





Advanced Catering Concepts

## **Function Catering, Bar Service and Event Co-ordination**

**2010**

It's your event: enjoy it with your guests.  
Allow us to co-ordinate and run your event,  
leaving you to be the perfect host.

***"It's all about confidence & peace of mind"***



## Advanced Catering Concepts

**Special events must be, as the name suggests, special.**

This is one area where impressions are everything, and a good impression is vital. Our superb food and beverages, exemplary service and themed ambience will guarantee your event's success.

Your function is as important to us as it is to you. Our advice is free and you will be pleasantly surprised at how we can maximise value without compromising your standards.

*(All Prices relevant 01/01/2010)*

# Spit Roast Menu

All prices are inclusive of GST, Staff and Equipment

**Soup** (All Home-made) **\$8.50 per Person**

- Pumpkin
- Potato and Leek
- Minestrone

**Hors D'Oeuvres** **\$9.95 per Person**

- Cocktail Sausage Rolls served with Tomato Relish
- Curried Vegetable Samosas with Sweet Soy
- Flame-grilled Meatballs with Fruit Chutney

## **Main Course – Choice of Two Meats**

Beef Marinated prime pasture-fed Beef served with gravy, two mustards and horseradish relish

Lamb Boned leg of Spring Lamb served with mint jelly

Pork Rolled loin of Pork served with crunchy golden crackling and traditional apple sauce

### **ALL MAIN COURSES INCLUDE:**

- Potatoes in foil served with sour cream and chopped chives
- Six Salads
  - Coleslaw
  - Seafood Pasta
  - Tomato, Mushroom and Onion
  - Tossed Greens
  - Potato Salad
  - Bean Shoot and Pea Shoot Salad with Coriander and Vietnamese mint

Or

- Hot Vegetables
  - Medley of Seasonal Vegetables with a Sesame Butter Dressing

And

- Gravy and condiments
- Buttered French breadsticks
- Salt and pepper
  
- China plates, stainless steel cutlery and napkins
- Food service trestles with white linen cloths
- All staff for preparation, service and clearing

**Price per Person**

**30 – 80 guests: \$28.95**

**80 – 100 guests: \$24.75**

**100 - 150 guests: \$23.25**

**151+ guests: \$22.25**

**Spit cooked on site \$75.00 extra**

## **Children's Prices**

- 0 – 4 Free
- 5 – 9 Half Price
- 10 + Full Price

***Desserts – Choice of Three***

***\$7.75 per Person***

- Fruit-topped Cheesecake
- Sacher Torte
- Pavlova
- Hot Apple Strudel
- Black Forest Cake
- Hand-cut Fruit Salad
- Super Chocolate Fudge Cake
- Lemon Tart

***Cheese***

***\$9.95 per Person***

- Platters of local and imported cheese served with:
  - Crackers
  - Greens
  - Dried Fruit and Nuts

***Coffee***

***\$4.50 per Person***

- Freshly brewed coffee with mints

***Children's Lunch Boxes***

*Pre-packaged lunch boxes specifically designed for kids. The beauty of the lunch boxes is they allow the children to be more self-sufficient, enabling the parents a little quiet time to enjoy their own meals.*

- Four Points Kid Friendly Sandwiches
- Piece of Fruit
- Piece of Cake
- Fruit Box Juice
- Bag of Lollies
- Balloon and Novelty Toy

***Price per Person: \$16.95***

***Children's Prices***

- 0 – 4 Free
- 5 – 9 Half Price
- 10 + Full Price

# *Fingerfood Menus*

All prices are inclusive of GST, Staff and Equipment

*Select one of our delicious set menus below or contact our Catering Manager to tailor a menu to suit your requirements. All our Fingerfood prices include staff, equipment, condiments, GST and transport costs.*

## ***Standard Fingerfood***

- Flame-grilled Meatballs
- Homemade Cocktail Sausage Rolls
- Herb-crumbed Strips of Chicken Breast with Chilli Plum Sauce
- Fish Goujons - Deep Fried Bite-sized Fillets of Red Emperor with Tartare Sauce
- Curried Vegetable Samosas with Sweet Soy
- Tandoori Chicken Skewers with Yoghurt and Cucumber Dip
- Spicy Thai Chicken Puffs
- Trio of Dips with Turkish Bread

### ***Price per Person***

***30 – 80 guests: \$37.95***  
***80 – 100 guests: \$31.75***  
***100 - 150 guests: \$30.75***  
***151+ guests: \$28.95***

## ***Deluxe Fingerfood***

- Chicken Yakitori – Traditional Japanese Style Satay Skewer
- Homemade Cocktail Sausage Rolls with Tomato Relish
- Baby Bruschetta with fresh Tomato and Basil Salsa
- Rare Eye Fillet on Sour Dough with Béarnaise Sauce
- Baby Chicken and Leek Pies with Roasted Red Peppers
- Trio of Mediterranean Dips with Turkish Bread and Crisp Vegetables
- Mini Smoked Salmon and Sour Cream Bagels with Finely Chopped Chives
- Steamed Japanese Style Gyoza with Red Vinegar and Ginger Sauce
- Freshly Shucked Oysters with Ginger Coriander and Chilli Sauce
- Thai Fish and Noodle Cakes with Sweet Chilli Sauce

