



# Cindy's Function Packages

CUMMINS HOUSE, NOVAR GARDENS, ADELAIDE

Award Winning Catering and Planning by Cindy Westphalen

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I have been operating my business in Adelaide since 1987 and in that time I have remained dedicated to providing high quality service, great tasting food and encompassing value. As a result, Cindy's Classic Gourmet enjoys a wonderful, well-respected reputation, and I have had the pleasure of working with loving, inspiring, generous couples and families, to bring their engagement party, wedding reception, birthday, anniversary or celebration together.

I have also had the honour of working with inspiring South Australian public figures, including being the exclusive caterer for the Lord Mayor's Department, as well as catering functions for the Australian Liberal Party, Prime Minister John Howard and South Australian Premier

John Olsen. Meeting and exceeding the high standards of Australian politicians means that I would be able to please even the most demanding reality TV bride!

However, in reality, brides and grooms only demand someone they can trust and rely upon, as they tell you their dreams, visions and the perfect moments that are important to them. It is then my job to offer my assurances and expertise gained from planning and executing hundreds of wedding celebrations, to choose the best suppliers, smooth out any kinks in the running schedule and share my style and eye for detail to create a uniquely personal look.

I also enjoy opportunities for community involvement, and any chance I have to promote South Australia and local business. I catered the SA Great Campaign for five years am a regular guest speaker at local schools for Australian Business Week, and in March 2015 I was a guest speaker at the Businesswoman of the Year Awards hosted by Enterprising Women Whyalla—having come from growing up in Whyalla myself, to planning weddings and functions around Australia.

I have been voted an Australian Bridal Industry Academy Awards winner by my brides and grooms since 2001, taking out two categories in 2016. In 2015 and 2016 I was so proud to be awarded the National ABIA Designer of Dreams Award as Australia's Number 1 Independent Caterer, and Australia's Number 2 Independent

Caterer in 2017. Cindy's Classic Gourmet is also an accredited tourism business and a finalist in three categories of the 2012 South Australian Tourism Awards. In 2011 I was a finalist in the Telstra Businesswomen's Awards.

I'd love to hear your wedding day dreams, and design your perfect celebration.

Love, *Cindy*

"Dear Cindy, you made planning our reception so easy and were open and willing to accommodate our ideas."

- Laura

"Cindy, 10 years ago you catered our wedding and last weekend you catered my niece's wedding, fabulous as expected,"

- Sandra

"To all the crew at Cindy's Classic Gourmet thank you for making our wedding run so smoothly, without your help planning I don't know what I would have done." - Penny





Cummins House in Novar Gardens was built by Sir John Morphett in 1842, who was one of the founding fathers of Adelaide. Cummins House now offers stunning gardens and perfectly preserved internal and external fixtures and fittings, and a unique and memorable function venue.

While Cummins House is just 20 minutes from the city and less than 10 minutes from Glenelg beach, the house and gardens are so perfectly nestled amongst suburban streets that you feel as though you could be anywhere—surrounded by the luscious tranquil gardens you could be high above Adelaide in the hills or away from the bustle outside of the city, all without the tiresome drive.

It is the gardens of Cummins House which can be the setting for your wedding day, where you can hold both your ceremony and your reception on the grounds. Cummins House is the perfect venue if you have always dreamed of a magical marquee wedding as you can design and style marquees and a wedding layout which suit your personality, your guests and your budget. The extensive lawns can be dotted with chic oversized umbrellas to shade tables or be scattered through a cocktail function, or in cooler weather you can choose a fully walled and lined marquee.

With so many natural and classical inspirations you can plan a modern and stylish wedding celebration in the heart of a historic South Australian landmark, with stunningly beautiful backdrops for your photos.





