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BREAKFAST
BREAKFAST
We use Victorian Free Range Eggs

CONTINENTAL
$29.50 per person

- A selection of freshly baked item's including Danishes, croissants and muffins. Served with a selection of jams and marmalades
- Fresh seasonal fruit platters (individual or shared)
- Yoghurt parfait with stone fruit compote and house made granola
- Orange and Apple juice
- Genovese batch-brew coffee
- Tea drop tea selection including English breakfast, earl grey, peppermint, lemongrass & ginger and camomile

HOT BREAKFAST
$37.90

+ Fresh fruit platters (individual or shared)
+ Please choose one of the following:
  - Chai spiced bircher porridge, topped with toasted pecans, sliced banana and pomegranate pearls
  - Croque Monsieur: grilled gruyere cheese and honey smoked ham in soft brioche. Served with dukkah infused smashed avocado and marinated Persian fetta
  - Brekkie burrito: tortilla wrap with guacamole, sliced tomato, scrambled egg and black beans (add chorizo $2). Served with fresh tomato and coriander chunky salsa
  - Buffet breakfast including: scrambled eggs and chives, Jonathan's chipolata sausage, rasher bacon, oven-roasted tomato, hash browns
+ Please choose one of the following to be served individually;
  - Cinnamon waffles with berry compote and whipped mascarpone
  - Acai bowl: blended acai with blueberries, coconut water and honey. Topped with sliced banana, sunflower seeds, goji berries, chopped almonds, chia seeds and toasted coconut flakes
  - Poached fruits with individual toppings of crunchy muesli and vanilla yoghurt
  - Toasted banana bread with poached pear, vanilla mascarpone and golden syrup
+ Orange and Apple juice
+ Genovese batch-brew coffee
+ Tea drop tea selection including English breakfast, Earl Grey, peppermint, lemongrass & ginger and camomile

Note: due to the seasonal nature of this menu, some items may not always be available. We will do our best to provide the best and in season, however we may need to make substitutions from time to time.
NOTES TO THE MENUS AND BEVERAGE PACKAGES

Pricing

+ All prices include GST. Pricing valid for functions booked and occurring in the 2020 year.
+ Pricing excludes venue hire (if applicable) and third party charges such as (but not limited to), decoration, entertainment, theming, security and audio-visual.
+ Pricing generally includes function labour defined as event coordination, food preparation, chef attendance, waiters and supervisory staff) for numbers over 15 guests.
+ Lunch and dinner menu pricing includes chef labour – service labour is an additional charge.
+ If service charges apply, staff are charged at $47.50 per hour (excluding public holidays) with a minimum call of 3 hours per staff member.
+ Menu package pricing excludes beverages and assumes Script supply of all beverages (please refer to Script beverage packages) unless specified otherwise.
+ An additional fee of $12.00 per person, per course applies for choice of entrée, main and/ or dessert (non alternating).
+ An additional fee of $12.00 per person, per course applies for alternating entrée, main and/or dessert for numbers less than 20 guests.

Minimum Numbers
In the event numbers are less than 15, additional labour charges will apply – see ‘Pricing’ above.

Final Numbers
Final numbers are required five (5) business days prior to your function. Only increases can be made up to 24 hours prior to the commencement of the function.

Please provide your menu choices no later than seven days (or 5 business days) prior to your function.

Any changes to menu or numbers later than five (5) days in advance may incur additional charges.

Public Holiday Surcharge
A surcharge of 25% is applicable for any function held on a declared public holiday. For functions extending into a public holiday, a surcharge may be applicable pending function timing and level of service required.

Cancellations
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Charges may also apply for cancellation of a function with more than 48 hours notice where costs have been incurred in respect of (but not limited to), food, labour or other services.

Please refer to our full Terms & Conditions for further information – available on request.

Please sign and return this page (via email where possible – scanned) as confirmation of the quote and our terms and conditions to functions@scriptbar.com.au

Date of Function

Client Name

Company Name (If applicable)

Signature

Date
MEETINGS & CONFERENCES

SCRIPT CAN TAILOR OUR MENUS AND CATERING SERVICES TO SUIT YOUR MEETING OR CONFERENCE REQUIREMENTS.

ON ARRIVAL COFFEE & TEA ONLY
$7.90 per person

+ Genovese batch-brew coffee
+ Tea drop tea selection including English breakfast, Earl Grey, peppermint, lemongrass & ginger and camomile

ESPRESSO COFFEE
Espresso coffee available on request pending meeting location and timing.

