with coeliac disease have an immune reaction to gluten, which is a protein found in common grains such as wheat, barley and rye. Replace with gluten free breads, biscuits and pastas and also rice noodles, rice, potato, buckwheat, millet, corn, polenta, soybeans and other legumes.



LACTOSE INTOLERANCE

People with lactose intolerance have difficulty digesting lactose, which is a type of sugar found in milk and many dairy foods.

HALAL

We are currently able to provide Halal meats and poultry. A number of our vegetarian options may also be considered acceptable to your guests.

KOSHER

Elizabeth Andrews cannot prepare Kosher food on our premises, but we are able to provide Kosher meals from a reputable Kosher supplier for your guests.

SPECIAL REQUIREMENTS

If you require catering for a guest who has a special dietary requirement please speak with our Customer Service Assistants regarding the options we can provide them.

Although we will endeavour to assist to the best of our ability, unfortunately due to the severity of some allergies or intolerances we may not be able to satisfy all requirements.

Please note that some of these products may require 48 hours notice.

hot canapes

Ideal for cocktail parties or to combine with your lunch. This inspiring range has been created by our chefs and will arrive at your premises hot and ready to eat. Alternatively we can deliver them cold with heating instructions for your in-house oven. This gives you the freedom to serve the food straight out of the oven at its' absolute best at a time that suits your meeting or event. Please enjoy!



hot canapes

(minimum of 8 pieces per item applies)



CHICKEN TERIYAKI SKEWERS

\$4.20 each **D**

Traditional teriyaki grilled chicken skewer accompanied with a spicy BBQ sauce.



MINI PIZZETTE

\$3.90 each **AV**

Mini pizzas topped with harissa lamb, onion relish and buffalo mozzarella or truffled mushroom, basil and buffalo mozzarella.



CHORIZO, GREEN OLIVE AND MANCHEGO ARANCINI

\$3.50 each

Spanish-style rolled and crumbed in Japanese panko breadcrumbs.



BURNT LEEK AND CHEDDAR ARANCINI

\$3.50 each **V G**

Served with an aioli dipping sauce.



CHICKEN GOUJONS

\$4.20 per serve (2 per serve)

Chicken strips coated in fresh herbs and parmesan with aioli dipping sauce.



MINI QUICHE

\$4.20 each **AV**

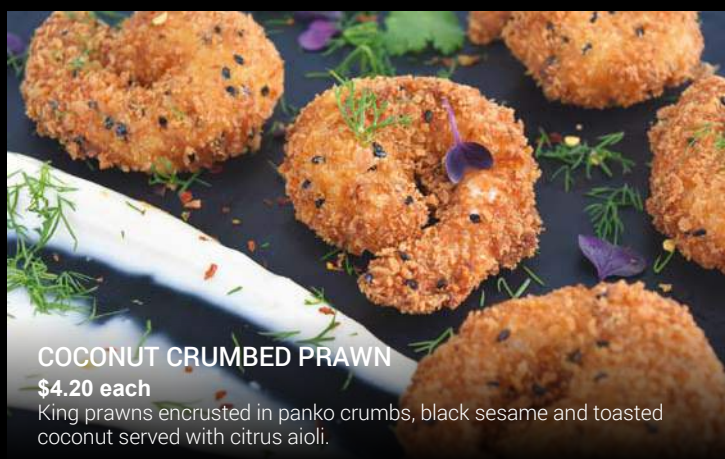
Smoky bacon with caramelised onion or roasted Spanish onion, sautéed mushrooms, Kalamata olives and roasted capsicum in a crunchy pastry tart.



BÖREK

\$4.10 each

Turkish spiced lamb, currants, pine nuts and mint in a light filo pastry with mint yoghurt on the side.



COCONUT CRUMBED PRAWN

\$4.20 each

King prawns encrusted in panko crumbs, black sesame and toasted coconut served with citrus aioli.

testimonial

Dear Elizabeth Andrews Catering Team,

I know my order today was quite demanding. Our visitors had very specific catering requirements, and I just want to say a huge thank you. The feedback from our guests was excellent. All the food was delicious and disappeared quickly. Our highly allergic visitor was most appreciative. Thank you for your excellent service.

Kind Regards,
Jenny



SAUSAGE ROLLS

\$4.10 each

House made, our traditional sausage rolls are perfectly seasoned and wrapped in puff pastry.



