

BLANCO FOOD & EVENTS: RESTAURANT & CATERING AWARDS FOR EXCELLENCE

National Event Caterer of the Year 2008
South Australian Event Caterer of the Year 2003, 2004, 2005, 2007, 2008, 2009
South Australian Caterer of the Year 2003
South Australian Hall of Fame 2006, 2010
South Australian Sanctuary Adelaide Zoo – Venue Caterer of the Year 2010, 2011, 2013

ENQUIRIES

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BLANCO CATERING

EVENT INFORMATION



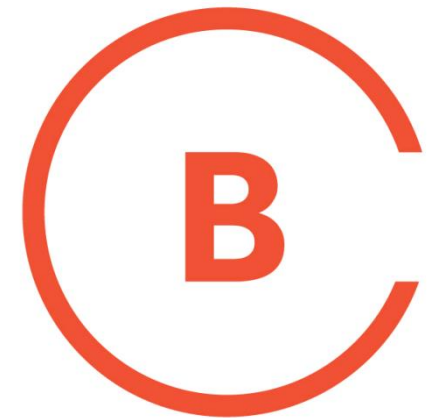
WELCOME

Since 1977 Blanco Catering has been providing private and corporate functions with innovative menus and impeccable service. We have always been a family run business, driven by passion for the culinary art and a pride for professional service that comes with personal attention.

Creativity and thought go into the creation of individual menus. The result is food that is truly memorable. Our aim is to go beyond the expectation of both the organisers and guests and have people talking for days. The fact that around 90% of our business comes from referrals is testimony to this.

Freedom from the restrictions of a constant venue or menu has allowed a level of imagination to influence our style of hospitality, which can be truly married to your event.

The Blanco Catering Special Events team draws on years of training in Event Management of international and national events. Consequently there is a high level of experience and knowledge to each event we undertake. Our national and state awards in event and catering management are testament to our professionalism.



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BREAKFAST

**Price includes 2 hours kitchen and food wait staff. Minimum 50 guests.
Travel, hire equipment and delivery not included**

STAND UP BUFFET BREAKFAST

\$32 PER PERSON

Orange juice, Vittoria coffee, Twinings tea

Sliced seasonal fruit

Selection of Danish pastries - chocolate, fruit and almond

Individual yoghurt, mixed berries and toasted muesli

Truffle egg & crisp bacon brioche roll

Smoked leg ham, cheddar cheese mini croissants

Semi dried tomato, spinach and goats chèvre tart

Served as platters to tables as a seated option

\$36 PER PERSON

SEATED HOT BREAKFAST

\$36 PER PERSON

Orange juice, Vittoria coffee, Twinings tea

Selection of Danish pastries - chocolate, fruit and almond

Sliced seasonal fruit

Select one item from the Hot Menu Items

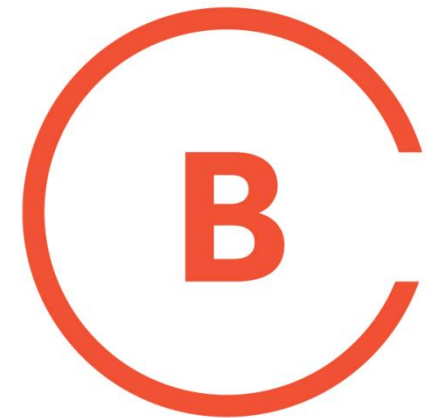
HOT MENU ITEMS – Select one item

Truffled scrambled eggs, toasted brioche, chipolata sausage, crisp bacon, roasted field mushroom, grilled tomato

Eggs benedict, poached eggs, smoked leg ham, hollandaise, English muffin, roasted field mushroom, grilled tomato

Double smoked ham, cheddar cheese, baked croissant, roasted field mushroom, grilled tomato

Grilled portobello mushrooms, olive pesto, ciabatta, rocket and truffle parmesan (v)



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All prices are subject to change at the discretion of Blanco Food & Events
Menu substitutions may be made by Blanco Food & Events due to availability

