



bayleaf

menu pack
autumn winter 2019





cocktail menu

SERVE ME COLD

Tasmanian salmon ceviche tostada, tiger's milk gel, sweet potato (GF)

Torched king prawn, onigiri cake, salmon pearls, puffed rice (GF)

Linseed crisp, beetroot, labneh and dill (V) (GF)

Goat's cheese truffle, Riesling and pepper jam, sage crumb (V) (GF)

Housed smoked duck, brioche, pear, pickled witlof

Bannockburn chicken rilette, brown rice wafer, miso, shichimi (GF)

Crispy serrano ham, baked Jerusalem, crème fraiche (GF)

Roast eye fillet, rye saltine, mushroom bois boudran

SERVE ME HOT

Wild Barramundi brandade, pea, caper, lemon jam

Salt baked celeriac panisse, white anchovy cream, preserved lemon (GF)

Kingfisher Creek cheese gougère, pickled celery, black onion (V)

Gruyère and leek tart, mushroom cream, olive crumb (V)

Chicken yakitori, spring onion, radish, tamari and yuzu dip (GF)

Confit Bannockburn chicken, chickpea and rosemary puff, plum mostarda (GF)

Valenca pork belly, polenta cake, apple (GF)

Beef cheek croquette, walnut ketchup, crispy saltbush

AFTER DARK – \$5.9 per item

Mini Rueben dog, pork sausage, sauerkraut, Russian dressing, Swiss cheese

Old Bay seasoned king prawn Po Boy, remoulade sauce, shredded cos

Slow braised pork bao, miso mayo, pickled kohlrabi

Smoked chilli braised beef and cheddar mini toastie, gherkin, mustard sauce

BOWL ME OVER – \$9.9 per item

Sticky beef cheek, buckwheat and marrow gnocchi, pickled mustard, black pepper gravy (GF)

Slow roasted sumac lamb, pomegranate mograbieh, smoky eggplant

Mi-cuit salmon, sweet soy lentils, anise apple, coriander (GF)

Seared tuna, miso and pear, sesame, yuzu slaw (GF)

NAUGHTY CORNER

Almond and thyme baby cake (GF)

Pistachio macaron (GF)

Brandy and white chocolate bread and butter pudding

Lemon and rose posset (GF)

Leatherwood honey and macadamia chocolate tart

P R I C E S	\$29.4 per head (6 items)	Min order - 30 pieces per selection
	\$39.2 per head (8 items)	Min of 6 selections (180 pieces)
	\$49 per head (10 items)	Pre-plattered menu also available
	\$58.8 per head (12 items)	- additional costs apply

GF Gluten Free

V Vegetarian





dining menu

ENTREE

King prawn ceviche, XO glaze, carrot, pickled fennel, horseradish, dill oil (GF)

Miso cured salmon, wasabi and lemon, pickled celery salad, beetroot soil (GF)

Wild caught tuna tataki, salt-baked celeriac, anchovy emulsion, squid caviar, mandarin salad (GF)

Brown butter sprouts, salt-baked kohlrabi, walnut, curd, beetroot molasses (V) (GF)

Bannockburn chicken rilette, fig and apricot, celeriac panisse, olive caramel, pureed shallot, pine nut (GF)

Home smoked Aylesbury duck breast, caramelised pumpkin, raspberry oil, pickled walnut, pistachio and pear (GF)

Seared 1000 Guineas Shorthorn beef, horseradish, cultured cream, nasturtium, pickled radish, cranberry powder (GF)

MAIN

Confit ocean barramundi, Tasmanian salmon roe, macadamia, Provençal kipflers, apple, nori (GF)

Tasmanian salmon, braised baby leek, confetti lentils, fennel velouté, burnt onion, sea herbs (GF)

Seared Bannockburn chicken, quince, barley, golden beetroot, almond salsa, cured egg yolk (GF)

Hay infused Bannockburn chicken, charred leek, whey polenta, wild mushroom, confit pumpkin, black garlic (GF)

Glazed Valenca pork, honey braised cabbage, sauerkraut crème, dehydrated apple, ginger (GF)

