
cargo
casual
Menu

# Exceptional catering, thoughtful hospitality


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Contact Us





# How To Order

Let's keep it simple...

Just email us at cargocasual@cargocateringco.com.au

# How We Work

We like to be upfront and honest about how much things will cost. No surprises here! Some our items have minimum order requirements, options to upgrade or additional surcharges. All the information you need will be in the product information key below the item description.

# What We Include

All our offerings are served differently. See the product information key for a description of how the item is served. If there is an option to upgrade or alter the service style then that information and the cost will be contained in the product key.

# Dietaries

Catering for everyone can be tricky these days - but we make it easy!
Our menu is designed to accomodate many of the common dietary requirement including vegetarian, vegan, gluten free and halal.
For those more complex requirements we offer individual dietary meals available for purchase. See page 17 & 18 for more info.

FYI - gf = gluten free, v = vegetarian, vg = vegan, h = halal



# Breakfast + Morning Tea

## Morning Tea Buffet -$16pp

ALL ITEMS BELOW ARE INCLUDED

- Mini ham and cheese croissant (option to swap for cheese and tomato V, H)
- Mini smoked salmon bagel bites (H) (option to swap for herb cream cheese and tomato V, H)
- Smashed avo toast w chilli, mint & lemon (VG, H) (option to swap for gluten free VG, GF, H)
- Seasonal fruit plates - one for every 30 persons (GF, VG, H)
- House made granola, fresh fruit and yogurt pots (GF, VG, H)
- Friands, seasonal flavours (GF, V, H)
- Savoury muffins (GF, V, H)
- Banana bread (DF) with whipped maple butter (V, H)

## Breakfast Burrito - $16pp

Bacon, egg, hash brown, tomato relish, and cheese wrapped in a  soft tortilla

Minimum order: 30 persons
Items per person: 3
Add items: $5 per item
Plating style: boxed in bio packaging
Upgrade plating style: styled table with platters - $3 per person
Inclusions: napkins, small paper plates, bio-cutlery
Delivery fee: yes
Collection fee: no, unless upgrading to platters
Wait staff required: no



# Lunch + Afternoon Tea Buffets

## Sweet & Savoury Bites Buffet

ALL ITEMS BELOW ARE INCLUDED
- Assorted point sandwiches (2 flavours)
- Pumpkin, spinach & chickpea pastry (VG, H)
- Pork & fennel sausage rolls
- Three cheese & herb tartlet (V, GF, H)
- Seasonal fruit plates - one for every 30 persons (VG, GF, H)
- Brownies - Belgian chocolate and peanut butter (V, H)
- Lemon Polenta cake (GF, V, H)
- Assorted raw sweet treats (VG, GF, H)

Price: $20 per person
Minimum order: 30 persons
Items per person: 4
Add items: $5 per item
Plating style: boxed in bio packaging
Upgrade plating style: styled table with platters - $2 per person
Inclusions: napkins, small paper plates, bio-cutlery
Delivery fee: yes
Collection fee: only if upgrading to styled table
Service fee: no
Wait staff Required: no

## Salads & Sides Buffet

- Garlic and thyme roasted chicken (H)
- Spinach, leek and feta quiche (V, H)
- Beetroot & basil arancini w truffle aioli (VG, GF, H)
- 3 x Large gourmet salads (all H, one GF, one VG)

Price: $20 per person
Minimum order: 40 persons
Items per person: 1 plate
Plating style: chafing dishes and platters
Inclusions: napkins, large paper plates, bio-cutlery
Delivery fee: yes
Collection fee: yes
Service fee: no
Wait staff Required: no, but available if you would like the lunch serviced.

## Afternoon Tea Buffet

ALL ITEMS BELOW ARE INCLUDED
- Pork and fennel sausage rolls (option to swap for vegetarian option V, H)
- Three cheese & herb tartlet (GF, V, H)
- Tomato and olive tapenade with garlic crostini (VG, H)
- Beetroot and basil arancini with truffle aioli (VG, GF, H)
- Cheese platter - one for every 30 (V, H) (GF option available)
- Assorted raw sweet treats (VG, GF, H)
- Lemon Coconut Slice (V, H)
- Friands, seasonal flavours (GF, V, H)

Price: $16 per person
Minimum order: 30 persons
Items per person: 3
Add items: $5 per item
Plating style: boxed in bio packaging
Upgrade plating style: Styled table with platters - $2 per person
Inclusions: napkins, small paper plates, bio-cutlery
Delivery fee: yes
Collection fee: only if upgrading to styled table
Service fee: no
Wait staff Required: no



# Individual Lunch Boxes

Everything you need, individually packaged,
perfect for spoiling your crew!

