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BREAKFAST
We use Victorian Free Range Eggs

CONTINENTAL
$28.50 per person
+ A selection of freshly baked items including chef’s selection of Danishes, croissants and house made muffins
+ Fresh fruit platters (individual or shared)
+ Poached fruits with individual toppings of crunchy muesli and vanilla yoghurt
+ Orange juice
+ Genovese plunger coffee (espresso coffee on request – please speak with our catering manager)
+ T2 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 (1) of the following to be served individually or buffet;
  - Coddled eggs with;
    - pumpkin, sautéed spinach leaves and parmesan sprinkles
    - cassoulet of tomato and chorizo sausage
  - Oven baked rolls filled with crispy bacon, scrambled eggs and chives
  - Soft boiled ‘Green Eggs’ with toast soldiers
  - Grilled Swiss brown mushrooms with sautéed spinach, ricotta cheese and fresh thyme
  - Avocado, mint leaves, garden peas and lemon with Persian fetta on toasted sourdough
+ Orange juice
+ Genovese plunger coffee (espresso coffee on request – please speak with our catering manager)
+ T2 tea selection including English breakfast, Earl Grey, Peppermint, Lemongrass & Ginger and Camomile
+ Something Sweet
  Please choose one (1) of the following to be served individually or buffet;
  - Wholemeal pikelets with honey, cinnamon ricotta and fresh seasonal fruit
  - Yoghurt parfait with stone fruit compote and house made granola
  - Toasted banana bread with poached pears, vanilla mascarpone and golden syrup
  - Vanilla rice pudding with poached nectarines (Seasonal)

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 2017 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

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.

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 plunger coffee
+ T2 tea selection including English Breakfast, Earl Grey, Peppermint, Lemongrass & Ginger and Camomile

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

ON ARRIVAL
$13.90 per person
+ Chefs selection of house baked mini muffins (sweet or savoury) (v) OR petite Danishes
+ Choose one of the following
  - Bagel selection (80mm) – Please choose one flavour
    - Smoked salmon, cream cheese, sun dried tomato & spinach
    - Sautéed mushroom, Swiss cheese & Pesto (v)
    - Shaved leg ham, cheese & tomato relish
  - Stuffed petite Croissants (mozzarella, tomato & basil) (v)
  - Individual fruit salad with passion fruit syrup (gf) (v)
  - House toasted muesli served with natural yoghurt & berry compote (v)
  - Crispy bacon, free range egg and tomato relish served in a little toasted brioche bun
+ Local orange juice and apple juice
+ Genovese plunger coffee
+ T2 tea selection including English Breakfast, Earl Grey, Peppermint, Lemongrass & Ginger and Camomile

MORNING TEA/ COFFEE BREAK
$13.90 per person
+ Chefs selection from the following (please choose two):
  - Banana & Blueberry bread (v)
  - Granola cereal bars (v)
  - Commercially available fruit smoothies (v, gf)
  - Mini puff pastry baked tart with egg, basil, tomato & goat’s cheese (v)
+ Juice selection and local mineral water
+ Genovese plunger coffee
+ T2 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 ribbon sandwiches - 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 éclair, individual lemon meringue tartlet, chocolate caramel tart, white chocolate berry cheesecake

+ Juice selection, Tiro soft drinks and local mineral water

+ Genovese plunger coffee

+ T2 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 ribbon sandwiches - 1.5 rounds per person, please choose three (3) fillings from the following page;

Please choose one of the following:
- Toasted quinoa, pumpkin, soft goat’s cheese, walnuts, black rice & pumpkin seeds (v, gf)
- Roasted Mediterranean vegetable salad with spinach leaves (add confit chicken add'l $3.30 per person) (gf)

+ A selection of gluten free rice paper rolls are available on request (gf) (v)

+ Individual fruit salad served with honey infused natural yoghurt

+ Juice selection, Tiro soft drinks and local mineral water

+ Genovese plunger coffee

+ T2 tea selection including English Breakfast, Earl Grey, Peppermint, Lemongrass & Ginger and Camomile