MINI WAGYU BURGERS

\$4.40 each

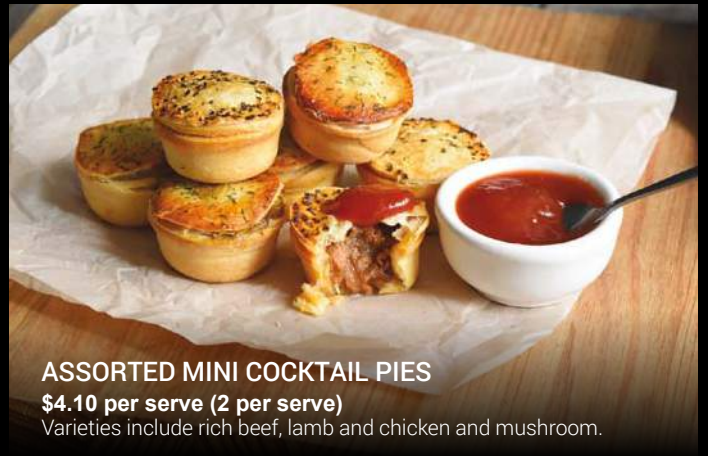
Topped with melted Swiss cheese, dill pickle and tomato relish.



LAMB KOFTA

\$3.80 each G AD

Traditional cumin and coriander flavoured minced lamb with tzatziki.



ASSORTED MINI COCKTAIL PIES

\$4.10 per serve (2 per serve)

Varieties include rich beef, lamb and chicken and mushroom.



MINI CORNISH PASTIE

\$3.90 each V

Served with home-made relish these make for a great addition to our legendary house made sausage rolls and cocktail pies and what's even better is that they're naturally vegetarian!



EMPANADA

\$3.90 each

House made, spiced beef and red bean empanada with fresh herbs and a tomato relish.



GYOZA

\$3.90 each V D

Pan-fried and steamed traditional Japanese vegetable dumplings served with black vinegar.



QUINOA CAKES

\$3.00 each V D G

Oven baked trio of quinoa and roasted root vegetables petite patties served with kasundi relish.

cold canapes

Make your celebration or corporate occasion one to remember with these beautifully handmade items. Ideal for your cocktail party, corporate event or for a special lunch. Minimum of 8 pieces per item.



cold canapes

(minimum of 8 pieces per item applies)

DUCK CREPES

\$4.20 each **D**

Filled with roasted duck breast, cucumber, capsicum, spring onion with hoisin sauce.



VIETNAMESE RICE PAPER ROLLS

\$4.20 each **D G AV**

With a mint and chilli infusion served with traditional dipping sauce.



NORI ROLLS

\$4.10 per serve
(2 per serve)

D G AV

A selection of nori rolls comprising of vegetarian, seafood and chicken with mirin dipping sauce.



ZUCCHINI FRITTER

\$3.10 each **V G**

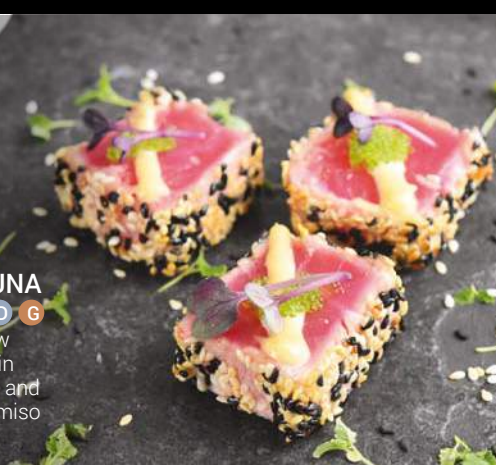
Zucchini and haloumi cheese fritter with a dollop of sour cream and yoghurt.



SEARED TUNA

\$3.80 each **D G**

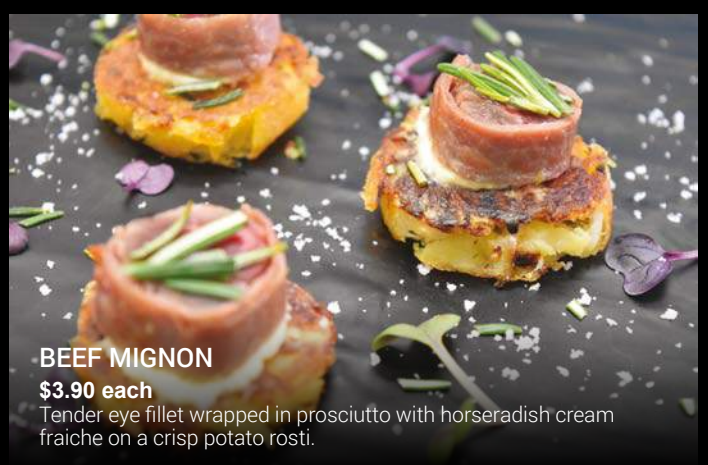
Tataki of yellow fin tuna rolled in sesame seeds and served with a miso mayonnaise.