- Gourmet wrap
- Side salad
- Sweet treat
- Local juice / sparkling water / soft drink

Price: $26 per person
Minimum Order: 20 persons
Items per person: 1 box
Plating style: boxed in bio packaging
Inclusions: napkins, wooden cutlery
Dietaries: gluten free available on request. $2 surcharge
Delivery fee: yes

# Gourmet Wraps and Roll Box

Assorted seasonal fillings on a artisan locally baked roll.

Price: $14 per roll
Minimum Order: 30 rolls - three different fillings provided
Plating style: boxed in bio packaging
Inclusions: napkins
Dietaries: gluten free, vegetarian, vegan, halal available
on request. $2, surcharge
Delivery fee: yes

# Healthy Lunch Bowls

Mexican
- chipotle roasted chicken or portebello mushroom for vegetarians/vegans
- dirty rice and beans
- fresh cut slaw
- lime crema
- power seed mix

Japanese
- teriyaki chicken or teriyaki tofu for vegetarians/vegans
- edamame rice
- fresh cut slaw
- sesame sriracha mayo
- power seed mix

Indian
- tandoori chicken or spiced potato cakes for vegetarians/vegans
- spiced chickpeas and brown rice
- fresh cut slaw
- mint and coconut yoghurt chutney
- power seed mix

*All bowls are GF and DF. Each menu selection has a vegetarian/vegan option for you to nominate how many you would like.

Italian
- garlic thyme roasted chicken or felafel for vegetarians/vegans
- brown rice and quinoa
- fresh cut slaw
- green goddess dressing
- power seed mix

To order: Choose your favourite cuisine and nominate how many vegetarian/vegan meals you need.

Price: $22 per person - includes bottle of Mountain Fresh Juice or Sparkling Water
Minimum Order: 20 bowls
One menu selection per: 40 bowls
Items per person: 1 individual bowl
Plating style: boxed in bio packaging
Inclusions: napkins, wooden cutlery
Delivery fee: yes
Collection fee: no
Service fee: no
Wait staff Required: no

# Share Boxes

## Morning Tea Box
- Mini ham and cheese croissants x 5 (option to swap for cheese and tomato V, H)
- Savoury mini muffins (GF, H) x 5
- Freshly baked friands (GF, H) x5
- Banana bread with whipped maple butter (V, H) x5

Price $110, Serves: 20 items,

## Point Sandwich Box
- selection of three gourmet fillings

1 VG option included. GF (add $10) and halal available on request.
Price: $110. Serves: 44 points

## Savoury Box
- Pork and fennel sausage rolls x5
- Three cheese and herb tartlets (V, GF, H) x6
- Pumpkin and spinach sausage rolls (VG, H) x5
- butter chicken pies x4

Price: $110, Serves: 20 items,

## Seasonal Fruit Box
Price $110, Serves: 10-20 people,

## Seasonal Salad Box
Price $80, Serves: 10-20 people (veg)

## Individual Grazing Boxes
- Cheese, dried fruit, crackers (V, H)

Price: $14 each, Serves: 1 person, Minimum order: 25 boxes

## Cheese Box
- Three cheeses, quince paste, grapes, nuts, dried fruit, crackers

Price: $110, Serves: 8-10
GF option available - add $5.

## Cold Roll Box
- Smoked tofu and red cabbage (GF, VG)
- Sesame chicken and mint (GF)
- Peanut lime dipping sauce

Price $110, Serves: 20 items,
Full vegetarian/vegan option available

## Three Dips Box
- Three dips, crudité and ciabatta and lavosh crackers

Price: $95, Serves: 10,
gf option available - add $5

## Antipasto Box
- Hummus, charcuterie, tomato and prosciutto skewers, antipasto mix, balsamic and olive oil, ciabatta

Price: $110, Serves: 8- 10 people
Option to swap skewers for vegetarian, GF option available - add $5.