Slow braised five spiced Angus beef cheek, heirloom carrots, pistachio, brassica leaves, horseradish, anise jus (GF)

1000 Guineas Shorthorn beef fillet, nasturtium and watercress, smoked marrow, roasted sunchoke, truffle, jus (GF)

DESSERT

Vanilla Cambridge cream, poached pear, sweet vermouth caramel, rose and pistachio tuille (GF)

Date and caramel cake, leatherwood honey, gin jube, lavender shortbread

Chocolate and macadamia tart, spiced pumpkin cream, candied corn

Individual cheese plate, 2 cheeses, fresh honey comb, toasted fruit loaf, wattle seed nuts, fruit paste

PRICES \$ 68 per person (2 courses)
\$ 78 per person (3 courses)

Minimum 10 people

Side dishes to compliment main courses available. Includes bread rolls, coffee, tea and handmade chocolates.

GF Gluten Free

V Vegetarian





cold feasting menu

SMALL PLATES

Flatbread chips, hummus, dukkha (V)

Kingfish coconut ceviche, Tasmanian salmon pearls (GF) (DF)

Shredded confit chicken thigh, crème fraiche and chive, crispy bread

Rare roasted beef fillet, ponzu dressing, rocket, parmesan (GF)

LARGE PLATES

Honey torched Citrus Sea Trout, saffron aioli, salsa verde, soft herbs (GF)

Sesame encrusted tuna fillet, wasabi crème fraiche, watercress (GF)

Antipasti of serrano and salami with olives, feta, tomatoes and capsicums; served with focaccia bread

Bannockburn chicken, basil pesto, mixed tomatoes, parmesan (GF)

Jerk marinated Bannockburn chicken, pineapple relish, coriander (GF)

Smoked maple seared 1000 Guineas beef tenderloin, celeriac remoulade, mizuna (GF)

SIDES

Mixed beans, kalamata olives, dijon vinaigrette, soft herbs (GF) (DF)

Asian slaw, toasted peanuts, yuzu and horseradish, Vietnamese mint (GF) (DF)

Mixed grains and seeds, pomegranate, parsley, feta

Pesto Tubetti pasta, bocconcini, dried tomatoes, basil

Iceberg and cos with blue cheese ranch dressing, sweet walnuts (GF)

Mixed tomatoes, basil oil, balsamic (GF) (DF)

Includes artisan dinner rolls, sea salt and butter

PRICES
Choose 2 Large and 2 sides \$45.00 per person
Choose 2 Small, 2 Large and 2 side \$55.00 per person
Choose 2 Small, 3 Large and 2 sides \$65.00 per person

This menu can be pre-plattered or we can organise a staff member to assist
Minimum 10 people

GF Gluten Free

V Vegetarian





hot feasting menu

SMALL PLATES

Miso baked eggplant, sesame and tamari kewpie (V) (GF)

Panko breaded King prawns, wasabi mayo, shiso

Harissa baked Bannockburn chicken, tahini yoghurt, mint (GF)

Sliced pork belly, miso caramel and radish (GF)

LARGE PLATES

Tamari roasted Tasmanian salmon, pickled chilli cucumbers (GF) (DF)

Baked fillet of snapper, marinated fennel, dried olives, basil (GF) (DF)

Char sui Bannockburn chicken, roasted broccolini, spring onions, yuzu dressing (DF)

Lemon and honey roasted Bannockburn chicken, fennel pollen aioli, herb buckwheat (GF)

