

SOCIÉTÉ CATERING



about us

Thank you for considering Societe Catering for your catering requirements and taking the time to read through this current version of our Portfolio.

Societe and our team are dedicated to providing the best products and all-round service to you for all catering orders.

Our menus offer value for money with impact and appeal, catering to a range of discerning palates and the ever-growing allergy sufferers.

All our menus are adaptable for vegetarian, vegans, gluten free and the health conscious, offering a range of delicious meals for those affected by any food intolerances.

We aim for a sustainable business in the daily operations and the food we source, always attempting to reduce our effects on the environment.

We understand corporate protocol and follow strict guidelines when catering in the Conference Centre, on site and around the island, always respecting the environment and ensuring minimal disruption.

Please contact us with any queries or bookings and our friendly staff will guide you through the processes to ensure all bases are fully covered and your attention can be placed on having an enjoyable experience on Cockatoo Island whilst we do all the work.

- all you do is arrive on the ferry, no carrying food, no bargaining, no co coordinating chefs, staff
- Corporate catering specialists on the island – training, meeting, entertaining, filming or working –packages to suit all
- Conference room or on location anywhere on the island – Hire our chefs and wait staff, eat delicious food and have complete privacy.
- We choose – the freshest, “A” Grade produce in Sydney, the free range eggs and the happiest chickens, bread hand made by a variety of bakers across Sydney and the finest coffee in Sydney, De Lorenzo.

Eat, be productive and enjoy our beautiful Cockatoo Island – the unique conference experience.

Societe Catering Team.

the details

minimum orders

a minimum of 10 of each item is required – should a lesser amount be required a 10% surcharge will apply.

ordering

Email: send your order to ***societecatering@bigpond.com***

YOUR catering coordinator will take you through the entire process from beginning to end. There will be NO STAFF CHANGES during your event.

Phone: call your catering coordinator on ***0434 372 260*** Monday to Friday **9am – 5pm.**

Please feel free to ask any question and they will do their best to make this as simple as possible for you.

Your catering coordinator will send you a comprehensive customised quotation BEFORE your event. There are no hidden charges.

Upon receipt of your order and agreement of the quotation, your order will be processed by your catering coordinator after which you will receive an order confirmation.

Your order is not confirmed until you have a confirmation email.

We require 10 working days on all catering orders. Late orders MAY be accepted if possible and additional charges will apply.

General

All prices listed exclude staff and equipment hire. These areas will be quoted at the time of booking in your customised quotation and are based on client needs.

GST

all our menus are inclusive of GST.

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phone

0434 372 260

02 95555586

fax

02 95555794

email

societecatering@bigpond.com

terms and conditions

hours of operation and ordering

office hours

Monday to Friday 9am – 5pm .

We do cater on the island 7 days a week and understand that catering is needed outside office hours. (surcharges apply)

At times there is a need for staff to remain on the island to cater for your needs.

Accommodation rates are charged to the client. Please ask your catering co ordinator for details.

Orders

We do accept all orders via email only.

We will always confirm receipt of your order.

We understand that late orders or changes are a reality and we will do our best to accommodate but the menu maybe limited. A \$50 processing fee is applicable to orders that are placed or changed outside deadlines. Please understand we are on an island and everything is ordered and barged onto the island, planning is imperative on our part to meet your catering needs.

Deliveries

Cold orders will be delivered up to 10 minutes prior to your requested time.

Hot orders will be delivered as close to your eating time as possible. (please inform us of this time)

Delivery times outside normal office hours are available but will attract surcharge. (please ask as function requirements vary)

Weekend Deliveries. Societe can arrange catering on weekends. Weekend fees apply for chefs and staff. Prices subject to event details and will be quoted prior to your event.

Prices and Payments

All prices quoted include GST.

Prices are correct at the time of printing and we reserve the right to alter prices and products as and when required due to circumstances beyond our control which include supplier price increases. Staff rates are subject to federal wage increases.

