

# ETIQUETTE CATERING

**The Cammeray Golf Club** invites all members, their guests, neighbors of the area and like-minded folk to experience the new flavors in product and service that the Etiquette Catering team is offering.

**Etiquette** Catering specialises in organic fresh menu choices and home made products. The chefs, management and front of house staff are internationally trained in their craft and look forward to making your function a memorable experience.

**The Balcony** and function room overlooking the golf course is a wonderful place to meet for that special function or corporate event. Take advantage of the view, great bar prices and quality products offered by the club

## Cold Canapés

Mixed Sushi Rolls  
Vegetarian Brushetta  
Mixed savoury tartlets  
Spanish tortilla w/ smoked tomato salsa  
Kumera Frittata w/ Fetta & basil cream  
Roasted Beetroot & Chive cream Filo  
Addiction house Smoked trout, Dill Cream in Filo basket  
Asian duck salad in crisp gow gee shell  
Rare Beef, Horseradish & Chive Toast  
Caramelised Onion & Marinated Fetta Tarts  
Chicken Liver pâté with Cornichon Salsa  
Goat's cheese & capsicum basil toast  
Mini Antipasti Frittata  
Tandoori Chicken on Cucumber Rounds with Coriander  
Pink grapefruit, cashew and toasted coconut in Chinese spoons  
Vietnamese rice paper rolls w/ Peking duck & Saigon dip

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## Hot Canapés

Thai Chicken & Sesame Balls  
Middle Eastern Spiced Fish Goujons with Lemon Tartare

Malaysian Beef satay sticks

Thai chicken satay sticks

Minted Lamb Kefta with Tzatziki

Pumpkin & tomato arancini balls w/ Parmesan

BBQ Pork Steamed Buns

Spinach & ricotta pastizzi

Crispy Polenta Fingers with Olives, Basil & Kasundi

Pizzette w/ tomatoes lemon thyme and Fetta

Crumbed Atlantic salmon cake w/ wasabi cream

Chicken Cranberry & Brie Puffs

Seared salmon bites marinated in wild lime and soy

Mushrooms Stuffed with Cheese & Pesto

Steamed Prawn & Pork Dim Sum with Soy & Chilli Dipping Sauce

Chilli Fetta and crispy pancetta crostini

Red curry fishcake w/ pickled cucumber and lime dipping sauce

Butter Flied king prawns with garlic and lemon butter

Salt and pepper squid with lemon olive oil

Premium Add 1.5

Pan fired scallop w/ ginger & soy in Chinese spoons

Grilled swordfish and salsa Verde on mini toast

Prawn and lemon grass skewers

Bloody Mary oyster shots

Crab and corn coriander fritters w/ wasabi mayo

Tempura sushi salmon wrapped in nori and fried in tempura batter w/ wasabi cream

# ETIQUETTE CATERING

## Dessert canapés

Addiction chocolate and walnut truffles  
Cheery & pistachio nougat  
Wicked caramel fudge  
White chocolate & apricot squares  
Rhubarb & cream fresh tarts  
Lemon meringue tarts  
Raspberry & chocolate cupcakes  
Chocolate dipped strawberries

## Noodle Boxes

The noodle box is a great compliment to the canapés menu to give your guests something more substantial later in the evening

Tempura fish & chips w/ lemon & tartare  
Tandoori chicken fillet & chips w/ tzaiki  
Pad Thai w/ chicken  
Malaysian beef satay on rice  
Butter chicken w/ rice & poppadums  
Penne pasta w/ roasted tomatoes, basil and feta  
Garlic, roasted tomato, basil king prawns on rice  
Japanese miso noodles w/ nori and sesame  
Price from 6.5