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COFFEE BREAKS

**Price includes 1 hour wait staff service. Minimum 50 guests.
Travel, hire equipment and delivery not included**

COFFEE BREAK A

Freshly brewed Vittoria coffee, Twinings teas, juice

\$7.00 per person

COFFEE BREAK B

Freshly brewed Vittoria coffee, Twinings teas, juice, cookies

\$8.50 per person

COFFEE BREAK C

Freshly brewed Vittoria coffee, Twinings teas, juice

Select one of the following:

Sliced seasonal fruit

Carrot & walnut cake

Chocolate brownie

Orange & almond cake (gf)

Scones with jam & cream

Selection of chocolate, fruit and almond Danish pastries

\$10.50 per person

COFFEE BREAK D

Freshly brewed Vittoria coffee, Twinings teas & juice

Select one of the following:

Lemon curd tart and Italian meringue

Chocolate & salted caramel tart

Raspberry and chocolate macaron

Strawberry tart with crème patissiere

Petite sandwiches

- chicken, lemon and macadamia

- egg, aioli and chive (v)

Caramelized onion, capsicum and mozzarella frittata (gf) (v)

Semi dried tomato, spinach and goats chèvre tart (v)

\$12.50 per person

COFFEE BREAK E

Freshly brewed Vittoria coffee, Twinings teas & juice

Select one of the following:

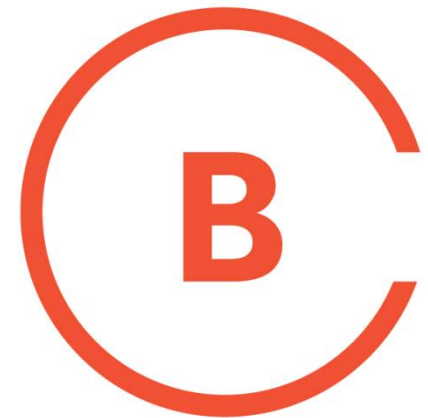
Individual yoghurt, mixed berries and toasted muesli (v)

Smoked salmon bagel, rocket, crème fraiche

Ham, cheese & tomato mini croissant

Truffle egg & crisp bacon brioche roll

\$14.50 per person



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WORKING LUNCH

**Price includes 2 hours kitchen and food wait staff. Minimum 50 guests.
Travel, hire equipment and delivery not included**

WORKING LUNCH A

Selection of baguettes, sandwiches and wraps (v)
with assorted fillings

Sliced seasonal fruit

Juice, water, Vittoria coffee & Twinings tea

\$32 per person

WORKING LUNCH B

Masala butter chicken

Cumin scented basmati rice (v)

Chickpea and vegetable korma (v)

Cucumber raita (v)

Sliced seasonal fruit

Juice, water, Vittoria coffee & Twinings tea

\$37 per person

WORKING LUNCH C

Roast lemon and herb chicken

Paprika roast potatoes

Vegetarian Moussaka (v)

Roasted beetroot, fetta, baby spinach & candied walnut salad

Sliced seasonal fruit

Juice, water, Vittoria coffee & Twinings tea

\$37 per person

WORKING LUNCH D

Beef and red wine ragu

Melanzane parmigiana (v)

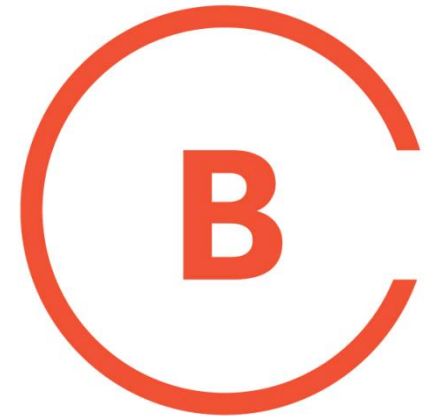
Gnocchi Genovese, basil pesto (v)

Mixed leaf salad, cherry tomato, balsamic dressing (v)

Sliced seasonal fruit

Juice, water, Vittoria coffee & Twinings tea

\$42 per person



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CANAPÉ MENU

**Price includes kitchen and food wait staff. Minimum 50 guests.
Travel, hire equipment and delivery not included**

COLD

Assorted Japanese sushi, soy sauce, wasabi, pink ginger (gf) (v)
Wild mushroom, basil pesto, chèvre bruschetta (v)
Smoked salmon cocktail bagel, dill sour cream, red onion, capers
Pork rilette en croute, cornichon, mustard mayonnaise
Peking duck pancake, cucumber, spring onion, hoisin
Petite sandwiches
- chicken, lemon and macadamia
- egg, aioli and chive (v)

