

## CATERING MENU 2020 / 2021

Meridian Vocational College at say.kitchen prides itself on educating South Australia's next generation of young chefs. Our menu features delicious and unique dishes that combine comfort flavours with a modern twist, enhanced with a touch of SA's great indigenous ingredients. Our personalised approach ensures your chosen menu both meets your needs and delights your guests.

We hope you enjoy our catering packages, carefully curated in conjunction with Bush Tukka to suit your event and make planning a breeze. For a more personalised menu, please email [say.kitchen@sjys.com.au](mailto:say.kitchen@sjys.com.au) or [anthony@mvc.edu.au](mailto:anthony@mvc.edu.au), speak to café staff or contact our venue partner, St John's Youth Services.

Our team of chefs and students look forward to hosting your next meeting or event, and creating a successful and memorable day for you and your guests.



BUSH TUKKA

## Standard Catering Menu

<b>BASIC SERVICE</b>	<b>\$7.00</b>
coffee // tea // hot chocolate // biscuits <i>juice not included</i>	
<b>MORNING TEA</b>	<b>\$18.50</b>
A selection of 3 bakery items from the Meridian Vocational College kitchen	
<b>LUNCH</b>	<b>\$23.50</b>
Chef's selection of sandwiches and filled breads with salad bowls to share	
<b>LUNCH + FRUIT PLATTER</b>	<b>\$27.00</b>
Chef's selection of sandwiches and filled breads with fruit and salad bowls to share	
<b>AFTERNOON TEA</b>	<b>\$18.50</b>
Platters of assorted seasonal fruit, cheese and crackers	
<b>FRUIT PLATTER OR PIZZA PLATTER</b>	<i>Please inform staff about vegan requirements.</i>
Small plate (6-8 ppl) <b>\$25.00</b>	Medium plate (12-15 ppl) <b>\$40.00</b>
Large Platter (20-30 ppl)	<b>\$65.00</b>
<b>FULL DAY PACKAGE</b>	<b>\$54.00</b>
Includes morning tea, lunch + fruit platter and afternoon tea	
Coffee, tea and table water available for the full day <i>juice not included</i>	

- Morning tea and lunch packages are served with table water, basic coffee and tea.  
*For barista made coffee, please refer to drinks menu prices.*
- Menus can be modified to suit dietary requirements, including vegetarian, vegan and gluten free options. Prior notice of 24 hours is required, please email [say.kitchen@sjys.com.au](mailto:say.kitchen@sjys.com.au) or [anthony@mvc.edu.au](mailto:anthony@mvc.edu.au)  
*Note that due to the nature of the training environment, we cannot guarantee no allergens.*
- All prices listed are per person, except for the fruit platter.
- Prices are ex GST and may include additional equipment, weekend and public holiday surcharges and staff hire cost.
- For special events, breakfast functions, cocktail packages or bespoke catering, please refer to function packages and contact [say.kitchen@sjys.com.au](mailto:say.kitchen@sjys.com.au) or [anthony@mvc.edu.au](mailto:anthony@mvc.edu.au) for any requirements.



## Table Service Breakfast Banquet Packages (for groups of 12 or more)

### BREAKFAST COLD BUFFET \$30.50

Assorted cereals, chia pudding, yoghurt, sweet mini muffins, selection of pastries and fruit salad

### BREAKFAST HOT BUFFET \$32.50

Breakfast sausages, hash browns, roasted tomatoes, oven roasted mushrooms, bacon, baked beans and scrambled eggs

### BREAKFAST DELUXE \$34.50

Breakfast sausages, hash browns, roasted tomatoes, oven roasted mushrooms, bacon, baked beans, scrambled eggs, sweet mini muffins and fruit salad

### BREAKFAST DELUXE AND SWEETS \$37.50

Breakfast sausages, hash browns, roasted tomatoes, oven roasted mushrooms, bacon, baked beans, scrambled eggs, pancakes, maple syrup, whipped cream, vanilla ice cream, selection of pastries, sweet mini muffins and fruit salad

