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EVENTS

SEMINAR PACKAGES - (minimum 20 people - all day catering Mon – Fri. POA for weekends)

BACK TO BASICS SEMINAR PACKAGE - \$33.00 per person

- Percolated coffee with disposable ware (3 sittings: Morning Tea and Lunch and Afternoon Tea)
- Morning Tea
 - Sweet and savoury morning tea
 - Vegan dips with healthy vegetable sticks GF
- Healthy Lunch
 - Gourmet traditional sandwiches
 - Fruit platters GF
 - Orange juice with disposable cups
- Afternoon Tea
 - Delectable house made biscuits

STANDARD SEMINAR PACKAGE - \$38.00 per person

- Percolated coffee with disposable ware (3 sittings: Morning Tea, Lunch and Afternoon Tea)
- Morning Tea
 - Tomato scone topped with butter and tomato relish
 - Blueberry pancakes, berry compote with natural yoghurt
 - Vegan dips with healthy vegetable sticks GF, V, Vegan
 - Fruit Platter GF
- Healthy Lunch
 - Gourmet traditional sandwiches, gourmet wraps
 - Vietnamese rice paper rolls GF, V, Vegan, DF
 - Fruit platters GF
- Afternoon Tea
 - Cake and slice
 - Mini savoury muffins

GF – Gluten Free, DF – Dairy Free, V – Vegetarian, Vegan



EXECUTIVE SEMINAR PACKAGE - \$47.00 per person

- o Percolated coffee with disposable ware (3 sittings: Morning Tea, Lunch and Afternoon Tea)
- Morning Tea
 - Spinach and feta rolls V
 - Chicken and leek pies
 - Scones cut and topped with house made jam and cream
 - Vegan dips with healthy vegetable sticks GF, V, Vegan
- Healthy Lunch
 - A selection of the below individual noodle box salads (vegetarian option available on request)
 Noodles boxes are accompanied with an assortment of sourdough breads and butter, napkins and forks
 - o Chicken penne, pesto pasta noodle box salad
 - Beef and Asian slaw noodle box salad GF
 - Classic Brown rice noodle box salad V, Gf, Vegan, DF
 - Fruit Platters
 - Individual fruit juice 250ml
- Afternoon Tea
 - Cake and slice selection
 - Executive cheese platters with dates, nuts and cracker

Please note that most special diets can be accommodated

Services

Piccalilli can arrange staff and equipment for your event including tables, chairs, linen, crockery, cutlery and glassware. Please contact our office for further information.

GF – Gluten Free, DF – Dairy Free, V – Vegetarian, Vegan



COCKTAIL PARTIES & STAND-UP EVENTS

WINE and CHEESE EVENT (1 hr service) \$34.00 (minimums apply)

Our 1 hour wine & cheese package includes food items, listed beverages & equipment. See below for further details*

Food is served self-service style. Special dietary needs can be catered upon request.

Staff are charged in addition based on bar service for beverages.

Tray drink service can be organised upon request.

Cold Menu:

Whole brie with avocado and roasted cherry tomatoes, spiced olives and chick peas, cheddar cubes and crackers

Antipasto platter with salami, seasonal roasted vegetables, trio of dips, grilled balsamic vegetables, fresh fruit, olives, bread and crackers.

Dates and cheddar nut board GF

Beverages:

Black Thursday Adelaide Hills Sauv Blanc, SA Novello Rose Adelaide Hills, SA Angas & Bremer Shiraz Cabernet Langhorne Ck, SA See Saw Pinot Noir, Orange NSW Orange Juice, Sparkling Mineral Water and assorted soft drinks (Wines subject to change)

*Pricing Includes:

Food items, beverages, napkins, all glassware, ice, fruit decorations, bar table and black cloth, food table and black cloth, ice bucket for white wines

Service Staffing charged in addition, base to base. Minimum 3 hr shift.



PICCALILLI STAND UP SILVER COCKTAIL PACKAGE- (1 hr) \$33.00 per person (minimums apply)

Our Silver 1 hr cocktail package includes 5 canapés per person, beverage package and equipment. See below for further details*

Food is served cocktail style. Special dietary needs can be catered upon request. Staff are charged in addition based on bar service for beverages.

