



## Outdoor Event Catering: Corporate Pricing

The following Catering information is provided for outdoor events held within the grounds of Werribee Park. The pricing does not include the kitchen/work area and equipment for the catering, nor does it include marquees, tables chairs etc for event guests. These items will be quoted separately.

### Further information:

- All catering supplied does NOT include service except where indicated.
- Any marquees, furniture, fixtures and fittings will be quoted separately
- Site and event management fees will be charged separately
- All prices include GST and are current for events occurring in 2011
- Minimum order of \$1000 required



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Werribee Park Reception Centre is owned and operated by **Stephens Catering Services P/L (ABN.83890685362)**

**Address:** Werribee Park Reception Centre, Werribee Park, South Entrance 320 K Road, Werribee 3030 Victoria

Tel 03-9-742-3792 Fax 03-9-742-5739 Web: [www.wprc.com.au](http://www.wprc.com.au) Email [terry@wprc.com.au](mailto:terry@wprc.com.au)



## Morning or Afternoon tea:

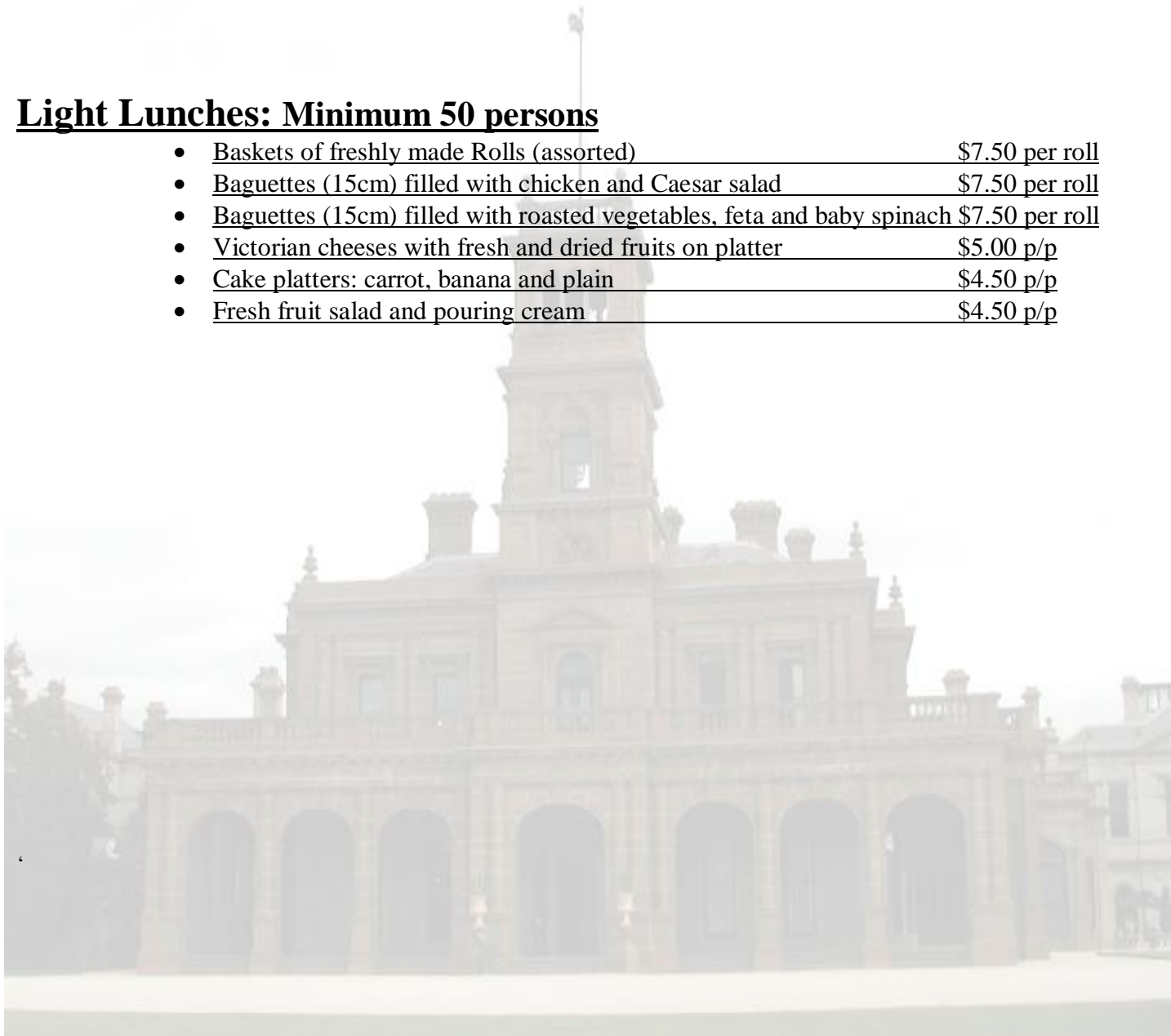
**Self-service Nespresso coffee & tea using disposable cups (Minimum 50 persons)      \$7.50 p/p (day)**  
**\$5.50 p/p (half day)**  
**\$5.00 p/p (session)**