- All packages are served with bottled water, juice and one barista coffee or tea per person
- Menus can be modified to suit dietary requirements, including vegetarian, vegan and gluten free options. Prior notice of 24 hours is required, please email [say.kitchen@sjys.com.au](mailto:say.kitchen@sjys.com.au) or [anthony@mvc.edu.au](mailto:anthony@mvc.edu.au). *Note that due to the nature of the training environment, we cannot guarantee no allergens*
- Prices are ex GST and may include additional equipment, weekend and public holiday surcharges and staff hire cost
- Platter package is not available due to COVID-19





## Table Service Cocktail and Canape Packages (for groups of 12 or more)

- Selection of finger sized hot and cold foods (served within 2 hour duration). Guests receive 1.5 portions of each food item per person
- Menus can be modified to suit dietary requirements, including vegetarian, vegan and gluten free options. Prior notice of 24 hours is required, please email [say.kitchen@sjys.com.au](mailto:say.kitchen@sjys.com.au) or [anthony@mvc.edu.au](mailto:anthony@mvc.edu.au). *Note that due to the nature of the training environment, we cannot guarantee no allergens*
- All prices listed are per person except for the fruit platter
- Prices are ex GST and may include additional equipment, weekend and public holiday surcharges and staff hire cost
- Say.kitchen is not licensed for the general service of alcohol, and will require confirmation of catering at least one month prior to your event to organise a liquor licence. This will incur an additional cost
- Standing cocktails and canape package not currently available due to COVID-19

### BASIC PACKAGE

\$37.00

Roasted pumpkin, native thyme sun dried tomato and pesto quiche (v)  
Ham and cheese mini croissants  
Spring rolls and pepper berry sweet chilli (v)  
Assorted mini pies and pasties with kutjera relish  
Sweet corn and zucchini fritters with native mint and yoghurt salsa (v)  
Vegetarian arancini with lemon myrtle aioli (v)



### CROWD PLEASER

\$46.50

Roasted pumpkin, native thyme sun dried tomato and pesto quiche (v)  
  
Ham and cheese mini croissants  
Spring rolls and pepper berry sweet chilli (v)  
Assorted mini pies and pasties with kutjera relish  
Sweet corn and zucchini fritters with native mint and yoghurt salsa (v)  
Vegetarian arancini with lemon myrtle aioli (v)  
Prawn cones with ginger soy finger lime dipping sauce  
Chocolate profiteroles with roasted wattleseed (v)



### PARTY PACKAGE

\$51.00

Roasted pumpkin, native thyme sun dried tomato and pesto quiche (v)  
Spring rolls and pepper berry sweet chilli (v)  
Assorted mini pies and pasties with kutjera relish  
Sweet corn and zucchini fritters with native mint and yoghurt salsa (v)  
Vegetarian arancini with lemon myrtle aioli (v)  
Prawn cones with ginger soy finger lime dipping sauce  
Chocolate profiteroles with roasted wattleseed (v)  
Mini lamingtons and strawberry gum whipped cream (v)  
Raspberries and muntries chocolate cups (v)



### GOLDEN WATTLE PACKAGE

\$55.00

Roasted pumpkin, native thyme sun dried tomato and pesto quiche (v)  
 Crumbed scallops with finger lime aioli and caper salsa  
 Assorted mini pies and pasties with kutjera relish  
 Sweet corn and zucchini fritters with native mint and yoghurt salsa (v)  
 Vegetarian arancini with lemon myrtle aioli (v)  
 Saltbush and native thyme fried chicken drumettes  
 Prawn cones with ginger soy finger lime dipping sauce  
 Chocolate profiteroles with roasted wattleseed (v)  
 Mini lamingtons and strawberry gum whipped cream (v)  
 Raspberries and muntries chocolate cups (v)



### SCONES AND GUM PACKAGE (minimum 12 ppl)\*

\$15.50

Roasted wattleseed homemade scones  
 Mini muntries muffin  
 Lemon myrtle butter cookies  
 Quandong jam  
 Strawberry gum cream  
 Fresh strawberries



\* this package is served on platters or can be taken away in boxes

### COVID-19 SERVICE CHARGE

To meet COVID-19 food service and dining requirements, some functions may require extra staffing. This means your function might incur an additional service charge.

Please note this charge is applied on a case by case basis, depending on booking requirements. If it is applicable for your function, this will be discussed with you at the time of booking. Services fees are listed below.

For more information, contact Shanna at [say.kitchen@sjys.com.au](mailto:say.kitchen@sjys.com.au) or call 0400 952 506.