HOT

Cherry tomato, bocconcini pizzette, baby herb salad, truffle oil (v)
Italian arancini, pumpkin and mozzarella (v)
Kataifi and coconut prawn, beetroot aioli
Malaysian chicken skewers, peanut sauce (gf)
Moroccan lamb cigars, minted yoghurt dip
Glazed pork belly, pineapple sambal, chilli caramel (gf)
Sweet corn and smoked bacon croquette, chilli mayonnaise

LIGHT ENTRÉE

Chicken Waldorf salad, apple, celery, walnut (gf)
Semi dried tomato, spinach and goats chèvre tart (v)
Ale battered garfish, thick cut fries, aioli, lime wedge
Sake marinated salmon, pickled carrots, cabbage and spring onion slaw
Braised short rib beef brioche slider, pickled coleslaw, aioli
Spiced lamb shoulder, pepperonata
Baby beef mignon, sticky red wine jus

DESSERTS

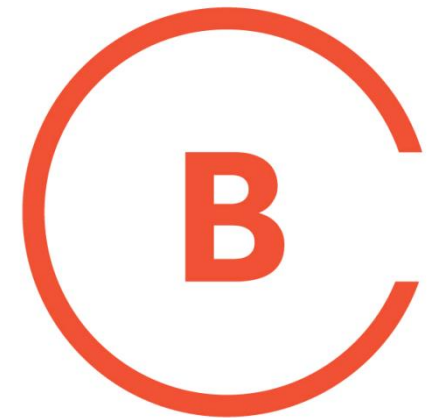
Chocolate and salted caramel tart
Ricotta pistachio cannoli
Lemon curd tart and Italian meringue
Chocolate Frangelico shot (gf)
Raspberry and chocolate macaron
Mini rhum baba

Chocolate Slab – fine grade Belgium Callebaut chocolate.
Chisel off your own piece of decadence. Recommend one block per 100 people

MENU OPTIONS

Pricing indicated is per person.
Minimum of 40 people may apply.

1 hour min.	5 canapés	\$25
2 hours min.	7 canapés	\$35
3 hours min.	9 canapés	\$45
Canapé		\$5ea
Light Entrée		\$8ea
Chocolate slab		\$250 per 5 kg block



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PREMIUM LUNCH & DINNER MENU

DIETARY REQUIREMENTS & FOOD ALLERGIES*

*Please note - While our kitchens make best efforts to cater for dietary requirements and food allergies, we can not guarantee that meals provided are to exact specifications. Our kitchens contain traces of ingredients which some guests may be allergic to.

If dietary requirements and food allergies are of a serious nature, we recommend guests provide their own meals.

ANTIPASTO PLATTERS

\$18 PER PERSON

Charcuterie selection of cold cut meats, white anchovies
Sweet potato & baby spinach frittata (gf) (v) , pumpkin and mozzarella arancini (v)
Marinated bocconcini and basil pesto (gf) (v) , chilli & garlic olives (gf) (v) , grissini

ENTRÉE

Potato and leek soup, chives, truffle oil (gf) (v)

Baby spinach & ricotta cannelloni, rocket & parmesan salad (v)

Potato gnocchi truffle mushroom, asparagus, cream (v)

Pasta spiralli, beef ragu, parmesan

Twice cooked blue cheese soufflé, apple, celery and walnut salad (v)

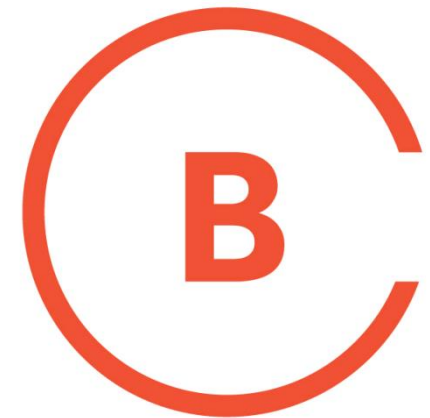
Antipasto stack – grilled eggplant, roasted pumpkin, red peppers, bocconcini, rocket, basil pesto (gf) (v)