Payment may be made via cash, credit card (note fees apply) or direct debit (preferred option). Bank details are listed on all invoices and noted below. Late payments will attract an administration/collection fee of \$50.00 per week overdue.

terms and conditions

payments may be made via the following options:

VISA (2.5% charge)

Mastercard (2.5 % charge)

AMEX (4%)

Cash

EFT, *Bank Details*

ANZ

Account Name: The Committee Pty Ltd

BSB:012 286

Account Number: 252 430 437

Please notify details of payment by emailing remittances to societecatering@bigpond.com

CANCELLATION POLICY

Deposits for catering will be required in a timely manner.

Once confirmed, 50% of the deposit is non refundable if cancelled. Full payment of the costs of the function is due 10 days prior to the event unless alternative arrangements are made with management.

Any cancellation within 10 days of the event will result in 50% of the function cost being non refundable.

Cancellation within 5 days will incur the total forfeiture of the cost of the function.

Reduction in numbers will not be accepted within 10 days of the event date. Increase in numbers will be accepted within 7 days and we will try our best to accommodate. (please be mindful that we are on a island)

Breakages/lost Equipment.

Any loss or breakages of crockery, glassware and equipment shall be charged to the client at replacement cost. This includes the loss of platters, cheeseboards, cutlery, etc.

Weather Conditions.

Cockatoo Island is in the middle of Beautiful Sydney Harbour. The island is exposed to the elements. Societe Catering takes no responsibility for weather or circumstances beyond our control resulting in cancellation or disruption of an event. Wet weather alternative options are available. Please ask your catering co Ordinator.

beverages

Société Favourites

Orange /Apple Juice2 L	\$8.50
Individual (small)	\$4.00
Sparkling mineral Water	\$4.50
Still bottled water	\$3.00
Soft drink cans as sorted	\$3.50
Soft drink bottles assorted	\$4.50

Tea & Coffee Selection

A) Real Barista coffee made at the café and delivered to your Conference Room or location. Just leave the order with us and times you'd like coffee/tea delivered. Discounted rates apply.

B) The coffee is provided with an insulated urn along with hot water. We provide a selection of Teas and Herbal Teas. Available in your conference room.

Disposable Option

(min 10 people) \$4.50p/p

Served with disposable cups, stirrers, milk and sugar.

Ceramic Option

(min 10 people) \$6.50p/p

Staff member will set tea and coffee station and collect after use. Ceramic cups & saucers, silverware, milk and sugar provided.





breakfast packages

Staffing Rates may be applicable
Please ask your catering coordinator

Option 1: Early Seagull Brekkie

Min 10 pax

(Buffet style)

\$18.50 p/p

Seasonal whole fruit basket
Assorted cereals
Ham & cheese mini croissants
Mini sweet muffins
Coffee (insulated urn)
(soy milk available)
Assorted teas including herbals
Orange or apple juice

Option 2: Cockatoo Club Brekkie

Min 10 pax

(Buffet style)

\$ 21.50 p/p

Mini toasted muesli cup topped with yoghurt & honey
Toasted triangles with smashed avocado, feta drizzled with olive oil and lemon juice.
Bacon, scrambled egg with fresh herbs and hollandaise on a Turkish Roll
assorted sweet muffins
Danish Pastries
Coffee (insulated urn)
(soy milk available)
Assorted teas including herbal
Orange or apple juice



Option 3 : Captain's Brekkie

Min 10 pax

(Buffet style)

\$25.50 p/p

Seasonal fruit platter with yoghurt

Bacon and sausages

Scrambled Persian eggs

Sautéed mushrooms and baby spinach

Home-made baked beans

Hash Browns

Toasted breads & freshly baked rolls (gluten free available)

Coffee (insulated urn)

(soy milk available)

Assorted teas including herbals

Orange or apple juice

Option 4: Wake up and smell the Barbie

Min 10 pax

(buffet style)

