



TABEL.

"I JUST WANTED TO SAY THANK YOU FOR THE TERRIFIC CATERING IN RELATION TO MUM'S FUNERAL. AS A FAMILY, IT WAS A GREAT CELEBRATION AT A WONDERFUL LOCATION THAT PLAYED A REAL ROLE IN MUM'S LIFE. THE CATERING AND THE KIND AND GENEROUS STAFF ADDED A REALLY IMPORTANT DIMENSION TO THE DAY. PLEASE PASS ON OUR THANKS TO ALL CONCERNED."
SIMON

"IT WAS A WONDERFUL SEND-OFF FOR MUM. SHE WOULD HAVE LOVED IT."
PETER

**FOR MORE INFORMATION
EVENTS@TABEL.CATERING**

Funeral and Memorial Catering at Carrick Hill

At an already complicated time, we can assist you in giving your loved one a beautiful send off amongst the peaceful gardens of Carrick Hill. Our catering options help ease the stress and overwhelm. We can make it as simple or as elaborate as you like, tailoring a menu to suit your needs with times available for a fully private service when the grounds are closed to the general public.

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 additional canapés as you 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 / \$4 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 rillette, 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 / \$65 per person

4 Hour Service / \$55

3 Hour Service / \$45

Second Nature / Sparkling White / McLaren Vale

Chalk Hill / Europa Chardonnay / McLaren Vale

Gisa / Arc Sauvignon Blanc / Adelaide Hills

Vickery Watervale Riesling / Clare and Barossa Valley

Teusner / Wild Bill Shiraz / Barossa Valley

Dowie Doole / Grenache Tempranillo / McLaren Vale

Teusner / Round Two Sauvignon Blanc / Barossa Valley

Beer - two from our list

Soft Drinks

Additional Carrick Beverage Package \$20 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

Second Nature / Sparkling White / McLaren Vale	\$13	\$50
Chalk Hill / Moscato / McLaren Vale	\$13	\$50
Croser NV / Pinot Noir / Chardonnay / Adelaide Hills	\$16	\$58
Veuve Cliquot / Champagne / France		\$140
Pol Roger / Champagne / France		\$140
Bollinger / Champagne / France		\$150
Dominique Foureur / Champagne / Ambonnay France		\$130

Whites

Gisa / Arc Sauvignon Blanc / Adelaide Hills	\$12	\$48
Chalk Hill / Europa Chardonnay / McLaren Vale	\$13	\$50
Riposte / The Stiletto' Pinot Gris / Adelaide Hills	\$13	\$50
Vickery / Watervale Riesling / Clare and Barossa Valley	\$13	\$50
Shaw and Smith / Sauvignon Blanc / Adelaide Hills	\$18	\$65
Shaw and Smith / M3 Chardonnay / Adelaide Hills		\$75

Reds

Teusner / Salsa Rosé / Barossa Valley	\$15	\$55
St John's Road / Shiraz / Barossa Valley	\$13	\$50
Dowie Doole / Grenache Tempranillo / McLaren Vale	\$13	\$50
Round Two / Cabernet Sauvignon / Barossa Valley	\$13	\$50
Riposte / Pinot Noir / Adelaide Hills		\$60
Teusner / 2018 Albert Shiraz / Barossa Valley		\$100

Beer and Cider

Vale Ale	\$11
Coopers Pale Ale	\$11
Coopers Mid Ale	\$11
Heineken	\$11
Hahn Super Dry	\$11
Hills Apple Cider	\$15

**Subject to change*