Prawn, avocado, Russian salad, sauce remoulade, wasabi oil (gf)

Confit ocean trout, yellow capsicum, salmon roe (gf)

Smoked duck breast, pickled beetroot, endive and walnut salad (gf)

Confit pork belly, green pea puree, apple and celeriac remoulade (gf)



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PREMIUM LUNCH & DINNER MENU

MAIN COURSE SELECTION

Roast Atlantic salmon, desiree potato, baby bok choy, citrus buerre blanc (gf)

Turmeric scented chicken breast, roast pumpkin, black rice, pearl barley, lemon aioli

Fillet of beef, mushroom and smoky bacon ragout, baby carrots, mushroom jus (gf) **+\$5pp**

Scotch fillet mignon, Lyonnaise potato, grilled truss tomato, green beans in pancetta, roast shallot jus (gf)

Roasted lamb rack, fondant potato, ratatouille, rosemary jus (gf) **+\$5pp**

Confit duck leg, parsnip puree, Puy lentil ragout (gf)

Oven baked vegetable lasagna, roasted Roma tomato sauce, rocket salad (gf)

ALL MAIN COURSES SERVED WITH

Mixed leaf salad, honey mustard dressing

Sour dough rolls and butter medallions

SHARED PLATTER*

+ \$5 PER PERSON

Select 2 of above Main Course menu choices to be served as shared platters on each table

DESSERT

Dark chocolate ganache torte, salted caramel sauce and popcorn brittle

Cointreau pannacotta, pistachio praline, blood orange syrup

Lemon and lime curd tart, Italian meringue, passionfruit sauce

Sticky date pudding, macerated dates, butterscotch sauce, double cream

Orange and almond flourless cake, orange butter icing, orange and marmalade syrup (gf)

Cheese platters- Australian regional cheese platter date and walnut bread, muscatel and caramelised figs

Sweet treats platters - Strawberry tart, crème patissiere, ricotta pistachio cannoli, chocolate and salted caramel tart

ALL MEALS INCLUDE

Vittoria coffee, Twinings tea, Haigh's chocolate squares

MENU OPTIONS

Pricing indicated is per person.
Minimum of 20 people may apply.

2 Courses \$52

3 Courses \$70

Choice mains per choice + \$8

Alternate + \$5

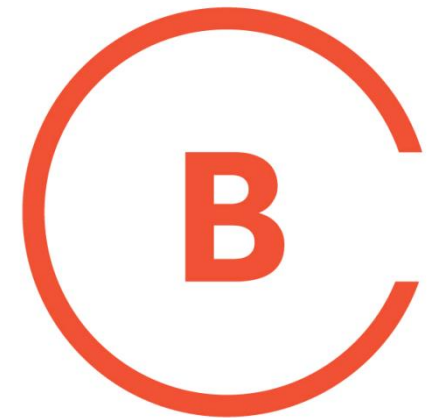
Shared platters (choice of 2) + \$5

PRE-DINNER CANAPÉS

2 canapés for 30 minutes +\$10

CHILDREN'S MEALS - Under 10 years

Meal including beverages \$45



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BEVERAGE PACKAGES

PACKAGE A

Killawarra Pinot Noir Chardonnay	1 hour	\$ 20
Saltram Maker's Table Sauvignon Blanc	2 hours	\$ 25
Saltram Maker's Table Shiraz	3 hours	\$ 30
Coopers Pale Ale, Coopers Clear, Coopers Light , The Hills Cider	4 hours	\$ 35
Soft drinks, orange juice, water	Extra hour	\$ 5

PACKAGE B

Seppelt Salinger NV Pinot Noir Chardonnay	1 hour	\$ 24
Annie's Lane Semillon Sauvignon Blanc	2 hours	\$ 30
Annie's Lane Cabernet Merlot	3 hours	\$ 36
Coopers Pale Ale, Coopers Clear, Coopers Light , The Hills Cider	4 hours	\$ 42
Soft drinks, orange juice, water	Extra hour	\$ 6

