

SOCIÉTÉ CATERING



the details

minimum orders

a minimum of 10 of each item is required – should a lesser amount be required a 10% surcharge will apply.

ordering

Email: send your order to ***societecatering@bigpond.com***

YOUR catering coordinator will take you through the entire process from beginning to end. There will be NO STAFF CHANGES during your event.

Phone: call your catering coordinator on ***0434 372 260*** Monday to Friday **9am – 5pm.**

Please feel free to ask any question and they will do their best to make this as simple as possible for you.

Your catering coordinator will send you a comprehensively customised quotation BEFORE your event. There are no hidden charges.

Upon receipt of your order and agreement of the quotation, your order will be processed by your catering coordinator after which you will receive an order confirmation.

Your order is not confirmed until you have a confirmation email.

General

All prices listed exclude staff and equipment hire. These areas will be quoted at the time of booking in your customised quotation and are based on client needs.

GST

all our menus are inclusive of GST.

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phone

0434 372 260

02 95555586

email

societecatering@bigpond.com

about us

Thank you for considering Societe Catering for your catering requirements and taking the time to read through this current version of our Portfolio.

Societe and our team are dedicated to providing the best products and all-round service to you for all catering orders.

Our menus offer value for money with impact and appeal, catering to a range of discerning palates and the ever-growing allergy sufferers.

All our menus are adaptable for vegetarian, vegans, gluten free and the health conscious, offering a range of delicious meals for those affected by any food intolerances.

We aim for a sustainable business in the daily operations and the food we source, always attempting to reduce our effects on the environment.

We understand corporate protocol and follow strict guidelines when catering in the Conference Centre, on site and around the island, always respecting the environment and ensuring minimal disruption.

Please contact us with any queries or bookings and our friendly staff will guide you through the processes to ensure all bases are fully covered and your attention can be placed on having an enjoyable experience on Cockatoo Island whilst we do all the work.

- all you do is arrive on the ferry, no carrying food, no bargaining, no co coordinating chefs, staff
- Corporate catering specialists on the island – training, meeting, entertaining, filming or working –packages to suit all
- Conference room or on location anywhere on the island – Hire our chefs and wait staff, eat delicious food and have complete privacy.
- We choose – the freshest, “A” Grade produce in Sydney, the free range eggs and the happiest chickens, bread hand made by a variety of bakers across Sydney and the finest coffee in Sydney, De Lorenzo.

Eat, be productive and enjoy our beautiful Cockatoo Island – the unique conference experience.

Societe Catering Team.

terms and conditions

1. Definitions

“Equipment” means the items hired/loaned out by the Owner to Client. | “Client” means any person who requests the Owner to hire/loan equipment, and/or supply food and beverage. | “Societe Catering” means The Committee Pty Ltd (T/A Societe Catering) ABN: 84 129 646 313, it's employees and agents | “Terms” means these terms and conditions. | “Booking,” means any of the following – fully staffed function; delivery of food and/or Equipment.

2. Hours of Operations

Our office hours are Monday to Friday 9am to 5pm. We provide catering on Cockatoo Island 7 days a week and understand that catering may be required outside office hours (surcharges apply). At times there may be a need for our staff to remain on the island to cater for your function requirements. Accommodation rates are charged to the Client. Please ask your catering coordinator for details.

3. Quotation

Following discussions of the Client's forthcoming booking with Societe Catering, the Client will receive a quote via email, which will remain valid for 30 days from the date of issue, unless otherwise stated. If the event is altered in any way it may be necessary to change the original quote dependent on the changes made.

4. Prices

a. Prices are subject to change without any notice based on the increases in cost prices from suppliers, fuel, and changes to government legislation regarding taxation and charges to business, etc. b. All prices are based on minimum quantities or minimum spends. We reserve the right to vary published prices where minimum quantities or minimum spends have not been met. c. All published prices are inclusive of GST (goods and services tax), except when otherwise stated.