For functions between 12 and 40 people.

For every one additional staff member required:

- Booked services from 8am – 3pm service fee \$75 (3 hour package)
- Booked services from 3pm – 6pm service fee \$100 (3 hour package)
- Booked services from 6pm – 10pm service fee \$150 (3 hour package)

\*Additional surcharges apply for weekends and public holidays

## **Bush Tukka Catering Terms and Conditions**

### **DEPOSIT**

For confirmation of any booking a 25% deposit is required 1 week prior to the event. Unless arranged otherwise functions will not be confirmed unless a deposit has been received. Booking Form must be completed with St John's Youth Services (Venue provider) 14days prior to the event, and sent to caterer Bush Tukka for processing.

### **CONFIRMATION**

All numbers for functions must be confirmed one week prior to function date. Any change in numbers and thereafter will be charged in full, unless otherwise arranged. A minimum requirement of spending is required per function, for more details please see the Catering package

### **CANCELLATIONS**

In the case of cancellation of a function the client shall forfeit the deposit paid. Cancellations are within (4) days of the function date. Cancellations received after this time will be charged 50% of the proposal amount. Cancellations received less than three (3) business days prior to the events will be charged 100% of the proposal amount. Where circumstances beyond Bush Tukka Catering's control prevent Bush Tukka from fulfilling any obligations under this contract, Bush Tukka will be released from this contract without penalty.

### **PAYMENT**

Final payment is due prior to or on the day of the function. Payment may be received by cash or direct deposit.

### **STAFF**

Staff hours are estimated according to function requirements. Hours may change and quoted staff hours may be adjusted. Where possible, clients will be notified if staff hours are to be extended. Current staff requirements are estimated for catering reasons and due to the Covid regulations. Average staff rates are available in the Catering package, standard surcharge apply for weekends and public holidays.

### **OUTSIDE FOOD**

Guests are not permitted to bring any outside food to events held at say.kitchen. Say.kitchen catering by Bush Tukka does not permit the use of outside caterers. All food provided by Bush Tukka at the catered event must be consumed in the reserved event space.

### **SERVICE TIME**

Standard menu pricing is based on a three (3) hour service time per package type, not including set-up and breakdown. If you expect your meal time will exceed the standard three (3) hours, please consult the Events & Catering Sales Manager to arrange for additional service time.

### **LEFT OVERS**

To protect your health and prevent foodborne illness, the catering staff will remove all perishable food from the event upon the conclusion of meal service. Any non-perishable items (i.e. baked goods) may be taken at your discretion at your own risk. Bush Tukka does not provide to-go containers for these items.

### **BREAKAGES**

In the case of breakages a fee will be charged to the client. All breakages will be listed.

## **ALCOHOL LICENSING**

Bush Tukka has a Responsible Service of Alcohol Policy. It is illegal to serve alcoholic beverages to any person who is intoxicated or who may attempt to drive a vehicle and as such Bush Tukka reserves the right to refuse service to such a person and or can request the departure from the premises if deemed to be necessary.

It is illegal also to serve beverages to any person less than eighteen years of age and Bush Tukka reserves the right to request suitable identification at the time of serving.

We at Bush Tukka Catering will not permit or suffer any riotous, disorderly, offensive or improper conduct. Offenders will be asked to leave the event and may be escorted off the premises by a Bush Tukka Catering representative or member of security personnel.

Supply of liquor – This licence authorises the licensee to supply liquor for consumption at pre-booked functions only. The function must be held in an area of a premises that is set aside for the exclusive use of persons who have booked the function which is attended only by those persons and their guests.

This licence does not allow the supply or consumption of liquor at public events which are attended by the general public.

For all catering requiring alcoholic beverages an agreement must be made 1 month prior to the event to ensure the event is prepared accordingly. A fee will be charged to the client for all licensing requirements.

Should the client wish to provide their own alcohol a corkage fee of \$25 per bottle is charged to the client.

## **GST**

All catering prices are GST exclusive.

## **DIETARY REQUIREMENTS**

Whilst all care will be taken to provide special meals to meet dietary requirements, we are unable to guarantee that any meal will be 100% free of all traces of nuts, dairy, gluten or other products that may produce allergic reactions in certain guests. Say.kitchen is part of a training environment and cannot guarantee extreme allergies.