BEEF MIGNON

\$3.90 each

Tender eye fillet wrapped in prosciutto with horseradish cream fraiche on a crisp potato rosti.



SMOKED SALMON

\$4.20 each

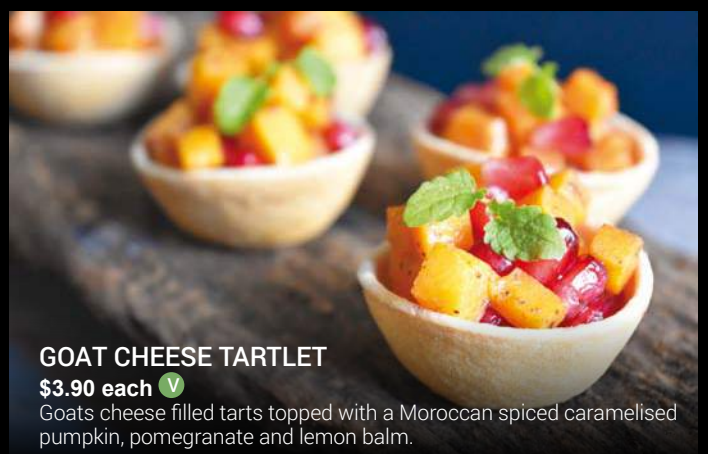
On a blini with cucumber, crème fraiche and dill.



GOAT CHEESE TARTLET

\$3.90 each **V**

Goats cheese filled tarts topped with a Moroccan spiced caramelised pumpkin, pomegranate and lemon balm.



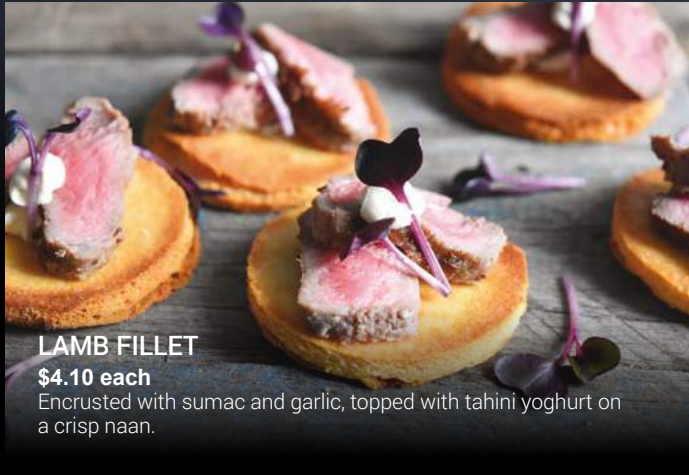
testimonial

Hi Laura,

The party went very smoothly – and a big Thank You to you, your staff, and especially Stewart who served meticulously and made us all feel like we were royalty. He did an OUTSTANDING job and I would highly recommend him. He was a big part of a very enjoyable night. He made me feel like he was my personal butler!!! He was so smartly dressed and so professional! I felt like a zillionaire! And the delivery and pick up was exactly on time, and very professional too. I cannot speak more highly of your organisation.

Thanks for everything,

Regards, Carolyn



LAMB FILLET

\$4.10 each

Encrusted with sumac and garlic, topped with tahini yoghurt on a crisp naan.



SAVOURY CRAB ECLAIR

\$4.00 each

A remoulade of blue swimmer crab, apple and radish with fresh watercress in a savoury choux pastry.



DUCK SABLE

\$3.90 each

Lightly spiced duck breast cooked to medium, topped with cherry compote on a hazelnut shortbread.