**WORKING LUNCH NUMBER THREE**
$43.00 per person

(Minimum of 40 guests, otherwise additional charges will apply)

+ Chef's selection of two substantial hot canapés such as:
  - Petite house baked pies
  - Savoury tarts
  - Spanish omelette (v)

+ A selection of two (2) items from the Buffet menu

+ Green leaf salad, with cucumber & cherry tomato dressed with a lemon & herb vinaigrette

+ Juice selection, Tiro soft drinks and local mineral water

+ Genovese plunger coffee

+ T2 tea selection including English Breakfast, Earl Grey, Peppermint, Lemongrass & Ginger and Camomile

+ Chef's selection of sweet treats (please choose 2)
  - House made chocolate brownie
  - Individual house made Tiramisu
  - Individual fruit salad served with honey infused natural yoghurt
  - Petite salted caramel éclair (min. 24 guests)

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 & POINT SANDWICHES

Lunch #3 buffet menu

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

- Peri peri chicken with avocado, fetta cheese, mint, coriander, baby spinach, corn and a lime dressing (gf)
- Toasted quinoa, pumpkin, soft goat’s cheese, walnuts, black rice & pumpkin seeds (gf, v)
- Coconut poached chicken salad with wombok, peanuts, snake beans, shredded carrot and a chilli lime dressing (gf)
- Smoked salmon salad, with Spanish onion, capers, sliced radish and dill infused crème fraiche (gf)
- Thai green chicken curry with basil, coriander and Thai spice served with jasmine rice (gf, vegetarian or vegan on request)
- Mille Fougue: Layered Spring vegetables, provolone cheese, Italian herbs, Roma tomato Napoli and parmigiano reggiano gratinated with gluten free crumbs (v, gf)
- Roasted beetroot & sweet potato salad with pomegranate dressing, goat’s cheese and hazelnuts (gf, v) (vegan on request)
- Super food salad: Quinoa, kale, goji berries, cherry tomatoes, avocado, spinach, mix seeds & nuts with a light olive oil dressing (v, gf, vgean)
- Peanut-sesame Chicken and Soba noodle salad: Chicken breast marinated in a light peanut & sesame sauce, accompanied by soba noodle salad, with shredded carrots & cabbage, sliced spring onion, crushed peanuts and fresh coriander

Point Sandwich Fillings

- Poached egg, mayonnaise and shredded lettuce (v)
- Egg with spring onion, poppy seeds, parmesan and rocket (v)
- Egg with creamy mayonnaise, ground pepper & mesclin leaves (v)
- Sharp cheddar cheese with sliced vine ripened tomato (v)
- Cheddar cheese with tomato, thinly sliced red onion, lettuce and chutney (v)
- Whipped avocado and squeezed lemon, cheddar and salad (v)
- Grilled vegetables, creamed cheese, tomato relish and lettuce (v)
- Grilled vegetables with basil pesto, fetta cheese and rocket leaves (v)
- Falafel, tabouli, hummus and semi-dried tomato (v)
- Leg ham, cheddar cheese and sweet mustard pickles
- Shaved ham, tomato and tasty cheese
- Ham, cheddar, sliced tomato, onion, lettuce and Dijonnaise
- Cheddar cheese and shaved ham
- Smoked leg ham with cream cheese and mesclin leaves
- Tuna with mayonnaise, sliced red onion and shredded lettuce
- Tuna with caper mayonnaise, celery and lettuce
- Chicken breast with mayonnaise and lettuce
- Chicken Caesar with crispy bacon, egg and cos lettuce
- Chicken breast with garden salad and dijonaise
- Roasted chicken with semi-dried tomatoes and lettuce
- Roasted chicken with herb mayonnaise, guacamole and cos lettuce
- Corned beef with sweet mustard pickles and lettuce
- Roast beef with horseradish cream, rocket and roasted peppers
- Roast beef with cheddar cheese, mustard and salad
WRAPS & RIBBON SANDWICHES