ON ARRIVAL
$15.90 per person

+ Chef's selection of house baked mini muffins (sweet or savoury) OR individual fruit Danish

Choose one of the following:
- Bagel selection (80mm) – please choose one flavour
  - Smoked salmon, mascarpone cream cheese, sun dried tomato and spinach
  - Sautéed mushroom, Swiss cheese and pesto (v)
  - Shaved leg ham, cheddar cheese and tomato relish
- Petite croissant (mozzarella, tomato and basil leaves)
- Seasonal fresh fruit skewers
- Honey poached pear with yoghurt and house made granola
- Crispy bacon, free range egg and tomato relish served in a little brioche bun

+ Orange and Apple juice
+ Genovese batch-brew coffee
+ Tea drop tea selection including English breakfast, Earl Grey, peppermint, lemongrass & ginger and camomile

MORNING TEA/ COFFEE BREAK
$15.90 per person

+ Please choose two of the following:
  - Toasted banana bread
  - House made muesli bars
  - Protein balls
  - House baked Spanish omelette with tomato relish
  - Baked tart with asparagus, peas and ricotta OR crispy pancetta, heirloom tomato and bocconcini cheese

+ Orange and Apple juice
+ Genovese batch-brew coffee
+ Tea drop tea selection including English breakfast, Earl Grey, peppermint, lemongrass & ginger and camomile
WORKING LUNCH NUMBER ONE
$29.50 per person

+ A selection of filled point sandwiches, wraps or Turkish rolls - 1.5 rounds per person, please choose four (4) fillings from the following page; (choose 3 sandwich fillings for less than 12 guests)

+ Seasonal fresh fruit platter

+ Chef's selection of petit four such as: petite éclairs, individual lemon meringue tartlet, chocolate caramel tart, white chocolate and berry cheesecake

+ Juice selection, Splitrock 'Tiro' soft drinks and local mineral water

+ Genovese batch-brew coffee

+ Tea drop tea selection including English breakfast, Earl Grey, peppermint, lemongrass & ginger and camomile

WORKING LUNCH NUMBER TWO
$38.60 per person

+ A selection of filled point sandwiches, wraps or Turkish rolls - 1.5 rounds per person, please choose three (3) fillings from the following page; OR

A selection of gluten free rice paper rolls in lieu of sandwiches (gf) (v)

+ Please choose one of the following:
  - Roasted vegetable and grain salad; capsicum, Spanish onion, cherry truss tomatoes, 'super seed' mix and fetta cheese
  - Roasted beetroot and sweet potato salad with pomegranate dressing, rocket leaves, goat’s cheese and walnuts

+ Individual fruit salad served with honey infused natural yoghurt

+ Chef's selection of petit four such as: petite éclairs, individual lemon meringue tartlet, chocolate caramel tart, white chocolate and berry cheesecake

+ Juice selection, Splitrock 'Tiro' soft drinks and local mineral water

+ Genovese batch-brew coffee

+ Tea drop tea selection including English breakfast, Earl Grey, peppermint, lemongrass & ginger and camomile

WORKING LUNCH NUMBER THREE
$44.90 per person
(Minimum of 40 guests, otherwise additional charges will apply)

+ Chef's selection of two substantial hot canapés such as:
  - Pizette
  - Savoury tart
  - Arancini

+ A selection of two (2) items from the Lunch #3 Buffet menu (see next page)

+ Garden salad with fetta, rocket, Spanish onion and marinated olives, drizzled with watermelon vinaigrette (v, gf)

+ Chef's selection of sweet treats (please choose 2)
  - House made carrot cake
  - Individual house made tiramisu
  - Yoghurt parfait with fruit compote and house made granola
  - Macaroon selection (min. 24 guests)

+ Juice selection, Splitrock 'Tiro' soft drinks and local mineral water

+ Genovese batch-brew coffee

+ Tea drop tea selection including English breakfast, Earl Grey, peppermint, lemongrass & ginger and camomile

Please note: If you require only one or two components of the listed catering options (e.g. On Arrival and Morning Tea), additional labour charges will apply.
BUFFET MENU

Lunch #3 buffet menu

Served in little bowls, boxes or plates or served as a traditional buffet.

- Roasted vegetable and grain salad: capsicum, Spanish onion, cherry truss tomatoes, 'super seed' mix and feta cheese (v)
- Mixed bean salad: black beans, kidney beans, chickpeas and corn mixed with red onion coriander and fresh rocket (vegan, dairy free, gluten free)
- Vegetable yellow curry: pumpkin, potato, carrot and mushrooms cooked in a traditional yellow curry sauce with aromatic herbs. Served with steamed jasmine rice (v, vegan, df, gf)
- Greek salad: marinated tomatoes, fresh cucumber, green capsicum, olives, red onion, mixed leaves, oregano and olive oil (vegan, gf, df)
- Turmeric roasted cauliflower and brown rice salad, mixed with shelled edamame beans, fresh peas, cucumber and mint. Topped with crushed cashews (v)
- Tuna and wild rice salad with broccoli, spinach and green beans (gluten free, dairy free)
- Smoked salmon salad, with Spanish onion, capers, sliced radish and dill infused crème fraiche (gf)
- Roasted Mediterranean vegetable salad with spinach leaves and confit chicken (gf)
- Peri peri chicken with avocado, feta cheese, mint, coriander, baby spinach, corn and a lime dressing (gf)
- Pork and beef meatballs, slow cooked in sugo al pomodoro, served with soft parmesan polenta

Point Sandwiches

- Creamy egg mayonnaise with lettuce (v)
- Creamy egg mayonnaise with spring onions and baby cos lettuce (v)
- Cheddar cheese and fresh tomato (v)
- Grilled vegetables, basil pesto and fetta cheese (v)
- Falafel tabouli, hummus and semi-dried tomato (v)
- Salad sandwich with beetroot relish (v)
- Roast chicken with herb mayonnaise and guacamole
- Roast chicken with garden salad and dijon sauce
- Smoked leg ham, cheddar cheese and fresh tomatoes
- Smoked leg ham with cream cheese and salad
- Roast beef, cheddar cheese and tomato relish