## Sweets Box
- Belgium chocolate brownies (V, H) x5
- Lemon polenta cake (GF, H) x5
- Assorted raw treats (GF, VG, H) x5
- Lemon Coconut Slice (V, H) x5

Price: $110, Serves: 20 items,

## Scone Box
-freshly baked scones topped with strawberry jam and cream.

Price: $90 Serves: 20 items

## ALL SHARE BOXES
Minimum Order: 3 boxes
Plating style: boxed in bio packaging
Upgrade plating style: platter $5 per box
Inclusions: napkins and wooden serving tools
Delivery fee: yes
Collection fee: only if upgrading to platters
Service fee: no
Wait staff required: no



# Boxed Finger Food

These items are designed to be served room temperature. We can deliver before your event for you to serve when suits you.  The boxes can be displayed buffet style or transferred to platters and handed around canapé style. This option can save you the expense of an after hour delivery fees and chefs working onsite.

- Chipotle prawn with avocado & lime mousse (GF, H) - 40 items per box, $180
- Individual three cheese & herb tartlets (V, GF, H) - 44 items per box, $200
- Calabrese prosciutto, basil and tomato skewers (GF) - 40 items per box, $180
- Hot smoked salmon and pink peppercorn rillette on buckwheat blini (H) - 48 items per box - $215
- Chicken karaage, black sesame and spicy mayo nori roll (H)- 32 items per box. $144
- Tempura shitake, black sesame and spicy mayo nori roll (VG, H) - 32 items per box. $144
- Zucchini, corn & dill fritters w lemon aioli (VG, GF, H) - 40 items per box. $180
- Smoked beef, caramelised onion Crème fraîche on heirloom beetroot crostini (H) - 35 items per box. $160
-Chicken, truffle and pecorino brioche rolls (H) - 32 items per box. $145
- Sesame miso crumbed chicken skewers with gomadare and tagarogashi (GF, DF, H) - 30 items per box. $140
- Kris Lloyd buffalo fetta and confit tomato tart (V, H) - 44 items per box. $200
-Tom Yum prawn and kaffir lime vol au vent (DF, H) - 70 items per box. $200
-Avocado, lime, confit tomato and cucumber tartlet. (VG, H) - 34 items per box. $155

Minimum Order: 3 boxes
Plating style: Boxed in bio packaging
Plating Upgrade Option: serve everything on beautiful ceramic platters: $5 per box
Inclusions: napkins
Delivery fee: yes
Collection fee: only if upgrading to ceramic platters
Service fee: no
Wait staff Required: no

# Hot Buffets (Lunch or Dinner)

## Indian Menu

- Charred tandoori chicken thigh with crushed potatoes (GF, H)
- Red lentil, eggplant, coconut & curry leaf dhal (VG, GF, H)
- Basmati & saffron rice pilaf (VG, GF, H)
- Turmeric & cucumber raita (GF, H)
- Kachumber salad with Indian tomato, lime and mint salad (VG, GF, H)
- Poppadoms & green chilli chutney (VG, GF, H)

## Thai Menu

- Chicken panang curry with kaffir lime & coconut (GF, H)
- Yellow curry of eggplant with potato and peas (VG, GF, H)
- Lemongrass and ginger infused jasmine rice (VG, GF, H)
- Housemade peanut satay sauce (VG, GF, H)
- Green papaya salad with Nam Jim dressing (VG, GF, H)
- Cassava crackers with sambal oelek (VG, GF, H)

## Italian Menu

- Foragers chicken w pancetta, porcini & creme fraiche (GF)
- Eggplant & spinach puttanesca baked penne pasta (VG, H)
- Pear, rocket and caramelised pepita salad w truffle vinaigrette (VG, GF, H)
- Pickled giardinera ( VG, GF, H)
- Crushed new potatoes with roast garlic and rosemary (H)
- Ciabatta, parmesan and chilli oil (V, H)

## Mexican Menu

- Baja grilled chicken (GF - H)
- Sweet potato & red pepper bake w lime crema (VG, GF, H)
- Tijuana street corn slaw (VG, GF, H)
- Chipotle rice & beans (VG, GF, H)
- avocado salsa verde (VG, GF, H)
- Warm tortillas, jalapenos & hot sauce (VG, H)

## Price:

Lunch: $27 per person
Dinner: $34 per person
Minimum order: 50 persons
Items per person: 1 plate
Plating style: chafing dishes and platters
Inclusions: paper plates, napkins, wooden cutlery
Delivery fee: yes
Collection fee: yes
Service fee: only when ordered out of hours
Wait staff Required: on occasion

# Grazing Table

Each table is beautifully styled table includes:

