

## Gourmet BBQ Protein Option's

### We Serve

#### **Tender beef burger patties..**

Pork strip loin ribs with sticky chipotle sauce ..

#### **Teriyaki beef with onion, cashews, capsicum & sesame seed**

Chicken steaks with lemon myrtle/Chilli/coconut rub

#### **Tandoori chicken steaks or fillets with mint yoghurt chutney**

Caledonian chicken sausages with thyme, homemade thick style, natural skin

#### **Vegetable barbeskews with mushroom/zucchini/capsicum with mustard & lemon zest marinade (veg. Add \$1.50pg) (V)**

Salmon steaks with tomato vinaigrette/shredded coconut & garlic shortbread (add \$2.50pg)

Pork loin chops with smoked salt crackling, apple sauce & fig syrup

#### **Prawn/chicken & grated haloumi barbeskews with sweet chilli dressing**

Grilled vegetable burgers with three mustard & chickpea salsa (V)

#### **Premium beef steaks with moroccan spices**

Thick style beef sausages, homemade & natural skin

#### **Kangaroo fillets with wildfire spices & bush tomato relish**

Spiced lamb cutlets (add \$1.50pg)

## Gourmet BBQ Salad Option's

### Self Serve

#### **Couscous with tabouli, shaved almonds & chickpea**

Traditional Caesar salad with baby coz, boiled egg, crispy bacon, shaved pecorino, chunky croutons and tangy dressing

#### **Classic Mediterranean with smoked olives/white onion/teardrop tomatoes/cucumber/feta & tarragon vinaigrette**

Smoked beetroot with walnut/feta/fried shallots and sweet pickle mustard dressing

#### **Thaislaw with thin sliced white/red cabbage/capsicum/Spanish onion & julienne carrot with sweet chilli/thai mayo**

Potato salad with cashews (optional) spring onion/english spinach & seeded mustard dressing

#### **Rainbow salad with julienne broccoli stem/carrot/capsicum with bush tomato mayo!**

Curried rice with edamame beans, diced peppers & flaked almonds

#### **Diced tomato, boccocini/basil and roasted garlic vinaigrette**

Tabouli with parsley/diced tomato/tomato/burghul and mint

**Choose (5) \$45 (max. 3 meats) Choose (6) \$50 (max. 3 meats)**

**Choose (7) \$55 (max. 4 meats) Choose (8) \$60 (max. 4 meats)**

**Choose (9) \$65 (max. 5 meats)**

Choices from any of the **Gourmet BBQ** selection's

Quantity Guide: Corporate Events & Luncheons **4-6 items** Birthday's, Weddings and Dinners **7-9 items**

Bread rolls, condiments, quality napkins, serve ware & cutlery included

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Darren Lay 0416 775 962 Email: darrenlay@boss catering.com.au [www.boss catering.com.au](http://www.boss catering.com.au)

**Gourmet bbq Notes:** All Proteins/meats and salads are served using our cambro food safe technology containers. Prices include one (1) chef/ (1) kitchen staff required to service the menu for up to 4 hours onsite. Extra service staff are not included and are charged at \$30 per hour for a minimum three (3) hours only with service time fee(s) beyond this being negotiable. One (1) staff member per 30 guests. Wherever speeches/presentations apply, a 30min window is also allowed. Equipment hire is not included but can be arranged. **Choose Two (2) Cocktail food's OR one (1) Platter choice at \$10 extra per guest if accompanied with gourmet bbq menu.**

## Budget BBQ Meat Option's

### We Serve

**Beef burger Patties - Pork Sausages -  
Marinated chicken steaks - Spiced beef sizzle steaks**

Beef sausages.

## Budget BBQ Salad Option's

### Self Serve

**Green Salad with cucumber/onion/tomato and olives**

**Classic Coleslaw - Potato salad**

**Sweet'n'sour salad with spirali pasta**

Based on 30 guests min.

**Choose (2) \$10 (max. 1 meat option) Choose (3) \$12.50 (max. 1 meat & 2 salad's)  
Choose (4) \$15 (max. 2 meats) Choose (5) \$20 (max. 2 meats)  
Choose (6) \$22.50 (max. 3 meats)**

Choices from any of the **Budget BBQ meat & Salad** selection's

Bread rolls, condiments, disposable serveware/napkins included

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# Catering Services Agreement

This Catering Services Agreement is made on \_\_\_\_/\_\_\_\_/\_\_\_\_  
between us, BOSS Catering and the client namely;

\_\_\_\_\_

## 1. Event Details

1.1 **Event Date:** \_\_\_\_\_

1.2 **Location:** \_\_\_\_\_

1.3 **Client Estimated Guests Count:** \_\_\_\_\_

1.4 **Per Person Cost Estimate (based on current information):**

**Adults \$**\_\_\_\_\_ **Children under 12 \$**\_\_\_\_\_

2. **Services Provided.** You agree to engage us, and we agree, to provide you with the following services:

[Cooking and serving the agreed-to menu items for the Event]

BAR Service provided by RGC

Any Other

Services \_\_\_\_\_

3. **Bar Service.** You will make all arrangements for and provide bar service and all necessary bar and beverage supplies with the Riverside Golf Club

4. **Event Time.** Unless otherwise noted, our services at the Event will start at; \_\_\_\_\_ and last for \_\_\_\_\_ hours.