Tortilla Wraps

- Peri peri seasonal vegetable salad (v)
- Roast chicken breast with avocado, semi dried tomatoes, mayonnaise and lettuce
- Tandoori chicken, red onion, lettuce and minted yoghurt dressing
- Roast chicken with creamy Caesar dressing, bacon, egg and salad
- Leg ham, cheddar cheese, salad and dijonaise

Pita Wraps

- Falafel tabouli, hummus and semi-dried tomato (v)
- Leg ham, cheddar cheese, salad and dijonaise
- Roast chicken breast with avocado, semi dried tomatoes, mayonnaise and lettuce
- Roast chicken with creamy Caesar dressing, bacon, egg and salad lettuce
- Souvlaki lamb, tzatziki and lettuce

Turkish Rolls

- Grilled Mediterranean vegetables, fetta cheese, spinach leaves and relish (v)
- Poached chicken breast with fresh avocado, cheddar cheese and baby spinach
- Salami, fresh tomatoes, cheese, Spanish onion and basil pesto
- Tandoori chicken with minted yoghurt and baby spinach
**AFTERNOON TEA**  
$15.90 per person  
**Chefs selection of sweet delights**  
- Chef's selection of sweet delights (2 per person) such as:  
  - Chocolate and macadamia brownie  
  - Carrot slab cake  
  - Scone with whipped Chantilly cream and Pimm's soaked strawberries  
  - Salted caramel brioche donuts  
  - Pistachio macaroon  
  - Flourless sticky orange cake (gf)  
  - Baklava snails  
  - Espresso coffee éclair; coffee infused crème patisserie éclair coated with coffee fondant  
- Local mineral water  
- Genovese batch-brew coffee  
+ Tea drop tea selection including English breakfast, Earl Grey, peppermint, lemongrass & ginger and camomile  

**POST MEETING DRINKS AND CANAPÉS**  
One-hour package  
A great way to wind up a day of meetings;  
$37.70 per person (canapés and drinks)  
$23.40 per person (drinks only)  
Chef's choice of three (3) canapés from our extensive canapé menu served with white, red, sparkling, heavy and light beer, orange juice and mineral water for up to one hour  
This offer is only available as an 'add-on' to an all day package otherwise standard cocktail party prices apply – see Cocktail Menus for details  
*Note: due to the seasonal nature of this menu, some items may not always be available. We will do our best to provide the best in season, however we may need to make substitutions from time to time.*

**DRINKS PACKAGE**  
Includes:  
- Springseed Organic Blanc de Blanc Sparkling (McLaren Vale, SA)  
- Script 'Della Casa' Chardonnay (Avoca, Victoria)  
- Script 'Della Casa' Shiraz (Avoca, Victoria)  
- Peroni Lager and Peroni Leggera  
- Local Mineral Water and Orange Juice  
- 0% Alcohol beer available upon request at no additional cost  
(Drinks package can be upgraded – please refer to our package selections under Beverage Packages and speak with our catering manager)  

**ALL DAY PACKAGE**  
$71.20 per person  
Includes; on arrival, morning tea, working lunch number one and afternoon tea  

**HALF-DAY PACKAGE**  
$56.60 per person  
Includes; on arrival, morning tea and working lunch number one
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Date of Function

Client Name

Company Name (If applicable)

Signature

Date
## COCKTAIL PARTIES

**Cocktails** $6.60 each (min 2 per person)

### CANAPÉS

<table>
<thead>
<tr>
<th>Items</th>
<th>Price per Person</th>
<th>Included Services</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 items</td>
<td>$13.20</td>
<td>service labour, plus beverages</td>
</tr>
<tr>
<td>3 items</td>
<td>$19.80</td>
<td>service labour, plus beverages</td>
</tr>
<tr>
<td>4 items</td>
<td>$26.40</td>
<td>service labour, plus beverages</td>
</tr>
<tr>
<td>5 items</td>
<td>$33.00</td>
<td>beverages</td>
</tr>
<tr>
<td>6 items</td>
<td>$39.60</td>
<td>beverages</td>
</tr>
</tbody>
</table>

Labour charges will apply under the following conditions:

- Functions fewer than 15 guests
- Function duration over one hour
- Less than five (5) canapés per person

Please contact our catering manager for details and pricing – labour is charged at $47.50 per hour (excluding public holidays) with a minimum call of 3 hours per staff member.
CANAPÉ SELECTIONS

COLD CANAPÉS

Vegan

- Tofu san choy bau – garlic, ginger, soy, water chestnut, crispy shallot, bean shoots in witlof leaf (gf, df)
- Rice paper filled with tofu, soba noodles and mirin-pickled vegetables (gf, df)
- Crostini topped with truffled wild mushroom pate’ and red onion marmalade (df)
- Herbed blini topped with fava bean ‘hummus’ and red capsicum relish (df, gf on req)

Vegetarian

- Goa goat’s cheesecake with pistachio ‘dust’ and caramelised onion chutney (gf on req)
- Gorgonzola mousse and candied walnuts on beetroot ‘cracker’ (gf)
- Petite Spanish omelette topped with confit cherry tomato and paprika aioli (gf)
- Herbed blini topped with pea puree, lemon, fresh mint and fetta (gf on req, df on req)