Slow braised shoulder of lamb, Tabbouleh, labneh, pomegranate pearls

14 Hour pot roasted Angus Beef shin, glazed shallots and baby carrots, watercress chermoula

SIDES

Duck fat potatoes, rosemary

Balsamic roasted root vegetables

Steamed beans and peas, fresh herbs

Hot and sour Asian greens, sesame

Soy and honey glazed heirloom carrots, coriander seeds

Roasted sweet potatoes, za'atar, labneh, pomegranate

Includes artisan dinner rolls, sea salt and butter

PRICES

Choose 2 Large and 2 sides \$45.00 per person

Choose 2 Small, 2 Large and 2 side \$55.00 per person

Choose 2 Small, 3 Large and 2 sides \$65.00 per person

This menu requires a chef to heat on site

Minimum 10 people

GF Gluten Free

V Vegetarian





dessert feasting menu

SHARED – \$65 each

Spiced apple tea cake, traditional creme anglaise

Winter pavlova, poached fruit, brandy cream

Chocolate and honeycomb tart

MINI INDIVIDUAL – \$4.9 each

Almond and thyme baby cake (GF)

Pistachio macaron (GF)

Brandy and white chocolate bread and butter pudding

Lemon and rose posset (GF)

Leatherwood honey and macadamia chocolate tart

Minimum mini individual order 20

GF Gluten Free

V Vegetarian





grazing tables

A LIGHT GRAZE

Artisan cured meats

House made dips

Mt Zero olives

Marinated zucchini and tomatoes

A selection of 3 Australian cheeses with Bay Leaf fruit paste

Artisan crackers, grissini and lavosh

Seasonal fresh fruit

Dried fruit & Bay Leaf roasted nuts

FORAGE & GRAZE

Artisan cured meats

A selection of Australian cheeses with Bay Leaf fruit paste

Artisan sourdough, grissini, crisp bread & lavosh

Mini savoury tart of leek, herb, spinach, ricotta (V)

Flatbread chips, hummus, dukkha (V)

Honey torched citrus sea trout, saffron aioli, salsa verde, soft herbs (GF)

Char sui Bannockburn chicken, roasted broccolini, spring onion, yuzu dressing

Smoked maple seared 1000 Guineas beef tenderloin, celeriac remoulade, mizuna (GF)

PRICES A Light Graze - \$ 25 per person + set up fee
Forage & Graze - \$ 45 per person + set up fee
Setup Fee \$600 - Includes premium disposable cutlery and crockery
Minimum 25 people

GF Gluten Free

V Vegetarian





bistro lunch

MAIN COURSE

Baked fillet of wild barramundi, whole baked celeriac, spinach, saffron aioli, salsa verde (GF)

Teriyaki glazed Tasmanian salmon, confit fennel, yuzu dressing, grapefruit (GF) (DF)

Sumac roasted sea trout, toasted freekeh, smoked eggplant, labneh, pomegranate

Glazed free range Bannockburn chicken, sweet tamari butter, Asian greens, anise jus, shitake (GF)

Bannockburn chicken, buckwheat gnocchi, pumpkin puree, bacon crumb and sage jus (GF)

Beer braised Angus beef cheek, buttered mash, sautéed wild mushrooms, jus (GF)

1000 Guineas beef tenderloin, roast baby varrots, potato fondant, shallot puree, jus (GF)

PRICES \$40 per person (1 Course)
\$52 per person (2 Course)
\$5.50 per person per side
\$9.00 per person per 2 sides
Minimum 10 people



Gluten Free



Vegetarian

SIDES

Duck fat potatoes with rosemary

Roasted sweet potatoes, mixed seeds, pomegranate dressing

Hot and sour Asian greens with sesame

Balsamic roasted root vegetables

Steamed beans and peas with fresh herbs

Mixed leaves, herbs, Dijon vinaigrette

DESSERT

Lemon pie, freeze dried fruit meringue

Sticky date pudding, whipped mascarpone

Coconut panna cotta, caramelised banana, puffed rice crumble (GF) (DF)

Chocolate and leatherwood honey tart, candied corn

Australian cheese platters





stand up bbq

OFF THE GRILL

Sriracha tofu skewers, sesame kewpie (V) (GF)
Halloumi and capsicum kebabs, preserved lemon aioli (V) (GF)
BBQ King prawns, chilli pineapple pickle (GF)
Teriyaki salmon skewers, yuzu dressing, spring onion (GF)
Pulled chicken slider, gochujang mayo, pickled veg slaw
Chipotle grilled chicken kebabs, sour cream, chives (GF)
Pork belly, miso caramel sauce (GF)
Pork chipolatas, burnt tomato ketchup
Lamb kofta, smoked eggplant raita
Angus beef sliders, pickles, mustard sauce, swiss cheese