- Bleu d'auvergne - cows milk soft blue, central French Alps (V, GF, H)
- Cheese culture cloth cheddar, Murray Ridge (V, GF, H)
- Cremeux D'argenta. Soft white mould brie, France (V, GF, H)
- Hungarian chilli csabai sausage, Hahndorf Gourmet
- Black pepper pancetta, Hahndorf Gourmet
- Dry aged casalinga salami, Hahndorf Gourmet
- Black forest smoked leg ham, Hahndorf Gourmet (GF)
- Duck & pistachio terrine, house made pickles (H)
- Labneh, grilled eggplant, capsicum (V, GF, H)
- Tuna & olive tapenade, garlic croutons (H)
- Hot smoked salmon, crème fraîche, caper berries (H)
- Crudités, smokey babaganoush (VG, GF, H)
- Freshly baked organic sourdough, Turkish bread, crackers (V, H)

*cheese and charcuterie selections are seasonal so some changes may be required

Price: $16 per person
Minimum Order: 80 persons
Add items: plattered finger food (pg 8) - $4.5 per item (minimum of 30 items per selection)
Plating style: styled table with platters
Inclusions: napkins, small pine boats
Delivery fee: yes
Collection fee: yes
Service fee: no
Wait staff Required: no



# Canapes

These items are designed to be served hot. Our chefs cook everything fresh onsite. We serve our canapés on beautiful platters either served using wait staff or styled on a table.

- Beetroot & basil arancini with truffle aioli (VG, GF, H)
- Nashville chicken sliders with pickles & burger sauce (H)
- Duck spring rolls with chilli dipping sauce (H)
- Indian potato rosti with mint coconut raita (VG, GF, H)
- Zucchini, corn & dill fritters with lemon aioli (VG, GF, H)
- Butter chicken pies with coconut kasundi (H)
-Thai red curry fish cakes with coconut sambal & Nam Jim (GF, DF, H)
- Korean fried chicken with kewpie & pickled ginger (H)
- Salt & pink pepper corn squid with lemon caper aioli (DF, H)
- Pork & fennel sausage rolls with tomato chutney
- Pea & curry leaf samosa with green chilli yoghurt (V, VG, H)
- Crumbed whiting tacos with chipotle mayo & slaw (H)
- Mapo tofu dumplings with shiitake salt and black vinegar caramel (VG, H)
- Spinach & fetta filo triangles (V, H)
- Pumpkin, spinach & chick pea pastries with sun-dried tomato relish (VG, H)
- Tempura shitake, black sesame and spicy mayo nori rolls (VG,H)
- Southern-fried cauliflower, creole seasoning and comeback sauce (H)
- Chicken, truffle and pecorino brioche rolls (H)
- Kris Lloyd buffalo fetta and confit tomato tarts (GF, V, H)
- Tom Yum prawn and kaffir lime vol au vents (H)
- Mac and cheese balls with truffle and black garlic (V, H)
- Sesame miso chicken skewers with gomadare and tagarogashi (GF, DF, H)
- Chipotle prawns with avocado & lime mousse (GF, H)
- Individual three cheese & herb tartlets (V, GF, H)
- Calabrese prosciutto, basil and tomato skewers (GF)
- Hot smoked salmon & pink peppercorn rillette on buckwheat blini (H)
- Chicken karaage, black sesame and spicy mayo nori rolls (H)
- Smoked beef, caramelised onion crème fraîche and beetroot crostini
- Porchetta arancini with rabe and lemon aioli
- Peruvian chicken tostadas, with ají verde and roast red pepper (GF, H)
- Pork shio koji dumplings with umeboshi conserve (DF)
- Avocado, lime, confit tomato and cucumber tartlets (VG, H)
- Crispy fried prawns, chilli tamarind caramel and Thai basil (H)

Price: $5 per item
Minimum Order: 4 selections, 40 items per selection
Plating style: Handed around on platters
Inclusions: napkins
Delivery fee: yes
Service fee: yes
Wait staff Required: yes. 1 staff per 40 people.



# Taco Station

Make your own tacos at this fun and colourful station!

- Baja grilled chicken (GF ,H)
- Slow cooked smokey pork (GF)
- Capsicum and black bean fajita (VG, H)
- Corn and radish slaw (H)
- Pico de gallo salsa (VG, GF, H)
- Avocado lime crema (VG, GF, H)
- Sour cream (GF, H)
- Soft tortillas (VG, H)
- House-made corn chips (GF, VG, H)
- Queso fresco (GF, H)
- Selection of hot sauces (VG, GF, H)
- Jalapeños (VG, GF, H)
- Pickled red onions (VG, GF, H)
- Lime wedges (VG, GF, H)
- Chopped coriander (VG, GF, H)
- Tomatillo salsa verde (VG, GF, H)

Price: $30 per head lunch, $34 per head dinner
Minimum Order: 50
Items Per Person: estimate of 4 large tacos per person
Plating style: styled table with platters
Inclusions: paper plates, napkins, wooden cutlery
Delivery fee: yes
Collection fee: yes
Service fee: only when ordered out of hours
Wait staff Required: on occasion





# Yiros Station

Make your own Yiros just how you like it!