PARMESAN AND BASIL POLENTA CAKE

\$3.60 each V G

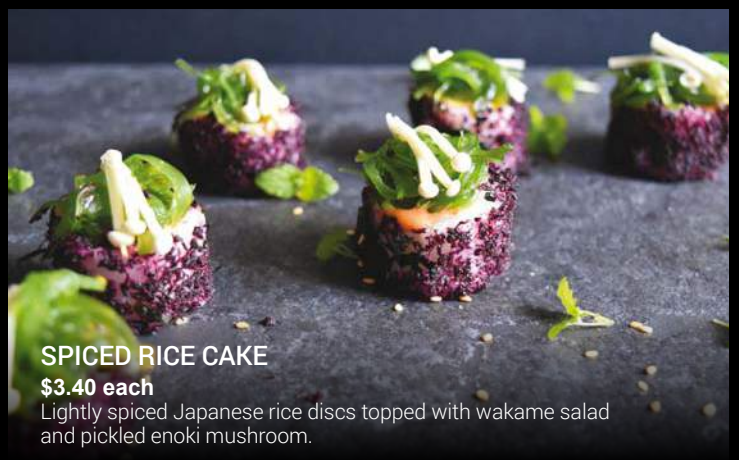
Topped with a wild mushroom ragout and rocket.



CHARCOAL BUN

\$4.50 per serve (2 per serve)

Charcoal bun filled with smoked salmon, wild rocket, dill and horseradish cream cheese.



SPICED RICE CAKE

\$3.40 each

Lightly spiced Japanese rice discs topped with wakame salad and pickled enoki mushroom.



BABY NAAN

\$4.20 each

Topped with tandoori chicken and raita.



GRILLED PRAWN

\$4.20 each

Tossed with finely chopped parsley, garlic and olive oil with a lemon aioli dip.

grazing platters

Minimum of 6 serves per platter

Ideal for entertaining, these gourmet platters are popular to have with after five drinks, as an addition to lunch or perfect with salad and bread rolls as a stand-alone meal. You may want to offer them around at a stand up function or place them on tables for guests to help themselves.




BAR SNACKS PLATTER

\$6.30 per serve

Includes a selection of gourmet crisps, corn chips, assorted nuts, pretzels and wasabi peas.



DIPS PLATTER

\$7.40 per serve 

Fresh vegetable sticks, cherry tomatoes, water crackers and grissini sticks with a trio of dips.



MEDITERRANEAN PLATTER

\$11.60 per serve

Includes char-grilled eggplant and zucchini, balsamic marinated mushrooms, Kalamata olives, rosemary marinated feta, dolmades, stuffed baby bell peppers, a variety of continental meats, dukkah chicken and marinated calamari with hummus and crispy bread.



CHARCUTERIE PLATTER

\$14.80 per serve

The meat lovers' dream; salami, prosciutto, ham off the bone, chorizo, terrines and pate served with crusty baguette, cornichons, olives and Dijon mustard.



ASIAN PLATTER

\$15.80 per serve

A taste sensation of Asian treats including assorted nori rolls, Vietnamese rice paper rolls, Peking duck pancakes with Asian dipping sauces.



testimonial

Hi EA team,

I'm writing to let you know I was very happy with the food. It was all delicious and the great standard I was hoping for. Jon was also happy. The macarons were AMAZING! The amount of food was perfect.

Thanks again

Suzanne

functions & events

As Melbourne's premier corporate caterer we can guarantee you a first class event service. Our highly qualified and experienced event team will guide you through the planning process and take your every need into consideration. Elizabeth Andrews can provide you with an extensive range of venues and can co-ordinate all the services your event may require including:

- Waiting Staff and Chefs
- Glassware, Crockery, Cutlery & Linen
- Cooking and Food Service Equipment
- Outdoor, Indoor and Occasional Furniture
- Centrepieces & Theming
- State-of-the-Art Audio Visual
- Floral Arrangements
- Staging
- Lighting
- Marquees

Sit back and relax as we help you to achieve your budgets and goals, whilst ensuring your event is a huge success. Let us take the time so you can take the credit for a perfect event.

functions & events

12 steps to organising a successful function



1. YOUR VENUE

The venue you choose should have good access; consider the location of toilets and disability access, how the room will flow etc. If food is to be prepared on site, consider the size of the kitchen and cooking facilities. We can also arrange to inspect your venue with you to explain how the catering will work.

2. LOCATION, PUBLIC TRANSPORT AND PARKING

The ability for your guests to get to and from the venue is important.

3. TIMING AND RUNNING SCHEDULE

Consider the arrival, food and beverage service, presentations, entertainment and departure of your guests.

4. GUEST NUMBERS

Plan the timing of your RSVP and allow some time to get final numbers.

5. BUDGET

It is extremely helpful for us if you have some idea of your budget prior to requesting quotes. We will happily work with you to achieve your budget goals.