### ***Price per Person:***

***30 – 80 guests: \$48.95***  
***80 – 100 guests: \$42.75***  
***100 - 150 guests: \$40.75***  
***151+ guests: \$38.95***

### ***Gourmet Fingerfood***

- Tandoori Chicken Skewers with Cucumber and Yoghurt Dip
- Black Tiger Prawn Tails with Duo of Dipping Sauces
- Rare Eye Fillet on Sourdough with Béarnaise Sauce
- Japanese Delicacies
  - California Rolls
  - Nori Rolls
  - Futomaki
  - Tuna and Avocado Rolls
  - Sushi Balls
- Vietnamese Spring Rolls with Fish, Carrot and Vinegar Sauce
- Mini Gourmet Pizzas – 3 varieties
- Semi-dried Tomato Pate with Boccincini and Basil en Croute
- Roast Chicken Spring Onion and Mayonnaise Sandwiches on Grain Bread
- Trio of Asian Dumplings with Dipping Sauces
- Mini Char Sui Bao – Steamed BBQ Pork Buns

#### ***Price per Person***

*30 – 80 guests: \$58.95*  
*80 – 100 guests: \$52.75*  
*100 - 150 guests: \$51.75*  
*151+ guests: \$49.95*

### ***BBQ Fingerfood***

- Moroccan Baby Lamb Cutlets
- Swordfish Skewers
- Tandoori Chicken Skewers with Cucumber and Yoghurt Dip
- Mini Caesar Salad – Baby Cos Lettuce Leaf topped with Traditional Caesar Salad and a Shaving of Grana Padano
- Baby Cheeseburgers with Rocket, Caramelised Onions and Tomato Relish
- Variety of Chipolata Sausages with Bush Tomato Relish
- Traditional Chicken Satays with a Peanut Sauce
- Cevapcici Traditional Spicy Skinless Sausage served with Tzakziki
- King Prawn & Spring Onion Skewers
- BBQ Asparagus with Olive Oil and Cracked Black Pepper
- Marinated Beef and Spanish Onion Skewer
- Char Grilled Vegetable Skewers with Balsamic Vinegar

#### ***Price per Person***

*30 – 80 guests: \$56.95*  
*80 – 100 guests: \$50.75*  
*100 – 150 guests: \$48.75*  
*151+ guests: \$46.95*

## ***Fingerfood Desserts***

*As a perfect finish to one of our superb cocktail parties, why not enjoy a selection of our Petit Fours, Cheeses and Coffee*

### **Petit Fours**

- Baby Fruit Tartlets
- Canoli
- Mini Chocolate/Coffee Éclairs
- Chocolate-dipped Profiteroles
- Honey Almond Slice
- Vanilla Slice
- Drunken Strawberries marinated in Black Sambuca and sprinkled with Freshly Cracked Black Pepper

### **Cheese Platters**

- A Selection of Local and Imported Cheeses served with Fresh and Dried Fruit, Nuts and Crackers.

### **Coffee**

- Percolated Coffee, Tea and Almond Bread

***Price per Person:***

***\$18.95***

### ***Children's Prices***

- 0 - 4 Free
- 5 - 9 Half Price
- 10 + Full Price

# BBQ Menus

All prices are inclusive of GST, Staff and Equipment

*Our delicious and fragrant BBQs are famous! Simply choose from the set menus on the following pages - or have us tailor one to suit your needs. All our BBQs are cooked on-site and prices include all staff, equipment, salads, assorted bread, condiments, GST and transport costs.*

## **Standard BBQ**

- Plain Sausages with Tomato Sauce
- Sizzling Beef Burgers with Caramelised Onions
- Chicken Shaslicks
- Variety of Gourmet Sausages with mustards
- BBQ Lamb Chops
- Vegetable Burgers with Tomato Relish
- Four Gourmet Salads
  - Tossed Green
  - Tomato, Mushroom and Onion
  - Coleslaw
  - Potato
- Buttered Bread and Crusty Rolls
  - Disposable Plates, Cutlery and Napkins
  - Food Service Trestles and Linen
  - All Staff and Equipment

**Price per Person**

**30 – 80 guests: \$32.00**  
**80 – 100 guests: \$27.45**  
**100 - 150 guests: \$24.95**  
**151+ guests: \$23.95**

## **Gourmet BBQ**

- Variety of Gourmet Sausages
- Prime Porterhouse Steak with Grain Mustard
- Cevapcici: Traditional Skinless European Sausage
- Tandoori Chicken Shaslicks
- Thai Chicken Patties with Chilli Plum Sauce
- Marinated Lamb Back Straps with Lemon, Olive Oil and Oregano
- Vegetarian Burgers with Tomato Relish
- Four Gourmet Salads
  - Tomato, Mushroom and Onion
  - Gourmet Potato Salad
  - Coleslaw
  - Fresh Garden Salad
- Wicker Baskets of Crusty Bread and Rolls
  - China Plates and Stainless Steel Cutlery
  - Food Service Trestles and Linen
  - All Staff and Equipment