\$23.50p/p

Mushroom & egg, mixed herbs with basil pesto on a

Turkish roll

Olive Oil flavoured bread with smashed avo, lemon & feta

Ham and cheese croissants

Assorted Danishes

Coffee (insulated urn)

(soy milk available)

Assorted teas including herbals

Orange or apple juice

snack basket

morning & afternoon tea

Staffing Rates may be applicable
Please ask your catering coordinator

Pick any two snacks for 9.50p/p
Pick any three snacks for 11.50p/p

Sweet:

gluten free banana bread
carrot cake
muesli cookie
chocolate brownie
fruit custard tart
mini assorted muffins
cookies (assorted)

Savoury:

cheese & tomato mini croissant
mini quiches – assorted
mini beef balls with dipping sauce
cheese & spinach pastizzi
mini sausage roll with BBQ sauce
mini pies with tomato sauce
veg Spring Rolls

Healthy:

whole seasonal fruit basket
mini yogurt pots with toasted muesli
mini bruschetta with tomato ,Spanish onion and basil
mini Vicious Veg-smashed avo, feta drizzled with olive oil and lemon.



no fuss lunch

Staffing Rates may be applicable
Please ask your catering coordinator

Option 1 **\$19.50p/p**

min 10 pax

Choose bread : white or wholemeal bread.

Premium Fillings- select 2 styles only

Smoke Salmon, Spanish onion, cream cheese and baby capers

Grilled spicy piri piri chicken breast, cheese and greens

cheese with char-grilled vegetables

honey ham, seeded mustard and mixed greens

Large Muffin – variety includes: chocolate, apple cinnamon, blueberry, banana, orange & poppy seed

Orange Juice or bottled water

Option 2 **\$24.50p/p**

min 10 pax

Available Autumn and Winter only.

Select ONE soup:

Butternut Pumpkin & Ginger, Moroccan Sweet Potato or Minestrone

to accompany your platter of crusty baguettes with the following gourmet fillings:

smoked turkey, fresh greens and cranberry sauce

tandoori chicken with yogurt

cheese with char-grilled vegetables

honey ham, cheddar cheese, tomato and mayonnaise

Orange juice or bottles water



Option 3

\$ 25.50p/p

min 10 pax

Selection of mini Baguettes and wraps with assorted fillings:

Chicken with mixed salad

Salmon, Red Onion, cream cheese and capers

cheese with char - grilled vegetables

honey ham, cheese and mixed salad

Vegetarian Spring Rolls

Pastizzi Pastry with various fillings

Mini party pies and sausage rolls with dipping sauces

orange juice or bottles water

Option 4

\$28.50p/p

min 10 pax

Platter of Crunchy baguettes and wraps with fresh, healthy gourmet

fillings, including vegetarian:

shredded grilled chicken breast, herbed aioli and salad

ricotta, basil and grilled capsicum

smoked salmon and cream cheese with baby capers

roast beef and salad

Assortment of mini meat balls & falafel balls with dipping sauces

Seasonal fruit platter

Plus choice of ONE salad:

Traditional Greek salad with olive oil and vinaigrette

Penne with basil pesto, roast capsicum and pine nuts

Steamed potato salad with seeded mustard, and shallots

Orange juice or bottled water





bbq packages

Staffing Rates are applicable
Please ask your catering coordinator

Option 1

\$23.50p/p

min 10 pax

Wake up and smell the bacon.

Mushroom & egg, mixed herbs with basil pesto on a Turkish roll

Olive Oil flavoured breads with smashed avo, lemon & feta
(gluten free available on request – additional \$3.50ea)

Ham and cheese croissants

Assorted Danishes

Coffee (insulated urn)

(soy milk available)

Assorted teas including herbals

Orange or apple juice

Option 2

\$22.50p/p

min 10 pax

Build your own burger

(Gluten free available on request – additional \$3.50ea)

Choose:

Angus beef patty, Marinated chicken breast or Veggie patty.