6. TYPE OF EVENT

The type of function normally falls into one of three categories;

- A stand up, cocktail style function usually with finger food
- A sit down buffet style meal which could also include a carvery, BBQ or spit roast.
- A sit down plated meal.

7. MENU SELECTION

Included in this section are our event menus, we are however pleased to create tailored menus to cater to your specific event requirements. When choosing your menu also take into account the gender, age and ethnicity of your guests as this will influence their preferences.

8. DIETARY REQUIREMENTS

It is important to obtain special dietary requirements when guests are confirming their attendance. Once our Event Manager is advised of any dietary requirements they will make certain those guests are properly catered for.

9. BEVERAGE SELECTION

There are three ways to purchase beverages: individually, on consumption (with wait staff) or in a package.

10. STAFF

Elizabeth Andrews can provide staff from Event Managers to Service Staff and Chefs.

11. EQUIPMENT, FURNITURE AND THEMING

We can supply any type of catering equipment, furniture, theming or AV equipment you may need for your event either from our own inventory or from specialist hire companies.

12. WET WEATHER OPTIONS AND PERMITS

A viable wet weather plan is always worth considering when planning a function to be held outside. Many of Melbourne's best outdoor locations require a permit to operate a function on the site. Elizabeth Andrews can assist in your planning for this requirement.

cocktail packages

Simply decide on the right package, choose your canapés from the selections on pages 24 -29 and contact our Event Manager to help you with the rest.

ONE HOUR COCKTAIL PACKAGE
A selection of 3 hot and 3 cold canapés.
\$20.90 per person

TWO HOUR COCKTAIL PACKAGE
A selection of 4 hot and 5 cold canapés.
\$31.90 per person

THREE HOUR COCKTAIL PACKAGE
A selection of 6 hot and 6 cold canapés.
\$41.90 per person



FOR STAFF AND GLASS HIRE
please see page 41

beverage packages

All packages include orange juice, mineral water, soft drinks, red, white and sparkling wine, beer and ice filled tubs. To view the full inclusions of these packages please visit www.elizabethandrews.com.au

Prices are per person.

	One Hr	Two Hr	Three Hr
Bronze Package	\$18.10	\$21.80	\$25.50
Silver Package	\$22.30	\$27.60	\$32.90
Gold Package	\$27.10	\$33.40	\$40.90



beverage list

Available individually or on consumption (with wait staff)

Carlton Draught	375ml	\$4.80
Peroni Nastro Azzurro	330ml	\$6.90
Crown Lager	375ml	\$6.30
Cascade Premium Light	375ml	\$4.10
Bulmers Original Cider	500ml	\$6.40
Strongbow Classic Cider	335ml	\$5.10

WINES

Sparkling

Morgan's Bay sparkling cuvee	\$17.50
Wolf Blass Bilyara sparkling brut Yellowglen	\$23.90
Peacock Lane by Samantha Wills	\$29.20

White

Morgan's Bay chardonnay	\$17.50
Morgan's Bay semillon sauvignon blanc	\$17.50
Makers Table chardonnay	\$23.90
Upside Down Marlborough sauvignon blanc	\$25.00
Angel Cove Marlborough sauvignon blanc	\$26.50
Leo Buring Clare Valley riesling	\$28.10
Cape Schanck pinot grigio	\$28.10
Yarra Ridge chardonnay	\$29.20

Red

Morgan's Bay shiraz cabernet	\$17.50
Makers Table cabernet sauvignon	\$23.90
Wolf Blass Bilyara shiraz	\$23.90
Cape Schanck pinot noir	\$28.10
Rosemount Little Berry McLaren Vale shiraz	\$28.10
Maglieri McLaren Vale cabernet sauvignon	\$29.20

LARGE BOTTLED DRINKS

2lt orange or apple juice- \$9.50 per bottle
750ml plain or flavoured sparkling miner water - \$6.10 per bottle
1.25lt assorted soft drinks - \$5.90 per bottle
1.10lt plain or flavoured sparkling water - \$5.90 per bottle
1.5lt still water - \$5.20 per bottle

INDIVIDUAL DRINKS

300ml orange or apple juice - \$4.20 per bottle
250ml plain or flavoured sparkling mineral water - \$3.80 per bottle
390ml assorted soft drinks - \$3.80 per bottle
600ml still water - \$3.80 per bottle



buffet menus

Buffet dining offers your guests a popular selection of delicious dishes to enjoy in the location of your choice. Your buffet selection can be delivered hot and ready to eat. Professional service staff are available on request to set up and serve your guests.

