



**Option No.01 / Canapés / \$100 per person**  
**Equivalent to a main meal**

Choose 10 items from our Canapé Menu  
Beverages additional - please refer to our Beverage Package

**Option No.02 / Canapés / \$60 per person**  
**Equivalent to a light supper**

Choose 6 items from our Canapé Menu  
Beverages additional - please refer to our Beverage Package

**Option No.03 Two Course**  
**Sit Down Dining / Shared Platters / \$80 per person**

Canapés  
Choose 3 items from our Canapé Menu  
Main course served to the table on shared platters  
Choose 3 main course items from our Dining Menu  
Housemade sourdough bread  
Choose 2 sides from our Dining Menu  
Beverages additional - please refer to our Beverage Package

**Option No.04 Three Course**  
**Sit Down Dining / Shared Platters / \$110 per person**

Canapés  
Choose 3 items from our Canapé Menu  
Entrée served to the table on shared platters  
Choose 2 items from our Entrée Menu  
Main course served to the table on shared platters  
Choose 3 main course items from our Dining Menu  
Housemade sourdough bread  
Choose 2 sides from our Dining Menu  
Beverages additional - please refer to our Beverage Package

**Option No.05 Three Course**  
**Sit Down Dining / Shared Platters / \$110 per person**

Entrée served to the table on shared platters  
Choose 2 items from our Entrée Menu  
Main course served to the table on shared platters  
Choose 3 main course items from our Dining Menu  
Housemade sourdough bread  
Choose 2 sides from our Dining Menu  
Dessert served to the table on shared platters  
Choose 2 items from our Sweet Treats Menu  
Beverages additional - please refer to our Beverage Package



**Option No.06 Four Course**

**Sit Down Dining / Shared Platters / \$145 per person**

Canapés

Choose 3 items from our Canapé Menu

Entrée served to the table on shared platters

Choose 2 items from our Entrée Menu

Main course served to the table on shared platters

Choose 3 main course items from our Dining Menu

Housemade sourdough bread

Choose 2 sides from our Dining Menu

Dessert served to the table on shared platters

Choose 2 items from our Sweet Treats Menu

Beverages additional - please refer to our Beverage Package

**Option No.07 / Weekday Event Food and Beverage / \$75 per person**

Canapés

Choose 5 items from our Canapé Menu

Includes 3hr Beverage Package - please refer to our Beverage Package

**Additional Extras**

Seafood Grazing Station \$20 per person

Antipasto Grazing Station \$15 per person

Cheese Station \$15 per person

Sweet Treats Station \$15 per person

Late Night Snack Station \$15 per item

Additional canapé choice \$10 per person (two pieces supplied per choice)

Additional main course choice \$10 per person

Additional Carrick Beverage Package \$15 per person/per hour

Additional Premium Beverage Package \$30 per person/per hour

**Supplier Meals / \$45 per person**

Chef's choice served to the table on shared platters

**Children's Meals / \$45 per child 12 years old and under**

Crispy fried chicken with chips and salad

Gelato

Juice

# TABEL canapés

## **Cold Selection**

Vietnamese cold rolls – prawn and vegetable (ve, gf) *Contains peanuts and chilli*

Avocado salsa, flour tortilla crisp (ve, gf)

Smoked salmon, potato cake, horseradish cream (gf)

Kingfish ceviche, lime, chilli, radish, cucumber (gf)

Rolled rare beef, horseradish, watercress (gf)

Smoked duck, beetroot relish, mustard, crouton

Spanish potato tortilla, carrot and ginger chutney (v, gf)

Witlof, candied walnuts, pickled cherry, goats cheese (v, gf)

## **Warm Selection**

Spicy fried chicken, smoked tomato chutney (gf)

Chicken skewers, peanut satay sauce (gf) *Contains peanuts*

Fried vegetable gyoza, peanut and chilli sambal (v) *Contains peanuts and chilli*

Sweet potato and bacon fritters, crème fraîche, jalapeno

Pulled pork, spicy black eye beans, coriander, flour tortilla crisp

Candied pork, pineapple, chilli and mint sambal (gf)

Assorted little pies – chicken | beef | lamb | veg (v)

Duck puffs, hoi sin

Duck, coriander and ginger pancakes

Baked cocktail potato, Swiss cheese, Spanish anchovies (gf)

Crispy yellow curry marinated garfish (gf)

Tempura salmon nori roll, sesame soy

Spencer gulf coconut prawns, chilli caramel\* (gf)

Lobster tail dumplings, black vinegar\*

Cheese and zucchini quesadilla, green chilli (v)

Panzanella skewer (ve)

Mushroom and truffle arancini balls (v)

Blue cheese tart, apple, walnut (v)

Mushroom tart, goat cheese (v)