## CINDY'S SIT DOWN MENUS

### Entrée Choices

Smoked salmon and macadamia nut salad with balsamic and feta dressing  
 Chicken and leek, basil tart with tomato compote  
 Thai chilli lamb topped with roasted almonds and capsicum on a jasmine rice bed  
 Trio of dips with herb pita bread  
 Smoked salmon with prawn caper cream salad leaves and mango dressing

### Main Choices

Fillet of beef roasted with red wine and mushroom sauce  
 Chicken fillet rolled and seasoned with ham, spinach and pine nuts dressed in a light mustard sauce

Chicken fillet with spring onions, white wine and zucchini salsa  
 Rack of lamb, Webber roasted  
 Fillet of beef spooned over with a chunky tomato and black olive salsa

### Dessert Choices

Brandy snap basket filled with ice cream, fresh fruit salad and strawberry caulis  
 Tiramisu  
 Mocha torte with passionfruit sauce and fruit  
 Old fashioned apricot crumble served with ice cream and cream  
 Rich chocolate torte on a passionfruit skirt  
 Apple pie served with Hills farm cream and dusted with icing sugar  
 Lemon cheese cake with King Island cream

### Menu Prices

1 Entrée + 1 Main + 1 Dessert.....\$65.00/person  
 1 Entrée + 2 Main + 1 Dessert.....\$69.00/person  
 2 Entrée + 2 Main + 1 Dessert.....\$79.00/person  
 Cheese Platters.....\$50.00 each  
 Children's Menu.....\$15.00/child

### Inclusions in Sit Down Menu Prices

Grazing table of hot and cold canapés with all menus.  
 All menu items are customisable and interchangeable, and consultation with Cindy for menu tailoring is included.  
 Minimum 50 guests. Smaller functions catered for by request.  
 Main meals served with seasonal vegetables and gourmet salad bowls.  
 Dinner rolls and table butter.  
 Teas, coffee and chocolates.

### Additional Options for Sit Down Menus

Ask about our roving canapés option for entrée.  
 Soups available on request.  
 Add your Wedding Cake to any sit down menu as dessert, served with mixed berries and cream, and save \$1.00 per person from any menu price.  
 Ask about our dessert bar or cheese bar options, BYO spirits, Port, Muscat etc.







## CINDY'S COCKTAIL MENUS

### Cocktail 1, \$35.00/person

A selection of Mediterranean nibbles  
 Chicken and coriander cups  
 Smoked salmon and Neufchatel on rye  
 Sun dried tomato tartlets  
 Spring rolls with sweet chilli sauce  
 Samosas with sweet chilli sauce  
 Crumbed chicken with minted yoghurt dressing  
 Corn and spinach puffs with apricot jam  
 Selection of cocktail pasties/quiches:  
 Chicken and sweet potato  
 Spinach and blue cheese  
 Leg ham and brie  
 Vegetarian

### Cocktail 2, \$40.00/person

A selection of Mediterranean nibbles  
 Smoked salmon and brie on mini toasts  
 Curried chicken and basil tarts  
 Seafood boats  
 Vegetarian bites  
 Samosas with sweet chilli sauce  
 Spring rolls with sweet chilli sauce  
 Thai curry meat balls  
 Selection of cocktail pasties  
 Mini cocktail meat pies  
 Lemon and lime prawn skewers  
 Selection cocktail quiches:  
 Chicken and sweet potato  
 Spinach and blue cheese  
 Leg ham and brie  
 Vegetarian

### Cocktail 3, \$50.00/person

A selection of Mediterranean nibbles  
 Chicken and coriander cups  
 Smoked salmon and Neufchatel on rye  
 Corn and spinach puffs apricot jam  
 Chicken satays with minted yoghurt dressing  
 Thai meat balls  
 Arancini balls  
 Lemon and lime prawn skewers  
 Oyster with salmon roe  
 Selection of assorted pastries  
 Cocktail vegetarian bites  
 Selection cocktail pastries, including vegetarian

### Cocktail 4, \$55.00/person

Smoked salmon and lemon caper dill  
 Chicken, chickpea, feta and mint cups  
 Roast beef rolled in pesto bites  
 Lemon and lime prawn skewers  
 Cocktail sliders  
 Chicken satay with coconut and coriander  
 Meatballs with tomato chutney and basil  
 Thai meatballs with satay sauce  
 Selection cocktail pastries, including vegetarian  
 Rogan josh lamb on jasmine rice with raita  
 Thai chicken, snow peas and noodles  
 Mini tempura whiting with lime aioli



### Cocktail 5, \$65.00/person

Grazing table  
Seafood salad  
Chicken and coriander cups  
Authentic cocktail tomato and basil bruschetta  
Roasted beetroot and feta bruschetta  
Lemon and lime prawns  
Skewered chicken tenders  
Pork belly and apple salad  
Salt and pepper calamari  
Baby whiting with lime aioli  
Beef slider  
Corn and spinach puffs with apricot chutney  
Pumpkin and parmesan arancini balls  
Corn and spinach puffs with fig jam  
Eggplant with sweet harissa and mint  
Artichoke tartlets with parmesan  
Focaccia bread and sundried tomato  
Lemon caper Neufchatel toasts  
Zucchini tarts with horseradish  
Sweet potato and chilli cups  
Stuffed mushrooms  
Tiny pizza bread

### Inclusions in Cocktail Menu Prices

All menu items are customisable and interchangeable, and consultation with Cindy for menu tailoring is included.