Wrap Fillings
- Grilled eggplant, zucchini, fetta, relish and lettuce (v)
- Falafel with tabouli, hommus, semi-dried tomatoes and lettuce (v)
- Ham, tasty cheese with salad and dijonnaise
- Chicken breast with avocado and lemon, semi-dried tomatoes and lettuce
- Chicken Caesar with bacon, egg and salad
- Tandoori chicken breast, red onion, lettuce and minted yoghurt
- Souvlaki lamb with cos lettuce, tomato, red onion and tzatziki
- Roast beef, tasty cheese, tomato, lettuce and mustard

Ribbon fillings (triple layered bread)
- Grilled vegetables, relish, creamed cheese and rocket (v)
- Sliced cucumber with lemon, dill and mascarpone cheese (v)
- Poached egg with poppy seeds, parmesan & mayonnaise with semi-dried tomato, cucumber and rocket (v)
- Falafel with tabouli, hummus, cucumber and roasted red pepper (v)
- Chicken breast with spring onions, mayonnaise, whipped avocado and semi-dried tomato
- Tandoori chicken with mango chutney and cucumber
- Smoked salmon with lemon, dill, creamed cheese and cucumber
- Salami with basil pesto, creamed cheese and peppers
- Roast beef, cream cheese, grain mustard, rocket leaves and sliced tomato
- Shaved ham, creamed cheese, rocket leaves, semi-dried tomato and mustard
AFTERNOON TEA  
$13.90 per person  

Chefs selection of sweet delights  
+ (2 per person) such as:  
- House made chocolate brownie  
- Cup cake with soft vanilla frosting  
- Scone with whipped Chantilly cream and Pimm's soaked strawberries  
- Baked Lemon Bars: Light sponge base, topped with a baked lemon curd and candied lemon rind  
- White chocolate and Macadamia biscuit slice  
- Smoked salmon savoury scone, with semi dried tomato and mascarpone  
- Citrus drizzle cake  
- Espresso coffee éclair; coffee infused crème patisserie éclair coated with coffee fondant  
+ Local mineral water  
+ Genovese plunger coffee  
+ T2 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:  
- McPherson Chardonnay Pinot Noir Sparkling NV (South Eastern Australia)  
- Endless Sauvignon Blanc (Central Victoria)  
- Endless Shiraz (Central Victoria)  
- Peroni Lager and Peroni Leggera  
- Local Mineral Water and Orange Juice  

( Drinks package can be upgraded – please refer to our package selections under Beverage Packages and speak with our catering manager )  

ALL DAY PACKAGE  
$69.20 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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COCKTAIL PARTIES

CANAPÉS

2 items @ $12.80 per person
+ service labour, plus beverages

3 items @ $19.20 per person
+ service labour, plus beverages

4 items @ $25.60 per person
+ service labour, plus beverages

5 items @ $32.00 per person
+ beverages

6 items @ $38.40 per person
+ beverages

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

Vegetarian
- Rice paper filled with Tofu, soba noodle, Mirin pickled vegetables and fresh chilli (vegan, gf, df)
- Baked semolina and parmesan with sage & olive infused crème fraiche
- Asparagus, taleggio and pomegranate tartlet (v)
- Tofu san choy bow (gf, v, vegan on request)
- Petit Spanish omelette, topped with confit cherry tomato and paprika aioli (v)

Fish
- Spanner crab with fresh cucumber, tomato & lime salsa on crunchy tostada (gf, df)
- 'Hot-smoked' ocean trout on lime and chive blini with pickled cucumber and whipped coconut cream
- Coffin Bay oyster - natural on ice or with your choice of (gf, df):
  - lime and Tabasco
  - crispy pancetta & marinated shallots
  - sweet mandarin vinaigrette (seasonal)
- Seared tuna fillet rolled in sesame seed topped with broad bean mousse (gf)
- Coconut Snapper Betel Leaf: Lime coconut ceviche snapper, tomato herb salsa, Ora salmon roe (gf, df) (seasonal)
- Flaked mackerel on a horseradish infused blini with beetroot and ‘caprino’ mousse
- Garlic & chilli marinated King Prawn with a fresh mango, coriander and ginger salsa (gf, df) (Seasonal)
- Pink pepper King fish sashimi, caviar pearls and shelled edamame beans (gf, df)