## Canapés menu pricing

3 hot 2 cold 19.5

4 hot 3 cold 25.5

5 hot 5 cold 32.5

Any combination available

Minimum 65 people

30-65 pax add \$4 per person

# ETIQUETTE CATERING

## Entrees

Prawn, avocado, smoked tomato timbale w/ basil oil

Organic Pumpkin Soup with Basil Cream

Bruschetta w/ tomato, basil Fetta and marinated olives

Roasted baby beetroot and goats cheese tart w/ balsamic reduction

Thai beef salad w/ pickled cucumber, coriander & lime

Tomato tart with grilled chorizo and lemon thyme oil

Smoked Fish Chowder with Dill & Parmesan Croutes

Baked Ricotta with Lemon Thyme, Oven-dried Tomatoes & Crostini

Spinach, Ricotta & Mushroom Filo with Basil

Kumara Ravioli with Provolone & Nutmeg

Char-grilled Vegetable Roulade with Black Olive Toast

Apple wood Smoked Salmon with Rocket & Lemon Pepper Dressing

Smoked chicken and crispy noodle salad w/ turmeric dressing

Roast Duck Ravioli with Prosciutto & Onion

Moroccan Lamb on wilted spinach and hummus

Beef Carpaccio with Kipflers, Caper & Truffle Oil

# ETIQUETTE CATERING

## Main Courses

Char-grilled Chicken Breast on Italian Orzo Pasta with  
Roasted Aubergine & Basil Oil

Moroccan Lamb shank on Citrus and Herb couscous

Roasted Pork Fillet Marinated in Soy & Ginger on Sweet Potato  
Mash

Salmon coriander and lemon grass Fishcakes on a lime leaf gazpacho

Dill Crusted Ocean Trout with Caper Creamed Potato

Mediterranean Vegetable Stack with Goat's Cheese & Roasted Red Pepper sauce

Poached lamb w/ basil mousse and braised lentils

Crispy skin Fish w Skordalia and parsley salad

Chicken tarragon and pine nut Filo parcels on a wholegrain mustard cream sauce

Balsamic Marinated Field Mushroom with Ricotta and Artichoke Stuffing

Lamb Shank Braised with Red Wine Rosemary and Garlic  
On Baked Creamed Cauliflower

Grilled Beef Eye Fillet on Garlic Desire mash, balsamic onion & Port Reduction

Chicken breast stuffed w/ spinach & thyme cream w/ a mushroom herb risotto

Lavender Lamb Back Strap with Candied Parsnip and Roasted Pumpkin

Deep Sea Cod Fillet Grilled with Herb Panko Crust on a Green Pea Purée

Twice Cooked Duck Breast with Kumera Mash, Plum & Cinnamon Jue

Eye Fillet Beef Wellington w/ mushroom duxell, pate, asparagus and jue

# ETIQUETTE CATERING

## Desserts

Lemon Shortbread Tart

Mixed berry cheesecake w/ cinnamon compote

Apple Frangipan & Almond Tart

Chocolate Profiteroles with Brandy Crème Anglaise

Chocolate & Walnut Truffle Cake with Cherry Coulis

Dark Chocolate mousse w/ addiction biscotti

Grand Manier bread and butter pudding w/ macerated Fruit

White chocolate cheesecake w/ Espresso anglaise

Warm Fig, apple and walnut cake w/ vanilla cream

Star anise and cinnamon poached pears w/ plum custard

Sticky Date Pudding in a coffee cup w. Butterscotch Sauce and double  
cream

Frozen Nougatine Praline with Mint & Strawberry Sauce

Macchiato tart w/ Espresso anglaise

Australian cheese plate with Fig jam and Fresh pear and crisp bread

# ETIQUETTE CATERING

## Dinner / lunch Packages include

4 hours Full waiter service  
Linen tablecloths and settings  
Bread rolls and green salads For the table  
Coffee station