PRICES 4 Items - \$24
6 Items - \$36
Add a salad pail \$6.50 per pail
Add a sweet treat \$4.90 per item
Minimum 20 people



Gluten Free



Vegetarian

SALAD PAILS

Mixed beans, kalamata olives, Dijon vinaigrette, soft herbs (GF) (DF)
Asian slaw, toasted peanuts, yuzu and horseradish, Vietnamese mint (GF) (DF)
Mixed grains and seeds, pomegranate, parsley, feta
Pesto tubetti pasta, bocconcini, dried tomatoes, basil

SWEET TREAT

Almond and thyme baby cake (GF)
Pistachio macaron (GF)
Brandy and white chocolate bread and butter pudding
Lemon and rose posset (GF)
Leatherwood honey and macadamia chocolate tart





bbq feast

PROTEIN

- BBQ shelled King prawns, Marie rose, lemon (GF)
- Whole Tasmanian salmon fillet, tonkatsu mayo (GF)
- Grilled Bulgogi Tofu, Miso Mayo, Spring Onions and Pickled Ginger (V) (DF)
- Bannockburn chicken breast, maple butter glaze, buffalo sauce (GF)
- Pork and fennel sausages, burnt tomato ketchup
- 5 Spice slow braised pork ribs, sweet chilli sauce (GF)
- Lamb loin chops, parsley and lemon gremolata (GF)
- O'Connor's beef sirloin, chimichurri sauce (GF)
- 48-hour Angus beef brisket, Carolina BBQ sauce (GF) (4-day notice)

PRICES Choose 3 proteins, 2 salads and 2 sides
\$55.00 per person
Add a sweet treat \$4.90 per person
Minimum 20 people

GF Gluten Free

V Vegetarian

SIDE

- Grilled corn cob, miso and chilli butter, parmesan (GF)
- Foil baked royal blue potatoes, sour cream, chives (GF)
- Foil baked sweet potatoes, buttermilk and dill dressing (GF)
- Pickled Lebanese cucumbers, toasted coriander seeds (GF)
- Chargrilled Middle Eastern flatbread, hummus, dukkah
- Garlic butter and mozzarella sharing bread
- Brioche buns

SALADS

- Iceberg and cos with blue cheese ranch dressing, sweet walnuts (GF)
- Mixed beans, kalamata olives, Dijon vinaigrette, soft herbs (GF) (DF)
- Asian slaw, toasted peanuts, yuzu and horseradish, Vietnamese mint (GF) (DF)
- Mixed grains and seeds, pomegranate, parsley, feta
- Pesto tubetti pasta, bocconcini, dried tomatoes, basil
- Grilled broccolini, spinach, pickled chilli and lemon, almonds (GF) (DF)
- Sumac roasted pumpkin, labneh, mint, compressed watermelon (GF)





canape breakfast

SERVE ME COLD

Lemon cream cheese and smoked salmon bagel, cucumber and fennel pollen

Avocado croute, feta and dukkah (V)

Scotch pancake, fresh blueberries and minted labneh (V)

Toasted English muffin, bacon jam, semi dried tomato

Grilled pineapple stick with lime and vanilla syrup (V) (GF)

SERVE ME HOT

Savoury Maffra cheddar and chive muffin

Mini sweet waffle, honey roasted stone fruit, labneh

Mushroom, ricotta and spring onion frittata (V) (GF)

Bacon, mozzarella, cherry tomato and chive frittata (GF)

Sweet potato hash brown, bacon jam, semi dried tomato

MORE SUBSTANTIAL - \$6.50 per item

Seasonal housemade bircher muesli

Healthy granola, yoghurt and fruit compote

Egg + bacon on brioche roll, house relish

Seasonal fruit salad (GF)

PRICES
\$14.7 per head (3 items)
\$19.6 per head (4 items)
\$24.5 per head (5 items)

Service staff required to heat and serve breakfast.

