



Corporate Catering

MENUS AND BEVERAGE PACKAGES

Award Winning Catering and Planning by Cindy Westphalen

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Cindy's
CLASSIC GOURMET





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*

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

"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

"Cindy is meticulous in her planning at all times and is often able to offer us advice on the technical details required for the efficient running of the event."

- John Shepherd, SA Great Campaign



CINDY'S CORPORATE SIT DOWN MENU

Canapés

A Chef's selection of hot and cold canapés

Main

Breast of chicken seasoned with sundried tomato, spinach and pine nuts, spooned over with béarnaise sauce

Served with Mediterranean oven roasted vegetables

Mesculin brie and almond salad bowl

Dinner rolls and table butter

Dessert

Chocolate torte served with drunken berries

Corporate Sit Down Menu.....\$67.00/person

Inclusions in Share Platter Menu Price

All menu items are customisable and interchangeable.

Consultation with Cindy for menu tailoring is included.

Minimum 12 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.

One chef and one waiting staff member included.

Additional Options for Share Platter Menu

Soups available on request.

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





CINDY'S CORPORATE 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.

Consultation with Cindy for menu tailoring is included.

Minimum 50 guests. Smaller functions catered for 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





**CINDY'S CORPORATE SHARE
PLATTER MENUS**

Platter 1

- Fillet of smoked trout
- Beef fillet with horseradish cream
- Smoked salmon with caper cream
- Watercress coriander with pistachio salad
- Rough skin potato salad
- Cheese and fruit board

Platter 2

- Thai chicken satays
- Parmesan meatballs
- Selection of cocktail quiches
- Mediterranean Foccacia squares
- Chorizo and olive satays

Platter 3: Vegetarian

- Sundried tomato muffins
- Selection of vegetarian quiches
- Roasted zucchini and eggplant satays
- Roasted pumpkin and leek tarts
- Dips with sesame breadsticks

Platter 4: Cheese and Dried Fruit

- Selection of three cheeses
- Dried fruit
- Water crackers

Platter 5: Cakes and Biscuits

- Mini cakes
- Selection of homemade biscuits
- All platters.....\$57.00 ea

Inclusions in Share Platter Menu Price

All menu items are customisable and interchangeable.

Consultation with Cindy for menu tailoring is included.

Minimum order of four platters.

Additional Options for Share Platter Menu

Baguette and sandwich platters available by request.

Ask about our roving canapés option for entrée.

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

Hire

Cutlery, glasses and crockery can be provided for one-off or recurring meetings or functions. All costs will be quoted to you after your appointment.

Additions

Staff

Additional 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, subject to your choice of partnered venue.

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. Cindy's Classic Gourmet is not liable for the cancellation or partial delivery of any product, service or performance if 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 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 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 Cindy's Classic Gourmet team at time of booking. However, 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. Vendor meals will be charged to you at \$25 per meal.
12. 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.
13. Neither 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 Cindy's Classic Gourmet, its officers, servants and agents, or otherwise.
14. The client agrees to indemnify Cindy's Classic Gourmet and keep 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 Cindy's Classic Gourmet under this contract; any or all loss or damage to the property of 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 Cindy's Classic Gourmet under this contract.
15. 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 Cindy's Classic Gourmet. Cindy's Classic Gourmet does not accept any responsibility for the damage or loss of any property left at the venue prior to, during or after the function.
16. When parking their vehicles, guests and vendors must follow signage and keep to allowable driveways ensuring cars are kept at a safe distance from lawn and marquee areas populated by guests.
17. Smoking areas are designated away from function areas. Cigarette butts must be placed in the receptacles provided.
18. 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 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 Venue Hire

Cindy's Classic Gourmet
ABN: 13 642 724 726
PO Box 285, Blackwood South Australia 5052
Cindy Westphalen: +61 (0) 414 618 433

Booking Date:
Function Date:

Payment Details:
Direct payment to:
Account Name: Cindy's Classic Gourmet
Account Number: 1021 7172
BSB Number: 065 108
Cheques made payable to: Cindy's Classic Gourmet
We do not accept credit cards.

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:



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