### **Cakes, muffins, pastries:**

<u>Homemade assorted shortbreads</u>	<u>\$3.50 p/p</u>
<u>Selection of slices</u>	<u>\$4.50 p/p</u>
<u>Scones jam and cream</u>	<u>\$6.50 p/p</u>
<u>Muffins berry/choc chip</u>	<u>\$4.50 p/p</u>
<u>Passion fruit sponge with fresh cream</u>	<u>\$5.00 p/p</u>

## **Light Lunches: Minimum 50 persons**

- Baskets of freshly made Rolls (assorted) \$7.50 per roll
- Baguettes (15cm) filled with chicken and Caesar salad \$7.50 per roll
- Baguettes (15cm) filled with roasted vegetables, feta and baby spinach \$7.50 per roll
- Victorian cheeses with fresh and dried fruits on platter \$5.00 p/p
- Cake platters: carrot, banana and plain \$4.50 p/p
- Fresh fruit salad and pouring cream \$4.50 p/p





## Counter meals (Serviced):

	<b>Items</b> (Disposable plates and cutlery)	<b>Lunch</b> <b>Min 50</b> <b>guests</b>	<b>Dinner</b> <b>Min 100</b> <b>guests</b>
1	<b>Pumpkin soup</b> Served in disposable cups	\$7.00 p/p	\$7.00p/p
2	<b>Quiche (Lorraine &amp; vegetarian) Buffet</b>	\$12.00 p/p	\$13.00 p/p
3	<b>Bangers and mash</b> Continental BBQ sausages and mashed potato	\$16.00 p/p	\$18.00 p/p
4	<b>Lasagne</b> (prime meat lasagna) <b>Lasagne</b> (vegetarian) Note: Provided on a 70% (meat) and 30% (vegetarian) basis	\$17.00 p/p	\$19.00 p/p
5	<b>Pasta</b> <b>Penne</b> with a fresh tomato and basil sauce <b>Tortellini</b> with a mushroom and bacon cream sauce	\$17.00 p/p	\$19.00 p/p
6	<b>Thai chicken green curry</b> with rice <b>Thai vegetable sweet and sour</b> with rice	\$18.50 p/p	\$19.50 p/p
8	<b>BBQ (See separate sheet)</b>		
	<b>Additions</b>		
	<b>Garden salad</b> (where it is not included in the meal)	\$2.80 p/p	\$2.80 p/p
	<b>Crusty bread dinner rolls</b>	\$0.80 p/p	\$0.80 p/p
	<b>Dessert</b> Mud cake fingers, profiteroles and fresh fruit salad Blood Plum tart with fresh cream Pavlova with berries and passion fruit coulis Baked New York cheesecake with berry coulis Combo of desserts (any 2 items)	\$5.00 p/p \$6.50 p/p \$6.50 p/p \$6.50 p/p \$8.50 p/p	\$5.00 p/p \$6.50 p/p \$6.50 p/p \$6.50 p/p \$8.50 p/p



