

K1 WINERY

KUITPO, ADELAIDE HILLS

FUNCTION PACKS & MENUS



Cindy's
CLASSIC GOURMET

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FUNCTION PACKS & MENUS, K1 WINERY

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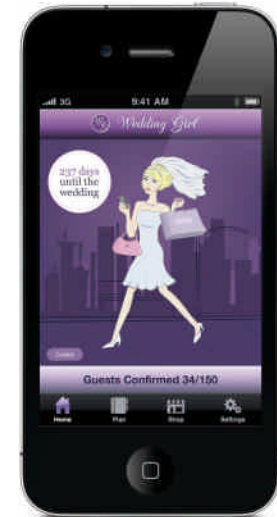
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WHY CHOOSE CINDY'S CLASSIC GOURMET?

Cindy's Classic Gourmet is a dedicated team of award winning Adelaide-based caterers who can cater your **wedding, birthday, corporate function** or **party**, at your home, your chosen private venue, or one of our partnered venues. Lead by the passionate and experienced Cindy Westphalen, Cindy's Classic Gourmet are specialist function caterers, and able to make your dreams a reality – whatever they may be.

During her time in the Adelaide wedding and catering industries, Cindy Westphalen has developed an unmistakable style, which she brings to each and every event planned and catered for by Cindy's Classic Gourmet. Cindy's attention to detail means she surveys your event as if it were her own wedding, celebration or party, because a satisfied customer is Cindy's number one priority.

Cindy and her innovative team are **available at every stage of the planning process** to help with ideas and concepts to perfectly suit your event, your needs, your guests and you!

Since 1987 Cindy's has also been catering to facets of Adelaide's political, sporting, tourism and services communities.

For example, Cindy's has catered for a number of **South Australian ministerial departments**, for **Australian Liberal Party** functions as well as for the **Prime Minister John Howard**.

Cindy's political catering experience also extends to catering functions for John Olsen when he was **Premier of South Australia**, and working with the Lord Mayor of Adelaide for three years as the catering coordinator for the **Lord Mayor's Department ATM**.

Cindy's Classic Gourmet have also been the chosen caterers for the **South Australian Police Force, Transport SA** and won the position as official caterers for the **SA Great Campaign** for five years. Cindy's also catered the **Adelaide Airport Runway Extension official opening**, and the welcome home parade for the **Commonwealth Games athletes**.

The team at Cindy's Classic Gourmet continue to develop their skills and reputation as premier Adelaide caterers, and work with clients across South Australia to plan and cater to special celebrations, private gatherings and corporate events.



Cindy's Classic Gourmet has been recognised at the consumers' choice, **Annual Bridal Industry Awards**, where her many happy brides showed their gratitude by voting Cindy's to the top for five years running.

Cindy's was presented an ABIA Award for Excellence in the categories:

- Independent Caterer, 2011
- Independent Wedding Consultant, 2011
- Finalist Function Coordinator, 2011
- Finalist Special Services, 2011
- Finalist Independent Caterer, 2010
- Finalist Function Coordinator, 2010
- Finalist Special Services, 2010
- Independent Caterer, 2007
- Independent Caterer, 2006
- Special Services, 2005
- Wedding Consultant of the Year, 2004
- Independent Wedding Caterer, 2003
- Independent Wedding Caterer, 2001



2011 SOUTH AUSTRALIAN FINALIST

Cindy Westphalen was also named as a South Australian finalist in the 2011 Telstra Business Women's Awards where her innovation, dedication, passion and experience secured her place as one of the top five businesswomen in the state.



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 bathed with passion fruit 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 served with King Island cream.

Menu Prices:

1 Entrée + 1 Main + 1 Dessert	\$58.00/person
1 Entrée + 2 Main + 1 Dessert	\$64.00/person
2 Entrée + 2 Main + 1 Dessert	\$70.00/person
Cheese Platters	\$47.00 each
Children's Menu	\$22.00/child

Soups available on request.

Inclusions in Sit Down Menu Prices:

Minimum 40 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.

We cater for vegetarians and any special diets.

We can design any menu to suit your time frame and budget.

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.



SIT DOWN MENUS TABLE BUFFET & SET MENUS

Table Buffet Menu:

Canapès

- Chicken and coriander cups.
- Sun dried tomato tarts.
- Roast pumpkin and feta cups.
- Seafood boats.
- Smoked salmon on Neufchatel Hearts

Table Platters

- Chicken fillet roulade seasoned with ham spinach and pine nuts dressed in a béarnaise, pistachio nut sauce.
- Apricot chicken, tender pieces of chicken in apricot brandy and citrus sauce.
- Thai chilli lamb.
- Tender fillet of beef and walnut horseradish.
- Frittatas with chunky salsa and Thai noodle.
- Mesculin Orange and Brie salad.
- Nutty Couscous.
- Chunky potato and mustard cream.

Dessert

- The Wedding Cake served with fresh fruit salad and strawberry Coulis.

