

ALERE



Alere Function Centre Catering 2023

BREAKFAST



START THE DAY

COFFEE & TEA

Freshly brewed Dawn Patrol coffee, Tea Drop teas on arrival

Half day continuous service

Full day continuous service

\$7 per person

\$12 per person

\$16 per person

SEATED HOT BREAKFAST

Freshly brewed Dawn Patrol coffee, Tea Drop teas, orange juice

Selection of baked Danish pastries **or** coconut chia pudding with poached fruit, pepita and sunflower seed crumble (GF, VG)

***FOLLOWED BY SEATED BREAKFAST PLATE**

Double smoked bacon, scrambled free range eggs, roasted tomatoes, sautéed

Swiss mushrooms, smashed avocado, toasted sourdough bread

\$39 per person

STAND UP BUFFET BREAKFAST

Freshly brewed Dawn Patrol coffee, Tea Drop teas, orange juice

Selection of baked Danish pastries,

Coconut chia pudding with poached fruit,

Pepita and sunflower seed crumble (GF, VG)

Caramelised onion, thyme & feta quiche (V)

Egg and bacon breakfast slider with tomato relish

\$39 per person

SET ON THE TABLE

Individual seasonal fruit salad, Fleurieu honey yoghurt and granola

Selection of pastries

\$14 per person

COFFEE BREAKS



MORNING & AFTERNOON TEA SELECTIONS

COFFEE & TEA

Freshly brewed Dawn Patrol coffee, Tea Drop teas on arrival	\$7 per person
Half day continuous service	\$12 per person
Full day continuous service	\$16 per person

SWEET ITEMS

Sweet potato brownies (DF, GF, VG)	\$5 per item
Fresh baked mini Danish pastries (2) (V)	
Portuguese custard tart (V)	
Canele flavoured with vanilla and rum (V)	
Coconut chia pudding with poached fruit, pepita and sunflower seed crumble (GF, VG)	

SAVOURY ITEMS

Bridor pizza twist	\$6 per item
English muffin with tomato relish, roasted eggplant and rocket (VG)	
Caramelised onion, thyme & feta, quiche (V)	
Egg & bacon breakfast slider with tomato relish	
Roast pumpkin scones with maple butter	

PLATTERS

Sweet potato brownies (10) (DF, GF, VG)	\$50 per platter
Vegan raspberry croissant (10) (DF, NF, VG)	\$50 per platter
Seasonal sliced fruit platter	\$60 per platter
Roast vegetable fetta frittata with tomato relish (GF, NF, V)	\$60 per platter
Warm Pastries – a selection of mini pies and pasties (24)	\$90 per platter
Vegan friendly rolls (24) (VG)	\$90 per platter
Cheese - local artisan cheese, crackers, muscatel, grapes, quince paste, walnuts and dried apricots	\$125 per platter
Grazing board - a selection of cold meats, cheese, olives, muscatel, walnuts and a selection of bread and crackers	\$125 per platter
Vegan gourmet board – olives, antipasto, babaganoush, tabouleh with buckwheat, grilled vegetables, dolmades and grilled focaccia bread (VG)	\$125 per platter

CONFERENCES



WORKING LUNCH

WORKING LUNCH A

\$30 per person

Includes

Daily chef selection of 3 sandwiches + 2 Salads
A selection of house made artisanal breads and wraps samples
Poached chicken, avocado, tomato, butter lettuce (DF)
Roast beef, grilled capsicum, rocket & fresh horseradish (DF)
Double smoked ham, Swiss cheese, Dijon mustard, dill pickles
Egg & mayonnaise (V)

SALADS

Roast pumpkin, mixed grain, cherry tomatoes, spring onion, feta (V)
Baby cos, raisin, pearl cous cous, mint & toasted sesame dressing (VG)

Includes

Healthy treat
Bottle of water or juice

WORKING LUNCH B (minimum 15 guests)

\$35 per person

Includes

Roast lemon and herb chicken (gf)
Sea salt and rosemary potatoes (v)
Spinach and ricotta puff pastry rolls (v)
Roast pumpkin, eggplant, rocket, pine nut and parmesan salad
Bread rolls
Selection of seasonal whole fruit
Bottle of water or juice