(please inform your catering co ordinator of quantities required of each one)

Then add:

bacon, tomato, cheese, pickles, cucumber, grated carrot, pineapple, beetroot, mixed greens, caramelised onions

then add:

assorted condiments and homemade relishes on our large Turkish bun.

Additional Option:

add any salad from the Salad Range Menu for an additional \$7.00p/p.



Option 3

\$35.50p/p

min 10 pax

Shrek Sticks

Chicken souvlakia sticks

Marinated Vegetable skewers

Lamb souvlakia sticks

Large Pita bread

Tzatziki Dip and Hummus Dip

Caramelised onions

Grilled eggplant with feta, nuts and honey dressing

Greek Salad

Baby rocket, pear and parmesan Salad

Option 4

\$38.50p/p

min 10 pax

Chef's Favourite

Mustard Steaks

Cajun spiced chicken breast with chunky salsa

Caramelised onions

Société Garden Salad

Caprese Salad

Fresh bread rolls /Gluten free available

(Vegetarian options available as replacement per person)

Option 5

\$49.50p/p

min 10 pax

Captain's BBQ

Oregano and garlic marinated steaks

Greek style barbequed chicken

Chorizo, prawn, capsicum, haloumi, skewers

Société Garden Salad

Traditional Caesar Salad

Salad of poached bay potatoes, greens, anchovy dressing

Fresh bread rolls

(Vegetarian options available as replacement per person)

buffet station

Staffing Rates are applicable
Please ask your catering coordinator

Option 1

\$35.95p/p

min 10 pax

Build Your Own Buffet

These meals are delivered and are designed for ease and should be consumed shortly after delivery.

Your choice of (one) meat dish, (one) vegetarian dish,
(one) side dish and (one) salad.
plus: bread rolls and butter portions
(add 3.50 for Gluten free bread)

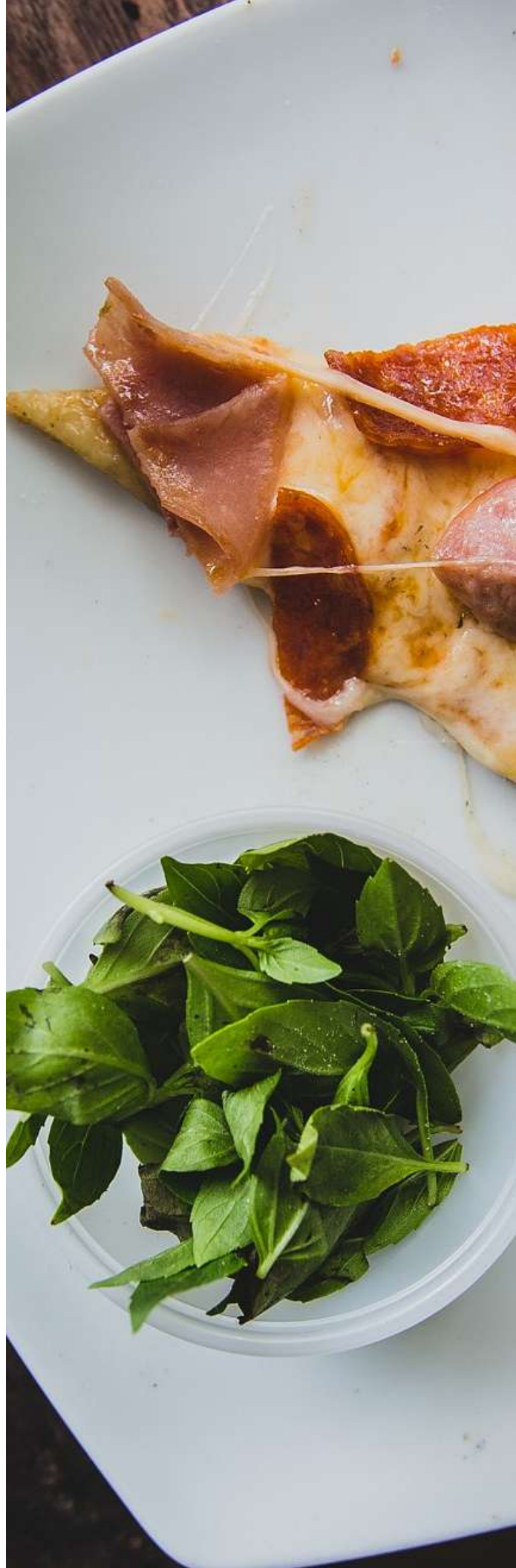
Additional: meat dish \$7.00p/p, vegetarian dish
\$7.00p/p ,
side dish \$4.00p/p, Salad \$7.00p/p