- Chicken Yiros (GF, H)
- Shawarma lamb (GF, H)
- Falafels (GF, VG, H)
- Hummus (GF, VG, H)
- Tabouli (GF, VG, H)
- Shredded cheese (GF, V, H)
- Ajvar (GF, VG, H)
- Pickled radish (GF, VG, H)
- Lettuce (GF, VG, H)
- Sliced tomato (GF, VG, H)
- Garlic sauce (GF, VG, H)
- Charred pitta bread (VG, H)

Price: $26 per head lunch, $30 per head dinner
Minimum Order: 40
Items Per Person: 1 large plate per person
Plating style: styled table with platters
Inclusions: paper plates, napkins, wooden cutlery
Delivery fee: yes
Collection fee: yes
Service fee: only when ordered out of hours
Wait staff Required: on occasion

# Bottomless Ceviche and Champagne Station

Take your guest on a journey around the world with an assortment of fresh local fish ceviche. Beautifully styled and served on ice, buffet style so that guests can help themselves throughout your event.

- Mexican tuna with jalapeño, coriander, and lime
- Japanese kingfish with pickled ginger, sesame, and yuzu
- Filipino salmon with coconut, ginger, and chili

Served with corn chips and sesame crackers

Enjoy with bottomless Troppo Prosecco!

- Option to add local natural oysters with an assortment of citrus at an additional $10pp
- Option to extend the drinks service for $15 per hour after 2 hours.

Price: $35pp - 2 hours or Ceviche only $16pp
Minimum Order: 50
Inclusions: bar staff, glassware
Delivery fee: yes
Collection fee: only if purchasing without the drinks package
Service fee: no
Wait staff Required: no





# Dessert Bars

## Panna Cotta Buffet

Individual vanilla bean panna cotta served with an assortment of help yourself toppings & embellishments. Things like: lemon curd, honeycomb, salted caramel, tropical fruit salad, ginger crumble, raspberry coulis & red wine poached pears.

Price: $14 per head
Minimum Order: 60
Items Per Person: 1
Plating style: styled table with platters
Inclusions: napkins, wooden cutlery
Delivery fee: yes
Collection fee: yes
Service fee: no
Wait staff Required: no, but available if you would like the table serviced and packed up when finished.

## Holy Cannoli Station

What dreams are made of! Freshly piped cannoli with an assortment of fillings and embellishments. Styled beautifully for a show stopping dessert.

Price: $12 per head
Minimum Order: 60
Items Per Person: 1.5
Plating style: styled table with platters
Inclusions: napkins, wooden cutlery
Delivery fee: yes
Collection fee: yes
Service fee: yes, when out of hours only
Wait staff Required: no, but available if you would like the  table serviced and packed up when finished.

# Snack Bars

## Toasties Station

Perfect to fuel those late night dance moves with a 'help-yourself' toasties bar. We leave you with a selection of gourmet toasties and a sandwich press so your guests can help themselves as they like.

- Smoked ham, cheddar, pickles, dijon mustard
- Salami basil pesto, roast capsicum (v)
- Sopressa, fetta, charred capsicum, olive tapenade (v)

Price: $10 per head
Minimum Order: 60
Items Per Person: 1
Plating style: styled table with platters
Inclusions: paper plates, napkins, wooden cutlery
Delivery fee: yes
Collection fee: yes
Service fee: no
Wait staff Required: no, but available if you would like the table serviced and packed up when finished.

## Nacho Station

DIY Nachos!
- House made corn chips
- Beef brisket chilli
- Hot nacho cheese sauce
- Pico de Gallo
- Guacamole
- Sour cream
- Jalepeños
- Hot Sauce

Price: $12 per head for snack size or $20 for large
Minimum Order: 60
Items Per Person: 1. bowl
Plating style: styled table with platters
Inclusions: paper bowls, napkins, wooden cutlery
Delivery fee: yes
Collection fee: yes
Service fee: yes, when out of hours only
Wait staff Required: no, but available if you would like the table serviced and packed up when finished.