Red lentil tart, sweet onion, labne (v)

Crumbed cauliflower, truffle mayonnaise (v)

Spinach and feta pastry (v)

Tempura eggplant, chilli sambal (ve)

\*\$3 per head surcharge

# TABEL. ENTRÉE

## **Entrée**

Blue swimmer crab, green papaya, peanut som tum salad (gf)

Tuna sashimi, ponzu jelly, seaweed, cucumber noodles, wasabi (gf)

Chargrilled octopus, avocado, basil tomato salad

Scallop and king fish ceviche, fennel, olive, orange, chervil (gf)

Smoked salmon, potato cake, horseradish cream, cucumber (gf)

Fried coconut Spencer Gulf prawns, chilli, pineapple mint sambal (gf)

Lobster dumplings, black vinegar, radish\*

Smoked duck, beetroot, mustard, crouton, walnuts, leaves

Slow cooked pork, pickled cherry, aioli (gf)

Blue cheese, puff pastry, spinach, apple, candied walnuts (v)

Mushroom ragu, truffle, chevre, bruschetta (v)

Pappardelle, truffle, butter, reggiano (v)

Crispy eggplant, tofu, sambal, fragrant salad (ve, gf)

Sweet potato and beetroot salad, chive dressing (v, ve)

Pesto spaghetti, reggiano (v)

Duck rilette, prosciutto, fennel grissini, pickled cherries, paté

Corn and saffron arancini (v)

Rare beef gribiche and pickles (gf)

*\*\$4 surcharge per person*



### **Main Course**

Green olive gnocchi, green olive sauce (v)  
Gnocchi with tomato and basil (v)  
Spaghetti with Napoli sauce (v, vegan option)  
Gnocchi with mushroom ragu (v)  
Lamb rack, spicy red lentils, labne (gf)  
Crispy barramundi fillet, kimchi, lime (gf)  
Hot house smoked salmon, lentil vinaigrette, egg dressing (gf)  
Parmesan and parsley crumbed SA King George whiting, olives, capers\*  
Fish en papillote – market white fish baked in paper, marjoram, preserved lemon, butter (gf)  
Slow roasted pork shoulder, crackling, sweet and sour red cabbage, apple chutney (gf)  
Candied pork cardamom caramel, chilli, mint, coriander, coconut (gf)  
Slow cooked lamb, chickpea, mint, parsley, labne, capers, lemon salad (gf)  
Crispy chicken thigh, sesame, soy, pickled vegetables, kewpie (gf)  
Roast chicken, grapes, garlic, almond, saffron sauce  
Roast duck, pickled cherries, candied walnuts, witlof (gf)  
Slow cooked beef brisket, black beans, corn, tomato salsa (gf)  
Scotch fillet (served pink) with French mustards, horseradish, shallot jus (gf)  
Falafel, hummus, tomato, cumin, coriander salsa (ve)  
Spiced rice kofta, onion sambal, cardamom sauce (ve)  
Caramelised pumpkin, walnut skordalia, fennel salad, feta (v, vegan option)  
Middle-Eastern fried chicken, soused eggplant, tomato salad (gf)  
*\*\$10 per head surcharge*

### **Sides**

Garden leaves white, balsamic vinaigrette (ve, v)  
Tomato and olive salad (ve, v)  
Green vegetables, parsley vinaigrette (ve, v)  
Fried potatoes, smoked paprika (ve, v)  
Paris mash (v)  
Caramelised carrots, smoked yoghurt, almonds, honey (v)



**Seafood Grazing Station\* / \$20 per person**

Local seafood - Spencer Gulf Prawns and cocktail sauce, freshly shucked oysters and limes, cucumber and pickled ginger, gravlax, (cured atlantic salmon) honey and mustard dressing, Kingfish ceviche and avocado salsa, pickled octopus, tomato and basil salad

**Antipasto Grazing Station\* / \$15 per person**

San José sliced prosciutto, ham and salami, chicken liver paté and pickled cherries, pork rilette, house made fennel grissini, sourdough bread, char-grilled vegetables including asparagus, capsicum and eggplant, pickled vegetables including cauliflower, carrots and chilli.

**Cheese Station\* / \$15 per person**

A selection of our favourite cheeses from around the world served with housemade lavosh and accompaniments

**Sweet Treats Station\* / \$15 per person**

Choose 3 from the following sweet treats...