Tray drink service can be organised upon request.

All Cold Menu:

Sauteed leek tart tatin **V**Smoked salmon on sourdough with sour cream
Assorted sushi **GF**Baguette slices with roast beef and salsa verde
Prosciutto and parmesan tartlet
Vegan dips selection with healthy vegetable sticks **GF**

Beverages:

Beers - Peroni Leggera, Byron Bay, Heineken 0%
Black Thursday Adelaide Hills Sauv Blanc, SA
Novello Rose Adelaide Hills, SA
Angas & Bremer Shiraz Cabernet Langhorne Ck, SA
See Saw Pinot Noir, Orange NSW
NV Cuvee Sirromet Sparkling Wine, QLD
Orange Juice, Sparkling Mineral Water and assorted soft drinks
(Wines subject to change)

*Pricing Includes:

Food items, beverages, napkins, all glassware, ice, fruit decorations, bar table and black cloth, food table and black cloth, ice bucket for white wines

Service staff is charged in addition, base to base. Minimum 3 hr shift.



PICCALILLI STAND UP GOLD COCKTAIL PACKAGE - (1.5 hrs) \$36.00 per person (minimums apply)

Our Gold 1.5hr cocktail package includes 5 canapés per person, beverage package and equipment. See below for further details*

Food is served cocktail style. Special dietary needs can be catered upon request. Staff are charged in addition based on bar service for beverages. Tray drink service can be organised upon request.

Cold Canapes:

Baguette slices with roast beef and salsa verde
Basil cashew tartlets **V**Vegan dips selection with healthy vegetable sticks **GF**

Hot Canapes:

Spinach and feta rolls **V**Prosciutto wrapped meatball **GF**Fresh herb and brie quiches **V**

Beverages:

Beers - Peroni Leggera, Byron Bay, Heineken 0%
Black Thursday Adelaide Hills Sauv Blanc, SA
Novello Rose Adelaide Hills, SA
Angas & Bremer Shiraz Cabernet Langhorne Ck, SA
See Saw Pinot Noir, Orange NSW
NV Cuvee Sirromet Sparkling Wine, QLD
Orange Juice, Sparkling Mineral Water and assorted soft drinks
(Wines subject to change)

*Pricing Includes:

Food items, beverages, napkins, all glassware, ice, fruit decorations, bar table and black cloth, food table and black cloth, ice bucket for white wines

Service staff is charged in addition, base to base. Minimum 3 hr shift.



PICCALILLI STAND UP PLATINUM COCKTAIL PACKAGE - (2hrs) \$42.00 per person (minimums apply)

Our Platinum 2 hr cocktail package includes 5 canapés per person, beverage package and equipment.

Food is served cocktail style. Special dietary needs can be catered upon request.

Staff are charged in addition based on bar service for beverages.

Tray drink service can be organised upon request.

Cold Canape:

Beef crostini with horseradish creme
Dill pancakes with smoked salmon & caper butter
Vegan dips selection with healthy vegetable sticks **GF**

Hot Canape:

Garlic Lamb skewers with lemon yoghurt **GF**Pumpkin Arancini with herb garlic aioli **GF**, **Vegan**, **DF**Thai chicken meatballs with namprik dressing

Beverages:

Beers - Peroni Leggera, Byron Bay, Heineken 0%
Black Thursday Adelaide Hills Sauv Blanc, SA
Novello Rose Adelaide Hills, SA
Angas & Bremer Shiraz Cabernet Langhorne Ck, SA
See Saw Pinot Noir, Orange NSW
NV Cuvee Sirromet Sparkling Wine, QLD
Orange Juice, Sparkling Mineral Water and assorted soft drinks
(Wines subject to change)

*Pricing Includes:

Food items, beverages, napkins, all glassware, ice, fruit decorations, bar table and black cloth, food table and black cloth, ice bucket for white wines

Service staff is charged in addition, base to base. Minimum 3 hr shift.