

AUTUMN WINTER 2020



Menu Pack
BAY LEAF CATERING

wine list

FIZZ

The Hill Brut NV, Bellarine Peninsula, Vic	27
Swan Bay Vintage Cuvee Brut, Bellarine Peninsula, Vic	32
Paul Louis Sparkling Blanc de Blancs, Loire Valley, Fra	35
Pizzini Prosecco, King Valley, Vic	38
Moet & Chandon Brut NV, Champagne, Fra	82
Pol Roger Brut Reserve NV, Champagne, Fra	93

WHITE

'The Hill' Pinot Gris, Bellarine Peninsula, Vic	26
'The Hill' Chardonnay, Bellarine Peninsula, Vic	26
Tanwood Sauvignon Blanc, Pyrenees, Vic	30
Swan Bay Pinot Grigio, Bellarine Peninsula, Vic	32
Swan Bay Chardonnay, Bellarine Peninsula, Vic	32
Ferryman Pinot Gris, Mornington Peninsula, Vic	42
Ferryman Chardonnay, Mornington Peninsula, Vic	42
Pyren, Earthscape Sauvignon, Pyrenees, Vic	38

ROSE

Tanwood Rose, Pyrenees, Vic	30
Bertaine et Fils Rose, Aude Valley, Fra	32
Mahi Marlborough Rose, Marlborough, NZ	45

RED

'The Hill' Cabernet Shiraz, Bellarine Peninsula, Vic	26
'The Hill' Cabernet Sauvignon, Bellarine Peninsula, Vic	26
Tanwood Merlot, Pyrenees, Vic	30
Swan Bay Pinot Noir, Bellarine Peninsula, Vic	32
Swan Bay Shiraz, Bellarine Peninsula, Vic	32
Ferryman Pinot Noir, Mornington Peninsula, Vic	37
Pyren, Earthscape Shiraz, Bellarine Peninsula, Vic	38

MINIMAL INTERVENTION

A Victorian winemaker, using thoughtful winemaking techniques including wild yeast fermentation, carbonic maceration and the avoidance of unnecessary additives.

Something a little interesting and natural.
A talking point.

Little Rara Petillant Naturele, Pyrenees, Vic	55
Little Rara Gris, Pyrenees, Vic	52
Little Rara Rose, Pyrenees, Vic	52
Little Rara Noir, Pyrenees, Vic	52

packages

CLASSIC

The Hill Brut NV, Bellarine Peninsula, Vic	2 hrs @ 25 per guest
'The Hill' Pinot Gris, Bellarine Peninsula, Vic	3 hrs @ 30 per guest
'The Hill' Cabernet Shiraz, Bellarine Peninsula, Vic	4 hours @ 40 per guest
Premium Imported Beers & Cascade light	5 hours @ 50 per guest
Selection of flavoured and natural Capi mineral waters	

PREMIUM

Swan Bay Vintage Cuvee Brut, Bellarine Peninsula, Vic	2 hrs @ 28 per guest
Tanwood Sauvignon Blanc, Pyrenees, Vic	3 hrs @ 32 per guest
Tanwood Merlot, Pyrenees, Vic	4 hrs @ 42 per guest
Premium Imported Beers & Cascade light	5 hrs @ 55 per guest
Selection of flavoured and natural Capi mineral waters	

UNIQUE

Something a little interesting and natural.	2 hrs @ 32 per guest
A pet nat and a pink. A talking point.	3 hrs @ 37 per guest
Little Rara Petillant Naturele, Pyrenees, Vic	4 hrs @ 45 per guest
Little Rara Rose, Pyrenees, Vic	5 hrs @ 57 per guest
Pyren, Earthscape Shiraz, Bellarine Peninsula, Vic	
Colonial Draught	
Selection of flavoured and natural Capi mineral waters	

COCKTAILS

Negroni Vermouth, Campari, Gin, Orange	9.5
Ginger Jerry Sailor Jerry's, Lime, Ginger, Mint	9.5
Spiced Pear Daiquiri White Rum, Pear, Fig, Lemon	9.5
Rosie Fields Gin, Lime, Elderflower, Pressed Apple, Pear, Soda	9.5
Bramble Gin, Cointreau, Lemon, Crème de Mure	9.5

WINE LIST

An extensive wine list can be provided for you to select from and charged on consumption.

Tailored beverage packages can also be arranged upon request.

TERMS

ON CONSUMPTION

Sale/return basis for full and unbroken cases only.

BEVERAGE PACKAGES

Any beverages left over after an event remain the property of Bay Leaf Catering.