Fish

- Soy and sesame glazed tuna, topped with mango and coriander salsa (gf on req, df)
- Inside out nori - King ora salmon, toasted sesame seeds and flying fish roe (gf, df)
- Coffin Bay oyster – natural on ice or with your choice of (gf, df);
  - Lime and hot sauce (spicy)
  - Crispy pancetta and marinated shallots
  - Sweet mandarin vinaigrette (seasonal)
- ‘Hot-smoked’ salmon on lime and chive blini with pickled cucumber and whipped coconut cream (gf on req, df)
- New England Lobster roll: lobster tail, house made aioli, lemon juice and parsley in toasted mini brioche bun
- Teriyaki salmon bites, Asian salad and black sesame (gf, df)

Meat

- Peking duck in a Chinese pancake with spring onion and hoisin sauce
- Rice paper filled with;
  - Miso chicken strips and Thai basil with a chilli infused soy dipping sauce (gf, df)
  - Crispy BBQ pork and Asian green vegetables with a hoisin dipping sauce (gf, df)
- Beef carpaccio on beetroot crisp with horseradish mousse and raspberry vinaigrette (gf, df on req)
- Fresh fig poached in honey with gorgonzola cheese, truffle oil and wrapped in prosciutto* (seasonal) (gf)
- Crispy plantain with eye fillet tartare, Dijon mustard and tomato salsa (gf, df)

Petit club sandwich

(two (2) per serve – min. order 60 units)
with fillings such as;
- Cucumber, crème fraiche and dill (v)
- Grilled vegetables, relish, creamed cheese and rocket (v)
- Roast chicken with spring onion, mayonnaise, crushed avocado and semi-dried tomato
- Roast beef with cream cheese and tomato relish

Crostini

(two (2) per serve) with toppings such as;
- Heirloom tomato, buffalo mozzarella, fresh basil and local extra virgin olive oil (u)
- Gravlax salmon with capers, lemon and salmon caviar pearls
- Chicken liver parfait, date marmalade and chives
- Avocado, wasabi, Persian fetta and fresh mint (v, vegan on request)
### HOT CANAPÉS

#### Vegan
- Wild mushroom duxelle sausage roll (df)
- ‘Kentucky-Fried’ cauliflower with buffalo dipping sauce (gf on req, df)
- Popcorn tofu with siracha vegan mayo (gf on req, df)
- Taquito – borlotti beans and chipotle in baked flour tortilla, with house made guacamole (df)
- Slider – barbecued jack fruit, house made cabbage slaw on toasted mini burger bun (df)
- Moroccan Wellington – seasonal vegetables with Moroccan spice wrapped in golden puff pastry (GF, df, FODMAP)

#### Vegetarian
- Spiced carrot, haloumi and dill fritters with harissa aioli (gf on req)
- Humitas: steamed corn cake with chipotle aioli (df)
- Indian potato samosa with mint raita
- Seasoned mixed vegetable and Gruyere in a filo pastry parcel
- Crispy croquette with green pea, pesto and potato
- Sweetcorn and coriander fritter with cashew and gold beetroot mousse (gf on req, df)
- Crispy beetroot polenta with blue cheese and herb whip
- Hand made savoury tarts with (please choose one) (gf on req):
  - Caramelised leek and gorgonzola cheese
  - Truffled portobello mushrooms, roasted onion and thyme
  - Broccoli, toasted pine nut and parmesan cream

#### Fish
- Thai spiced crab cake, lemon and lime aioli (gf on req, df)
- Baked short crust tart with smoked salmon, braised fennel and dill (gf on req – min 40 units)
- Ginger, garlic and sesame prawn skewers with a seaweed salad (gf, df)
- Rockling goujon with classic tartare sauce* (df)

#### Meat
- Mini beef burger with smoked cheddar, crispy bacon and BBQ sauce
- Churrasco chicken skewers, lime and pepper marinated char grilled chicken (gf, df)
- Choripan: char grilled chorizo sausage, petite brioche roll, fresh pico de gallo
- Slow cooked pork shoulder in soft shell taco. Fresh coriander, tomato, cucumber and lime salsa with shredded lettuce (df)
- Golden filo pastry parcel with:
  - Moroccan lamb, mint and feta
  - Chicken, thyme and garlic butter
- Slow roasted lamb on pistachio cracker with minted yoghurt
- Chai smoked duck crostini with sour cream and cherry marmalade
- Chorizo and zucchini frittata with mascarpone and roasted cherry tomato (gf)
- Steamed bun filled with; (please choose one)
  - Chinese roasted duck, lemongrass and lime
  - Spiced pork, fresh chilli and ginger
HOT CANAPÉS (CONT.)