### Formal plated

#### Option 1

Choose 2 entrée 2 main to be served alternate 49.5

#### Option 2

Choose 2 main 2 desserts to be served alternate 49.5

#### Option 3

Choose 2 entrée 2 main 2 desserts to be served alternate 58

#### Option 4

3\* canapés 2 entrée, 2 mains and 2 desserts 68

Minimum numbers Friday and Saturday nights 60 pax

Sunday- Thursday nights 40 pax

Please enquire about midweek discounts

# ETIQUETTE CATERING

## BUFFET MENU

### Cold selection

Leg ham off the bone w/ honey and mustard glaze  
prawn platter w/ wasabi cream

### Choose 3 salads

Baked jacket potato w /sour cream & chives  
Greek salad of olives, Feta, basil, tomato and cucumber  
Rocket & Parmesan w/ sun-dried tomato & balsamic dressing  
Potato & baby spinach w/ garlic seeded mustard dressing  
Mixed leaf w/ balsamic vinaigrette  
Moroccan citrus couscous  
Thai coleslaw w/ red cabbage, toasted sesame and bean shoots  
Caesar w/ bacon and garlic croutons  
Indian spiced lentil  
Spiralle pasta with basil pesto & marinated vegetables  
Brown rice tabouleh w/ herbs, tomato and lemon  
Potato tossed w/ broccoli, beans and pesto  
Sesame ToFu w/ Asian greens, chili & soy  
Middle eastern chickpea w/ roasted pumpkin and spinach  
Roasted root vegetable w/ rosemary, olive oil & garlic

### Hot selection

Spinach & Ricotta lasagne  
Hot roast sirloin w/ mustard crust  
Tandoori chicken w/ yoghurt dressing and coriander  
Roasted herbed potatoes

### Desserts

Baby chocolate & walnut brownies  
Raspberry cheesecake  
Fresh Fruit Platter

### Buffet menu option

Minimum 60 guests

49.5

# ETIQUETTE CATERING

## Addiction Food modern Tapas Menu

Tapas are a wonderful way to enjoy many different Flavours to be shared amongst the table evoking conversation and good times

**To start Mezze plates put around the room with pre dinner drinks**

Mezze plates of Addiction dip's, olives, marinated Fetta with crostini & soundough bread

### **Main Tapas selection to be shared**

Garlic chilli & Parmesan bread  
Warm Spanish tortilla w/ smoked tomato salsa  
Balsamic grilled mushrooms w/ goat's cheese  
Char grilled octopus w/ chilli lime & coriander  
Spiced chicken quesadilla  
Grilled polenta fingers w/ kasundi relish  
Prawns w/ garlic & parsley butter  
Salt & chilli squid  
Moroccan lamb w/ hummus  
Peppered nashi salad w/ rocket & Parmesan

Addiction brownie for the table

Jugs of Sangria available  
From the bar if pre ordered

### **Tapas Menu Option**

Minimum 60 guests

52.50

# ETIQUETTE CATERING

## BREAKFAST MENU OPTIONS

### **Quick start breakfast**

Freshly squeezed orange juice.  
Home baked muffins with preserves.  
Seasonal Fruit platter.  
Coffee and tea.

### **Continental breakfast**

Freshly squeezed orange juice.  
Toasted muesli  
Yoghurt.  
A selection of homemade muffins.  
Seasonal Fruit platter.  
Coffee and tea.

### **Plated breakfast**

Choose one

Fresh Fruit salad w/ berry compote, yoghurt and granola

Eggs benedict served on toasted sourdough with smoked ham, spinach, roast tomato and hollandaise.

Sautéed mushrooms and roast tomatoes on toasted sourdough

Eggs supreme w/ ham, avocado, spinach and smoked tomato salsa on toasted sourdough.

Smoked salmon scramble with pesto, roast tomatoes and doorstep toast

Huervous rancheros w/ spiced scrambled eggs, salsa herbed cheese in a Flour tortilla

Scrambled eggs, bacon, grilled mushrooms, roast tomatoes, and toast.  
Tea, coffee and orange juice included.

# ETIQUETTE CATERING

## **Full buffet breakfast**

Freshly squeezed orange juice.

A selection of cereals.

Toast and pastries with a selection of preserves.

Seasonal Fruit platter.

Stewed Fruits.

Scrambled eggs.

Bacon.

Breakfast sausages.

Grilled tomatoes.

