The Catering Project creative team specialises in creating spectacular private and corporate events with quality wholesome food for every occasion at The Porter.

From conferencing, to intimate private dining, to food stations to large scale sit-down events to cocktail parties Catering Project has your catered events needs covered.

The Porter is a business lounge and conferencing/meeting room centre during business hours. Exclusive venue hire and events available for breakfast events from 7am - 9am and evening events from 5:30pm - 11pm on weekdays.

The specialised team of chefs fuse passion with experience and the very best in locally sourced produce to present wholesome, refined food from our CBD located kitchen.

Flexible bespoke packages are crafted to suit all preferences and dietary requirements, where the options are limitless.

Sit-down menus and canapé catering are united with Catering Project’s event management experience to suit all corporate and private needs.

With menu planning suiting every space, taste, budget and theme, Catering Project offers complete event management when partnered with the team at The Porter including theming, audio visual, lighting and furniture to cater for every event and entertainment needs.

Contact us for availability and a quote for your next conference, meeting or event. events@cateringproject.com.au

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CORPORATE EVENTS

Catering Project’s services are engaged by leading legal, financial, IT and corporate clientele as well as leading art and fashion houses. From corporate cocktail parties to boardroom dining and one-off catering events, any meeting space is easily transformed into a memorable occasion.

CONFERENCING
COCKTAIL PARTIES
SEATED FUNCTIONS
BOARDROOM DINING
FOOD STATIONS
PRIVATE DINING
BREAKFAST SEMINARS
PRODUCT LAUNCHES

PRIVATE EVENTS

Great food defines every event and exceptional planning assures a spectacular experience. From drop off catering to full service onsite chef and wait staff, our team works effortlessly to present an impressive dining and event experience.

WEDDINGS
INTIMATE GATHERING
PRIVATE FUNCTIONS
COCKTAIL PARTIES
SEATED FUNCTIONS
FOOD STATIONS
PRIVATE DINING
BIRTHDAYS
SPECIAL OCCASIONS
ECONOMY CLASS

ARRIVAL
Capi Australian sparkling mineral water (large share bottles: 250ml pp)

MORNING TEA
Assorted mini fruit & cinnamon danish (v)
Whole seasonal fruit (1pp)
Capi Australian sparkling mineral water & Grove signature orange juice (large share bottles: 250ml pp)
Espresso style coffee by Single Origin Roasters & Tea by T2 (1pp)

LUNCH
Curated wholesome lunch offering including rotating variety of:
Mini savoury gourmet breads selection (4pp)
Capi Australian sparkling mineral water & Grove signature orange juice (large share bottles: 250ml pp)

AFTERNOON TEA
Assorted mini housemade cookies (v) (2pp)
Assorted mini muesli & health slices (v) (1pp)
Gourmet seasonal fruit platter (v/gf) (0.5pp)

HALF DAY
$49pp
FULL DAY
$65pp

ECONOMY PLUS CLASS

ALL SESSIONS INCLUDE
Individual 250ml Capi mineral waters, flavoured sodas, cold pressed juices, coconut water (1pp per service)

ARRIVAL, MORNING TEA & AFTERNOON TEA INCLUDE
(EXCLUDING LUNCH)
Espresso style coffee by Single Origin Roasters & Tea by T2 (1pp per service)
ARRIVAL
Cold and hot beverages
MORNING TEA
Assorted mini housemade cookies (v) (1pp)
Assorted mini muesli & health slices (v) (1pp)
Gourmet seasonal fruit platter (v/gf) (0.5pp)
LUNCH
Curated wholesome lunch offering with diverse styled daily selections including:
Mini savoury gourmet breads selection (2pp)
Vegetarian omelette, pickled carrot, coriander & vermicelli noodle ricepaper roll (v/gf) (1pp)
Share wholesome salads (2 varieties)
Artisanal cheese platter (0.5pp) 3 cheeses with strawberries, grapes, fig jam, dehydrated apples, gluten free sea salt wafers, rosemary grissini & lavosh bites
AFTERNOON TEA
Assorted mini cheesecake cubes (v) (1pp)
Assorted mini canape style brownies (v/gf) (1pp)
Gourmet seasonal fruit platter (v/gf) (0.5pp)
HALF DAY
$69pp
FULL DAY
$85pp

BUSINESS CLASS

ALL SESSIONS INCLUDE
Individual 250ml Capi mineral waters, flavoured sodas, cold pressed juices, coconut water (1pp per service)

ARRIVAL, MORNING TEA & AFTERNOON TEA INCLUDE
(EXCLUDING LUNCH)
Espresso style coffee by Single Origin Roasters & Tea by T2 (1pp per service)
ARRIVAL
Cold and hot beverages
MORNING TEA
Assorted mini housemade cookies (v) (1pp)
Assorted mini glass breakfast pot: (v/gf/df) (1pp)
Gourmet seasonal fruit platter (v/gf) (0.5pp)
LUNCH
2 share hot buffet selections (select from buffet menus)
Share wholesome salads (2 varieties) (select from salad menu)
Artisanal cheese platter (0.5pp) 3 cheeses with strawberries, grapes, fig jam, dehydrated apples, gluten free sea salt wafers, rosemary grissini & lavosh bites
AFTERNOON TEA
Assorted mini cheesecake cubes (v) (1pp)
Assorted mini canape style brownies (v/gf) (1pp)
Gourmet seasonal fruit platter (v/gf) (0.5pp)
HALF DAY
$79pp
FULL DAY
$95pp