GF Gluten Free

V Vegetarian





CHECK OUT THE DROP + GO [ONLINE STORE](#) FOR MORE GREAT 9-5 CATERING OPTIONS

morning + afternoon

SWEET TOOTH - \$4.9 per item

Muffin
Mini French pastry
Baby cakes (GF Available)
Gourmet slice
Healthy slice (GF Available)
Superfood ball (GF)

SAVOURY SNACKS - \$4.9 per item

Mini filled croissant
Maple bacon, egg and chive tart
Vegetarian tart (V)
Breakfast frittata (GF)
Beef and Burgundy pie
Wagyu beef sausage roll

OH SO HUNGRY - \$6.5 per item

Seasonal housemade bircher muesli
Healthy granola, yoghurt and fruit compote
Egg and bacon roll
Seasonal fruit salad (GF)

Hot plated breakfast available on request
Minimum 10 people



Gluten Free



Vegetarian





CHECK OUT THE DROP + GO [ONLINE STORE](#) FOR MORE GREAT 9-5 CATERING OPTIONS

lunch break

SELECT YOUR OWN

Sandwich points	\$8.4 per round
Wraps	\$8.4 per wrap
Panini fingers	\$9.5 per finger
Mini Bagel	\$6.2 per bagel
Gourmet rolls	\$5.9 per roll
Gourmet salad	\$9.9 per person (shared or individual pails)
Vegetarian tart	\$9.9 per person
Seasonal fruit platter	\$5.9 per person
Sweet treat	\$4.9 per person

ON THE GO - \$19 per person

Sandwich points or wraps (1.5 rounds per person)

Premium seasonal fruit platter

HEALTH KICK - \$24 per person

Sandwich points or wraps (1.5 rounds per person)

Shared gourmet salad

Premium seasonal fruit platter

REFUEL - \$26 per person

Seasonal vegetarian tart or frittata (V)

