



K A T E R I N G

Katering @ The Clubhouse NBSLSC

Thank you for your enquiry – Katering would be delighted to assist with your special event.

Katering believes that each celebration should be unique. So let us help you make your celebration unique and special.

First and foremost Katering is a Bespoke Caterer, specialising in attention to detail. We can help with as little or as much as you need; from invitations to driving you home after the event. Having organised events for the last 25+ years we have a wealth of knowledge and great suppliers we work with.

Katering has been working with and sponsoring the North Bondi Surf Life Saving Club for over 5 years, from Club Nippers nights to Gala Corporate affairs.

Clubhouse Venue Details

- As the preferred cater of the Clubhouse should you wish to choose us the \$500 fee to use the kitchen will be waived
- Cocktail up to 260 guests
- Seated up to 180 guests
- Beverages to be discussed with the Club however Katering can provide staff to do tray and top up service
- Beverage packages from NBSLSC includes the cost of glassware



PO Box 515 Surry Hills NSW 2010 Australia
Tel. 02 9319 2700 Fax. 02 9319 2722 Email. info@katering.com.au

katering.com.au

ABN. 43 068 984 958



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To help your event come to life Katering can assist with the following;

- Styling
- Event Management
- Entertainment
- Décor & Theming
- Staffing
- A Special Cocktail

Katering Sample Menus (please ask for our season menus)

Cocktail Party - Canapes

- Fresh King Prawns tossed in a chilli and mint dressing
- Smoked salmon served on a dill blini with horseradish, crème fraiche and pickled cucumber
- Chicken, herb and celery ribbon sandwiches
- Lamb and rosemary pies
- Mini Yorkshire puddings with caramelised onions and rare roasted beef fillet
- Shiitake Mushroom Dumplings with Chilli Jam
- Haloumi skewers with chilli, mint, olive oil and lemon
- Tartlet of warm mushroom with sherry vinaigrette and Persian fetta

Something Substantial

- Wholemeal Sourdough Steak sandwiches with rocket, aioli, caramelised onions served on a board with thick cut chips

Cost of the above is from \$48.00 per person based on a minimum of 50 guests.

Seated Event - Individually plated

Entrée

- Confit Salmon Fillet with celeriac and apple remoulade
- Accompanied with warm bread rolls and butter

Main

- Eye fillets of beef with truss tomatoes, baby onions and deep fried parsley in red wine jus

Dessert

- Chocolate Tartlet with berry Coulis and vanilla bean ice cream
- Freshly brewed coffee and tea and petit fours

Cost of the above is from \$85.00 per person based on a minimum of 50 guests.

All prices above are subject to 10% GST

Note the above prices does not include additional fee; staffing, hire etc

We believe all events and parties are different so please contact us directly 9319 2700 or info@katering.com.au with more details and we can prepare a competitive quote.

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