Meat Options:

Boeuf Bourguignon
Thai Beef Curry
Pork Goulash
Braised chicken, leek, chorizo in white wine
Mexican pulled pork
chicken scalloppine, mushrooms and leek in creamy
white wine
Greek style chicken with lemon and fresh oregano
classic beef stroganoff
chicken cacciatore
poached salmon with dill and lime

Vegetarian Options:

ratatouille
potato, sweet potato and mushroom curry
Gnocchi with a tomato based creamy sauce
Pastichio with pumpkin and spinach



Vegetarian paella
Moroccan Hot Pot
vegetable goulash
vegetarian lasagna

Side Options:

potato and spinach mash
roasted potato with rosemary and sea salt
baked Greek lemon potatoes
steamed basmati rice
roasted seasonal vegetables
cauliflower cheese bake

Salad Options:

Societe Garden Salad

Pumpkin Salad, cucumber, roasted mixed nuts, feta,
tossed with mixed greens with a French dressing.V

Caprese Salad, fresh tomato, Bocconcini cheese
and fresh basil drizzled with olive oil and balsamic
vinegar

Caesar salad with cos lettuce, boiled egg, grilled
bacon, shaved parmesan and croutons

Traditional Greek Salad V, GF

Chickpea Salad, pumpkin, roasted red capsicum,
coriander, mint, red onion, mixed greens with lemon
dressing. V,GF

Grilled chicken, Salad carrot, feta, sun dried tomato,
cucumber, cos lettuce with a tangy seeded mustard
vinaigrette.

Traditional Potato Salad with Spanish onion,
parsley with olive oil and vinaigrette dressing



Option 2

\$49.00p/p

min 10 pax

Hot & Cold Buffet

These meals are delivered and are designed for ease and should be consumed shortly after delivery.

Bread Basket

Pita, spinach tortilla, French sticks, baked rolls, Turkish breads

Cold meat platter

Roast beef, Italian salami, Ham off the bone

Antipasto platter

Marinated feta, Kalamata olives, Semi dried tomatoes, Char grilled red capsicum, Dolmades

Dips

Chef's choice of dips (x2), Crackers, Bread sticks, Toasted wrap breads, Carrot & celery stick

Mains

Lemon and Garlic chicken pieces slow cooked in white wine with rice

Beef Stroganoff with mash potatoes

Penne pasta with mushroom, in a tomato creamy sauce

Salads

Pumpkin Salad, cucumber, roasted mixed nuts, feta, tossed with mixed greens with a French dressing. V, GF

Garden Salad, seasonal fresh and healthy produce from the garden. V, GF

Desserts

Seasonal Fruit Platter

Apple crumble with whipped cream





salad bar

Staffing Rates may be applicable
Please ask your catering coordinator

All salads are a minimum of 10 pax

Choose any salad

\$7.00 p/p

Pumpkin Salad, cucumber, roasted mixed nuts, feta, tossed with mixed greens with a French dressing.V.GF

Caprese Salad, fresh tomato, Bocconcini cheese and fresh basil drizzled with olive oil and balsamic vinegar.V.GF

Caesar Salad with cos lettuce, boiled egg, grilled bacon, shaved parmesan and croutons

Garden Salad, seasonal fresh and healthy produce from the garden. V, GF

Traditional Greek Salad, cucumber, tomato, red onions, feta, Kalamata olives with a lemon and salad range

Chickpea Salad, pumpkin, roasted red capsicum, coriander, mint, red onion, mixed greens with lemon dressing. V,GF

Grilled Chicken Salad, carrot, feta, sun dried tomato, cucumber, cos lettuce with a tangy seeded mustard vinaigrette.

