



Price Guide 2012

The following prices are rough guidelines to help you plan your catering. The price ranges are reflect ingredient choices, prices and availability. The prices are based on a minimum of 60 people and do not include GST. Please ask for a quote for lower numbers.

		<u>Approximate Per Head Cost</u>
Canapes	10 items per head	\$20- \$25
Entree	Choice of two	\$15 - \$20
Buffet Mains	Dependent on number of choices and selections	\$30 - \$55
Formal Seated Mains	Dependent on number of choices and selections	\$40 - \$65
Desserts	Choice of two	\$15 - \$20
Tea/Plunger Coffee	Per cup	\$4
Crockery and Cutlery Hire (We have high quality square plates)	For two courses + tea and coffee	\$7
Please note: If you hire from another source we reserve the right to charge a clean return fee		
Mobile Chiller Hire	Per day	\$100

*The price includes set up and dressing of buffet table. Staff to serve.
A 20% deposit is required to confirm a booking. Payment is to be made within 7 working days from date of event.*