

CORPORATE EVENTS AND FUNCTIONS

YOUR CORPORATE VENUE

FUNCTION PACKS & MENUS



Cindy's
CLASSIC GOURMET

Cindy Westphalen Managing Director

Phone: 0414 618 433

cindy@cindysclassicgourmet.com.au

FUNCTION PACKS & MENUS, YOUR CORPORATE VENUE

Why Choose Cindy's Classic Gourmet?..... p. 3

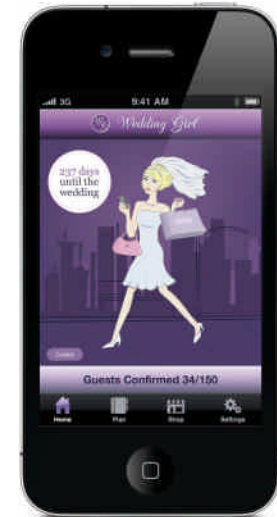
Set Menus p. 4

Cocktail Menus.....pp. 5-6

Sweet & Savoury Platters..... p. 7

Beverage Packages..... p. 8

Confirmation Form..... p. 9



Find us on the
Wedding Girl app



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.



SET MENUS

Two course menu, \$65.00/person:

Canapés:

Selection of 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.

Platters served to table, \$50.00/person:

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.

Inclusions in set menus:

Minimum 12 people.

One chef and one waiting staff member included. To add an additional staff member is charged at \$35.00 per hour for a minimum of two hours.

Cutlery, glasses and crockery can be provided for one-off or recurring meetings or functions, POA.

Partnered Hire Packages

Cindy's Classic Gourmet is partnered with premier South Australian hire companies so that we can also cater to your marquee, cutlery, crockery needs and more. Contact Cindy for more information.



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 a celebration cake to any cocktail menu for dessert served with mixed berries and cream, for \$2.50 per person.

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

Bar staff at \$30.00 per staff, per hour, minimum two hours.

Waiting staff at \$30.00 per staff, per hour, minimum two hours.

Partnered Hire Packages

Cindy's Classic Gourmet is partnered with premier South Australian hire companies so that we can also cater to your marquee, cutlery, crockery needs and more. Contact Cindy for more information.



PLATTERS SWEET & SAVOURY

Platter 1:

Thai chicken satays.

Parmesan meatballs.

Selection of cocktail quiches.

Mediterranean Focaccia squares.

Chorizo and olive satays.

Platter 2, vegetarian:

Sundried tomato muffins.

Selection of vegetarian quiches.

Roasted zucchini and eggplant satays.

Roasted pumpkin and leek tarts.

Dips with sesame breadsticks.

Platter 3, cheese and dried fruit:

Selection of three cheeses.

Dried fruit.

Water crackers.

Platter 4, cakes and biscuits:

Mini cakes.

Selection of homemade biscuits.

All platters.....\$55.00 ea.

Minimum order of four platters.

Baguette and sandwich platters available on request.

Platters can be tailored to cater for vegans, vegetarians and celiacs.



BEVERAGE PACKAGES

Following are suggested beverage packages and partnered wineries whom you can contact directly to organise supply for your function:

Kersbrook Hill Wines

Karen Pchetiuk
0422 944 565
karen@kersbrookhill.com.au

Classic Package

\$28.00 per person, 5 1/2 hour duration

Kersbrook Hill Single Vintage Cuvee
Stiletto Sparkling Tickle Moscato
Stiletto 2009 Sauvignon Blanc
Kersbrook Hill 2008 Shiraz

Premium Package

\$30.00 per person, 5 1/2 hour duration

Kersbrook Hill Single Vintage Cuvee
Kersbrook Hill 209 Riesling Stiletto
Stiletto 2009 Sauvignon Blanc
Kersbrook Hill 2006 Shiraz

Elegance Package

\$32.00 per person, 5 1/2 hour duration

Kersbrook Hill Single Vintage Cuvee
Kersbrook Hill Riesling (select vintage 2007, 2008, 2009 or 2010)
Kersbrook Hill Shiraz (select vintage 2005, 2006, 2007 or 2008)

Rosemount Wines

Contact Rosemount Wines directly to organise and tailor a beverage package:

Alison Quirk
08 8323 6220
alison.quirk@rosemountestate.com.au

Bird in Hand Winery

Contact Bird in Hand directly to organise and tailor a beverage package:

Justin Nugent
08 8389 9488
info@birdinhand.com.au

De Lisio Wines

Contact De Lisio Wines directly to organise and tailor a beverage package:

Krystina De Lisio
0416 239 551
anthonydelisio@bigpond.com

Or you can purchase your own drinks and supply them to the venue. We recommend:

Vintage Cellars
9 Russell Street Belair
08 8278 5222

Bar staff are required at \$30 per staff, per hour.



CONFIRMATION FORM

Cindy's Classic Gourmet

ABN: 63 048 626 703

PO Box 285, Blackwood SA 5052

Phone Cindy: 0414 618 433

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:

Postal address:

.....

Home phone:.....

Work phone:

Mobile:

Email:.....

Fax:

We understand the terms and conditions outlined in this document.

Signatures:.....

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.