5. Payment methods

Societe Catering accepts the following forms of payment. a. Direct Deposit to The Committee Pty Ltd, ANZ Bank, BSB 012 286 Account Number 252430437 b. 2% Surcharge on: American Express. Nil surcharge on Visa | MasterCard c. Cheques made payable to The Committee Pty Ltd

6. Payment terms

- a. 50% Deposit payable upon Booking
- b. Balance payable – 5 working days before Clients Booking date
- c. Any additional and/or last minute items from Clients Booking will need to be paid in full 7 days after. Alternatively the Clients Credit Card on file will be charged after the 7 days with no communication from the Client.
- d. Remittance advices should be forwarded to societecatering@bigpond.com

7. Deposits and booking

- a. A deposit of 50% is payable at the time of the Booking for any order over \$500. Bookings of \$500 or less must be paid at the time of the order in full.
- b. A Booking will not be considered 'Confirmed' until a deposit or payment has been received, and subsequently may be subject to cancellation.
- c. Changes to Clients Booking can be done at any stage up to 5 business/working days prior to the Booking date including:
 - i. Change to menu/beverage selection/location/hire equipment
- d. Final numbers will need to be provided to Societe Catering 5 days prior to the Booking date. A \$50 processing fee will be charged for each variation made to a confirmed order.
- e. Reduction in numbers will not be accepted within 5 days of the event date. We will always do our best to accommodate an increase in numbers, however we cannot guarantee this given our location.
- e. There will be no staff changes during your event.

8. Cancellation Policy

- a. Outside 10 days of Booking date – 50% of Deposit will be forfeited
- b. Within 10 days of Booking date – 75% of Deposit is forfeited.
- c. Move date of Booking within 5 days of Booking date – Deposit is forfeited; unless approval given, in which case an Administration fees apply.

9. Credit Card Security

- a. Societe Catering will require valid credit card details as security when Clients Booking has been confirmed. Societe Catering will not charge this credit card without the authorisation from the Client. However, should the payment terms not be adhered to, Societe Catering reserves the right debit the credit card for the outstanding amount (plus any applicable surcharge).
- b. Societe Catering does not permanently retain on file credit card details of any bookings – all details are destroyed once a payment has been made for both deposit and full balance.

10. Clients Responsibilities

It is the responsibility of the Client to confirm and provide the correct information to Societe Catering about booking details. Responsibilities include and not limited to the following:

- a. Correct date & times, address and contact details
- b. Payment is received on time
- c. Provide valid Credit Card
- d. Return or acknowledgement of the run sheet
- e. Providing all known dietaries

11. Dietary Requirements

It is the responsibility of the Client to ensure Societe Catering has details of any special dietary requirements or allergies that guests may have.

. Whilst Societe Catering will accommodate dietary requirements where possible, no responsibility can be taken for guests with allergies that may result in serious or fatal consequences. The Client will indemnify Societe Catering against any claim.

12. Loan Equipment

- a. Some loan Equipment is available at no charge (depending on the chosen package) such as serving platters, serving utensils, trestle tables. However Societe Catering do require credit card details for security hold.
- b. All loan items must be either returned on the evening when staff leave, or delivered back to Societe Catering within 24 hours. If no effort is made to arrange delivery or pick-up within 7 days of the completion of the event, an invoice will be issued for the full value of the loan item and the Client's credit card will be charged.
- c. All lost or broken items will be charged to the Client at replacement cost.
- d. Once items have been returned in good order, all credit card details on our system will be destroyed.

13. Beverages

All beverage packages will be monitored strictly by the Responsible Service of Alcohol (RSA) regulations. Service will cease if all legal obligations are not abided by. Beverage Packages, Societe Catering will remove all beverages at the end of service.

14. Deliveries

- a. Cold orders will be delivered up to 10 minutes prior to your requested time.
- b. Hot orders will be delivered as close to your eating time as possible.
- c. Delivery times outside normal office hours are available but will attract surcharge.
- d. Weekend Deliveries.