Meat
- Compressed, Belvedere vodka infused watermelon, smoked speck and a basil and goat’s cheese mousse (gf)
- Peking duck in a Chinese pancake with spring onion and hoisin sauce
- Rice paper filled with:
  - Miso chicken strips and Thai basil (gf)
  - Crispy BBQ pork and Asian green vegetables (gf)
- Beef tataki, ponzu dressing topped with a seaweed salad (gf, df)
- Steak tartare spoons: diced steak tartare, mixed with cornichons, capers, mustard and parsley (gf, df)
- Tamarind roasted duck with beansprouts, cucumber ribbons, ginger and coriander served on a mini poppadum (df)

Petit club sandwich
(two (2) per serve) with fillings such as:
- Cucumber, crème fraiche and dill (v)
- Smoked salmon with lemon, cucumber and creamed cheese
- Roast chicken with spring onion, mayonnaise, crushed avocado and semi-dried tomato
- Shaved ham off the bone, mascarpone, rocket leaves, tomato and Dijon mustard
- Rare roast beef, tomato, grain mustard and wild rocket leaves
- Grilled vegetables, relish, creamed cheese and rocket (v)

Crostini
(two (2) per serve) with fillings such as:
- Heirloom tomato, buffalo mozzarella, fresh basil and local extra virgin olive oil (v)
- Gravlax salmon with capers, lemon and salmon caviar pearls
- Midollo osseo crostini with salsa verde
- Smashed avocado mixed with wasabi, Persian fetta and fresh mint (v, vegan on request)
HOT CANAPÉS

Vegetarian
- Vegetable frittata topped with oregano and goat’s cheese mousse
- Crispy parmesan polenta with olive tapenade & Persian fetta (gf)
- Exotic mushroom and chive gyoza with a fresh chilli and black vinegar dipping sauce
- Little chilli bean taco with avocado, coriander, shredded lettuce and sour cream (gf, v, vegan on request)
- Gorgonzola, caramelised onion, pear and pistachio tart (v)
- Middle Eastern falafel fritter, served with natural yoghurt and fresh dill (v)
- Roasted vegetable and ricotta cheese in a filo pastry parcel (v, vegan on request)
- Haloumi cheese slider with beetroot relish and coriander slaw (v)
- Scorched corn, manchego cheese and jalapeno croquettes with Tabasco aioli (v)

Fish
- Crispy King George whiting goujon with classic tartare sauce*
- Pan fried flathead fillet with wasabi aioli and Asian herb slaw served in a little brioche bun
- Bacala croquette – salted cod, potato and herb croquette
- Thai fish cake with cucumber and mango salsa (df)

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

Meat
- Chicken, thyme and garlic in golden filo pastry parcels
- Crispy skin pork belly topped with salsa verde and sliced pickled radish (gf, df)
- Petit fillet mignon with sauce Béarnaise and micro tarragon leaves (add $1.50) (gf)
- Bao - steamed bao bun with 72-hour pulled pork shoulder and creamy coleslaw
- Mini beef burger with Swiss cheese, sliced pickles, caramelised onion and crispy pancetta
- Yorkshire pudding, filled with rare roast beef and cranberry relish
- Seared lamb fillet, pistachio salsa and pickled red onion (gf, df)
- Beef, red capsicum and Thai basil filo pastry parcel (df)
- Satay chicken, coriander and tomato parcel
- Hand made empanada;  
  - Argentinean beef, onion, capsicum, olives and red wine
  - Chicken, herbs and red onion
  - Chorizo sausage, tomato, garlic and parsley
  - Spinach, field mushroom and mozzarella (v)
  - Queso – cheese, sautéed onion and oregano (v)