Set Menu:

Selection of canapés.

Entrée

Leek and goats cheese tart.
Tomato basil compote.

Main

Fillet of oven roasted beef spooned with roasted mushroom and red wine sauces.

Or

Chicken fillet rolled and seasoned with spinach, sundried tomato and pine nuts, topped with a béarnaise sauce. Served on creamy potato mash.

Brie and almond salad bowls.

Dessert

The Wedding Cake.

Selection of teas, coffee and chocolates.

Menu Prices:

Set Menu	\$62.00/person
Table Buffet	\$62.00/person

Extra costs apply for:

Pre-dinner mini baguettes @ \$2.50 each.
Fillings:
Sundried tomato and roasted speck.
Chicken, coriander and capsicum.
Vegetarian.

Additional cutting of Wedding Cake not used in menu \$2.00 per person.

Bar staff at \$30.00 per staff, per hour.
Waiting staff at \$30.00 per staff, per hour.



COCKTAIL MENUS

Cocktail 1, \$31.00/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, \$34.00/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, \$39.00/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.
Lemon and lime prawn skewers.
Oyster with salmon roe.
Selection of assorted pastries.
Cocktail vegetarian bites.
Selection cocktail quiches:
Chicken and sweet potato
Spinach and blue cheese
Leg ham and brie
Vegetarian

Cocktail 4, \$46.00/person:

Smoked salmon and lemon caper dill.
Chicken, chickpea, feta and mint cups.
Roast beef rolled in pesto bites.
Lemon and lime prawn skewers.

Shot glass oysters with salmon roe.
Chicken satay with coconut and coriander.
Meatballs with tomato chutney and basil.
Thai meatballs with satay sauce.
Selection cocktail quiches:
Chicken and sweet potato
Spinach and blue cheese
Leg ham and brie
Vegetarian
Taste in a box, served in small dishes with splayd:
Rogan josh lamb on jasmine rice with raita.
Thai chicken, snow peas and noodles.
Mini tempura whiting with aioli and shoe string fries.

Cocktail 5 Vegetarian, \$31.00/person:

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.



COCKTAIL MENU INCLUSIONS & EXTRAS

Inclusions in Cocktail Menu Prices:

Selection of teas, coffee and chocolates.

Children's menu available on request.

Minimum 40 guests. Smaller functions catered for by request.

Extra costs apply for:

Pre-dinner mini baguettes @ \$2.50 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 \$2.50 per person .

Additional cutting of Wedding Cake not used in menu \$2.00 per person.

Bar staff at \$30.00 per staff, per hour.

Waiting staff at \$30.00 per staff, per hour.



BEVERAGE PACKAGES

Silver Package Wines

\$95.00 per head, 5 hour duration

For the venue and a choice of five wines from the below:

Hand Crafted Sparkling Salmon NV
Hand Crafted Sparkling Red NV
K1 by Geoff Hardy Sauvignon Blanc
K1 by Geoff Hardy Arneis
K1 by Geoff Hardy Semillon Viognier
K1 by Geoff Hardy Cabernet Tempranillo
K1 by Geoff Hardy 'Silver Label' Shiraz

Gold Package Wines

\$115 per head, 5 hour duration

For the venue and a choice of any of the above or below wines and wines will be served in Riedel glasses:

K1 by Geoff Hardy Riesling Gewurztraminer
K1 by Geoff Hardy Chardonnay
K1 by Geoff Hardy Pinot Noir
K1 by Geoff Hardy Merlot
K1 by Geoff Hardy Shiraz
K1 by Geoff Hardy Cabernet Sauvignon

Beverage Package Conditions and Inclusions

Minimum charge is \$7,000.00

A surcharge of \$15.00 per head (Silver) and \$20 per head (Gold) will apply for each hour over the 5 hour period

Gold and silver packages include tea and coffee, soft drinks and orange juice

Gold and silver packages include Pale Ale beer, and allow for two bottles per head



CONFIRMATION FORM

Cindy's Classic Gourmet

ABN: 63 048 626 703
PO Box 285, Blackwood SA 5052
Phone Cindy: 0414 618 433

K1 Winery, Tynan Road, Kuitpo

Fiona Hardy
Phone: 08 8383 6027
Mobile: 0417 084 861
fiona@k1.com.au

Booking Conditions

To confirm a booking, a deposit of \$500.00 is required to Cindy's Classic Gourmet with the completed confirmation form.

Prices quoted for food are fixed once your menu has been chosen.

In the event of a cancellation, your deposit is non-refundable.

Final numbers are required 10 days prior to the function and full payment is requested at the final appointment, five days prior to the function.

Booking date:

Function date:

Payment options:

(We do not accept credit cards)

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.

Names:

Bride & Groom (if applicable):

Postal address:

Home phone:.....

Work phone:

Mobile:

Email:.....

Fax:

We understand the terms and conditions outlined in this document.

Signatures:.....