Societe can arrange catering on weekends. Weekend fees apply for chefs and staff. Prices subject to event details and will be quoted prior to your event.

15. Weather Conditions

Cockatoo Island is in the middle of Beautiful Sydney Harbour. The island is exposed to the elements. Societe Catering takes no responsibility for weather or circumstances beyond our control resulting in cancellation or disruption of an event. Wet weather alternative options are available. Please ask your catering Co-ordinator.

16. Miscellaneous

- a. All prices exclude staff costs, staff accommodation and equipment hire. These additional requirements will be quoted at the time of booking and will be customised based on the Client's needs.
- b. Societe Catering reserves the right to charge any additional costs incurred including but not limited to damage to property and/or party equipment by event guests as well as additional items requested by the Client.

beverages

Société Favourites

Orange /Apple Juice2 L	\$8.50
Individual (small)	\$4.00
Sparkling mineral Water	\$4.50
Still bottled water	\$3.00
Soft drink cans as sorted	\$3.50
Soft drink bottles assorted	\$4.50

Tea & Coffee Selection

A) Real Barista coffee made at the café and delivered to your Conference Room or location. Just leave the order with us and times you'd like coffee/tea delivered. Discounted rates apply.

B) The coffee is provided with an insulated urn along with hot water. We provide a selection of Teas and Herbal Teas. Available in your conference room.

Disposable Option

(min 10 people) \$4.50p/p

Served with disposable cups, stirrers, milk and sugar.

Ceramic Option

(min 10 people) \$7.50p/p

Staff member will set tea and coffee station and collect after use. Ceramic cups & saucers, silverware, milk and sugar provided.





breakfast grazing tables

Staffing Rates may be applicable
Please ask your catering coordinator

What we love about grazing is the attention to detail - the food, the foliage, the accessories - all the elements that come together to impress your guests.

Breakfast Grazing Tables minimum 15 pax per order

Option 1

6 items \$25.00 per person

yoghurt and granola cups
an assortment of French pastries-(mini croissants, Danishes,
almond croissants)
smoked salmon and cream cheese bagels
banana bread with ricotta and honey
mini quiches
orange juice/pineapple juice

Option 2

7 items \$30.00 per person

yoghurt and granola cups
smashed avocado, feta drizzled with olive oil, lemon juice on a
open bagel
bacon and egg with fresh herbs and hollandaise on a milk bun
an assortment of French pastries--(mini croissants,danishes,
almond croissants)
assorted sweet muffins
seasonal fresh fruit
orange juice/apple juice



brunch/lunch

grazing tables

The Grazing table is a delightfully generous alternative to the traditional buffet. Our grazing tables are overflowing with nibbles which allow your guests to help themselves over a longer period of time while working or socialising. Our grazing tables are made up of delicious seasonal and local produce.

Lunch Grazing Tables minimum 15 pax per order

Option 1

\$29.50 per person
assorted dips
stuffed peppers
marinated olives
cured meats
pickles
seasonal fresh fruits
a range of soft cheeses, hard and vintage cheeses
honey ricotta and berries
cheese and spinach pastries
mini chicken skewers
crusty sourdough, lavosh, crackers, cristini, french sticks

Option 2

\$ 39.50 per person

a range of soft, hard and vintage cheeses
assorted crackers
glazed leg of ham
cured meats
mini chicken skewers
semi dried tomatoes
assorted pastizzi
caprese skewers
marinated olives
bells peppers
assorted dips
dried fruits and nuts
seasonal fresh fruits
crusty sourdough, ciabatta french sticks
chocolate brownies, caramel slices, nougat and turkish delights

snack basket

morning & afternoon tea

Staffing Rates may be applicable
Please ask your catering coordinator

Pick any two snacks for 9.50p/p
Pick any three snacks for 11.50p/p

Sweet:

gluten free banana bread
carrot cake
cookies
chocolate brownie
Greek almond biscuits
mini assorted muffins
caramel slice