**Price per Person**

**30 – 80 guests: \$51.90**  
**80 – 100 guests: \$45.90**  
**100 - 150 guests: \$42.90**

## **Children's Prices**

- 0 – 4 Free
- 5 – 9 Half Price
- 10 + Full Price

**151+ guests: \$41.90**

## ***Supreme BBQ***

- Asian Marinated King Prawn Cutlets
- Variety of Gourmet Chipolatas
- Inch-thick Prime Eye Fillet with Grain Mustard
- Fillets of Rockling with Lemon Butter
- Marinated Baby Lamb Cutlets
- Thai Chicken Burgers with Sweet Chilli Sauce
- Vietnamese Pork Chops with Chu Hou Sauce
- BBQ Corn Cobs
- Vegetable Burgers with Tomato Relish
- Four Salads
  - Caesar Salad
  - Gourmet Potato Salad
  - Baby Spinach, Cherry Tomato, Mushroom and Spanish Onion
  - Garden Green Salad
- Wicker Baskets of Crusty Mixed Bread and Rolls
  - China Plates and Stainless Steel Cutlery
  - Food Service Trestles and Linen
  - All Staff and Equipment

### ***Price per Person***

***30 – 80 guests: \$66.00***  
***80 – 100 guests: \$58.00***  
***100 – 150 guests: \$57.00***  
***151+ guests: \$55.00***

### ***Desserts – Choice of Three***

- Fruit-topped Cheesecake
- Sacher Torte
- Pavlova
- Hot Apple Strudel
- Black Forest Cake
- Hand-cut Fruit Salad
- Super Chocolate Fudge Cake
- Lemon Tart

***\$7.75 per Person***

### ***Coffee***

- Freshly brewed coffee with mints

***\$4.50 per Person***

### ***Children's Prices***

- 0 – 4 Free
- 5 – 9 Half Price
- 10 + Full Price

# *Beverage Packages*

All prices are inclusive of GST, Staff and Equipment

*A.C.C. are proud to offer an extensive range of bar and service packages to suit all needs. Please do not hesitate to contact our Catering Manager to discuss any specific requirements.*

*For safety reasons no glass is to be taken from your entertaining area into the fun park. Plastic glasses will be available if you wish to take beverages into the main park area.*

## ***Service Only – 5 Hours***

Perhaps you'd like to share your prized wine cellar with your guests, or you've been waiting for that special occasion to pop the corks on your collection of rare vintage Champagne. Maybe you have your own contact for discount beverages. Whatever the case, ACC is happy for you to provide the beverages for your special event.

Should you wish to "Bring Your Own" at your next function, ACC can take care of all your bar requirements, from set-up to clean-up. All you have to do is provide the drinks.

Price includes service staff, bar equipment, trestles, linen, glassware, ice, tubs and complete rubbish removal. Let us know if you have any special requests.

***Price per Person: \$16.75***

## **Beverages Standard bar**

Five-hour bar and table service includes staff, glassware, ice, tubs and rubbish removal.

- **Beer**
  - Carlton Draught Stubbies 375 ml
  - Cascade Premium Light 375 ml
- **Wine**
  - Society Brut Reserve NV
  - Society Semillon Sauvignon Blanc
  - Society Vineyard Selection Shiraz
- **Soft Drink and Orange Juice**

***Price per Person: \$36.95***

## ***Deluxe Bar***

Five-hour steward tray and table service, including staff, all bar facilities and rubbish removal.

- **Beer**
  - Boags Premium Lager 375 ml
  - Cascade Light 375 ml
- **Wine** (Select one white, one red and one sparkling)
- White:**
  - Tintara Cellars Chardonnay
  - Yarra Ridge Sauvignon Blanc
  - Wolf Blass Gold Label Riesling
- Red:**
  - Shadow Wood Shiraz
  - Hardys Padthaway Cabernet Sauvignon
  - Houghton Crofters Cabernet Merlot
- **Sparkling Wine**
  - Yarra Burn Pinot Noir Chardonnay
  - Tempus Two Pewter Range Sparkling Chardonnay
- **Soft Drink**
- **Fresh Squeezed Orange Juice**
- **Bottles Still Water**

***Price per Person: \$58.75***

## ***Children's Drinks***

***4 – 17 years***

- **Soft Drink**
  - Coke
  - Lemonade
- **Orange Juice**
- **Fruit Boxes**
- **Bottled Still Water**

***Price per Person: \$9.50***

## **Other Services**

### ***Hire Equipment:***

Our specialised knowledge will ensure that all of your hire equipment needs are met professionally and at realistic prices. From a magnificent silk lined marquee through to just a few tables and chairs, we can take care of all your hire equipment needs. Please contact our Catering Manager to discuss your requirements in full detail.

### ***Entertainment:***

30-piece jazz bands, a string quartet, a professional DJ who will play the music you like, or even a clown, face painter or magician for the children – your entertainment is a serious matter. We take care to discuss your needs and will provide entertainment that you can rely upon to enhance your event.