PACKAGE C - Please select 1 white and 1 red

Seppelt Salinger NV Pinot Noir Chardonnay	1 hour	\$ 28
Saltram 1859 Chardonnay	2 hour	\$ 35
Saltram Mamre Brook Riesling	3 hour	\$ 42
Penfolds Thomas Hyland Cabernet Sauvignon	4 hour	\$ 49
Wynn's The Gables Cabernet Shiraz	Extra hour	\$ 7

Saltram 1859 Shiraz

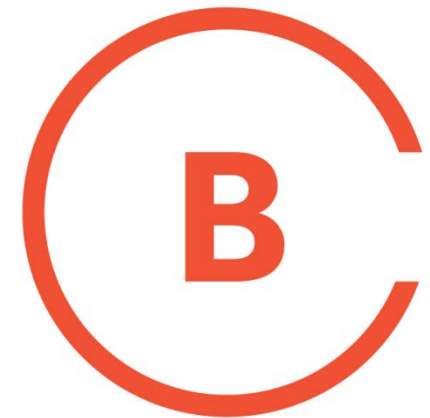
Coopers Pale Ale, Coopers Clear, Coopers Light , The Hills Cider

Soft drinks, orange juice, water

SPIRITS -

Basic	per glass	\$7
Client supplied	per person	\$4

All spirits served after main course only



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EQUIPMENT HIRE & STAFF

Marquee, Pavilions, Flooring, Dance Floors, Lighting and Electrical Equipment are available on request, please ask our staff for further information. All prices are inclusive of GST. 10% Accidental Damage and missing goods surcharge applies

TABLE

Tables, seating and linen	each
Rectangle trestle table x 6ft seats 8	\$15.0
Rectangle trestle table x 8ft seats 10	\$15.0
Round table x 6ft seats 10	\$20.0

SEATING

Round garden white plastic table seats 4	\$15.0
Plastic white garden chairs	\$3.0
Americana white chair	\$10.0

LINEN

Rectangle 72 x 120 white or black tablecloth	\$16.0
Square 90 x 90 white or black tablecloth	\$19.0
Napkin white or black	\$1.2

CROCKERY & CUTLERY - supplied in multiples of 10

Dinner plate white 12"	\$15.0
Dinner plate white 10"	\$10.0
Entrée plate white	\$10.0
Side plate white	\$10.0
Coffee cup and saucer	\$10.0
Knives (butter, entrée, main)	\$8.0
Forks (entrée, main, dessert)	\$8.0
Spoon (soup, dessert, tea)	\$8.0
Salt and pepper shaker white (pair)	\$5.0
Milk jug white (each)	\$5.0
Sugar bowl white (each)	\$5.0

Accidental damage and missing goods 10% surcharge

GLASSES - supplied in multiples of 10

Champagne flute	\$10.0
White wine (hastings)	\$10.0
Red wine (hastings)	\$10.0
Beer/water/juice (hastings)	\$10.0
Spirit (hastings)	\$10.0
Port/sherry (hastings)	\$10.0
Accidental damage and missing goods 10% surcharge	

EQUIPMENT

Bakbar turbo oven	\$220
20 tray convection oven	\$500
Hotbox warmer	\$150
Coolroom	\$300
Coolroom Truck/Van	\$350

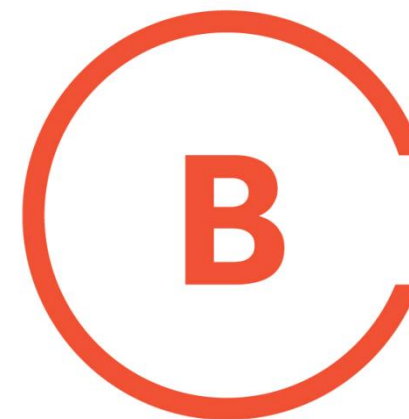
Fuel extra

STAFF

	per hour
Supervisor	\$50
Chef	\$50
Cocktail barman	\$50
Waiter	\$45
Kitchen staff	\$45
Barman	\$45

DELIVERY OF HIRE EQUIPMENT

Metropolitan	POA
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TERMS & CONDITIONS

DEFINITIONS

Blanco, we, us, refers to Blanco Food & Events trading as Blanco Catering. Client, you, guests, hirer refers to the persons, organisation, group or representatives organising or holding an event.