Shared gourmet salad

Premium seasonal fruit platter

BRAIN FOOD SUPER SALADS - \$9.9 per person

Seasonal salads - Contact us for weekly specials

Choose from shared platters or individual pails

Minimum 10 people

GF Gluten Free

V Vegetarian





CHECK OUT THE DROP + GO **ONLINE STORE** FOR MORE GREAT 9-5 CATERING OPTIONS

drop + go catering

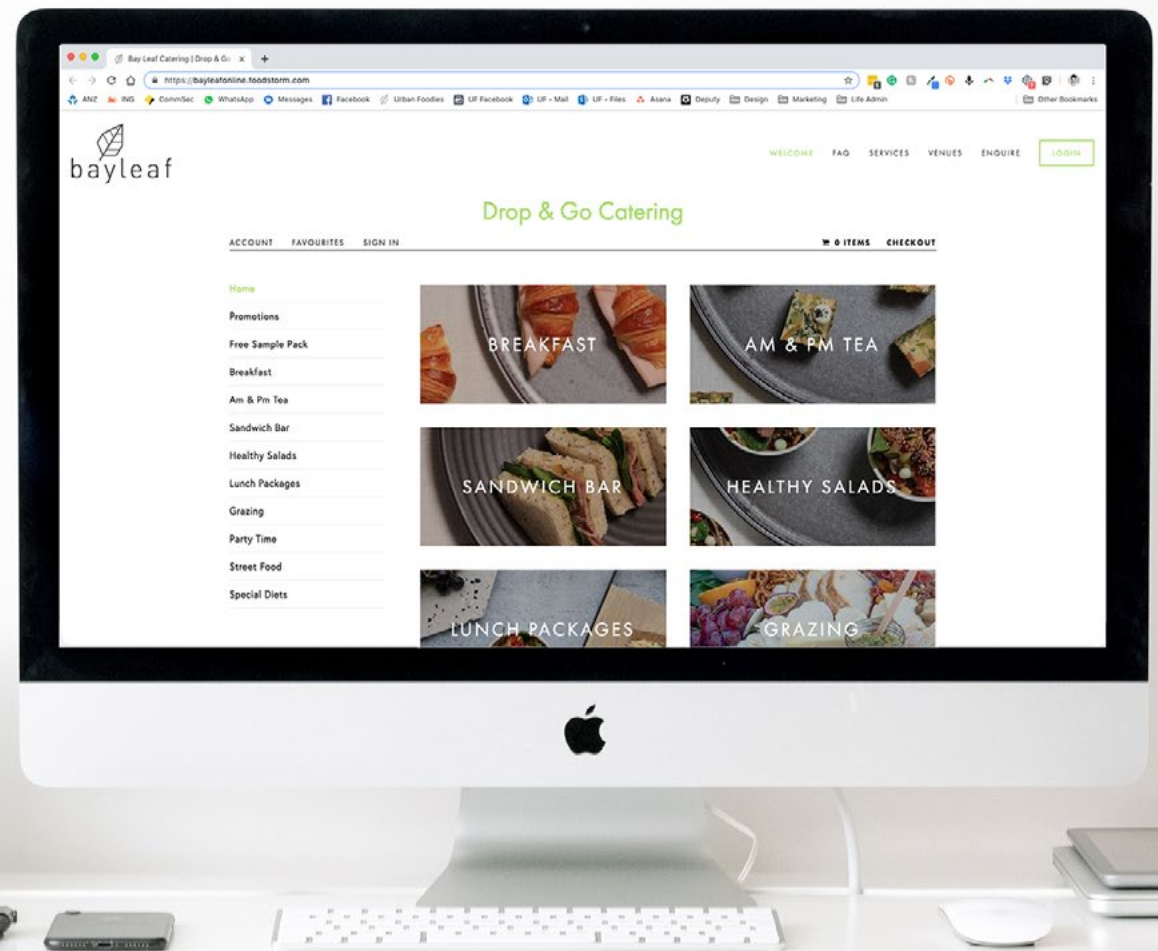
DROP + GO BENEFITS

- + Order online
- + Perfect for team meetings
- + Handmade seasonal products
- + Free delivery to Melbourne CBD
- + Monday - Friday
- + Disposable environmental packaging
- + Dedicated Account Manger

HOW TO ORDER

- + Go to our online store
- + www.bayleafonline.foodstorm.com
- + Create an account
- + Select catering items
- + Place order

DROP & GO MENU





beverage packages

PREMIUM PACKAGE

The Hill Brut Cuvee - Bellarine Peninsula
Papa Nico Chardonnay - South Australia
Papa Nico Shiraz - South Australia
Premium Imported Beers & Cascade Light
Selection of flavoured Capi mineral water & ice

2 hrs @ \$22 per guest
3 hrs @ \$26 per guest
4 hours @ \$30 per guest
5 hours @ \$34 per guest
6 hours @ \$38 per guest

DELUXE PACKAGE

Jack & Jill Sparkling - Bellarine Peninsula
The Hill Pinot Gris - Bellarine Peninsula
The Hill Shiraz - Bellarine Peninsula
Premium Imported Beers & Cascade Light
Selection of flavoured Capi mineral water & ice

2 hrs @ \$26 per guest
3 hrs @ \$30 per guest
4 hrs @ \$34 per guest
5 hrs @ \$38 per guest
6 hrs @ \$44 per guest

PLATINUM PACKAGE

Domain Chandon NV - Yarra Valley
Howard Park Chardonnay - Western Australia
Howard Park Shiraz - Western Australia
Premium Imported Beers & Cascade Light
Selection of flavoured Capi mineral water & ice

2 hrs @ \$30 per guest
3 hrs @ \$34 per guest
4 hrs @ \$38 per guest
5 hrs @ \$42 per guest
6 hrs @ \$46 per guest

COCKTAILS - \$9.5 per cocktail

Spiced Pear Daiquiri - White Rum, Pear, Fig, Lemon
Rosie Fields - Gin, Lime, Elderflower, Pressed Apple, Pear, Soda
Vanilla Rose - Vanilla vodka, Rosewater, Ruby Red Grapefruit
Bramble - Gin, Cointreau, Lemon, Crème de Mure
Classic Mojito - Havana Club Rum, Lime, Mint, Soda