Minimum 50 guests. Smaller functions catered for by request.

Children's cocktail menu available by request.

Teas, coffee and chocolates.

### Additional Options for Cocktail Menus

Pre-dinner mini baguettes at \$3.50 each. Fillings:

Sundried tomato and roasted speck

Chicken, coriander and capsicum

Vegetarian

Add your Wedding Cake to any cocktail menu for dessert served with mixed berries and cream, for \$3.50 per person.

Ask about our dessert bar or cheese bar options, BYO spirits, Port, Muscat etc.







## CINDY'S SHARE PLATTER MENUS

### Canapé Choices

Chicken and coriander cups  
Roasted beetroot with Persian feta  
Roasted pumpkin and chickpea  
Smoked salmon Bellini with caper cream  
Arancini balls  
Garlic chicken skewers in Thai-style sauce  
Asparagus, grape tomato and herb quiches  
Fig, herb and fennel salad  
Roasted beetroot, leek, cream cheese and hazelnut tarts  
Eggplant and broad bean cups  
Sundried tomato and roasted speck mini baguettes  
Chicken, coriander and capsicum mini baguettes  
Vegetarian mini baguettes

### Entrée

Chef's selection of grazing platters, vegetarian options available.

### Main Platters

Oven roasted mushrooms stuffed with baby spinach, Bad Sally Balsamic and sundried tomatoes  
Seasoned chicken fillet with baby spinach, sundried tomatoes and roasted pine nuts, dressed in a béarnaise pistachio nut sauce  
Tender fillet of beef and walnut horseradish  
Mini Webber-roasted rack of lamb with mint drizzle  
Moroccan vegetable curry  
Leek and Persian feta tart  
Caramelised onion and stilton tart

### Salad and Sides Platters

Mesculin orange and brie salad  
Moroccan rice  
Pumpkin and potato with mustard cream  
Cocktail potato salad with anchovies and Spanish onion  
Spinach and almond salad with pomegranate dressing  
Rice noodles with roasted almonds, capsicum and coriander dressing  
Smoked Rainbow Trout salad with watercress and roasted nuts

### Menu Prices

Share Platter Menu.....\$70.00/person  
Cheese Platters.....\$50.00 each  
Children's Menu.....\$15.00/child

### Inclusions in Share Platter Menu Prices

Six Canapé choices.  
Entrée of Chef's selection grazing platters.  
Two Main Platter choices.  
Four Salad Platter choices.  
All menu items are customisable and interchangeable, and consultation with Cindy for menu tailoring is included.  
Minimum 50 guests. Smaller functions catered for by request.  
Dinner rolls and table butter.  
Teas, coffee and chocolates.

### Additional Options for Share Platter Menus

Add your Wedding Cake to any share platter menu for dessert served with mixed berries and cream, for \$3.50 per person. Ask about our dessert bar or cheese bar options, BYO spirits, Port, Muscat etc.



wines is produced by boutique McLaren Vale family winery De Lisio Wines.

The wines are made in the premium, signature style of Winemaker Tony De Lisio, to reflect the complexity that has made the Fleurieu Peninsula a world-famous wine region.

Wines include:

‘Bridget Faith’ NV Sparkling Chardonnay Pinot Noir

‘Miss Olivia’ 2016 Semillon Sauvignon Blanc

‘Woodburn’ 2010 Shiraz

## Additions

### Staff

Bar and waiting staff will be charged at \$38 per staff, per hour, as required for the style of event chosen.

### Beverages

You are welcome to provide your own beverages for your function.