**Petit Pies**
- Truffled mixed wild mushroom pie (v)
- Roasted pumpkin, parmesan and shredded basil leaves with a garlic scented cream (v)
- Beef burgundy and mushroom
- Beef and Guinness pie with smoky bacon
- Chicken, leek and white wine
- Sticky braised lamb shank and rosemary pie

**Arancini**
- Beef, pork and pea ragu, fior di latte mozzarella
- Porcini and field mushroom, truffle oil and scamorza cheese (v)
- Pumpkin, saffron and buffalo mozzarella (v)

**Pizzette – petit pizzas**
- Fior di latte - Napoli base with buffalo mozzarella and fresh basil (v)
- Capriciosa - Napoli base with smoked ham, black olive and mushroom
- Zucca - pumpkin and goats cheese (v)
- Salami picante - salami, capsicum and chilli

* pending number of guests and location due to cooking requirements
ADDITIONS TO YOUR MENU

SUBSTANTIAL ITEMS

The following dishes can be served to provide guests with a more substantial menu offering. These dishes are served in little bowls, boxes or on small plates with a little fork.

Priced at $11.00 per person, per selection

- Vegan bean ‘meatballs’, with house made Napoli sauce and silken potato (vegan)
- Yellow curry with (or without) chicken, pumpkin, potato, carrot and cooked in a traditional curry sauce with aromatic herbs. Served with steamed rice (v or vegan on req, df, gf)
- Sweet potato flavoured gnocchi, with saffron, zucchini, salted ricotta and fresh basil
- Fish and chips: beer battered flathead fillet, served with chips and tartare sauce*
- Salt ‘n’ pepper calamari served with lime infused aioli
- Lightly spiced barramundi fillet served on a bed of quinoa, roasted sweet potato, pickled sultanas and fresh mint
- Slow vincotto-braised lamb shoulder, soft polenta and parmigiano
- Steam bao bun with pan fried Sujuk sausage and minted-sumac yoghurt
- Risotto with asparagus, pork and fennel sausage, fresh herbs and stracciatella cheese (gf)

SHARED PLATTERS

Cheese Platter
Priced at $18.70 per person

Fine local cheese served with grapes, quince paste, honey and crackers (gf on request)

Anti Pasto
Priced at $18.70 per person

Consisting of items such as: San Daniele prosciutto, Soppressata salami, fresh stracchino cheese, marinated olives and vegetables, house made dip and soft piadina (vegetarian platters also available)

Crudité
Priced at $8.80 per person

Crudité and house made dip selection such as hummus, basil pesto, olive dip, tzatziki (v, vegan on request)

Desert table
Priced at $18 per person

- Rose water Turkish delight
- House made choux pastry éclairs
- House made Baklava: sweet dessert filo pastry filled with chopped nuts and drizzled with honey
- Italian Torrone – classic Italian nougat with toasted mixed nuts
- Seasonal fresh fruit skewers dusted with minted sugar

Sweet Things
Priced at $10.40 per person, per selection

- Gin and lime tartlet dusted with snow sugar (gf on req, min. 40 units)
- House made cannoli filled with orange infused sweet ricotta and pistachio crumble
- Eton mess; crunchy baked meringue layered with lime curd and Chantilly cream
- Dark chocolate and hazelnut mud cake tart (GF on req, min. 40 units)
- Tiramisu - mascarpone cream set with Savoiardi sponge, Kahlua liqueur and espresso coffee
- Little cheesecake with white chocolate and raspberry
- Almond milk and blood orange panna cotta (vegan)
- High Tea - chef’s selection of gourmet petit desserts from our range of delicious handmade treats

Tea and Coffee
Priced at $7.50 per person

Genovese batch-brew coffee and Tea drop tea selection including English breakfast, Earl Grey, peppermint, lemongrass & ginger and camomile

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ATTENDING A PERFORMANCE?

You can add an interval function to your pre or post performance event;

Interval drinks and nibbles
(In addition to a pre performance cocktail party or a post performance supper)

BEVERAGES + CHEESE PLATTER
Priced at $23.80 per person

Includes;
- Springseed Organic Blanc de Blanc Sparkling (McLaren Vale, SA)
- Script ‘Della Casa’ Chardonnay (Avoca, Victoria)
- Script ‘Della Casa’ Shiraz (Avoca, Victoria)
- Peroni Lager and Peroni Leggera
- Local Mineral Water and Orange Juice
- 0% Alcohol beer available upon request at no additional cost

OR

DESSERTS + COFFEE & TEA
Priced at $15.90 per person

- Genovese plunger coffee, T2 tea selection plus cookie and chocolate selection

Please note: in the event that interval catering is provided in isolation to any other pre- or post-performance catering, the price will be adjusted to reflect staffing requirements. Please discuss your requirements with us.
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Public Holiday Surcharge

A surcharge of 25% is applicable for any function held on a declared public holiday. For functions extending into a public holiday, a surcharge may be applicable pending function timing and level of service required.

Cancellations

Cancellation of any confirmed function within 48 hours of the commencement of the function will incur a charge of 100% of the value of the function.