FIRST CLASS

ALL SESSIONS INCLUDE
Individual 250ml Capi mineral waters, flavoured sodas, cold pressed juices, coconut water (1pp per service)

ARRIVAL, MORNING TEA & AFTERNOON TEA INCLUDE
(EXCLUDING LUNCH)
Espresso style coffee by Single Origin Roasters & Tea by T2 (1pp per service)
ARRIVAL
Cold and hot beverages
MORNING TEA
Assorted sweet loaves (v) (1pp)
Assorted mini muesli & health slices (v) (1pp)
Assorted mini glass breakfast pot: (v/gf/df) (1pp)
Gourmet seasonal fruit platter (v/gf) (0.5pp)
LUNCH
Vegetarian omelette, pickled carrot, coriander & vermicelli noodle ricepaper roll (v/gf) (1pp)
BBQ lemon grass chicken, Vietnamese mint, carrot & coriander ricepaper roll (gf) (1pp)
Assorted sushi & nigiri (2pp)
Grilled salmon fillet spiced with tamari (Approx. 90g each) (1pp)
Share wholesome salads (2 varieties) (select from salad menu)
Artisanal cheese platter (0.5pp) 3 cheeses with strawberries, grapes, fig jam, dehydrated apples, gluten free sea salt wafers, rosemary grissini & lavosh bites
Assorted chocolate dipped strawberries (v/gf)
Assorted mini canape style brownies (v) (1pp)
AFTERNOON TEA
Assorted mini canape style brownies (v/gf) (1pp)
Assorted mini sweet tartlets (v/gf) (1pp)
Gourmet seasonal fruit platter (v/gf) (0.5pp)
HALF DAY
$79pp
FULL DAY
$95pp
JUST LUNCHES PACKAGES
Beverages & food only from conferencing packages
Lunch menu only from Economy package $23pp
Lunch menu only from Economy Plus package $32pp
Lunch menu only from Business Class package $45pp
Lunch menu only from First Class package $55pp

HOT BUFFET MENU
Up to 29 guests: Choice of any 2 hot dishes
Groups 30+: Choice of any 3 hot dishes
Lamb rump, roast winter vegetables, hasselback potatoes & madeira jus (gf/df)
Lamb shoulder ragu orecchiette, goats curd, parsley & parmesan
Vegetable korma, winter vegetables, masala, fennel & tamarind (v/gf)
Roasted red pepper, smashed hazelnuts, shaved pecorino orecchiette (v)
Spinach & ricotta ravioli, pine nuts & red chilli pesto (v)
Crisp pork belly, honeyed dutch carrots, spring onion mash & cider jus (gf)
Pork loin steaks, chunky ratatouille, blackened lime capsicum salad & smoked paprika (df/gf)
Soy glazed seared salmon fillets, wilted bok choi, soba noodles (gf/df)
Thai beef massaman curry, coriander rice, sliced shallots, crushed peanuts (gf)
Eggplant moussaka, wilted silverbeet, eschallots & porcini (v/gf/vegan)
 Shiraz braised beef cheek, burnt onion purees, pickled celery & mustard seed salad (gf/df)
Roast chicken breast, lemon thyme, garlic, caper & parsley butter sauce, celeriac remoulade (gf)
Butter chicken, fresh coriander, red peppers & toasted peanuts (gf)
Lemon myrtle & finger lime baked salmon fillet, braised leek, red peppers & eggplant (gf/df)
Slow braised wagyu beef osso bucco, red wine jus, polenta & parsley (gf)
Rosemary & smoke garlic rubbed roasted rump steak, sauté potatoes & dehydrated cherry tomatoes (gf)
Pulled slow cooked moroccan style lamb on pomegranate cous cous (df/gf)

SALADS MENU
Chicken quinoa salad: green beans, cranberries & baby spinach (gf/df)
BBQ lemongrass chicken salad: asian slaw, toasted cashews, fried shallots & nam jim (gf/df)
Sweet chilli charred rump steak salad: chat potatoes, mixed leaves, spanish onion & heirloom cherry tomato (gf/df)
Ancient grains salad: freekeh, corn, kumara, zucchini, raw almonds, pepitas, black sesame, buckwheat, flaxseeds, goats cheese & pomegrante (v)
Green power salad: kale, baby spinach, beets, tatoosi, green legumes, edamame, chia seeds, raw almonds & turmeric ginger dressing (v/gf/df/vegan)
Vegetable salad: sweet potato, japanese pumpkin, cauliﬂower, red onion, heirloom purple dutch carrots, puy lentils & baby rocket (v/gf/df/vegan)
Pasta salad: Radiatori, basil pesto, cherry boconcini & semi dried tomatoes (v)
Superfoods salad: spiced cauliﬂower, farro, cumin, baby spinach, ﬂat bread crisps & dukkah (v/df/vegan)
Detox salad: steamed broccoli, chickpeas, pomegranate & red quinoa (gf/df/vegan)
Steamed broccoli & almonds (v/gf/df/vegan)
House slaw: cabbage, carrot, spanish onion, shredded mint, parsley & buttermilk dressing (v/gf)
buffet
BUFFET