- Lemon curd tarts
- Chocolate ganache cake
- Orange and almond cakes
- Lemon friands
- Vegan chocolate brownies
- Mini pavlovas with fruit and cream
- Almond frangipane tarts with apple compote
- Rose marshmallow with raspberry compote
- Peanut butter parfait with dulce leche
- Chocolate truffle terrine with candied quandong
- Strawberry cream tarts

**Late Night Snack Station\* / \$15 per item per person**

- Assorted pizza / ham and mushroom, margarita, prosciutto and rocket or salami, tomato and olive
- Housemade Black Angus beef burger, cheese and tomato chutney
- Lamb yiros with cucumber, garlic yoghurt, tomato and onion
- Falafel wraps with hummus and tomato salsa
- Spicy marinated chicken wings
- Fish and chips with aioli
- Malay chicken curry with rice
- Risotto salsicce with tomato and olives
- Pea and corn risotto
- Mushroom and truffle risotto
- Gnocchi with tomato and basil
- Dahl with rice and pappadams

*\*Stations may be provided as platters in compliance with COVID-19 restrictions if applicable*

# Tabel. BEVERAGES

## **Premium Beverage Package**

**5.5 Hours Service / \$150 per person**

**4 Hour Service / \$120**

**3 Hour Service / \$90**

French Champagne

Shaw & Smith Sauvignon Blanc

Dowie Doole Shiraz

Premium Beer - two from our list

Soft Drinks

*Additional Premium Beverage Package \$30 per person/per hour*

## **Carrick Package**

**5.5 Hours Service / \$60 per person**

**4 Hour Service / \$50**

**3 Hour Service / \$40**

Arc NV Blanc de Blanc

Second Nature Pinot Gris

St Johns Road Shiraz

Beer - two from our list

Soft Drinks

*Additional Carrick Beverage Package \$15 per person/per hour*

## **Weekday Event Package / \$75 including canapés / 3 Hour Service**

Arc Blanc de Blancs

Second Nature Pinot Gris

St Johns Road Shiraz

Beer - two from our list

Soft Drinks

## **BYO Wine / \$20 per bottle once opened**

*Unopened bottles may be taken at the close of the event*

## **BYO Everything / \$40 per person**

*Spirits not permitted*



## **Terms and Conditions**

### **Food and Beverage**

Menu and prices are subject to change and seasonality (without notice).

Events booked more than twelve (12) months in advance or in the following financial year may be subject to price and menu variation. Minimum spend of \$10,000 for functions booked on Saturdays in 2021 and beyond.

Menu selection and number of guests are to be confirmed no less than twenty one (21) days before the function. This is the minimum number of guests you will be charged for unless they increase.

Every effort is made to meet informed allergy and dietary restrictions but cannot be guaranteed. No responsibility will be held or liability assumed by Tabel Catering or their staff for any adverse reactions that may occur. Please note that all our food is prepared in kitchens where such allergens are used.

Wines are subject to current vintage and availability.

Full bar facilities are available for beverages to be purchased.

Beverage packages last for up to 5.5 hours and include average quantities of beer, wine and soft drink selected however the quantities of each is not unlimited.

The bar closes at 11pm.

Entertainment ends at 11.30pm. All guests must have departed the venue by midnight.

### **Booking Confirmation**

We can hold a tentative booking for up to fourteen (14) days before confirmation is required.

To confirm your food and wine package, a catering contract requires completion and submission with a non-refundable \$2,500 deposit.

### **Payments**

Three months prior to your event a second installment of a non-refundable \$2,500 payment is required.

Your function must be paid in full fourteen (14) days prior to the function date.

Failure to pay in full will result in cancellation of catering services and all deposits will be forfeited.

Credit card details must also be provided for any extra incidental costs or extra consumption for your event.

Preferred method of payment is EFT or cash.

### **Notes**

All prices are gst inclusive unless otherwise indicated.

Events held on public holidays, Christmas Eve, New Year's Eve and the Easter long weekend attract a surcharge of 20% of the total bill.

We reserve the right to use photos taken by Tabel Catering at any catered event for our own marketing purposes.



# TABEL. CONTRACT

## Contract

Date

We (Client's/s' full name/s),

request the catering services of J J Gabel and A Hage trading as Tabel Catering Pty Ltd (ABN 14636872529) for an event to be held at

on (day and date)

We accept the quote given for these services and will make a non-refundable deposit of two thousand, five hundred dollars (\$2,500) to confirm the booking.

Three months prior to our event we agree to pay the non-refundable amount required as a second installment of two thousand, five hundred dollars (\$2,500). The balance will be paid in full no less than fourteen (14) days prior to the event. We understand that failure to do so may result in the services for the event to be cancelled and the deposit/s forfeited.

Should there be any miscellaneous costs such as beverages on consumption or additional incidental costs involved that could be required for the event but not quoted for, these charges will be processed at the completion of the event with the following credit card:

Name on card

Card number

Expiry

CVC

*We accept these payment terms and conditions.*

Signature No.01

Print name

Date

Signature No.02

Print name

Date