



National Equestrian Centre Catering: EFA Pricing Only

The following Catering information is provided for EFA events held at the National Equestrian Centre. The kitchen/work area and equipment for the catering is to be provided by the venue/client unless specified otherwise.

Further information:

- All catering supplied does NOT include service except where indicated.
- Any furniture required must be supplied by the client or provided by the NECWP
- We can arrange any hirings you require at competitive rates
- Linen is not included in the above. Table cloths are available from \$12.00 per cloth
- All accounts must be settled within 48 hours of the event to obtain the above prices
- Minimum order of \$250
- All prices include GST and are current for events occurring in 2011

Morning or Afternoon tea:

Self-service Nespresso coffee & tea using disposable cups (Minimum 30 persons) \$5.50 p/p (day)

Cakes, muffins, pastries:

<u>Homemade assorted shortbreads</u>	<u>\$3.50 p/p</u>
<u>Selection of slices</u>	<u>\$4.00 p/p</u>
<u>Scones jam and cream</u>	<u>\$5.50 p/p</u>
<u>Muffins berry/choc chip</u>	<u>\$4.50 p/p</u>
<u>Passion fruit sponge with fresh cream</u>	<u>\$4.00 p/p</u>

Light Lunches: Minimum 30 persons

- Baskets of freshly made Rolls (assorted) \$6.50 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 \$4.50 p/p
- Cake platters: carrot, banana and plain \$4.00 p/p
- Fresh fruit salad and pouring cream \$4.50 p/p

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 Email terry@wprc.com.au



Counter meals (Serviced):

	Items	Lunch Min 30 guests	Dinner Min 100 guests
1	Pumpkin soup Served in disposable cups	\$7.00 p/p	\$7.00p/p
2	Quiche (Lorraine & vegetarian) Garden salad	\$13.00 p/p	\$15.00 p/p
3	Bangers and mash Continental BBQ sausages and mashed potato	\$15.00 p/p	\$17.00 p/p
4	Lasagne (prime meat lasagna) Lasagne (vegetarian) Note: Provided on a 70% (meat) and 30% (vegetarian) basis	\$16.00 p/p	\$18.00 p/p
5	Pasta Penne with a fresh tomato and basil sauce Tortellini with a mushroom and bacon cream sauce	\$16.00 p/p	\$18.00 p/p
6	Thai chicken green curry with rice Thai vegetable sweet and sour with rice	\$17.00 p/p	\$19.00 p/p
7	BBQ Porterhouse steak and sausages Garden salad included	\$17.50 p/p	\$21.00 p/p
8	BBQ Porterhouse steak and sausages Chicken breast goujons Garden salad included	\$21.50 p/p	\$25.50 p/p
9	BBQ Atlantic salmon Garden salad included	\$21.50 p/p	\$25.50 p/p
	Additions		
	Garden salad (where it is not included in the meal)	\$2.50 p/p	\$2.50 p/p
	Crusty bread dinner rolls	\$0.70 p/p	\$0.70 p/p
	Dessert 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	\$4.50 p/p \$6.00 p/p \$6.00 p/p \$6.00 p/p	\$4.50 p/p \$6.00 p/p \$6.00 p/p \$6.00 p/p

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Fingerfood/Cocktail party (Serviced): 1.5 hour period

	Items	Lunch Min 80 guests	Dinner Min 100 guests
1	BBQ fingerfood (1.2 pieces per person of each item) 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	\$20.00 p/p	\$23.00p/p
2	Cocktail party (1.2 pieces per person of each item) 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	\$24.00 p/p	\$30.00p/p
3	Fingerfood Dinner (1.2 pieces per person of each item) 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	\$40.00 p/p	\$46.00p/p



Table service Lunch and Dinner

	Items Note: Basic crockery & cutlery is included	Lunch Min 80 guests	Dinner Min 80 guests
1	<p>Two courses</p> <p>Main course: 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>Salad on table</p> <p>Bread rolls</p> <p>Dessert: Handmade individual pavlova stacked with vanilla cream, fresh summer berries and drizzled with a passion fruit coulis</p>	\$55.00 p/p	\$62.00 p/p
2	<p>Two courses 50/50 drop on main course</p> <p>Main course: 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>And Tender lamb fillets with a potato gratin, glazed onion and basil sauce</p> <p>Salad on table</p> <p>Bread rolls</p> <p>Dessert: Meringue Indulgence: A tower of meringue filled with layers of hazelnut and milk chocolate mousse together with strawberry and white chocolate mousse</p>	\$57.80 p/p	\$64.80 p/p
3	<p>Three courses 50/50 drop on main course</p> <p>Entrée:</p> <p>Antipasto platters: Platter featuring prosciutto wrapped melon, Italian salami, grilled vegetables, Tasmanian oysters, fresh prawns, marinated bocconcini, frittata and grissini sticks</p> <p>Main course: 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>And Tender lamb fillets with a potato gratin, glazed onion and basil sauce</p> <p>Salad on table</p> <p>Bread rolls</p> <p>Dessert: Sticky date pudding covered with butterscotch sauce and topped with vanilla bean cream</p>	\$64.00 p/p	\$71.00 p/p