RUSTIC BUFFET STYLE PACKAGES ALLOWS FOR A MORE UPMARKET AND WARM WORKING LUNCH CATERING SOLUTION.

Hot dishes are crafted from farm-fresh local and seasonal ingredients and are not required to be reheated, designed to be consumed shortly after delivery time. Up to 24-48 hours notice may be required for selected menu options. 48 hours notice required for larger groups. Minimum 15 serves.

DELIVERED BUFFET PACKAGES

Catering will be delivered to your office or home in large share crockery bowls. Served with disposable recyclable side plates, cutlery & cocktail napkins. Price includes collection of crockery bowls.

2 Hot Dishes
2 Salads
1 Batch baked soft damper rolls with butter & extra virgin olive oil per person

$29pp

SET-UP BUFFET PACKAGES

Hot food displayed in heated chafing dishes. Salads served in large share crockery bowls. Buffet catering will be unpacked and presented in position by Catering Project delivery staff. Staff will not remain for service.

2 Hot Dishes
2 Salads
1 Batch baked soft damper rolls with butter & extra virgin olive oil per person

$34pp

OPTIONAL EXTRAS

Tables, tablecloths and other event hire equipment available upon request
Seasonal fruit platter - $4pp
Artisanal cheese collection - $6pp
Glassware, ice buckets & ice - $5pp
Crockery, cutlery & linen napkins - $5pp
Corporate waitstaff - $47 per hour (minimum 4 hours)

HOT BUFFET WITH SALAD MENU

See page 5 for details.
DELIVERED CATERING

Over 125 collection boxes of delivered crafted wholesome refined rustic catering.

Using premium ingredients and produce, mini food creations are assembled in crafted collection boxes, designed to appeal to every palate, dietary requirement and location.

Ideal for corporate catering or private catering clients, a range of offerings are available for breakfast, morning tea, lunch and afternoon tea.

See Catering Project website for full range of options.

cateringproject.com.au
DIETARY REQUIREMENTS
The Catering Project can accommodate most special dietary requirements but do need to be given advance warning. All dietary requirements are to be provided in writing prior to your catering event day and is not confirmed until Catering Project has accepted it can be accommodated. All dietary specific items will be plated separately and labelled accordingly. Please speak to our Catering Manager should you have a specific dietary requirement.

MENU SELECTIONS
All food and beverage menus and selections are subject to change up to 1 month prior to your event date.

EQUIPMENT HIRE
Catering Project has a full range of hire equipment for events in our warehouse or alternatively we can source anything you may require. Breakage or loss of any equipment hired will be charged to the client at retail prices for its replacement. Delivery charges may apply.

STAFF HIRE
If you would like your function to be serviced, we have highly trained and experienced wait staff available. Staff rates are charged on a minimum of four hours, plus travel time from Catering Project central kitchen in Sydney CBD to and from the venue of your choice. A Catering Project function supervisor is required to be rostered for all functions and events offsite. Any additional hours worked by the staff at your event as a result of changes to the planned run of events, equipment at venue, hired in or supplied by client or by circumstances out of our control will be charged to the client post event.

CORPORATE ACCOUNTS
Corporate accounts are available on application for repeat clients; please speak to a Catering Manager.

PAYMENT OPTIONS
• Credit cards: MasterCard, Visa, AMEX.
• Business Credit Account

TERMS & CONDITIONS
All events subject to Catering Project terms and conditions as provided with each quote.
ROOM NAME AND CAPACITY
Atelier (Workshop/Meeting/Seminar) - up to 24 people
Project Room (Workshop/Meeting/Seminar) - up to 16 people
VC Room-1 and 2 (Meeting Use) - up to 8 people
Contact us for Video Conference Rates

Event Space (6.00pm to 9.00pm) - up to 200 people
Use of Studio, Chalet, Library and Lounge Area 1, 2, 3 & 4 included
Does not include use of Project Room, Atelier, VC Room 1 and 2
Cloak room facilities available

VENUE CAPACITIES & LAYOUT

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* Additional Costs Apply
Our catering and event specialists are eager to connect and help you plan the perfect meeting, event, party or special occasion.

EVENTS@CATERINGPROJECT.COM.AU

@CATERINGPROJECT

MENUS, BROCHURES & ONLINE ORDERING
CATERINGPROJECT.COM.AU