Choose individual dishes or package your buffet to include salad, crusty bread roll and butter.



buffet menus

LUNCH BUFFET \$20.70 PER PERSON



- 8 to 15 people select one main
- 16 to 23 people select two mains
- 24+ people select three mains

Braised Beef Stroganoff

Tender beef strips, red wine and exotic mushrooms finished with sour cream, pickled cucumber and creamed potatoes.

Spinach and Ricotta Ravioli V

Tossed through house tomato sugo, green olives, crumbled ricotta and toasted pinenuts.

Slow Baked Chicken

Slow baked thighs filled with apricot, sage and pistachio served on a bed of du Puy lentils and a buttery jus gras.

Sweet Potato Curry V G

Delicately spiced sweet potato curry with cauliflower and chickpea, served with fragrant basmati rice.

Sides – \$10.50 per serve (serves 3)

Golden roasted potatoes with balsamic baby onions. D

Broccolini sauteed with garlic and lemon zest. D

Green beans, Spanish onion, feta and olives.



Lamb Tagine

16 hour slow cooked Moroccan lamb stew with saffron, apricots and legumes served with orange and pistachio couscous with a hint of mint.

Mild Butter Chicken Curry

Mild butter chicken curry served with fragrant basmati rice and papadums.

Salmon Fillet G

Fillets of marinated salmon oven baked on braised fennel, witlof, green peas, crushed new potatoes and lemon caper butter.

Sirloin of Beef

Carved salt, pepper and mustard encrusted sirloin of beef roasted to medium with horseradish rich gravy.

Lemon Scented Chicken

Roasted lemon and thyme scented chicken pieces (on the bone) with potato gratin.

crowd pleasers

Delivered hot and ready to serve. Suitable for 8-10 people each. Also consider adding bread rolls, salads and a fruit platter.

HOT JACKET POTATO V

\$9.30 each

A hot jacket potato served with sour cream, cheese, bacon, guacamole and coleslaw on the side (plastic plates and service spoons included).

QUICHE

\$54.10 each AV

Available as traditional Lorraine or spinach and feta.

FRITTATA V G

\$54.10 per frittata

Classic frittata packed with oven roasted vegetables.

LASAGNE AV

\$67.90 per lasagne

Available either as rich beef or vegetable.

MAC AND CHEESE V

\$48.80 each

Classic American-style backed macaroni with a trio of cheese; smoked cheddar, vintage cheddar and parmesan.

salads

Side serves \$7.10 per serve
(minimum of 6 serves per salad)

Individual Salads at \$11.40 each



GARDEN SALAD

V G D

Crisp seasonal garden salad with a zesty lemon dressing.



THAI BEEF D

A traditional Thai salad of beef and Asian vegetables with herbs, a spicy nam prik dressing and roasted peanuts.



GREEK SALAD V G

With olives, heirloom tomatoes, cucumber, oregano and feta.



PUMPKIN V G D

Roasted pumpkin, Kalamata olives, semi-dried tomato, Spanish onion and pepita seeds on a bed of fresh baby spinach with maple vinaigrette.



POTATO SALAD V G

Desiree potatoes tossed with spring onions, cornichons, sour cream and mayonnaise with a touch of sweet paprika.



PASTA SALAD V D

Roasted seasonal vegetables tossed with penne pasta and basil pesto.



ANCIENT GRAINS V

Barley, lentils, quinoa and freekeh mixed with feta, raisins and mint with a rich kasundi dressing



MOROCCAN SPICED CHICKPEA V

Ras el hanout spiced chickpeas and eggplant tossed with tomato, brown rice, Spanish onion, coriander, mint and fresh pomegranate with mint yoghurt.



ROASTED CAULIFLOWER V

Quinoa and freekeh tossed with roasted cauliflower, fresh herbs, walnuts, flaked almonds and crumbled feta.



CAESAR

Classic Caesar salad with cos lettuce, parmesan cheese and croutons.



CHICKEN LARB D

Thai spiced chicken mixed with snake beans, bean shoots, roasted peanuts and fresh lime and herbs.



BBQ PORK WITH ASIAN VEGETABLES D

BBQ pork marinated in spiced char sui sauce and Chinese herbs then shredded and combined with julienne carrot, cucumber, paw paw, roasted peanuts and special nam prik dressing.

dessert


\$8.90 per dessert

Minimum 6 serves per dessert – 48 hours notice appreciated.