Arancini
- Beef and pork bolognese and 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
- Capriciosa - Napoli base with smoked ham, black olive and mushroom
- Zucca - pumpkin and goats cheese
- 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
- Risotto with roasted beetroot, Jonathon’s Italian sausage, fresh herbs and soft goat’s cheese (gf)
- Semi-dried tomato and eggplant ravioli in a tomato, capsicum and basil Napoli (v)
- Hawker basket – vegetable dumpling, panko crumbed prawn and shrimp hargow with crispy shallots and spicy soy dressing (v on request)
- Grilled lamb cutlet on silken potato and garlic skordalia with lemon oil (additional $1.50) (gf)
- Thai green curry with (or without) chicken, Asian greens, lemon grass and steamed jasmine rice (gf) (vegan on request)
- Citrus cured king ora salmon on a salad of coriander, Thai basil, Vietnamese mint and roasted peanuts (gf)
- Crispy baby calamari on rocket leaves with garlic aioli and a lemon vinaigrette*
- Fish & Chips cone: Beer battered Flathead fillet, served with chips and tartare sauce*
- Gnocchi Estivi: House made potato gnocchi with zucchini flower, pachino cherry tomato, basil and oregano. Topped with pangrattato and fresh burrata (v, df on request)
- Beef & pork Meatballs in Roma Napoli with soft parmesan polenta (gf)

SHARED PLATTERS
Priced at $18.70 per person
Fine local cheese served with grapes, caramelised fig, 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 warm piadina (vegetarian platters also available)

CRUDITÉ
Priced at $8.80 per person
Crudite and house made dip selection such as, hummus, basil pesto, olive dip, tzatziki (v, vegan on request)

SWEET THINGS
Priced at $10.40 per person, per selection
- House made choux pastry éclairs with Belgian chocolate filled with:
  - Crème patisserie
  - Passionfruit curd
  - Salted caramel
  - Raspberry mousse
- Tiramisu - mascarpone cream set with Savoiardi sponge, Kahlua liqueur and espresso coffee
- Lemon tart – sweet pastry shell with lemon curd and thyme-infused double cream
- White chocolate panna cotta with blueberry couli and pistachio praline (gf, v on request)
- Orange and passionfruit Crème brûlée. Served with cantucci biscuit
- Profiterole - choux pastry with crema pasticcera dipped in Belgian chocolate sauce
- Sour cherry cheesecake with dark chocolate mousse and chocolate shavings
- High Tea - chef’s selection of gourmet petit desserts from our range of delicious handmade treats

COFFEE AND TEA
Priced at $7.50 per person
Genovese plunger coffee and T2 tea selection including English Breakfast, Earl Grey, Peppermint, Lemongrass & Ginger and Camomile

* Pending number of guests and location due to cooking requirements

Please note: gluten free pasta can be substituted for any pasta dish

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 substitutes from time to time.
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:
- McPherson Chardonnay Pinot Noir Sparkling NV (South Eastern Australia)
- Endless Sauvignon Blanc (Central Victoria)
- Endless Shiraz (Central Victoria)
- Peroni Lager and Peroni Leggera
- Local Mineral Water and Orange Juice

OR

DESSERTS + COFFEE & TEA
*Priced at $12.85 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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Please provide your menu choices no later than seven days (or 5 business days) prior to your function.

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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

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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
- Mille Foglie Layered Spring vegetables, provolone
  cheese, Italian herbs, Roma tomato Napoli and
  parmigiano reggiano gratinated with gluten free
  crumbs (v, gf)
- Leek, kale and gorgonzola tart with watercress
  salad and lemon vinaigrette (v)
- 48-hour crispy pork belly with parsnip puree and
  Quandong chutney
- Tuna carpaccio, with blood orange, dill, pink
  peppercorns, sliced pickled raddish and almond
  flakes (gf)
- Beef tartare, basil, parmesan and lime. Served
  with crunchy ciabatta “Paper”