Charges may also apply for cancellation of a function with more than 48 hours notice where costs have been incurred in respect of (but not limited to), food, labour or other services

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Date of Function

Client Name

Company Name (If applicable)

Signature

Date
**LUNCH AND DINNER MENUS**

**TWO COURSE LUNCH OR DINNER**

+ Canapés, Entrée, Main - $67.00 per person plus beverages, plus service labour

**THREE COURSE LUNCH OR DINNER**

+ Canapés, Entrée, Main, Dessert - $83.60 per person plus beverages, plus service labour
+ Canapés on arrival with pre dinner drinks
  Chef’s selection of hot and cold canapés served with pre dinner drinks (3 canapés per person)

**Entree**

Please choose one (1) item
- Beetroot carpaccio: finely sliced red, gold and white beetroot, caprino mousse, pickled fennel and fresh dill. Drizzled with a quince and apple cider vinaigrette (v)
- Caramelised onion and heirloom cherry tomato tarte tatin, rocket, pear and walnut salad (vegan)
- Roasted octopus, fresh pea and mint purée, sous-vide fennel, pomegranate pearls and pane carasau (flat bread) (gf on req, df)
- Kingfish cerviche, marinated in coconut milk and lime. Pickled radish, mango and cucumber salsa with salmon caviar (gf)
- Vitello Tonnato Piemontese: Sliced veal girello (thigh) with a traditional tuna sauce, baby capers, anchovy and paprika (gf, df)

**Main Course**

Please choose one (1) item
- Mushroom Wellington: puff pastry wrapped portobello and wild mushrooms layered with pecan nuts and rosemary. Served with sautéed green beans, wilted spinach, roasted cherry truss tomatoes and red wine jus (vegan)
- Vegetable terrine: roasted seasonal vegetables, layered with mozzarella cheese and basil on a roasted Roma tomato sugo with a parmesan dressed rocket salad (v)
- Crispy skin, oven baked King Ora salmon with buttered asparagus, pomegranate pearls, celeriac puree and a fennel, beetroot and dill slaw
- Garlic and thyme roasted chicken breast, broad bean puree, cherry truss tomatoes and salmoriglio dressing (gf, df)
- Crispy skin duck breast, carrot veloute, vegetable caponata, king brown mushrooms and plum jus (max 20 guests) (gf)
- Gippsland eye fillet, cooked medium served with gnocco alla romana, honey-roasted baby carrots and béarnaise sauce (gf)
- Crispy skin pork belly, served with charred fennel, pea puree and an apple cider jus
- Slow cooked beef rib in Barolo and Vincotto with a sweet treviso salad and macadamia crumble (gf, df)
- Lamb shoulder roasted in garlic, ginger and sweet soy. Served with bok choy and an Asian salad of coriander, sprouts, Thai basil, fresh chilli and cashew nuts (gf, df)

**Sides**

Please choose two (2) items
- Mixed green leaves with lemon and herb vinaigrette
- Rocket, pear and parmesan salad with a Modena balsamic dressing
- Seasonal greens – hot tossed vegetables with lemon oil and basil leaves
- Rosemary and sea salt roasted potatoes
- Shoestring fries with house made aioli (pending function location)
Dessert

Please choose one (1) item

- Limóncello Tiramisu: mascarpone cream set with savoiardi, Limóncello liqueur and lemon curd
- Classic Brûlée: apple infused brûlée with almond biscotti
- Quesillo: vanilla flan and coconut-sugar caramel, served with fresh black forest berries (gf)
- Sweet citrus tart with Italian meringue and fresh seasonal berries
- Dark chocolate tart served with cherry compote and hazelnut infused mascarpone
- High tea – Chef’s selection of gourmet petit desserts from a range of delicious handmade treats
- Fine local cheese served with seasonal accompaniments, crackers and lavosh

Coffee and Tea

Genovese batch-brew coffee, Tea drop tea selection served with premium chocolates

* Pending number of guests and location due to cooking requirements

Note: due to the seasonal nature of this menu, some items may not always be available. We will do our best to provide the best - in season, however we may need to make substitutions from time to time.
NOTES TO THE MENUS AND BEVERAGE PACKAGES

Pricing
+ All prices include GST. Pricing valid for functions booked and occurring in the 2020 year.
+ Pricing excludes venue hire (if applicable) and third party charges such as (but not limited to), decoration, entertainment, theming, security and audio-visual.
+ Pricing generally includes function labour defined as event coordination, food preparation, chef attendance, waiters and supervisory staff) for numbers over 15 guests.
+ Lunch and dinner menu pricing includes chef labour – service labour is an additional charge.
+ If service charges apply, staff are charged at $47.50 per hour (excluding public holidays) with a minimum call of 3 hours per staff member.
+ Menu package pricing excludes beverages and assumes Script supply of all beverages (please refer to Script beverage packages) unless specified otherwise.
+ An additional fee of $12.00 per person, per course applies for choice of entrée, main and/ or dessert (non alternating).
+ An additional fee of $12.00 per person, per course applies for alternating entrée, main and/or dessert for numbers less than 20 guests.

Minimum Numbers
In the event numbers are less than 15, additional labour charges will apply – see ‘Pricing’ above.

Final Numbers
Final numbers are required five (5) business days prior to your function. Only increases can be made up to 24 hours prior to the commencement of the function.
Please provide your menu choices no later than seven days (or 5 business days) prior to your function.
Any changes to menu or numbers later than five (5) days in advance may incur additional charges.