The Cindy’s Classic Gourmet range of





## TERMS AND CONDITIONS

1. To secure your date and our services, a non-refundable Booking Fee of \$500 is required to be paid to Cindy's Classic Gourmet with the completed Booking Form.
2. Prices quoted for food are fixed once your menu has been chosen.
3. Prices based on a 10% GST.
4. Cummins House or Cindy's Classic Gourmet are not liable for the cancellation or partial delivery of any product, service or performance if Cummins House or Cindy's Classic Gourmet is prevented or delayed directly or indirectly by any cause outside their reasonable control, whether or not such cause existed or was foreseeable by Cummins House or Cindy's Classic Gourmet or the client at the time of booking (for example, fire or general emergency).
5. Final numbers are required 10 days prior to the function and full payment is requested at the final appointment seven days prior to the function.
6. Minimum spend is 50 people.
7. Photographs of the function, venue, food, guests and clients may be used in Cummins House, Cindy's Classic Gourmet and Wedding Girl App promotions, including online, and on social media.
8. Bar and waiting staff will be charged at \$38 per staff, per hour, as required for the style of the event.
9. Specific dietary needs can be catered for by informing the Cummins House and Cindy's Classic Gourmet team at time of booking. However, Cummins House and Cindy's Classic Gourmet does not guarantee menus will be entirely free from certain ingredients, and cannot be responsible for trace ingredients in packaged items.
10. We understand pets are part of the family, and the inclusion of your pets at your function can be discussed in your appointment.
11. Function celebrations must finish at 11.30 pm with all guests to depart the property before midnight.
12. Vendor meals will be charged to you at \$25 per meal.
13. Responsible service of alcohol as stated in the Liquor Licensing Act 1997 will be adhered to at all times. Alcohol will be consumed in a responsible manner and will not be taken from the premises. No service of alcohol will be given to minors.
14. Neither Cummins House, Cindy's Classic Gourmet, nor its servants or agents or any authorised representative thereof shall be liable or in any way responsible to the client or any of the client's members, employees, agents, invitees, guests or to any other person for any death, injury loss or damage which may be suffered or sustained to any property or by any person whether caused by negligence, default or willful misconduct of Cummins House or Cindy's Classic Gourmet, its officers, servants and agents, or otherwise.
15. The client agrees to indemnify Cummins House and Cindy's Classic Gourmet and keep Cummins House and Cindy's Classic Gourmet indemnified against; any and all liability, loss, claim, action or proceeding arising from loss of life, personal injury or property damage in connection with the use of the venue or of the use of the facilities in and about the venue or in relation to the provision of any services or the performance of the obligations of Cummins House or Cindy's Classic Gourmet under this contract; any or all loss or damage to the property of Cummins House or Cindy's Classic Gourmet resulting from or in connection with the use of the venue or the facilities in and about the venue or the provision of any services or the performance of any obligations of Cummins House or Cindy's Classic Gourmet under this contract.
16. The client accepts full responsibility for any damage caused by guests, employees and sub-contractor and any other attendee whomsoever of the function and hereby undertakes to pay the full repair or replacement costs estimated by Cummins House or Cindy's Classic Gourmet. Cummins House and Cindy's Classic Gourmet do not accept any responsibility for the damage or loss of any property left at the venue prior to, during or after the function.
17. The client shall conduct the function in an orderly manner and in full compliance with all applicable laws. The applicant shall indemnify and keep indemnified Cummins House and Cindy's Classic Gourmet against any and all liability resulting from any breach of any applicable legislations, regulations or laws which may be in force at any time or from time to time whilst the applicant is utilising the venue.

# Booking Form

Cindy's Classic Gourmet  
ABN: 63 048 626 703  
PO Box 285, Blackwood South Australia 5052  
Cindy Westphalen: 08 8278 4448 or 0414 618 433

Cummins House  
23 Sheoak Avenue, Novar Gardens  
South Australia 5040  
Functions Coordinator: 08 8294 1939 or cummins@internode.on.net

Booking Date: .....  
Function Date: .....

## Payment Details

Direct payment to:  
(we do not accept credit cards)

Account Name: Cindy's Classic Gourmet  
Account Number: 1021 7172  
BSB Number: 065 108

Cheques made payable to:  
Cindy's Classic Gourmet

Name/s: .....  
Postal Address: .....  
Home Telephone: .....  
Work Telephone: .....  
Mobile: .....  
Email: .....

I/we understand and agree to the terms and conditions outlined in this document, signed: .....



2011 SOUTH AUSTRALIAN FINALIST