TENTATIVE BOOKINGS

Tentative bookings will be held for 10 working days before being released for resale. Blanco will not take responsibility if booking confirmations or deposits are late and the space has been re-allocated.

BOOKING CONFIRMATION & DEPOSITS

Tentative bookings are to be confirmed by providing to Blanco a duly signed event order plus terms and conditions. To secure your booking a deposit equivalent to \$500 or 15% of the estimated value for the event (whichever is greater), unless otherwise agreed by Blanco in writing, to be received no later than 10 working days after the tentative booking has been made. The booking deposit is to be paid directly to Blanco via EFT, cash, credit card or cheque (Cheque to be made out to "Blanco Catering").

PAYMENT

Blanco may request full or progress payment prior to the event. Payment for any additional charges incurred during the event must be paid at the conclusion of the event. If payment terms are approved by Blanco, full payment for the event, must be received within 7 business days from the date of your event. Payment must be made by EFT, cash, credit card or cheque (Cheques made out to "Blanco Catering").

CREDIT CARD SURCHARGE

All credit card payments are subject to surcharges of 3% for Amex, Diners and JCB cards and 1% for MasterCard, Visa, Bankcard and all other accepted credit cards. Please note that the credit card fees are not refundable.

CANCELLATIONS

Cancellation or part cancellation of an event must be received in writing. In the event of a cancellation, the booking deposit and other monies paid to Blanco may be forfeited. If the booking is cancelled within 60 days of the event, a cancellation fee of 15% of the total estimated value of the event plus 15% of hire equipment if applicable, is payable to Blanco Catering. If cancellation occurs within 14 days or less 50% of all costs are payable.

EVENT ORDER (AGREEMENT)

Blanco will produce an event order (agreement) for each booking. The event order may be updated as required to reflect goods and services required for the event, plus hold additional and relevant information pertaining to the event. The agreement outlines the costs that the client is responsible for paying (in addition to costs incurred as a result of unforeseen acts or requirements per the terms and conditions). The client is responsible for understanding the event order (and terms and conditions). Please feel free to discuss the event order with your Event Coordinator.

MENU SELECTION

Your menu must be finalised no later than 14 days prior to your event.

PRICES

Prices are correct at the time of quotation. Blanco will make all efforts to maintain quoted prices. In the event of fluctuating market conditions, Blanco reserves the right to change the prices solely at its discretion. Prices quoted include GST unless otherwise stated. Blanco will not be held liable for impact to the client or its customers as a result of price changes.

MENU CHANGES & SUBSTITUTION

Blanco reserves the right to change or withdraw any items or services for sale up to and including at the time of the event. We will advise you of any changes that need to be made and endeavour to replace the item with a suitable alternative. Blanco will not be held liable for impact to the client or its customers as a result of menu or service changes.

PLANNED & GUARANTEED NUMBERS

Planned numbers are to be advised at time of booking confirmation. A guaranteed minimum number of guests attending the event are required by no later than 10 working days prior to the event. If there is a reduction greater than 20% from planned to guaranteed numbers, 50% of the variation will be charged.

FINAL NUMBERS

You must confirm the final number of guests for the event no later than 7 full days prior to the event, at which time a further payment is required. Final charges for the event will be based the number of guests attending the event (based on Blanco's count) or the guaranteed minimum number, whichever is greater.

RUN OVER TIME CHARGE

Should your event extend beyond the agreed finish or bump our times, Blanco will charge a fee of \$5.00 per person per hour or part thereof based on the final numbers for the event or \$45 per hour per staff member, or part of, whichever is greater.

MINIMUM SPENDS

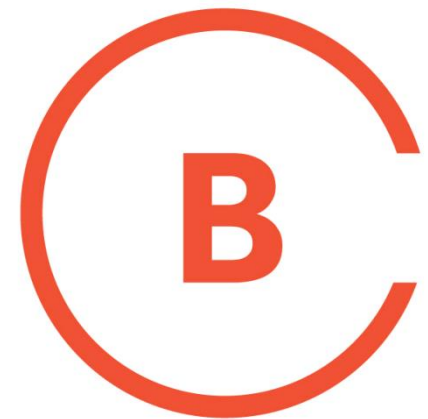
Blanco may impose a minimum spend for events solely at the discretion of Blanco.