# Individual Dietary Meals

Catering for dietaries can be tricky. We try our best to keep things simple and provide a wide range of options for as many requirements as we can.

Our main menu caters for an array of many basic requirements - see the dietary key listed next to each item. You may find that your common dietary requirements are already covered.

If you require additional dietary options please order from the items listed over the next two pages.

We can cater for the following dietary requirements:
- Vegan
- Vegetarian
- Gluten Free
- Dairy Free
- Egg Free
- Nut Free
- Halal (all our pork free items are Halal)
- No onion, no garlic
- Low FODMAP
- Low sugar/carb

Note for celiacs - While we do our best to avoid cross contamination our kitchen facilities process gluten containing foods. Unfortunately we are unable to cater for severe celiacs.

## Morning Tea Boxes - $17 each

Nut Free / Vegetarian / No Onion No Garlic Box
- avo toast, granola, banana bread

Vegan / Dairy Free / Egg Free Box
- avo toast, granola, bliss ball

Gluten Free Box
- avo toast, granola, bliss ball

Low FODMAP Box
- GF smashed avo toast, coconut yoghurt and berries, hard boiled egg

Low Sugar / Carb Box
hard boiled egg, coconut yoghurt and berries, mixed salted nuts

Gluten Free / Dairy Free
- GF smashed avo toast, granola, bliss ball

## Afternoon Tea Boxes - $17 each

Nut Free Box
- Pumpkin, spinach, chickpea pastry, hummus & cutdité, brownie

Vegetarian / Vegan / Egg Free / Dairy Free Box
- Pumpkin, spinach, chickpea pastry, hummus & crudité, raw sweat treat

Gluten Free Box
- cheese tarts, hummus & crudité, raw sweet treat

No Onion / No Garlic Box
- cheese, crudité and crackers, mixed nuts, raw sweet treat.

Low FODMAP Box
- cheese, crudité, GF crackers, roasted peanuts, caramel popcorn

Low Sugar / Carb Box
- cheese, crudité and hummus, mixed nuts, bliss ball

Gluten Free / Dairy Free Box
- hummus, crudité, zucchini fritters, bliss ball

# Individual Dietary Meals Continued

## Finger Food Boxes - $18 each

Nut Free / Vegetarian / Gluten Free / Egg Free / Dairy Free Box
- hummus and crudité, zucchini fritter, beetroot arancini

No Onion No Garlic Box
- Cheese, crackers and crudité, avocado radish tart. Calabrese skewers,

Low FODMAP Box
- Cheese, GF crackers and crudité, GF avo toast (no onion/no garlic), Calabrese skewers

Low Sugar / Carb Box
- Hummus, cheese and crudité, Calabrese skewers, zucchini fritters

## Canapé Service

$10 surcharge per head - we will provide alternatives required during the service.

## Main Meal - $22

available for lunch or dinner

Low FODMAP / No Onion No Garlic / Low Sugar / Low Carb
- Seasonal vegetable frittata and garden salad



# Conference Packages

CONFERENCING PACKAGE

REFRESHMENTS
Served with each food delivery.
- French press coffee station with local Dawn Patrol Coffee & Assorted Teas
- Water station + Orange Juice  or Spritz Station

*option to add on coffee on arrival (early morning) for $4 pp

MORNING TEA
- Morning Tea Buffet - three items per person

LUNCH

Less than 50 guests
- Healthy Lunch Bowls

More than 50 guests
- Healthy Lunch Bowls
- Or Hot Buffet Lunch -  add $4 per head.

AFTERNOON TEA
- Chocolate brownies,
- Cheese boxes
- Passionfruit cheesecake slice (GF)
2 items pp

HALF DAY
- Includes morning tea & lunch
$50pp

FULL DAY
- Includes morning tea, lunch & afternoon tea
$60pp

Dietary Requirements:
When you order a Conference Package we offer a complimentary dietary service.

If your selected menu doesn't provide for your guest then we just charge $10 to serve them alternatives for the day.

Discounts available for numbers above 80

ALL CONFERENCE PACKAGES
Minimum Order: 30
Plating style: boxed in bio packaging
Inclusions: paper bowls, cups, napkins, wooden cutlery
Upgrade plating style:
- serve your food on ceramic plates - POA
Delivery fee: yes
Collection fee: yes
Service Fee: for out of hours events only
Wait staff: This is a drop off and set up service, If you require service staff for the duration of your event you are welcome to request.