Savoury:

cheese & tomato mini croissant
mini quiches – assorted
mini beef balls with dipping sauce
cheese & spinach pastizzi
mini sausage roll with BBQ sauce
mini pies with tomato sauce
veg Spring Rolls

Healthy:

whole seasonal fruit basket
mini yogurt pots with toasted muesli
mini bruschetta with tomato ,Spanish onion and basil
mini Vicious Veg-smashed avo, feta drizzled with olive oil and lemon.



no fuss lunch

Staffing Rates may be applicable
Please ask your catering coordinator

Option 1

\$ 27.50p/p
min 10 pax

Selection of mini Baguettes and
wraps with assorted fillings:

Chicken with mixed salad

Salmon, Red Onion, cream
cheese and capers

cheese with char - grilled
vegetables

honey ham, cheese and mixed
salad

Vegetarian Spring Rolls

Pastizzi Pastry with various fillings

Mini party pies and sausage rolls
with dipping sauces

orange juice or bottles water



Option 2

\$29.50p/p

min 10 pax

Platter of Crunchy baguettes and wraps with fresh, healthy gourmet fillings, including vegetarian:
shredded grilled chicken breast, herbed aioli and salad
ricotta, basil and grilled capsicum
smoked salmon and cream cheese with baby capers
roast beef and salad

An assortment of mini meatballs & falafel balls with dipping sauces

Seasonal fruit platter

Plus a choice of ONE salad:

Traditional Greek salad with olive oil and vinaigrette

Penne with basil pesto, roast capsicum and pine nuts

Steamed potato salad with seeded mustard, and shallots

Orange juice or bottled water





bbq packages

Staffing Rates are applicable
Please ask your catering coordinator

Option 1

\$25.50p/p

min 10 pax

Build your own burger

(Gluten free available on request – additional \$3.50ea)

Choose:

Angus beef patty, Marinated chicken breast or Veggie patty.

(please inform your catering co ordinator of quantities required of each one)

Then add:

bacon, tomato, cheese, pickles, cucumber, grated carrot, pineapple, beetroot, mixed greens, caramelised onions

then add:

assorted condiments and homemade relishes on our milk bun.

plus: side serve of hot chips

Additional Option:

add any salad from the Salad Range Menu for an additional \$8.50p/p.



Option 2

\$35.50p/p

min 10 pax

Shrek Sticks

Chicken souvlakia sticks

Marinated Vegetable skewers

Large Pita bread

Tzatziki Dip and Hummus Dip

Caramelised onions

Grilled eggplant with feta, nuts and honey dressing

Greek Salad

Baby rocket, pear and parmesan Salad

Option 3

\$38.50p/p

min 10 pax

Chef's Favourite

Mustard Steaks

Cajun spiced chicken breast with chunky salsa

Caramelised onions

Société Garden Salad

Caprese Salad

Fresh bread rolls /Gluten free available

(Vegetarian options available as replacement per person)

Option 4

\$52.50p/p

min 10 pax

Captain's BBQ

Oregano and garlic marinated steaks

Greek style barbequed chicken

Chorizo, prawn, capsicum, haloumi, skewers

Société Garden Salad

Traditional Caesar Salad

Salad of poached bay potatoes, greens, anchovy dressing

Fresh bread rolls

Chocolate mousse cake topped with profito rolls

(Vegetarian options available as replacement per person)

salad bar

Staffing Rates may be applicable
Please ask your catering coordinator

All salads are a minimum of 10 pax

Choose any salad

\$8.50p/p

Pumpkin Salad, cucumber, roasted mixed nuts, feta, tossed with mixed greens with a French dressing.V.GF

Caprese Salad, fresh tomato, Bocconcini cheese and fresh basil drizzled with olive oil and balsamic vinegar.V.GF

Caesar Salad with cos lettuce, boiled egg, grilled bacon, shaved parmesan and croutons

Garden Salad, seasonal fresh and healthy produce from the garden. V, GF

Traditional Greek Salad , cucumber, tomato, red onions, feta, Kalamata olives with a lemon and salad range

Chickpea Salad, pumpkin, roasted red capsicum, coriander, mint, red onion, mixed greens with lemon dressing. V,GF

Grilled Chicken Salad, carrot, feta, sun dried tomato, cucumber, cos lettuce with a tangy seeded mustard vinaigrette.

