

EVENTS AT

CARRICK HILL

# TABEL.

FRESH, FLAVOURFUL, GENEROUS FOOD, SERVED IN STYLE

EVENTS@TABEL.CATERING







**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: Sit Down Dining / Shared Platters / \$100 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  
Your supplied wedding cake served on platters to each table  
Beverages additional - please refer to our Beverage Package

**Option No.04: Sit Down Dining / \$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  
Your supplied wedding cake served on platters to each table  
Beverages additional - please refer to our Beverage Package



**Option No.05: Weekday Wedding Food and Beverage / \$75 per person**

Canapés

Choose 5 items from our Canapé Menu

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

**Option No.06: Post Ceremony (Off-site reception)**

Canapés \$10 per person per choice

Sparkling wine and beer \$35 per person for 2 hour minimum service

Seafood Grazing Station \$20 per person

Antipasto Grazing Station \$15 per person

Cheese Station \$15 per person

**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 salad

Gelato

Juice

# TABEL catering

## **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)

\*\$2 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)

Middle-Eastern fried chicken, soused eggplant, tomato salad (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 (v, gf)

Pesto spaghetti, reggiano (v)

Duck rilette, prosciutto, fennel grissini, pickled cherries, paté (v)

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)

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)

*\*\$5 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**

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**

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**

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

### **Sweet Treats Station**

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**

Each item \$15 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



# Tabel. BEVERAGES

**Premium Beverage Package / \$100 per person / 5.5 hours service**

French Champagne

Premium Beer

Soft Drinks

Premium Wines

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

**Carrick Package / \$60 per person / 5.5 hours service**

Round Two NV Blanc de Blancs

Beer

Soft Drinks

Hesketh 2019 Pinot Grigio

St Johns Road 2017 Shiraz

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

**Weekday Wedding Package / \$75 including canapés / 3 hours service**

Round Two NV Blanc de Blancs

Beer

Soft Drinks

Hesketh 2019 Pinot Grigio

St Johns Road 2017 Shiraz



## **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.

Menu selection and number of guests and 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.

BYO will incur a \$40 per person charge for the event or the period preceding the event.

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