**5. Change of Event Date or Venue.** If you change the Event Date or the required times for our services, we will apply the entire balance of your deposit and any prepayments (less a \$50.00 change fee) towards the new event, subject to our availability. All costs, in that case, will be subject to change.

## **6. Guests**

**6.1 Final Attendance.** We may ask you to give us a final attendance guarantee no less than 7 (seven) days prior to the Event Date so that we can make final arrangements. If you do not provide us with the final figures by that date, we will consider the number indicated in the original arrangements to be the correct and guaranteed number of guests.

**6.2 Guest Reduction.** The guarantee is not subject to reduction after this 7 (seven) day deadline.

**7. Fees and Payment.** You will pay us as follows:

**7.1 Deposit.** You will pay us a deposit of 30% of the Cost Estimate at the time of booking, unless we make other arrangements.

**7.2 Staffing Costs.** Our invoice will include staffing for at least \_\_\_\_\_ hours, beginning at the start time through to and including the final clean up of the Event.

**7.3 Overtime.** Overtime is charged at the rate of \$35.00 per hour. No overtime will be incurred if the Event ends on schedule.

**7.4 Final Payment.** We will give you an invoice of the final payment amount in advance of the due date. Your final payment is due no less than 7(seven) days prior to the Event Date.

## 8. Personnel

8.1 **Dress.** Our staff will be dressed appropriately for the Event, unless you request something different.

8.2 **Option to Increase Staff.** We reserve the right to increase or decrease the number of staff if the guaranteed guest count is 10% higher or lower than the estimated number you have provided.

9. **Equipment.** When performing the services, we will use our own equipment.

## 10. Food

10.1 **Policy.** All food for the Event must be purchased solely through us and consumed on the premises. Other than specialty cakes, outside food is not permitted.

10.2 **Compliance with Laws.** We will ensure that all federal, state, and local laws related to food and beverage purchases and consumption are strictly enforced.

## 11. Menu Selection

11.1 **Menu Selection.** Menu selection must be finalized at the time you make your deposit.

11.2 **Changes.** You can make changes in the menu selection up to [14] days before the Event Date, although the total food charge cannot be less than the deposit amount.

## 12. Menu Cost

12.1 **Menu Price Change.** All menu prices are subject to change within [14] days of the Event Date.

12.2 **Significant Changes.** If you wish to make a significant change in menu ingredient(s), you have two options:

(a) We will assess an updated cost (maintaining your present menu) will be assessed based on current market prices and you may agree to the new price, or

(b) We will offer substitute menu item(s) in order for you to maintain the agreed-upon (per person/ platter) menu price.

12.3 SDR's (special dietary requirements). We will require any SDR's such as Gluten free, nut allergies etc no later than 14 days prior to the event.

13. **Leftovers.** BOSS Catering and/or you and your guests may package up all leftovers that we are not able to reuse. You are responsible for providing the appropriate receptacles/containers. If you do not have appropriate receptacles/containers, all food will be disposed of or taken back to our kitchen. Once at our kitchen, we are no longer required to give you those leftovers. In accordance with state health codes, we reserve the right to discard any food items where there is a reasonable risk of food-borne illness.

OR

[No leftovers are permitted.]

## 14. Events Serving Alcohol

**14.1 Required Permits, Licenses, and Registrations.** For Events including alcohol, RGC confirm's to you that all the individuals that it assign's to provide services will obtain and maintain, at the clubs cost, any and all approvals, licenses, filings, registrations, and permits required by Victorian state and any other applicable authority legal requirements.

## 15. Damage

**15.1 Our Responsibility.** We assume no responsibility for ANY damage or loss of any merchandise, alcohol, equipment, furniture, clothing or other valuables before, during or after the Event. We will do everything possible to ensure that all of your supplies, rentals and equipment are cared for and maintained in good working order and without any damage.

**15.2 Your Responsibility.** You assume responsibility for any and all damages caused by any guest, invitee or other person attending Event.

**16. Unlawful Activities.** You will comply with all federal, state, and local laws or orders, and will not do anything on the premises in violation of any laws, ordinances, rules or orders. If any unlawful activities occur on the premises and the Event is cancelled, we will not be required to provide you with any refund.

## 17. Liability

**17.1 Our Liability.** Our only liability for third party claims will be limited to actions based on damages caused by us or by the negligent conduct of our employees.

**17.2 Third Party Liability.** We assume no responsibility for the conduct of the guests or any third parties who are hired to provide other services.

18. **Cancellation**

18.1 **Cancellation by You.** If you cancel the Event you will forfeit the full amount of the deposit and any pre-payments.

19. **Assignment.** You may not assign this contract without our written consent, which we may not reasonably withhold but which may require your payment of a fee.

This agreement has been executed by the parties.

BOSS Catering

By:

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Name:

Date: / /

Title:

[CLIENT NAME]

By:

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Name:

Date: / /

Client Address;

Client Email;

Client Contact Phone Number;