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.





wine list

SPARKLING WINE & CHAMPAGNE

Barnsworth Brut Cuvee	20
'The Hill' Brut NV - Bellarine Peninsula	22
Jack & Jill Vintage Brut - Bellarine Peninsula	25
Domain Chandon Brut NV - Yarra Valley	35
Paul Louis Sparkling Blanc de Blancs - Loire Valley France	40
Stonier Sparkling Chardonnay Pinot Noir	45
Moet & Chandon Brut NV - France	80
Bollinger NV - France	100
Veuve Clicquot Yellow Label - France	110

WHITE WINE

Papa Nico Sauvignon Blanc - Adelaide Hills	19
The Hill Sauvignon Blanc - Bellarine Peninsula	19
The Hill Chardonnay - Bellarine Peninsula	19
La Prima Vita Rose - South of France	25
Jack & Jill Pinot Gris - Bellarine Peninsula	25
Jack & Jill Chardonnay - Bellarine Peninsula	25
Pebble Bay Pinot Grigio - Marlborough NZ	30
Estella Pinot Gris - Adelaide Hills	30
Medhurst Estate Chardonnay - Yarra Valley	35
Medhurst Rose - Yarra Valley	38
Castle Rock Estate Reisling - Western Australia	40

WHITE WINE CONT.

Howard Park Sauvignon Blanc - Margaret River	40
Scotchmans Hill Sauvignon Blanc - Bellarine Peninsula	40
Scotchmans Hill Chardonnay - Bellarine Peninsula	40

RED WINE

Papa Nico Shiraz - Adelaide Hills	19
The Hill Shiraz - Victoria	19
Jack & Jill Shiraz - Bellarine Peninsula	25
Jack & Jill Pinot Noir - Bellarine Peninsula	25
Medhurst Shiraz - Yarra Valley	35
Medhurst Pinot Noir - Yarra Valley	40
Howard Park Pinot Noir - Margaret River	40
Howard Park Cabernet Sauvignon - Margaret River	40
Howard Park Shiraz - Margaret River	40
Scotchmans Hill Shiraz - Bellarine Peninsula	40
Scotchmans Hill Pinot Noir - Bellarine Peninsula	45
Cornelius Syrah - Bellarine Peninsula	55





wine list

AUSTRALIAN BEER

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
Stella Atois	8.5

JUCIE & SOFTDRINK

Orange Juice, Apple Juice 2 litre	8.5
Coke, Diet Coke, Coke Zero, Lift, Sprite, Mineral water 600ml	4
Orange Juice, Apple & Blackcurrant Juice 250ml	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

9.5

Spiced Pear Daiquiri - White Rum, Pear, Fig, Lemon

Rosie Fields - Gin, Lime, Elderflower, Pressed Apple, Pear, Soda

Vanilla Rose - Vanilla vodka, Rosewater, Ruby Red Grapefruit

Bramble - Gin, Cointreau, Lemon, Crème de Mure

Classic Mojito - Havana Club Rum, Lime, Mint, Soda





more information

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 - [click here](#)

STAFF

Monday - Friday

Wait staff - \$48 per hour
Chef / supervisor - \$55 per hour
Head chef (large functions) - \$60 per hour

Saturday

Wait staff - \$50 per hour
Chef / supervisor - \$60 per hour
Head chef (large functions) - \$65 per hour

Sunday

Wait staff - \$55 per hour
Chef/supervisor \$65 per hour
Head chef (large functions) \$70 per hour

Minimum 4 hours for all staff

DELIVERY

From \$55 (CBD)





terms & conditions

FINAL NUMBERS

We require final guest numbers within a minimum of 48 hours 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 function, will incur a 100% charge of food costs. Cancellation of an event confirmed verbally or in writing by the client, within 24 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.

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).

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 you. If required, we are able to recommend refrigeration hire suppliers for your event. We also provide storage instructions for non-staffed events.

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.





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