



Funeral and Memorial Catering at Carrick Hill

At an already complicated time, we can assist you with catering options to help ease the stress and overwhelm. We can make it as simple or as elaborate as you like and can tailor a menu to suit your needs.

Daytime bookings of 20 or more people between 10am and 5pm

Final numbers for all bookings are to be confirmed and paid in full three (3) days prior to the event.

Weekday Memorial Package / \$75 per person

Includes 4 canapés

and 3 hours beverage service

Choose as many canapés as you would like for \$10 per person per choice

2 pieces of each canapé is served for \$10 for each choice

Canapés

Assorted sandwiches

- Butter, cucumber, sea salt (v)
- Chicken, tarragon, seeded mustard, mayonnaise
- Ham, cheese, tomato, mayonnaise
- Turkey, cranberry, brie
- Cheese, carrot, ginger chutney (v)
- Prawn, mayonnaise

Oysters

- Natural, cucumber, ginger, lime (gf)

Avocado salsa, tortilla crisp (ve, v, gf option available)

Vietnamese cold rolls - prawn and vegetable - contains peanuts and chilli (v, gf)

Smoked salmon, potato cake, horseradish cream (gf)

Kingfish ceviche, lime, chilli, radish, cucumber (gf)

Rolled rare beef, horseradish, watercress (gf)

Smoked duck breast, beetroot relish, mustard cruton

Witlof, candied walnuts, pickled cherry, goats cheese (gf)

Cheese, bacon, herb muffins

Spanish potato tortilla, carrot and ginger chutney (v, gf)

Peking duck puffs, hoi sin sauce

Spicy fried chicken, smoked tomato chutney (gf)

Chicken skewers, peanut satay sauce (gf)

Fried vegetable gyoza, peanut and chilli sambal (v)

Sweet potato and bacon fritters, creme fraiche, jalapeno

Pulled pork, spicy black bean, coriander, flour tortilla crisp

Candied pork, pineapple, chilli and mint sambal (gf)

Assorted little pies - chicken | beef | lamb | veg

Duck, coriander and ginger pancakes

Baked cocktail potato, swiss cheese, spanish anchovies (gf)

Tempura salmon nori roll, sesame soy

Spencer gulf coconut prawns, chilli caramel* (gf)

Lobster tail dumplings, black vinegar*

Cheese and zucchini quesadilla, green chilli (v)

Mushroom and truffle arancini balls (v)

Blue cheese tarts, apple, walnut (v)

Mushroom tart with goats cheese (v)

Red lentil tart, sweet onion, labne (v)

Crumbed cauliflower, truffle mayonnaise (v)

Spinach and feta pastry (v)

Tempura eggplant, chilli sambal (ve)

*\$3 per head surcharge

Additional Extras

Sweet Treats / \$5 per item per person

Lemon curd tarts (v)
Chocolate ganache cake (v)
Orange and almond cakes (v, gf)
Passionfruit and coconut slice (v)
Lemon friands (v)
Vegan chocolate brownies (ve, v)
Mini pavlovas with fruit and cream (v, gf)
Almond frangipane tarts with apple compote (v)
Rose marshmallow with raspberry compote (v)
Pavlova, fruit and cream (v, gf)
Peanut butter parfait with dulce leche (v)
Chocolate truffles (v)
Strawberry cream tarts (v)
Housemade scones, jam and cream (v)
Melting moments (v)

Tea and Coffee Station / \$3 per person

Bodum coffee, urn and tea facilities available for guests to help themselves
Espresso coffee available on consumption by order \$5 each

Seafood Grazing Platters / \$200 per platter

Local seafood - Spencer Gulf Prawns and cocktail sauce, freshly shucked oysters and limes, cucumber and pickled ginger, gravlax, (cured atlantic salmon) honey and mustard dressing, Kingfish ceviche and avocado salsa, pickled octopus, tomato and basil salad

Antipasto Grazing Platters / \$150 per platter

San José sliced prosciutto, ham and salami, chicken liver paté and pickled cherries, pork rilette, house made fennel grissini, sourdough bread, char-grilled vegetables including asparagus, capsicum and eggplant, pickled vegetables including cauliflower, carrots and chilli.