**MANGO
COCONUT SAGO
PARFAIT** **G**

Coconut sago with a mango coulis and pistachio crumb.




MIXED BERRY CHEESECAKE

Smooth and creamy cheese cake layered with honey and oat crumbles and mixed berry compote.




**SPICED PANNA
COTTA** **G**

Freshly made panna cotta topped with seasonal fruit (48 hours notice required).



**CHOCOLATE
COOKIES AND
CREAM**

Dark chocolate mousse, chocolate chip cookies, swirls of heavenly chocolate sauce and whipped cream.



**STRAWBERRY
TRIFLE**

Scrumptious sponge cake, raspberry jelly, crème patisserie, topped with white chocolate shavings and fresh strawberry.



PINACOLADA

Coconut sponge cake layered with pineapple and coconut mousse and finished with a light and airy meringue.

testimonial

Good afternoon,

I would just like to give a special shout out to the team at Elizabeth Andrews. It is always great to know that they are always there to help us out whenever we need it, no matter the time.

One particular individual is Cinnamon. She has gone above and beyond to make sure that she will help me out at all costs. From helping me figure out size portions, to actually typing out a break down list. She is always willing to help and brightens my day.

It is always good to hear a friendly voice wanting to help out, it is rare these day. So your team should know how well they are going!

Kind regards,

Lara

barbeques

The great Australian barbeque is always a crowd-pleasing event. Add in Elizabeth Andrews top quality fresh produce, meat and seafood and it becomes a memorable occasion for people to unwind and socialise in a relaxed atmosphere.

These menus include BBQ tools, disposable plates, cutlery, serviettes, serving utensils, tomato sauce and Dijon mustard. Alternatively you can upgrade to ceramic plates, stainless steel cutlery and white linen tablecloths. For a little extra, enjoy the ultimate BBQ experience and employ one of our chefs so you can take time out to really relax.



barbeques

- We recommend 1 chef and 1 BBQ grill per 50 guests.
- Vegetarian options available upon request.
- A minimum of 20 people per BBQ package applies.



THE AUSSIE **\$17.50 per person**

- Gourmet lamb and rosemary sausages
- Home made burger patties
- Potato salad
- Garden salad
- Sticky sweet barbequed onions
- Artisan bread rolls and butter
- A selection of condiments

THE GREAT OUTDOORS BBQ **\$28.10 per person**

- Lemon pepper chicken skewers
- Wagyu beef burgers
- Gourmet lamb and rosemary sausages
- Potato salad
- Greek salad
- Balsamic caramelised onions
- Artisan bread rolls and butter
- A selection of condiments

THE DELUXE BBQ **\$35.50 per person**

- Gourmet bratwurst sausages
- Sirloin steaks marinated in garlic and rosemary
- Garlic and chilli prawn skewers
- Corn on the cob with herb and lime butter
- Garden salad
- Potato salad
- Ancient grain salad
- Balsamic caramelised onions
- Artisan bread rolls and butter
- A selection of condiments

THE PREMIUM BBQ **\$38.70 per person**

- Gourmet bratwurst sausages
- Porterhouse steaks marinated in garlic and pepper berry
- Teriyaki salmon steaks
- Lemon pepper chicken skewers
- Corn on the cob with herb and lime butter
- Garden salad
- Potato salad
- Ancient grain salad
- Balsamic caramelised onions
- Artisan bread rolls and butter
- A selection of condiments

hire equipment

Elizabeth Andrews has a substantial store of catering equipment available for you to hire.

Please get in early during peak periods as our hire equipment may be sold out and charges may increase to those that are charged by the commercial hire companies, including their delivery fee.

EQUIPMENT

Drinking tumblers	\$1.10
Wine glasses	\$1.10
Beer glasses	\$1.10
Champagne flutes	\$1.30
Entrée/side plate	\$1.00
Dinner plate	\$1.10
Dessert/soup bowl	\$1.00
Knives/forks/spoons	\$0.90
Water jug	\$6.40
Cup, saucer and teaspoon set (includes milk jug per 10 sets)	\$2.10
Trestle table	\$22.70
Trestle table with table cloth	\$37.10
Salt and pepper shakers	\$2.80
Ice-filled tub	\$24.50
Rubbish bin	\$5.90

DISPOSABLE SELECTION

All items available at 0.35 cents each

Knives
Forks
Teaspoons
Dinner plates
Side plates
Bowls
Hot or cold disposable cups
Wine glasses

EVENT HIRE

Warming oven (electric)	\$135.00
Hot water urns (8lt, 15lt or 20lt available)	\$61.90
BBQ (including gas bottle, tools and set up if required)	\$100.70
Chaffing dishes with inserts	\$63.70



ELIZABETH ANDREWS STAFF

Minimum of 3 hours.