Traditional Potato Salad with Spanish onion, parsley with olive oil and vinaigrette dressing.V.GF

Asian Delight Salad with Vermicelli noodles, red capsicum, cucumber, snow peas, bean sprouts, red onion, coriander and crushed nuts, with mixed leaf lettuce & a Thai dressing.V.GF

dinner

Staffing Rates are applicable
Please ask your catering coordinator.

OPTION 1

\$42.00p/p

Two Course Option

Entrée (*choose one*)

Barbequed Chicken skewers (2) with green chilli yogurt

Prawn Salad

Grilled Scallops over a green and herb Salad

Watermelon and Haloumi Salad

Main (*choose one*)

Lemon and garlic Lamb Kebabs served with a traditional Greek Salad

Chicken Breasts with mushroom cream served with a Garden Salad

Soba noodle and prawn salad with edamame pesto

Basil and oregano steak with char-grilled vegetables

Note: vegetarian replacement options available



dinner

OPTION 2

\$70.00p/p

Three Course Option

Entrée (*pick one*)

chicken and spinach salad jars

roasted cauliflower soup with Chimichurri and crème Fraiche

scallops pan seared with chorizo, lime juice & dressed salad greens

Main (*pick two*) -alternate drop

Lamb off the spit with fresh vegetables, roast potatoes with a rich rosemary and red wine jus

Pan fried supreme chicken with a white wine and cream sauce

Chicken breast with a black olive and tomato sauce on a bed of roasted Mediterranean vegetables

Seared salmon fillet with baby roast potatoes and beans corralled by a rich lemon butter sauce

Roast pork with a brandy and wholegrain mustard sauce served with baby roasted potato

Stuffed capsicum, baked and stuffed with quinoa, brown rice, pepitas, crumbled with goats cheese on vegetable ratatouille

Dessert (*pick one*)

With coffee/ tea and after dinner mints

Sticky date pudding with butterscotch sauce

Cannoli filled with vanilla custard drizzled with passion fruit coulis





platters department

Staffing Rates may be applicable
Please ask your catering coordinator.

Rolled Meats..... and then some

Freshly sliced cold meats including:

Double smoked ham, pastrami, roast beef, turkey, lemon pepper chicken skewers, falafel balls, Italian cheese, dolmades, roast capsicum, pickles, olives and assorted dips with fresh crusty breads.

Medium 10-15 guests	\$260.00
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Large 20-25 guest	\$450.00
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Seasonal Fruit Platter

These prices are based on market prices and could change

Small 6 guests	\$59.00
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Medium 10 guests	\$75.00
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Large 16 guests	\$110.00
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Cheese Platter

Delicious local and imported cheeses accompanied with a selection of crackers dried fruits and nuts.

Small 6 guests	\$67.00
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Medium 10 guests	\$105.00
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Mr & Mrs Platter

From the Land & the Sea platter with the lot.

salt & pepper squid, calamari rings, prawn twisters, tempura battered fish, aranchini balls, chicken skewers, falafel skewers, tzatziki dip, olive tapenade, garden salad, hot chips and a variety of dipping sauces.

Small 6 guests	\$160.00
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Medium 10 guests	\$250.00
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Dips & Breads

Our dips are made in house and are served with a selection of breads, crackers and pitas.