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BEVERAGES PACKAGES

PACKAGE ONE

+ Springseed Organic Blanc de Blanc Sparkling (McLaren Vale, SA)
+ Script 'Della Casa Chardonnay (Avoca, Victoria)
+ Script 'Della Casa Shiraz (Avoca, Victoria)
+ Peroni Lager and Peroni Leggera
+ Mineral Water and Orange Juice
+ 0% Alcohol beer available upon request at no additional cost

Package one pricing
$27.80 per person – up to 1 hour
$33.40 per person – up to 2 hours
$38.70 per person – up to 3 hours
$41.70 per person – up to 4 hours

PACKAGE TWO

+ Villa Sandi Prosecco NV (Treviso, Italy)
+ Zonte's Footsteps ‘Shades of Gris' Pinot Grigio (Adelaide Hills, SA)

OR

+ Baby Doll Sauvignon Blanc (Marlborough, NZ)
+ Calo Tempranillo (Rioja, Spain)

OR

+ Sam Miranda ‘Super King' Sangiovese Cabernet (King Valley, VIC)
+ Mountain Goat Organic Steam Ale (Richmond, VIC)
+ Peroni Leggera
+ Mineral Water and Orange Juice

Package two pricing
$33.40 per person – up to 1 hour
$40.00 per person – up to 2 hours
$44.40 per person – up to 3 hours
$47.00 per person – up to 4 hours

PACKAGE THREE

+ Petaluma Croser Sparkling NV (Adelaide Hills, SA)
+ Milton Chenin Blanc 'Te Arai Vinyard' (Gisborne, NZ)

OR

+ Frankland Estate Chardonnay (Frankland River, WA)
+ Lake Breeze 'Bernoota' Shiraz Cabernet (Langhorne Creek, SA)

OR

+ Pertaringa ‘Stage Left’ Merlot (McLaren Vale, SA)
+ Mountain Goat High Tail Amber (Richmond, VIC)
+ Peroni Leggera
+ Mineral Water and Orange Juice

Package three pricing
$40.00 per person – up to 1 hour
$46.40 per person – up to 2 hours
$50.80 per person – up to 3 hours
$53.40 per person – up to 4 hours

Alternative wines to those presented in our packages are available on request - price on application

SOFT DRINKS PACKAGE

$9.90 per person
+ Splitrock Mineral Water
+ Spring Valley Orange Juice
+ Spring Valley Apple Juice
+ Assorted Splitrock ‘Tiro' flavours

On Consumption

We are happy to provide beverages on consumption for your function. You can choose from our extensive wine list that is regularly updated. Please note, there is a minimum spend of $22.60 per person on consumption for fifteen (15) guests or more. A labour charge will apply for less than fifteen (15) guests in addition to the charge per person of $22.60.
OWN BEVERAGES

In the event a client wishes to provide their own wines and/or beer, Script is happy to provide service staff and handling.

Our beverage service fee includes;

+ Receiving and handling
+ Storage of stock
+ Chilling of sparkling, white and beer (if required)
+ Beverage service
+ Refuse handling and recycling
+ Stock take post event
+ Post event storage
+ Preparation for collection

$21.50 per person – includes Script supplying and serving heavy and light beer, orange juice and mineral water for fifteen (15) guests or more. A labour charge will apply for less than fifteen (15) guests in addition to the charge per person of $21.50

Sponsor Alcohol*

In the event sponsored wine and or sponsored beer is provided, Script will provide mineral water and orange juice at $10.40 per person plus labour charges pending function requirements.

* sponsored alcohol is defined as alcohol provided to the client under an official sponsorship arrangement for use specifically at functions and events at this function venue. Script has the right to request details of written sponsorship agreements prior to your function to ensure that the product supplied falls within a formal sponsorship agreement.
NOTES TO THE MENUS AND BEVERAGE PACKAGES

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Minimum Numbers

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Signature

Date
RESPONSIBLE SERVING OF ALCOHOL—HOUSE POLICY

Script follows the National Alcohol Beverage Industries Council guidelines on the Responsible Service of Alcohol.

Script is committed to the responsible serving of alcohol because we:

1. Aim to provide a safe and friendly environment for our guests and staff
2. Want to abide by our legal obligations under the Liquor Control Reform Act 1998

Script seeks your co-operation to assist in achieving the aim to provide the best possible experience for you. Therefore Script adopts the following RSA practices for functions:

a. Staff are trained in the Responsible Serving of Alcohol (RSA)

b. Whilst the final decision in respect to RSA issues will at all times be the responsibility of the venue, you may be required to nominate a responsible person to assist staff with any issues regarding liquor service at the function

c. Minors will be required to be identified and will not be served alcohol during the function

d. Functions with alcohol service require food to be served – please discuss minimum requirements with our event planners. Water and non-alcoholic beverages will be readily available at all times

e. Script reserves the right to limit the quantity of alcohol consumed by any particular guest

f. Script reserves the right to stop the supply of alcohol to the function guest/s if it becomes apparent at any time (even prior to the scheduled finish) that the guests are intoxicated

g. Script reserves the right to close down the function if the behaviour of the guests becomes unacceptable

h. Guests who are intoxicated will not be served any alcohol and will be required to leave the premises

i. All guests are encouraged to ensure they have safe transport from the function

j. Staff may offer to call a taxi for any guest/s they consider should not be driving

k. Script respects our neighbours and encourages customers to leave the premises in a manner that does not disturb the amenity of the area.

