

# MARQUEE FUNCTIONS

YOUR PRIVATE VENUE

FUNCTION PACKS & MENUS



*Cindy's*  
CLASSIC GOURMET

Cindy Westphalen Managing Director

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# FUNCTION PACKS & MENUS, MARQUEE FUNCTIONS

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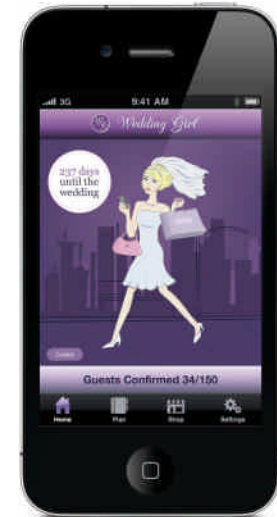
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# WHY CHOOSE CINDY'S CLASSIC GOURMET?

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 | \$60.00/person |
| 1 Entrée + 2 Main + 1 Dessert | \$66.00/person |
| 2 Entrée + 2 Main + 1 Dessert | \$75.00/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.

## 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 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.

## **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.



# 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: .....

Bride & Groom (if applicable): .....

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.