WAITERS

\$51.90 per hour Monday to Friday
\$59.70 per hour Saturday
\$67.40 per hour Sunday
\$98.50 per hour Public Holidays

CHEFS

\$59.30 per hour Monday to Friday
\$68.70 per hour Saturday
\$76.90 per hour Sunday
\$114.60 per hour Public Holidays

LINEN

Square tablecloth 228cm x 228cm (7'6" x 7'6")	\$18.60
Rectangle tablecloth 274cm x 137cm (9' x 4'6")	\$18.60
Long rectangle tablecloth 365cm x 137cm (9'6" x 4'6")	\$18.60
Linen napkins	\$2.20

terms and conditions

FREE CBD DELIVERY

Free delivery for CBD, Docklands and St Kilda Road precinct for catering orders over \$40 otherwise a \$10.00 delivery fee may apply. Deliveries outside these areas are available on application, delivery fees do apply to these areas.

DELIVERY TIMES

Elizabeth Andrews delivers to your door between 7.00am and 5.30pm weekdays. Deliveries or pickups required outside these hours will be subject to an additional charge. Cold food orders may arrive 90 minutes prior to your confirmed delivery time.

WEEKEND ORDERS

Weekend orders are available on application, surcharges and minimum spends do apply.

TERMS OF TRADE

Corporate catering – net 7 days from end of the month.

GST

Unlike some of our competitors, the prices quoted are inclusive of all applicable GST charges. Any statutory changes that may occur after the time of this menu going to print will be passed on to our customers.

ORDER ALTERATIONS

We always try to accommodate changes in your catering numbers. We would appreciate it if minor changes are lodged by 5.00pm the day prior to the order.

CANCELLATION

Cancellation charges will apply when your

catering requirements have been confirmed verbally or in writing and where costs have been incurred in regards to food, labour or other services.

Cancellations to be received by:

- Up to 20 people – by 2.00pm the business day before
 - 20 to 50 people – 2 business days prior
 - 50 or more people – 5 business days prior
- Full staff charges may apply if staff are cancelled within 1 business day prior. We understand that sometimes cancellations occur that are completely out of your control. Rest assured that we will always work with you to minimise the cost of cancellations to your business.

ON TIME DELIVERY GUARANTEE

If we are late to deliver your catering simply call us to let us know within the hour after the due time and we will credit your order.

Applies to:

- Orders placed by 5.00pm the day prior
 - Catering orders under \$1,000
- Does not apply when delays are caused by building access or major traffic delays such as a street marches or extraordinary traffic delays as a result of the Melbourne Metro Rail Project. In these circumstances we will call you to keep you informed.

PRICING FLUCTUATIONS

All prices are correct at the time of printing and are quoted on current costs. These may vary at any time due to seasonal or supplier shortages. Elizabeth Andrews reserves the right to alter or adapt menus, prices and services. For the most up to date pricing, please refer to www.elizabethandrews.com.au

PAYMENT

For your convenience the following payment options are accepted: Company cheque, VISA, MasterCard and AMEX (modest cost recovery surcharges apply) and EFT.

SAME DAY ORDERS

Our team is available to assist you and as a result we will make every effort to provide catering for last minute orders. So we can give you a fast and confident response when you call, we will put you on hold and check with the kitchen for product and delivery availability. A \$10.00 fee may apply to same day orders to cover the individualised food preparation and alterations to our delivery.

LOST OR BROKEN EQUIPMENT

Any lost or broken equipment will be charged at replacement cost.

DEPOSIT

All functions booked over the value of \$4000 require a 10% deposit for confirmation. The deposit is non-refundable if the function is cancelled within 7 working days of the function date.

PLATTERS

Platters remain the property of Elizabeth Andrews. All of our platters are embossed on the back with our logo and our phone number for collection. We will endeavour to return and collect platters as soon as possible after your catering. Unrecovered platters may incur a replacement charge.



ELIZABETH ANDREWS
CORPORATE CATERING

309 King Street, Melbourne 3000
Telephone (03) 9670 4361
catering@elizabethandrews.com.au
www.elizabethandrews.com.au

Made in the CBD for the CBD