

Parri Estate Winery McLaren Vale



Cindy's Classic Gourmet



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Cindy's Classic Gourmet has developed a style and trademark for attention to detail. The team at Cindy's is aware of the importance of customer satisfaction and is available to help with ideas and concepts for your day.

Cindy's Classic Gourmet has catered for many South Australian events:

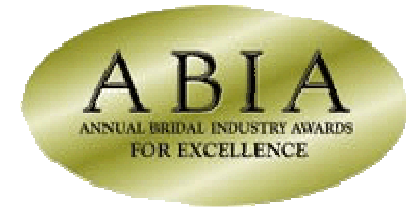
The Hon. John Howard, Prime Minister of Australia
The Hon. John Olsen, Premier of South Australia
The SA Police Force
Transport SA
Official caterer for SA Great Campaign (5 years)
Catering coordinator for Lord Mayors Department ATM (3 years)
Special events catering (current)
Corporate clientele (current)
Adelaide Airport Runway Extension 1998
Welcome home parade, Commonwealth Games athletes, 1998
Australian Liberal Party
South Australian Ministerial Departments

Cindy's Classic Gourmet has operated in South Australia for the past 18 years and is proud to be South Australian and strives for excellence in customer service.

Cindy's Classic Gourmet is available for:

Corporate catering
Product launch
Birthdays
Anniversaries
Bereavements
Christmas

Cindy's Classic Gourmet



Award Winning Caterers
ABIA

2001 Independent Wedding Caterer
2003 Independent Wedding Caterer
2004 Wedding Consultant of the Year
2005 Special Wedding Services
2006 Independent Wedding Caterer
2007 Independent Wedding Caterer

Entrée

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 & 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

Fillet of beef roasted with red wine and mushroom sauce

Chicken fillet rolled & seasoned with ham, spinach & 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

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	\$55 p/p
2 Entrée + 2 Main + 1 Dessert	\$70 p/p
Individual Table Buffet	\$55 p/p
Cheese Platters	\$45 each

Soups available on request
Children's menu available on request

Included in sit down menu price:

Waiting staff included in all menus
Minimum 50 guests
Smaller functions catered for by request

Main meals served with seasonal vegetables
gourmet salad bowls

Dinner roll and table butter

Teas, coffee and chocolates

We cater for vegetarians and any special diets

We can design any menu to suit your requested budget

Cindy's Classic Gourmet

Individual Table Buffet

Canapés

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

Mescaline Orange and Brie salad

Nutty Cous cous

Chunky potato and mustard cream

"The Wedding Cake" served with fresh fruit salad and strawberry coulis

Set Menu \$55 p/p

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 nut 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

Extras costs for sit down menus if required:

Pre dinner Mini Baguettes @ \$2.50 each
Fillings - sundried tomato and roasted speck
- chicken and coriander capsicum
- vegetarian

Add your Wedding cake to any menu for dessert served with mixed berries and cream, save \$1.50 per person from any menu price

Additional cutting of Wedding Cake not used in menu \$3.00 per person

Cindy's Classic Gourmet

Cocktail 1 \$30 p/p

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
Selection cocktail quiches

- Chicken and sweet potato
- Spinach and blue cheese
- Leg ham and brie
- Vegetarian

Cocktail 3 \$38 p/p

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 5 Vegetarian \$30 p/p

Corn and spinach puffs with fig jam
Eggplant with sweet harissa and mint
Sweet potato and chilli cups
Artichoke tartlets with Parmesan
Foccacia bread and sundried tomato
Stuffed mushroom
Lemon caper Neufchatel toasts
Zucchini tarts with horseradish
Tiny pizza bread

Cocktail 2 \$33 p/p

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 4 \$42 p/p

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:
Rogan josh lamb on jasmine rice with raita
Thai chicken, snow peas and noodles
Mini tempura whiting with aioli and shoe string fries

*These are served in small dishes with splayd

Included in cocktail menu price:

Selection of teas, coffee and chocolates

Children's menu available on request

Waiting staff included in all menus
Minimum 50 guests
Smaller functions catered for by request

Extra costs for cocktail menus if required:

Pre dinner Mini Baguettes @ \$2.50 each
Fillings - sundried tomato and roasted speck
- chicken and coriander capsicum
- vegetarian

Add your Wedding cake to any menu for dessert served with mixed berries and cream, \$3.50 p/p

Additional cutting of Wedding Cake not used in menu \$3.00 per person

Cindy's Classic Gourmet

Confirmation Form - Parri Estate Winery

Cindy's Classic Gourmet
 ABN 63 048 626 703
 P.O. Box 285 Blackwood S.A. 5052
 Ph: 0414 618 433 or 0422 141 513

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

Payment Options:

EFT Payment
 BSB Number 065 108
 Account Number 1021 7172

Cheques made payable to Cindy's Classic Gourmet

We do not accept credit cards

Names: Bride and Groom				
Postal Address				
Contact Details	Ph Home		Ph Work	
	Ph mobile		Fax	
	Email			
We understand the terms and conditions outlined in this document.				
Signature/s				

Thank you for booking your wedding with Cindy's Classic Gourmet

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.
 Prices valid until December 2010.

Final numbers are required 10 days prior to the function and full payment is requested at the final appointment, 5 days prior to the function.

Parri Estate Venue Hire \$1200.00
Maximum seated guests 90
Maximum cocktail guests 120

Cindy's Classic Gourmet

Silver Package

\$36.00 per person for a 4 hour period

\$40.00 per person for a 5 hour period

Soft drink, orange juice

Beer, choose one of the following: Coopers Pale, VB, West End Draught or Carlton Draught

And one light beer, Coopers Pale, Hahn Light or similar

Sparkling Pinot/Chardonnay

Two Parri Estate white wines of your choice

Two Parri Estate red wines of your choice, excluding the Pangkarra range and Pinot Noir

Gold Package

\$38.00 per person for a 4 hour period

\$45.00 per person for a 5 hour period

Soft drink, orange juice

Beer, choose one of the following: Coopers Pale, VB, West End Draught or Carlton Draught

And one light beer, Coopers Pale, Hahn Light or similar

Sparkling Pinot/Chardonnay

Two Parri Estate white wines of your choice

Two Parri Estate red wines of your choice, including the Pangkarra range

Wine List

Sparkling

- 2007 Sparkling Pinot Noir Chardonnay

White Wines

- 2008 Sauvignon blanc.
- 2008 Southcote sauvignon blanc, Semillon, viognier.
- 2007 Viognier Chardonnay.
- 2006 Pangkarra Chardonnay.

Red Wines

- 2007 Pinot Noir.
- 2005 Southcote Cabernet Shiraz.
- 2005 Shiraz Viognier. 2006 Cabernet Sauvignon.
- 2004 Pangkarra Cabernet Sauvignon.
- 2005 Pangkarra Grenache.
- 2005 Pangkarra Shiraz



Beverage Packages

Parri Estate

Terms and conditions available at
Parri Estate

Contact John Phillips
Mob: 0407 747 132

Cindy's Classic Gourmet