Prices exclude GST



Dairy Free



Gluten Free



Vegetarian



Vegan

beverages



LOCAL BREW

Cascade Premium Light	7.5
Carlton Draught	8.5
Crown Lager	8.5
James Boags Premium	8.5
Colonial Draught	9
Colonial Pale Ale	9
Colonial Bertie Cider	9

IMPORTED BEER

Peroni	8.5
Corona	8.5
Asahi	8.5
Heineken	8.5

JUICE & SOFT DRINK

Orange Juice, Apple Juice 2 litre	8.5
Mineral water 600ml	4
Individual Emma & Tom's Juices	4
Capi - Mineral Water 750ml	8.5
Capi - Flavoured Mineral Water	4
Capi - Natural Mineral Water	4

SPIRITS

A selection of spirits are available on request

ON CONSUMPTION

Sale or return for full and unbroken cases only
For wines not held in stock orders will be by the case only

COCKTAILS

Negroni Vermouth, Campari, Gin, Orange	9.5
Ginger Jerry Sailor Jerry's, Lime, Ginger, Mint	9.5
Spiced Pear Daiquiri White Rum, Pear, Fig, Lemon	9.5
Rosie Fields Gin, Lime, Elderflower, Pressed Apple, Pear, Soda	9.5
Bramble Gin, Cointreau, Lemon, Crème de Mure	9.5

Prices exclude GST

DF Dairy Free GF Gluten Free V Vegetarian VG Vegan

terms & conditions

FINAL NUMBERS

We require final guest numbers within a minimum of 2 working days prior to the commencement of an event. In the event of last minute changes to numbers, every attempt will be made to accommodate your request.

CANCELLATIONS

Cancellation, or decrease in numbers, of an event confirmed verbally or in writing by the client, within 48 hours of the commencement, of the event set up, will incur a 100% charge of the total event costs.

Bay Leaf Catering takes no responsibility for acts of nature, such as weather, which may result in the cancellation or disruption of an event and all cancellation charges apply.

VERSION

As we keep our menu seasonal and updated regularly prices are subject to change. Please speak to a Bay Leaf Catering team member to confirm this package is the latest version.

BALANCE

A 50% deposit is required upon confirmation of a booking. Full payment in advance is required for any events that do not require staff. For staffed functions, a final invoice will be sent after function. The balance is due and payable 14 days from the invoice date.

Bay Leaf Catering accepts cash, cheque, EFT and credit card, Visa and MasterCard (1% surcharge), AMEX (2.5% surcharge).

All prices are excluding GST.

DAMAGED / LOST PLATTERS & EQUIPMENT

Lost or damaged platters and equipment will be charged at their replacement value. Each of our platters are clearly identified on the base, please ensure they are left in a safe location for easy retrieval.

FOOD SAFETY

Bay Leaf Catering has a food safety plan that extends to catering venues.

We ask that for the functions without staff in attendance, that the food delivered to you is to be refrigerated below 5C on delivery and displayed at room temperature for a period of no longer than 2 hours.

Once the food is no longer under our supervision, we hand over all responsibility in regards to food safety to the client. If required, we are able to recommend refrigeration hire suppliers for your event. We also provide storage instructions for non-staffed events.

more info

TAILORED MENUS

We can create a fully customised menu for your event. From hot plated breakfast, gourmet BBQ, spring racing / picnic boxes, Christmas menus, themed menus, private dinners, cocktail parties and weddings.

SURCHARGES

There is an additional cost for alternate drop of 5 per person, per course and a minimum of 10 of each dish. Additional chefs may be required.

Any deliveries prior to 8am will incur a 55 surcharge to the delivery fee.

BEVERAGES

We offer beverage packages and beverages on consumption.

DIETARY REQUIREMENTS

We are able to cater for specific dietary requirements additional costs may apply and a minimum of 48 hours notice is required.

HIRE & ENTERTAINMENT

We are able to provide a wide variety of services including equipment hire, entertainment, décor, design and flowers.

VENUES

Please enquire about our extensive list of venues for your next external event or to view them on our website

STAFF

Monday - Friday

Wait staff - 48 per hour

Chef / supervisor - 55 per hour

Saturday

Wait staff - 50 per hour

Chef / supervisor - 60 per hour

Sunday

Wait staff - 55 per hour

Chef/supervisor - 65 per hour

Minimum 4 hours for all staff

DELIVERY

From 55 (CBD)





Autumn Winter

BAY LEAF CATERING

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