Your co-operation with the objectives set out above is a term of the contract between us. Script will not be liable for any loss experienced by you or your guests by the implementation of any of the elements of this policy.
PLEASE REVIEW THE FOLLOWING GENERAL INFORMATION AND TERMS OF BOOKING.

Our Event Sales Coordinators will happily assist with any query you may have.

1. Food and Beverage Menus: Provision and Service
Script Bar & Bistro ‘Script’ caters to the venue. The Client and their guests are not permitted to provide food and beverage without prior arrangement. If due to unforeseen circumstances (e.g. supplier shortages) Script is unable to provide the agreed menu or services, Script reserves the right to adapt the menu or services in consultation with the Client.

2. Food Allergies and Adverse Reactions
Levels of reactions to allergens vary; with some reactions being simply due to proximity (airborne) and others occurring only after consumption of the allergen. Script is therefore unable to guarantee there are no allergens in the food and beverages served during the function. Script and the Client will discuss the Client’s food and beverage requirements in this regard with a view to minimising the likelihood of reactions.

For further information refer to www.allergy.org.au and/or www.aifst.asn.au (the Australian Institute of Food Science and Technology Incorporated).

3. Other Food
If Script consents to the Client bringing a food item to the venue, the Client will only be permitted to do so upon signing a standard release form provided by Script.

4. Food and Beverage Pricing
The prices listed with the menus whilst current at the time of quotation are subject to change effective from 1 January each year.

5. Tentative Booking
A booking will be considered tentative pending receipt of a deposit, and will be held without obligation, for a period of seven (7) days.

Once this period has elapsed, Script reserves the right to cancel an unconfirmed booking and, without further notice, re-allocate the venue to other enquirers.

6. Confirmation of Booking
The booking will be considered as confirmed upon receipt of a one thousand dollar ($1,000.00) deposit or 50% of the quoted costs, whichever is greater.

7. Expected Attendance/ Slippage
The Client represents that the number of expected guests stated at the time of confirmation is a realistic expectation of attendance and is the basis upon which the booking is accepted by Script.

8. Guaranteed Minimum Number
The Guaranteed Minimum Number of guests attending the function must be advised to Script at least five (5) business days prior to the date of the function. Only increases can then be given to Script, up to two (2) business days prior to the function.

9. Change of Date
If the Client needs to change the date of the function Script will use reasonable endeavours to accommodate such change subject to the following conditions:

a. the venue is available for the proposed new function date;
b. the change of date is not more than six (6) months from the function date identified on the Booking Application Form; and

If the confirmation deposit has already been received, it will be transferred to the new date. If the date change is requested less than thirty (30) days prior to the function date identified, then the change will be treated as a cancellation under the cancellation policy in these terms.

10. Final Attendance
The final number of guests attending must be confirmed to Script by 12.00 noon five business days prior to the function. If final numbers fall below the Guaranteed Minimum Numbers, charges will be based on the Guaranteed Minimum Numbers.

11. Additional Charges
Any additional charges incurred after pre-payment, inclusive of any charges not authorised in the original booking, are required to be settled by the Client’s Nominated Contact upon the conclusion of the function by cash or credit card.

12. Government Departments
Purchase orders will be accepted from government departments for the estimated amount of the function at least seven (7) days prior to the function.

13. If the Client cancels the function, written notification is required, and the following cancellation fees will apply:
Cancellation of any confirmed function within 48 hours of the commencement of the function will incur a charge of 100% of the value of the function
Charges may also apply for cancellation of a function with more than 48 hours notice where costs have been incurred in respect of (but not limited to), food, labour or other services
14. Agreed Function Times/ Time Extension
The Client is responsible for occupying and vacating the venue within the times scheduled. Utilisation of space outside the times quoted will be subject to availability. Additional venue hire fees and/or labour charges may apply at the discretion of Script if functions extend beyond times agreed in writing.

If beverages are served and the function is extended in time Script will charge between $8.00 and $14.00 (depending on the beverage package chosen by the client) per person per half-hour, multiplied by the Guaranteed Minimum Number.

15. After Midnight Surcharge
A surcharge may be applicable for functions extending beyond midnight.

16. Public Holiday Surcharge
A surcharge of 25% is applicable for any function held on a declared public holiday. For functions extending into a Public Holiday, a surcharge may be applicable pending level of service required.

17. Menu Tastings
Menu tastings (lunch/dinner functions only – 80 guests+) can be arranged. Menu tastings are available once a deposit has been accepted, and a charge of $150.00 (inclusive of GST) applies.

The tasting is limited to a maximum of one dish per course. More tasting dishes can be arranged and will incur additional charges. Charges will be added to the final invoice.

18. Security
If in the opinion of Script it is necessary to employ staff for the purpose of maintaining security at any function to be held at the venue, the cost of employing such staff shall be added to the function charge, payable by the Client. Script reserves the right to exclude persons, without liability, from a function.

19. Unforeseen Circumstances
If Script is unable to comply with any of the provisions of this Agreement by virtue of any cessation or interruption of electricity or gas supplies, industrial disputes, plant or equipment failure, unavailability of foodstuffs, or other unforeseen contingency or accident, Script reserves the right to cancel the booking and refund the deposit (and any other paid monies) at any time without Script having any further liability to the Client.