## **Fingerfood/Cocktail party (Serviced): 1.5 hour period**

	<b>Items</b> (Disposable plates and cutlery)	<b>Lunch Min 50 guests</b>	<b>Dinner Min 100 guests</b>
1	<b>BBQ fingerfood (1.2 pieces per person of each item)</b> Chicken tenderloins with a traditional BBQ sauce BBQ prawns (skewered) with peach and mango salsa Mini beef burger with tomato and beetroot (Vegie burgers available) Chipolata (sausage) in a petite roll with bush tomato chutney	\$25.00 p/p	\$30.00p/p
2	<b>Cocktail party (1.2 pieces per person of each item)</b> Pirri prawns with a lime mayonnaise Individual tartlet with sundried tomatoes, olive and crumbled feta Ribbons of chicken breast fillet, avocado and cracked lemon pepper in bread Mexican style breast of chicken strips with roasted capsicum relish Pizza with tomato, prosciutto, bocconcini cheese	\$32.00 p/p	\$38.00p/p
3	<b>Fingerfood Dinner (1.2 pieces per person of each item)</b> Pirri pirri prawns with a lime mayonnaise Individual tartlet with sundried tomatoes, olive and crumbled feta Shadows of blue cheese and chive Arancini Ribbons of chicken breast fillet, avocado and cracked lemon pepper in bread Veal tortellini in a burnt butter veloute (en spoon) Salt & pepper calamari, crispy chips with lemon tartare in a snack box Pizza with tomato, prosciutto, bocconcini cheese Seared scallops with muscavado sugar and lime syrup Mexican style breast of chicken strips with roasted capsicum relish * Includes extra 30 minutes service	\$44.00 p/p	\$52.00p/p



## Table service Lunch and Dinner: 2 hour service period

	<b>Items</b> Note: Basic crockery & cutlery is included	<b>Lunch</b> Min 80 guests	<b>Dinner</b> Min 100 guests
1	<p><b>Two courses</b></p> <p><b>Main course:</b> Oven baked breast of chicken pocketed with grilled eggplant, roasted capsicum, baby spinach, sun dried tomato and feta cheese topped with a tomato salsa</p> <p><b>Salad on table</b></p> <p><b>Bread rolls</b></p> <p><b>Dessert</b> Handmade individual pavlova stacked with vanilla cream, fresh summer berries and drizzled with a passion fruit coulis</p>	\$68.00 p/p	\$75.00 p/p
2	<p><b>Two courses 50/50 drop on main course</b></p> <p><b>Main course:</b> Oven baked breast of chicken pocketed with grilled eggplant, roasted capsicum, baby spinach, sun dried tomato and feta cheese topped with a tomato salsa</p> <p><b>And</b> Tender lamb fillets with a potato gratin, glazed onion and basil sauce</p> <p><b>Salad on table</b></p> <p><b>Bread rolls</b></p> <p><b>Dessert: Meringue Indulgence:</b> A tower of meringue filled with layers of hazelnut and milk chocolate mousse together with strawberry and white chocolate mousse</p>	\$72.00 p/p	\$79.00 p/p
3	<p><b>Three courses 50/50 drop on main course</b></p> <p><b>Entrée:</b></p> <p><b>Antipasto platters:</b> Platter featuring prosciutto wrapped melon, Italian salami, grilled vegetables, Tasmanian oysters, fresh prawns, marinated bocconcini, frittata and grissini sticks</p> <p><b>Main course:</b> Oven baked breast of chicken pocketed with grilled eggplant, roasted capsicum, baby spinach, sun dried tomato and feta cheese topped with a tomato salsa</p> <p><b>And</b> Tender lamb fillets with a potato gratin, glazed onion and basil sauce</p> <p><b>Salad on table</b></p> <p><b>Bread rolls</b></p> <p><b>Dessert:</b> Sticky date pudding covered with butterscotch sauce and topped with vanilla bean cream</p> <p>Includes extra 30 minutes service period</p>	\$87.00 p/p	\$93.00 p/p



**Beverages:** Prices quoted are for daytime and evening events.

**Option 1: Soft drinks (adults & children).....\$6.80 p/p (Lunch)  
\$7.80 p/p (Dinner)**

- Cans of soft drinks
- 3.5 hour service period
- Extra time is \$2.50 per person per 30 minutes

**Option 2: Full Bar..... \$16.00 p/p (Lunch)  
\$19.00 p/p (Dinner)**

- De Bortoli Willowglen Brut (Sparkling)
- De Bortoli Willowglen Chardonnay and Shiraz Cabernet
- Regular & light beers
- Soft drinks
- 3.5 hours service period (Maximum)
- Extra time is charged at \$3.80 p/p per 30 minutes

### **Bottled Water:**

Separate charges apply for the supply of bottled water. We charge \$1.20 per 600ml bottle on a pre ordered basis. We suggest allowing 1 bottle per person at your event. Or we can provide iced water coolers for your guests (in disposable cups) at no additional charge.