# Drink Stations

## Coffee Station

$5 pp Station / $3 pp Refill

- French press coffee from Dawn Patrol, Kangarilla
- Assorted teas
- Raw sugar
- Fleurieu milk and alternative milks if required
- Hot water urn
- Compostable cups and tea spoons
- designed for 1 hour of service

We give discounts on mass!

(50-80 pax). . . . . $4 pp
(80-120 pax). . . . . $3.80 pp
(120-150 pax). . . . . $3.50 pp
(150 pax +). . . . . $3.20 pp

Need real ceramic cups and saucers? Just add $1.50 per head.

## All Drink Stations

Minimum Order: 30
Delivery fee: yes
Collection fee: yes
Service fee: no

## Juice Station

Orange or apple. . . . . $3.50 pp

When ordered in conjunction with. a coffee station . . . . . $2.50 pp

Served in carafes with glasses.

## Spritz Station

.Strawberry, elderflower, lime and mint . . . . . $3.50 pp

When ordered in conjunction with. a coffee station . . . . . $2.50 pp

Served in carafes with glasses.

## Filtered Water Station

Carafes of filtered water and ice. . . . . $2.50 pp

When ordered in conjunction with. a coffee station . . . . . $2 pp

Served in carafes with glasses.

## Bottled Drinks

Mountain Fresh juices. . . . . $4.20 ea
Bickfords sodas. . . . . $4.20 ea
Sparkling Water 270ml. . . . . $3.50 ea
Still water 400ml. . . . . $3 ea
Cans - coke. coke zero. . . . . $3.30 ea
Orange Juice 1L . . . . . $7 ea

# Bar Services

Our roaming liquor licence allows us to provide our premium services to any location.

## All - Inclusive Package

$30 per guest for a 2 hour service
$20 per head for each hour after

Service includes: staff, glasses, ice, bar tools, tea towels, trays.

Minimum numbers required: 40 persons

Delicious South Australian drinks included!
Tomich Sparkling Cuvee
Tomich Grigio
Tomich Sauvignon Blanc
Tomich Pinot Noir
Tomich Shiraz
Beers: Assorted Coopers Brewery beers

Non-Alcoholics: Still water & assorted soft drinks

*A coolroom may be required.
**Travel fees apply.

## On Consumption Package

Staff - $65 per hour MON-SAT or $75 per hour on Sundays and $95 on PH.

1 staff per 30 guests, minimum of 3 hour shift. Minimum of 2 staff required for each shift.

Service includes: glasses, ice, bar tools, tea towels, trays.

Wines charged at $45 per bottle
Beers charged at $12 per bottle
Soft Drinks $5 per bottle

*A minimum spend is required: $1000 or
$10 per person, per hour on mon-thurs
$15 per person, per hour fri - sun
(whichever is highest.)
** Travel fees apply.

More wine and cocktail packages available! Click here for more info.




# Large Orders

We love catering for big numbers!

Feel free to discuss your budget and special requirements with us. We will help wherever we can.

# Additional Information

Delivery and Collection Fees
Adelaide CBD - $30 delivery fee. $30 collection fee.
<5km from CBD - $40 delivery fee. $40 collection fee.
<15km from CBD - $60 delivery fee, $60 collection fee
<25km from CBD - $110 delivery fee, $110 collection fee
<50km from CBD - To be advised.
Collection fees only apply when we need to collect items such as platters, glasses, crockery or or urns.

STAFF FEES
Bar and wait staff
- $65 per hour (minimum 3 hour shift)
- $75 per hour on Sundays.
- $95 per hour on Public Holidays.

Service times - Catering from this menu is available for delivery from 9.00am - 4.00pm MON-FRI.. Catering out of hours will incur Service Fee. This fee covers the chef hours required to service your event.
Weekend events will usually have three additional charges:
- Service Fee - charged per delivery - $200/$400/$600 depending on the size and duration of your event.
- Service Staff - If staff are required to service your event this charge will be added.
- Travel - See above for travel fees.
All fees will be quoted upfront when you enquire about your catering.

Payment Terms: Unless arranged otherwise., full payment is required prior to your event. Direct debit information will be provided on our invoice. Credit card payments are available however incur a surcharge to cover the bank fees.

Dietaries - Our menus cater to many common dietary needs. If you require additional options please order individual items from pages 17 & 18.

Pick up charges - If we are unable to gain access to the building or room to collect catering equipment and a second collection attempt is required there may be an additional fee applied.

Non return / breakage of platters and equipment - Cargo reserves the right to pass on the replacement cost for non-return and breakages to all equipment.