PLATTERS

\$12 per person

A selection of house made artisanal breads, baguettes or wraps (choose 1 option)

CONFERENCES



CONFERENCE DAY

Includes

- Freshly continuous service of freshly brewed Dawn Patrol coffee, Tea Drop teas
- Bottle of water on arrival
- Morning tea and afternoon tea items
- Working lunch
- Includes daily selection of three sandwiches
- Selection of two daily salads
- Healthy treat
- Bottle of water or juice served with lunch

FULL DAY PACKAGE

\$60 per person

HALF DAY PACKAGE

\$50 per person

*Morning tea or afternoon tea items only

LUNCH & DINNER MENU



ENTREE SELECTION

White Hummus, broad bean, green pea, preserved lemon, chive oil, flowers (VG)
Seared kingfish, avocado, brown rice miso, compressed apple, sea parsley (DF, GF)
Chicken leg galantine, shitake mushroom, candied orange, red vein sorrel (GF)
Roasted pork belly, roasted fennel, smoked apple, watercress, fresh horseradish (DF, GF)
Duck breast, sweet & sour carrot, toasted seed, whole grains, charred cipollini onions(DF)

MAIN COURSE SELECTION

White Flank steak, truffled pomme puree, green beans, bacon and bourbon jam jus (GF)
Atlantic salmon, spiced carrot & pumpkin, peas and crispy chickpea crumb (GF)
Roasted lemon thyme chicken breast, grain and herb salad, lemon aioli (DF)
Lamb rump, herbed pearl cous cous, compressed cucumber salad, Aleppo pepper labna Eye
Beef fillet, potato sarladaise, smoked mushroom, caramelised onion (DF, GF) + \$8 pp

*ALL MAIN COURSES SERVED WITH SHARED

Olive oil chat potatoes tossed in herb brown butter (V)
Baby cos, raisin, pearl cous cous, mint and toasted sesame dressing (VG)
Sourdough and butter medallions

DESSERT SELECTION

Lemon verbena meringue, citrus curd, vanilla poached fruits, cultured cream (V, GF)
Chocolate and walnut fudge cake, citrus sour cream
Orange and almond cake, honey mascarpone, almond brittle
Vanilla panna cotta, mango gel, confit pineapple, coconut crumble
Chef's selection of plattered sweet treats

Includes:

Freshly brewed Dawn Patrol coffee and a selection of Tea Drop teas

*SAMPLE MENU ONLY

MENU OPTIONS & PRICING



MENU OPTIONS

2 Courses

\$70 per person

3 Courses

\$85 per person

Choice mains- per choice

+\$10 per person

Share platter (mains) – two choices

+\$10 per person

Choice entrée - per choice

+ \$8 per person

Choice dessert - per choice

+ \$8 per person

Alternate drop - per choice

+ \$8 per person

ADDITIONAL OPTIONS

ANTIPASTO PLATTER

+ \$18 per person

Capocollo, prosciutto, arancini, cherry tomato & bocconcini salad, marinated zucchini, capsicum, olives, grilled focaccia

CHEESE PLATTERS

Plattered selection of 3 local cheeses, lavosh and accompaniments

+ \$15 per person

COCKTAIL MENU



COLD CANAPÉS

Heirloom beetroot tarte tatin, whipped ricotta, preserved lemon, chives (V)

Chicken sando, pickled cabbage slaw, Thai chilli jam aioli (DF)

Heirloom cherry tomato, bocconcini, basil, pesto skewers (V, GF)

Vegetarian frittata with fetta and tomato relish (V, GF)

HOT CANAPÉS

Beef burger, cheddar cheese, dill pickles, burger sauce

Sweet potato & cashew fritter, green mango and Thai herb salad (VG, GF)

Spinach, mushroom and toasted pinenuts arancini balls (VG)

Pork, fennel and caramelised apple sausage roll with tomato relish

Mini Reuben sandwich, corned beef, sauerkraut, Swiss cheese, Russian dressing

DESSERT CANAPÉS

White chocolate raspberry blondie, raspberry cream (GF)

Lemon Meringue tarts

Chocolate hazelnut cannoli

Berry and fruit tartlets, viola flowers (V)