Traditional Potato Salad with Spanish onion, parsley with olive oil and vinaigrette dressing.V.GF

Asian Delight Salad with Vermicelli noodles, red capsicum, cucumber, snow peas, bean sprouts, red onion, coriander and crushed nuts, with mixed leaf lettuce & a Thai dressing.V.GF





platters department

Staffing Rates may be applicable
Please ask your catering coordinator.

Seasonal Fruit Platter

These prices are based on market prices and could change

Small 6 guests	\$59.00
Medium 10 guests	\$75.00
Large 16 guests	\$110.00

Cheese Platter

Delicious local and imported cheeses accompanied with a selection of crackers dried fruits and nuts.

Small 6 guests	\$67.00
Medium 10 guests	\$105.00

Mr & Mrs Platter

From the Land & the Sea platter with the lot.

salt & pepper squid, calamari rings, crumbed prawns, tempura battered fish, chicken skewers, falafel skewers, tzatziki dip, olive tapenade, garden salad, hot chips and a variety of dipping sauces.

Small 6 guests	\$160.00
Medium 10 guests	\$250.00



Dips & Breads

Our dips are made in house and are served with a selection of breads, crackers and pitas.

Hummus, olive tapenade, traditional tzatziki, taramasalata

Small 6 guests	\$65.00
Medium 10 guests	\$85.00

Oldies but Goodies

1970's cocktail party grazing

Marinated chicken wings, chicken tenders, mini assorted quiches (Lorraine & Vegetarian), falafel balls and beef meat balls with assorted dipping sauces.

35 pcs	\$96.00
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Don't Break the Budget

A combo of yummy warm grazing foods. Sure to please everyone.

Spring rolls, dim sims, samosa, party pies, sausage rolls, cheese and spinach pastizzi with a variety of dipping sauces.

35 pcs	\$52.50
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Vego's we didn't forget you platter

A combo of our favourite vegetarian options.

A variety of dips with pita breads, falafel balls, cheese & spinach pastizzi, Dolmades and vegetarian spring rolls, all with dipping sauces.

Small 6 guests	\$60.00
Medium 10 guests	\$75.00



beverage packages

Staffing Rates are applicable
Please ask your catering coordinator.

Time in Hours	Package 1	Package 2	Package 3
3	\$35.20	\$38.50	\$41.70
4	\$39.50	\$42.80	\$49.50

Beverage package one

Chalk Hill Bubbles
Stonegate Sauvignon Blanc
The Anchorage Cabernet Merlot
Tap beer - select **one** Yenda Pale Ale or Yenda Crisp lager
Light Beer
Mineral Water
Soft Drinks

Beverage package two

Chalk Hill Bubbles
Stonegate Sauvignon Blanc
Chalk Hill Shiraz Cabernet
Tap Beer - select **one** Yenda Pale Ale or Yenda Crisp Lager
Light Beer
Mineral Water
Orange Juice
Soft Drinks



beverage packages

Beverage package three

Chalk Hill Bubbles

Stonegate Sauvignon Blanc

The Anchorage Cabernet Merlot

Tulloch Pokolbin Dry Red Shiraz

OnTap - select **two** Yenda Pale Ale, Yenda Crisp Lager or

Pressmans Cider

Light Beer

Mineral Water

Orange juice

Soft Drinks

All prices include GST.

Prices subject to change without notification.

Beverages packages are by the GLASS ONLY.

No bottles or jugs can be consumed.

**RSA (responsible Service of Alcohol)
regulations are mandatory.**