Fried herb potatoes.

Sautéed mushrooms.

Coffee and tea.

## **Minimum 20 pax**

### **Quick start breakfast**

12

Continental

17

### **Plated breakfast**

22

### **Buffet minimum 40 pax**

28

# ETIQUETTE CATERING

## What Our Clients Say

All aspects of the function from planning to execution were handled very professionally. Your company was very accommodating in suiting your delicious menus to varied pallets. I was very relaxed knowing we were in the hands of professionals who paid attention to detail. Many of the guests commented on the quality and freshness of the food. Thank you." - **Chris Jourden**

"We used CGC for a very successful function earlier this year, the food was truly outstanding, wait staff attentive, and all our guests were able to relax and enjoy themselves. I can confidently recommend them to others seeking a complete catering company, and I know that we will be seeking their services again in the future." - **Andrew Woodforth, Vintage Cellars**

"Discovery Travel recently had a client presentation at the Cammeray Golf Club and arranged the function and catering with Graham, everything was a pleasure and the food and service was perfect. It was a very successful evening, we will definitely be planning future events with the golf club." - **Trish Lloyd, Discovery travel**

Thank you for your excellent and courteous service, attention to detail and friendliness shown to us all, I have only received positive feedback with regard to mouth-watering food, service and over all presentation of the evening. - **W L Gore Associates**

Thank you for organising our wedding, Jon and I had awesome night and were so impressed with the "can do" attitude of everyone. I do events for work and don't think i have ever come across a venue and their staff that make everything so easy- so thank you. **Emma Lattin**

# ETIQUETTE CATERING

## Catering Terms & Conditions

Menu packages are based on the following conditions as at 1 Jan 2009.

### **Bookings and Deposit payments**

The prices quoted are guaranteed upon receipt of your confirmation with a deposit of **\$550 or 20%** which ever is the greater of total cost. A deposit is required at time of room hire confirmation. Payments to be direct debited to ***Etiquette Catering BSB 012 352 ACC 478807938*** or by cash. In the event of unforeseen price increases, an alternative menu item may be offered as close to the original as quoted. Your deposit is required to secure the time and date of your function and menus with Etiquette Catering.

### **Cancellation Policy**

In the event of the function being cancelled, the following conditions apply:

- Cancellations must be received in writing or by email.
- 6 months or more: \$100.00 booking fee will be held from deposit to cover administration expenses.
- 2-6 months: full deposit will be forfeited.
- 11 days – 2 months: 50% of the function cost will be applied.
- 7 days or less - 100% of the function cost will apply

### **Payment and Final Numbers**

Final accounts are to be paid *14 days prior to the function date*. Payments to be directed debited to ***Etiquette Catering BSB 012 352 ACC 478807938*** or by cash. The final minimum number to be charged, are to be confirmed 14 days before the function date. Additional guest numbers will be added at the discretion of Etiquette Catering

### **Additional Service Times**

In the event of a function running behind contracted times extra service staff will be charged at \$22.50 per waiter for each additional ½ hour slot over the agreed time allocation.

### **Additional Meals & Costs**

A meal for photographers, entertainers and disc jockeys will be charged at \$25.00 to include a main course or charged as an extra guest to the function upon your request.

Cake Charge: From \$2.50 per person plus waiting charges.

### **Price Variation**

All prices are subject to variation if not under deposit and contract.

### **Indemnity:**

Etiquette Catering uses only the highest quality produce and ingredients including organic eggs, all food is prepared and cooked under the highest hygienic conditions. However, no liability is accepted for any latent defect in any product used by us, or any loss arising there from.

*I have read and agree to the catering conditions:*

\_\_\_\_\_  
Client Name

\_\_\_\_\_  
Function Code

\_\_\_\_\_  
Client Signature

\_\_\_\_\_  
Addiction Food Acceptance

Date: \_\_\_\_/\_\_\_\_/\_\_\_\_

Date: \_\_\_\_/\_\_\_\_/\_\_\_\_