Assorted macarons (V, GF)

MENU OPTIONS

Chefs selection of 2 canapés

\$12 per person

Chefs selection of 4 canapés

\$24 per person

Your choice of 3 canapés

\$21 per person

Your choice of 4 canapés

\$28 per person

Your choice of 5 canapés

\$35 per person

BEVERAGE PACKAGE



PACKAGE A

- Angove Chalk Hill Blue Bubbles
- Angove Chalk Hill Blue Semillon Sauvignon Blanc
- Angove Chalk Hill Blue Cabernet Merlot
- Hahn Super Dry, Asahi Light
- soft drinks, orange juice, filtered water

1hour	\$20 per person
2hours	\$24 per person
3hours	\$28 per person
4hours	\$32 per person
Extra hour	+\$4 per person

Beverage on consumption available
Minimum spend required. POA

STAFF & HIRE EQUIPMENT



STAFF - PER HOUR

(minimum 3 hour engagement per staff member)

Supervisor	\$60
Chef	\$60
Kitchen staff	\$55
Wait staff	\$55
Bar staff	\$55
Cocktailstaff	\$55

HIRE EQUIPMENT

3 tray oven	\$350
10 tray convection oven	\$650
Hotbox	\$250
Warmer	\$450
Coolroom	\$350
CoolroomTruck/Van	Fuel extra

DELIVERY OF HIRE EQUIPMENT

POA

Metropolitan

Crockery, cutlery and glassware and other hire equipment are available on request.

Please ask our staff for further information.

**Terms and Conditions apply*

TERMS & CONDITIONS

BOOKINGS

Catering packages are to be ordered no less than 14 days prior to the event. Final numbers, dietary requirements, menu selections and timings to be confirmed 7 days prior event to ensure we have all necessary ingredients.

DIETARY REQUIREMENTS

At Alere, we cater to all dietary requirements. If you have a specific dietary requirement, please let us know before the date your catering is required and we can adjust the packages to suit your needs. Dietary requirements that are informed on the day, may not be able to be adjusted.

While Alere makes its best efforts to cater to dietary requirements and food allergies, we cannot guarantee that the meals provided are to the exact specifications. Our kitchens will contain traces of ingredients that some guests may be allergic to. If you have concerns regarding your requirements, please give the staff at Alere a call, they will be happy to assist you.

PAYMENT

Alere request full or progress payment 7 days prior to your catering date. Payments incurred on the day must be finalised on the day unless otherwise agreed by Alere. Final payments are to be made prior to the delivery by cash, card or electronic funds transaction.

DELIVERY FEES

Some deliveries may incur a fee. All deliveries included is disposable crockery, cutlery & plates. There may be a fee involved in the delivery and set up of your catering request—this can be avoided by collecting your catering selection from Alere. Please discuss the delivery and set up requirements with a friendly staff member from Alere so that we can determine the best outcome for all.

ALCOHOL SERVICE

Responsible service of alcohol: Alere reserves the right (under the liquor Licensing Act, 1997) to refuse service of alcohol to intoxicated or disorderly patrons. These patrons may also be asked to leave the premises. Through the liquor-licensing Act, Alere has a duty of care for staff and patrons and we therefore act accordingly. Alere is not allowed to serve alcohol to minors and therefore reserve the right to request suitable identification

MENU CHANGES & SUBSTITUTION

Alere reserves the right to change or withdraw any items or services for sale up to and including at the time of the event. We will advise you of any changes that need to be made and endeavour to replace the item with a suitable alternative. Alere will not be held liable for impact to the client or its customers as a result of menu or service changes.

ACCEPTANCE



I (print name) _____

Of (company) _____

I have read and fully understand and accept the above written conditions and hereby confirm our booking in accordance with the quote provided to me/us by Alere Cafe.

Signed _____

Date _____

Should you have any queries, please do not hesitate to contact us:

CAFÉ ALERE & FUNCTION CENTRE CATERING
Sally Bevan - Venue & Events Manager
Level 2, The Hub, Flinders University
Business Hours: 8.00 AM- 2.00PM weekdays
E: alere@flinders.edu.au
P: (08) 82777 186
www.alereatflinders.com.au

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