PUBLIC HOLIDAYS SURCHARGE

Blanco may impose a surcharge for events on public holidays. The surcharge will be assessed on and event by event basis and solely at the discretion of Blanco.

STAFF ASSISTANCE & LABOUR CHARGES

Some Blanco quotes will include standard set-up and servicing of events. Should there be additional labour or assistance required, Blanco will charge accordingly. Labour will be charged by the hour and may have minimum engagement periods.



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TERMS & CONDITIONS

HIRE EQUIPMENT, BREAKAGES & DELIVERIES

All hire equipment must be returned clean or a cleaning fee will be charged. Any loss, damage or theft to the hired equipment occurring between the time of delivery and pickup will be subject to full replacement value of the goods. The client will be liable for any loss or damage sustained by the client or by any person, firm or corporation supplying the client.

RESPONSIBILITY & DAMAGES

The client shall pay for any damage sustained to hired venues that are caused by the client or the client's invitees, agents or other persons associated with the event. Blanco or its employees and agents shall not be liable for any injury, damage or loss of any nature, however caused (whether as a result of negligence or not) by the client or the client's invitees, agents or other persons associated with the event. Whether before, during or after the event, the client shall indemnify and keep indemnified Blanco against any cost, or demand in respect of such injury, damage or loss.

RECOVERY COSTS

In the event that Blanco incurs any further costs (including legal costs), expenses or disbursements in recovering any debt due by you to Blanco, then you agree to reimburse such costs, expenses and disbursements to Blanco.

DIETARY REQUIREMENTS & FOOD ALLERGIES

Dietary requirements are required 7 days prior to the event. While Blanco make best efforts to cater for dietary requirements and food allergies, Blanco can not guarantee that meals provided are to exact specifications. If dietary requirements and food allergies are of a serious nature, we recommend guests provide their own meals.

PHOTOGRAPHY & EVENT DETAILS

Blanco has the right to use any images taken or acquired, plus reference any event held that Blanco Food & Events services in any manner, for promotional or sales activity. This can occur without the consent of the client or representatives

LAWS & LIABILITY

If Blanco has reason to believe that an event will affect its reputation, security or employees well being it reserves the right to cancel without liability. At no time will Blanco its staff commit any act that is illegal or offensive, nor can any such act breach any statutes, by laws, orders, regulations or other provisions having the force of the law including but not limited to Blanco's liquor licence obligations.

ALCOHOL SERVICE

Responsible service of alcohol: Blanco reserves the right (under the liquor Licensing Act, 1997) to refuse service of alcohol to intoxicated or disorderly patrons. These patrons may also be asked to leave the premises. Through the liquor-licensing Act, Blanco has a duty of care for staff and patrons and we therefore act accordingly. Blanco is not allowed to serve alcohol to minors and therefore reserve the right to request suitable identification.

OCCUPATIONAL HEALTH, SAFETY & WELFARE

It is the responsibility of the client to conform to all related sections of the South Australian Occupational Health, Safety and Welfare Act, 1986.

ACCEPTANCE

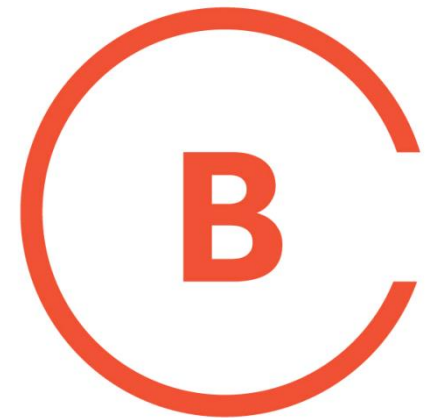
I (print name) _____

of (company) _____

I have read and fully understand and accept the above written conditions and hereby confirm our booking in accordance with the quote provided to me/us by Blanco Catering.

Signed _____

Date _____ Event date _____



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