Hummus, olive tapenade, traditional tzatziki, spicy capsicum

Small 6 guests	\$65.00
Medium 10 guests	\$85.00

Oldies but Goodies

1970's cocktail party grazing

Marinated chicken wings, chicken tenders, mini assorted quiches (Lorraine & Vegetarian),

aranchini balls, falafel balls and beef meat balls with assorted dipping sauces.

35 pcs	\$96.00
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Don't Break the Budget

A combo of yummy warm grazing foods. Sure to please everyone.

Spring rolls, dim sims, samosa, party pies, sausage rolls, cheese and spinach pastizzi with a variety of dipping sauces.

35 pcs	\$52.50
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Vego's we didn't forget you platter

A combo of our favourite vegetarian options.

A variety of dips with pita breads, aranchini balls, falafel balls, cheese & spinach pastizzi, Dolmades and vegetarian spring rolls, all with dipping sauces.

Small 6 guests	\$60.00
Medium 10 guests	\$75.00



beverage packages

Staffing Rates are applicable
Please ask your catering coordinator.

Time in Hours	Package 1	Package 2	Package 3
3	\$30.20	\$33.50	\$36.70
4	\$34.50	\$37.80	\$44.50
5	\$38.90	\$42.00	\$56.50

Beverage package one

Chalk Hill Bubbles
Chalk Hill Semillon Sauvignon Blanc
Angove Cabernet Merlot
Pure Blonde
Light Beer
Mineral Water
Soft Drinks

Beverage package two

Chalk Hill Bubbles
Chalk Hill Sauvignon Blanc Semillon
Chalk Hill Shiraz Cabernet
European Beer - Nastro Azzurro - Peroni
Light Beer
Mineral Water
Orange Juice
Soft Drinks



beverage packages

Beverage package three

Chalk Hill Bubbles

Chalk Hill Semillon Sauvignon Blanc

Angove Cabernet Merlot

Tulloch - Verdelho

Tulloch Pokolbin Dry Red Shiraz

European Beer - Nastro Azzurro - Peroni

European Beer - Corona Extra

Light Beer

Mineral Water

Orange juice

Soft Drinks

All prices include GST.

Prices subject to change without notification.

Beverages packages are by the GLASS ONLY.

No bottles or jugs can be consumed.

**RSA (responsible Service of Alcohol)
regulations are mandatory.**

beverages

WINE-SPARKLING & WHITE

Angove Bubbles		
South Australia.....	Bottle	35.00
Tulloch Verdelho	Glass	10.00
South Australia	Bottle	40.00
Angove Sauvignon Blanc Semillon	Glass	8.00
South Australia.....	Bottle	35.00
Angove Semillion Chardonnay	Glass	8.00
South Australia.....	Bottle	35.00
. Long Row Riesling		
South Australia.....	Bottle	38.00
Sugar and Spice Moscato	Glass	8.00
South Australia.....	Bottle	38.00

. WINE – ROSE & RED

Angove Nine Vines Grenache Shiraz Rose	Glass	10.00
South Australia.....	Bottle	40.00
Studio Series Merlot	Glass	8.00
South Australia.....	Bottle	35.00
Angove Cabernet Merlot	Glass	8.00
South Australia.....	Bottle	25.00
Angove Shiraz Cabernet	Glass	8.00
South Australia.....	Bottle	30.00
Tulloch Pokolbin Dry Red Shiraz	Glass	10.00
South Australia	Bottle	40.00
All Piccolo Bottles 187mL.....	Bottle	10.00



beverages

Beer And Cider

Corona Extra.....	9.00
Peroni.....	9.00
Pure Blonde.....	9.00
Lite Beer.....	7.50
Bulmers Orignial Cider.....	9.00
Rekorderlig Cider.....	9.00
ON TAP Yenda Hell - Lager.....	8.00
Yenda Pale Ale.....	8.00
Pressmans - Original Apple.....	9.00

Please note due to NSW Liquor Licensing, all bottles of wine must be opened at point of sale, lid retained and all beer/ciders must be poured into plastic glass.

These beverages may only be consumed in the cafe licensed area.