Lead time - 3 business days are required for all catering orders. For large events please give us as much notice as possible as we may not me able to assist without enough lead time.



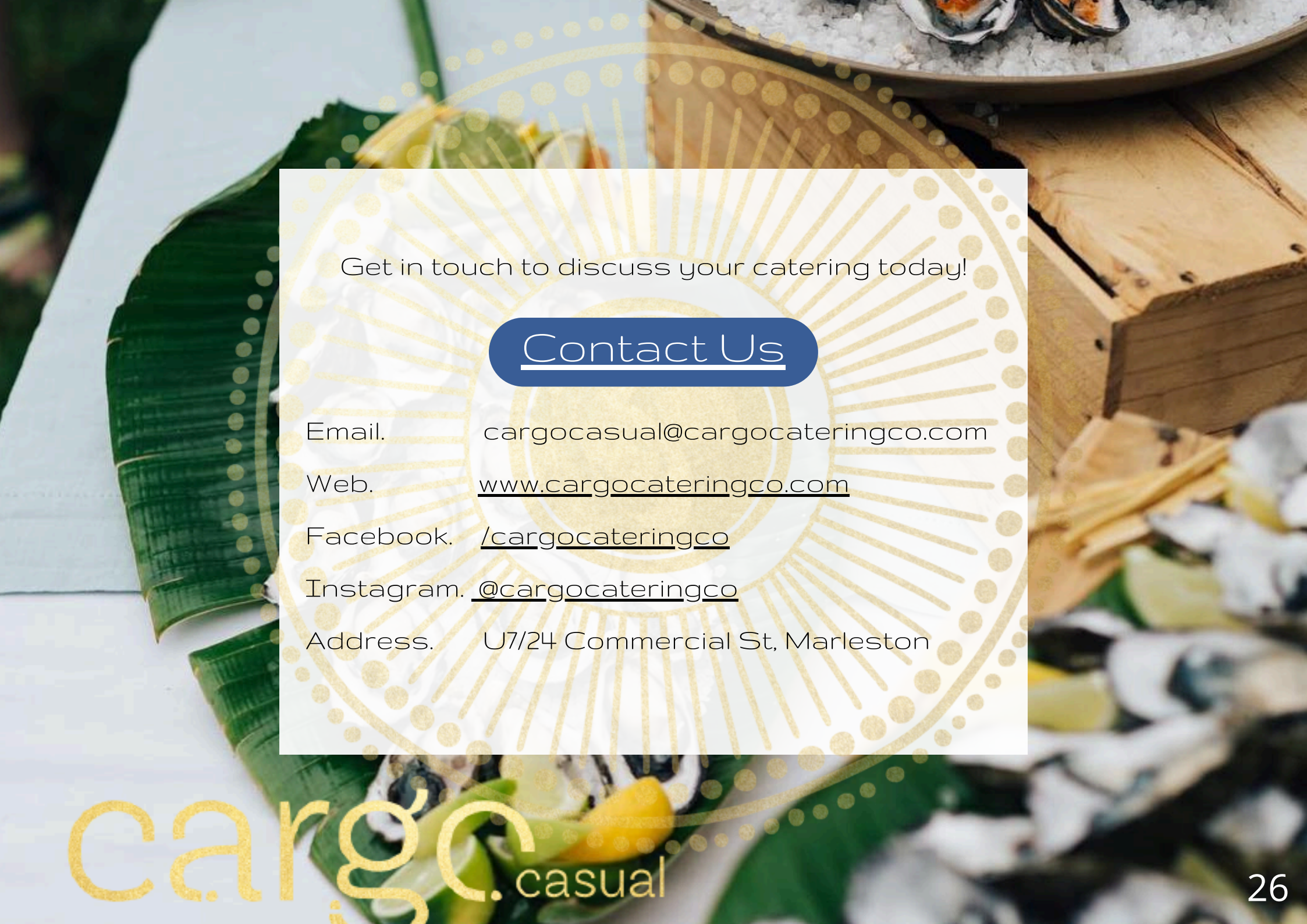


# JACKSON SQUARE

**Our very own space!**
**Perfect for those big bold events.**

- Private space, no sharing
- Large outdoor area with beautiful garden
- From 40 to 250 people!
- Just out of the city in Hindmarsh

www.jacksonsquare.com.au



Get in touch to discuss your catering today!

## Contact Us

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Web. www.cargocateringco.com

Facebook. /cargocateringco

Instagram. @cargocateringco

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cargo casual