Cheese Platters / \$100 per platter

A selection of our favourite cheeses from around the world served with housemate lavosh and accompaniments

Substantial Snacks / \$15 per item per person

Assorted pizza / ham and mushroom, margarita, prosciutto & rocket or salami, tomato and olive (v)
Housemade Black Angus beef burger, cheese and tomato chutney
Lamb yiros with cucumber, garlic yoghurt, tomato and onion
Falafel wraps with hummus and tomato salsa (ve, v)
Spicy marinated chicken wings (gf)
Fish and chips with aioli
Malay chicken curry with rice (gf)
Risotto salsicce with tomato and olives (v, gf)
Pea and corn risotto (v, gf)
Mushroom and truffle risotto (v, gf)
Gnocchi with tomato and basil (v)
Dahl with rice and pappadams (ve, v, gf)

Beverage Package**5.5 Hours Service / \$60 per person****4 Hour Service / \$50****3 Hour Service / \$40**

Arc NV Blanc de Blanc

Hesketh Pinot Grigio

St Johns Road Shiraz

Beer - two from our list

Soft Drinks

*Additional Beverage Package \$15 per person/per hour***Drinks on Consumption***\$40 per person minimum spend*

You can provide credit card details and nominate an amount, minimum spend of \$40 per person, which we'll put on a tab at the bar where we can serve tea, coffee and beverages from our wine list. When that amount is nearing the limit we will let you know at the event and you can decide to increase the tab limit or cap it and guests can purchase their own drinks. Alternatively, you can ask your guests to purchase their own drinks from our wine list.

Current Wine List***Bubbles**

Arc	Blanc de Blanc	Adelaide Hills	\$10	\$40
Croser NV	Pinot Noir / Chardonnay	Adelaide Hills	\$15	\$50
Pol Roger	Champagne	France		\$120

White

Hesketh	2020 Pinot Grigio	Limestone Coast	\$10	\$40
Vickery	2019 Riesling	Clare Valley	\$12	\$45
Shaw and Smith	2020 Sauvignon Blanc	Adelaide Hills	\$16	\$60
Shaw and Smith	2019 M3 Chardonnay	Adelaide Hills		\$70

Rosé

Teusner	2019 Salsa Rose	Barossa Valley	\$15	\$50
---------	-----------------	----------------	------	------

Red

Dowie Doole	2018 Grenache Tempranillo	McLaren Vale	\$12	\$45
St Johns Road	2018 Shiraz	Barossa Valley	\$12	\$45
Riposte	2019 Pinot Noir	Adelaide Hills		\$50
Teusner	2018 Albert Shiraz	Barossa Valley		\$90

Beers

Coopers Pale Ale	\$10
Coopers Mid Ale	\$10
Vale Ale	\$10
Peroni nastro	\$10
Furphy Refreshing Ale	\$10
Hills Apple Cider	\$10

**Subject to change*

TABEL. CONTRACT

Contract

Date

I / we (Client's/s' full name/s),

request the catering services of J J Gabel and A Hage trading as Tabel Catering Pty Ltd
(ABN 14636872529) for an event to be held at

on (day and date)

We accept the quote given for these services and will make a non-refundable 10% deposit of the total amount.

The balance will be paid in full no less than three (3) days prior to the event. We understand that failure to do so may result in the services for the event to be cancelled and the deposit/s forfeited.

Should there be any miscellaneous costs such as beverages on consumption or additional incidental costs involved that could be required for the event but not quoted for, these charges will be processed at the completion of the event with the following credit card:

Name on card

Card number

Expiry

CVC

I / We accept these payment terms and conditions.

Signature No.01

Print name

Date

Signature No.02

Print name

Date