Main Course
+ Please choose one (1) item
- Vincotto braised lamb shoulder on potato and
  chive silken mash with buttered snow peas (gf)
- 48 Hour Beef Cheek: Slow-cooked with vincotto and
  sangiovese wine, rapdura silken potato and a light
  ‘Salmorglio’ dressing (green herb and garlic) (gf)
- Eye fillet with, agro dolce roasted baby carrots,
  herb tossed ‘pont neuf’ crispy potatoes and
  bêarnaise sauce (gf)
- Crispy skin barramundi with broad bean and
  chickling pea puree, with pan seared asparagus,
  green beans and lemon gremolata and pickled
  radish (gf)
- Marinated and grilled pork chop, garlic and thyme
  roasted pumpkin and confit Roma cherry
  tomatoes. Served with a whipped herb butter (gf)
- Roasted lamb shoulder in garlic, ginger and
  sweet soy. Served with bok choy and an Asian
  salad of coriander, sprouts, Thai basil, fresh chili
  and cashew nuts (gf, df)
- Confit chicken breast with roast bell capsicum,
  rosemary & sweet potato puree and aged
  balsamic green beans (gf)

Sides
+ Please choose two (2) items
- Mixed green leaves with lemon and herb
  vinaigrette
- Seasonal greens – hot tossed vegetables with
  lemon oil and basil leaves
- Rosemary and sea salt roasted potatoes
- Rocket, pear and parmesan salad with a Modena
  balsamic dressing
Vegetarian options

Please choose one (1) item

- Semi-dried tomato & eggplant filled ravioli with a lemon and sage clarified butter
- Sweet potato flavoured gnocchi, with saffron, zucchini, salted ricotta and fresh basil
- Porcini, truffle and goat’s cheese risotto (gf, vegan on request)
- Moussaka: Roasted layers of grilled eggplant and potato with a mushroom and chickpea ragu and kefalograviera cheese (v, gf)

Dessert

Please choose one (1) item

- Tiramisu mascarpone cream set with savoiardi, Kahlua liqueur, espresso coffee and dusted with cocoa
- Passionfruit brulee, with cantucci biscuit (gf on request)
- Panna cotta with white chocolate and orange with pistachios & blueberry coulis (gf)
- Citrus tart, served with Italian meringue and fresh seasonal berries
- Sour cherry cheesecake, with dark chocolate mousse and dark chocolate shavings
- 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 plunger coffee, T2 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 2017 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.

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BEVERAGES PACKAGES

PACKAGE ONE
+ McPherson Chardonnay Pinot Noir Sparkling NV (South Eastern Australia)
+ Endless Sauvignon Blanc (Central Victoria)
+ Endless Shiraz (Central Victoria)
+ Peroni Lager and Peroni Leggera
+ Mineral Water and Orange Juice

Package one pricing
$26.80 per person – up to 1 hour
$32.40 per person – up to 2 hours
$37.70 per person – up to 3 hours
$40.70 per person – up to 4 hours

PACKAGE TWO
+ ‘Round Two’ Single Vineyard Blanc de Blanc (Barossa, SA)
+ Copia Pinot Grigio (Margaret River, WA)

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

OR
+ Rocky Gully Cabernets (Frankland River, WA)
+ Stella Artois
+ Mineral Water and Orange Juice

Package two pricing
$32.40 per person – up to 1 hour
$39.00 per person – up to 2 hours
$43.40 per person – up to 3 hours
$46.00 per person – up to 4 hours

PACKAGE THREE
+ Petaluma Crosier Sparkling NV (Adelaide Hills, SA)
+ Milton Chenin Blanc ‘Te Arai Vinyard’ (Gisborne, NZ)

OR
+ Frankland Estate Chardonnay (Frankland River, WA)
+ Morambro Creek Cabernet Sauvignon (Padthaway, SA)

OR
+ Pertaringa ‘Stage Left’ Merlot (McLaren Vale, SA)
+ Asahi and Peroni Leggera
+ Mineral Water and Orange Juice

Package three pricing
$39.00 per person – up to 1 hour
$45.40 per person – up to 2 hours
$49.80 per person – up to 3 hours
$52.40 per person – up to 4 hours

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

SOFT DRINKS PACKAGE
$8.80 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
+ 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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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
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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.