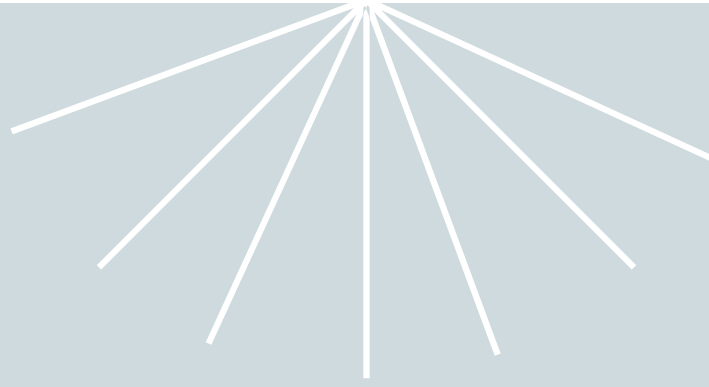


ABOUT US



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

Société 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, Di Lorenzo.

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

Société 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

hello@societecatering.com.au

YOUR catering coordinator will take you through the entire process from beginning to end.

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 comprehensively 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.

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.

Phone

0434 372 260

02 9555 5586

email: hello@societecatering.com.au

TERMS AND CONDITIONS

1. Definitions

“Equipment” means the items hired/loaned out by the Owner to Client. | “Client” means any person who requests the Owner to hire/loan equipment, and/or supply food and beverage. | “Societe Catering” means The Committee Pty Ltd (T/A Societe Catering) ABN: 84 129 646 313, it's employees and agents | “Terms” means these terms and conditions. | “Booking,” means any of the following – fully staffed function; delivery of food and/or Equipment.

2. Hours of Operations

Our office hours are Monday to Friday 9am to 5pm. We provide catering on Cockatoo Island 7 days a week and understand that catering may be required outside office hours (surcharges apply). At times there may be a need for our staff to remain on the island to cater for your function requirements. Accommodation rates are charged to the Client. Please ask your catering coordinator for details.

3. Quotation

Following discussions of the Client's forthcoming booking with Societe Catering, the Client will receive a quote via email, which will remain valid for 30 days from the date of issue, unless otherwise stated. If the event is altered in any way it may be necessary to change the original quote dependent on the changes made.

4. Prices

- a. Prices are subject to change without any notice based on the increases in cost prices from suppliers, fuel, and changes to government legislation regarding taxation and charges to business, etc.
- b. All prices are based on minimum quantities or minimum spends. We reserve the right to vary published prices where minimum quantities or minimum spends have not been met.
- c. All published prices are inclusive of GST (goods and services tax), except when otherwise stated.

5. Payment methods

Societe Catering accepts the following forms of payment.

- a. Direct Deposit to The Committee Pty Ltd, ANZ Bank, BSB 012 215 Account Number 152596771
- b. 2% Surcharge on: American Express. 1.5% surcharge on Visa | MasterCard.

6. Payment terms

- a. 50% Deposit payable upon booking
- b. Balance payable – 5 working days before Clients Booking date
- c. Any additional and/or last-minute items from Clients Booking will need to be paid in full 7 days after.
- d. Remittance advices should be forwarded to hello@societecatering.com.au

TERMS AND CONDITIONS

7. Deposits and booking

- a. A deposit of 50% is payable at the time of the Booking for any order over \$500. Bookings of \$500 or less must be paid at the time of the order in full.
- b. A Booking will not be considered 'Confirmed' until a deposit or payment has been received, and subsequently may be subject to cancellation.
- c. Changes to Clients Booking can be done at any stage up to 5 business/working days prior to the Booking date including:
 - i. Change to menu/beverage selection/location/hire equipment
- d. Final numbers will need to be provided to Societe Catering 5 days prior to the Booking date. A \$50 processing fee will be charged for each variation made to a confirmed order.
- e. Reduction in numbers will not be accepted within 5 days of the event date. We will always do our best to accommodate an increase in numbers, however we cannot guarantee this given our location.

8. Cancellation Policy

- a. Outside 10 business days of Booking date – 50% of Deposit will be forfeited
- b. Within 10 business days of Booking date – 80% of Deposit is forfeited.
- c. Move date of Booking within 5 business days of Booking date – Deposit is forfeited; unless approval is given, in which case Administration fees apply.

9. Credit Card Security

- a. Societe Catering will require valid credit card details as security when Clients Booking has been confirmed. Societe Catering will not charge this credit card without the authorisation from the Client. However, should the payment terms not be adhered to, Societe Catering reserves the right debit the credit card for the outstanding amount (plus any applicable surcharge).
- b. Societe Catering does not permanently retain on-file credit card details of any bookings – all details are destroyed once payment has been made for both deposit and full balance.

10. Clients Responsibilities

It is the responsibility of the Client to confirm and provide the correct information to Societe Catering about booking details. Responsibilities include and not limited to the following:

- a. Correct date & times, address and contact details
- b. Payment is received on time
- c. Provide valid Credit Card
- d. Return or acknowledgement of the run sheet
- e. Providing all known serious dietaries intolerances 5 business days prior to the event.

TERMS AND CONDITIONS

11. Dietary Requirements

It is the responsibility of the Client to ensure Societe Catering has details of any special dietary requirements or allergies that guests may have. (5 BUSINESS DAYS PRIOR TO THE EVENT)

Whilst Societe Catering will accommodate dietary requirements where possible, no responsibility can be taken for guests with allergies that may result in serious or fatal consequences. The Client will indemnify Societe Catering against any claim.

12. Loan Equipment

- a. Some loan Equipment is available at no charge (depending on the chosen package) such as serving platters, serving utensils, trestle tables. However Societe Catering do require credit card details for security hold.
- b. All loan items must be either returned on the evening when staff leave, or delivered back to Societe Catering within 24 hours. If no effort is made to arrange delivery or pick-up within 3 days of the completion of the event, an invoice will be issued for the full value of the loan item and the Client's credit card will be charged.
- c. All lost or broken items will be charged to the Client at replacement cost.
- d. Once items have been returned in good order, all credit card details on our system will be destroyed.

13. Beverages

All beverage packages will be monitored strictly by the Responsible Service of Alcohol (RSA) regulations. Service will cease if all legal obligations are not abided by. Beverage Packages, Societe Catering will remove all beverages at the end of service.

14. Deliveries

- a. Cold orders will be delivered up to 10 minutes prior to your requested time.
- b. Hot orders will be delivered as close to your eating time as possible.
- c. Delivery times outside normal office hours are available but will attract surcharge.
- d. 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.

15. 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.

16. Miscellaneous

- a. All prices exclude staff costs, staff accommodation and equipment hire. These additional requirements will be quoted at the time of booking and will be customised based on the Client's needs.
- b. Societe Catering reserves the right to charge any additional costs incurred including but not limited to damage to property and/or party equipment by event guests as well as additional items requested by the Client.

BEVERAGES

Société Favourites

Assorted Individual juices	\$7.00
Sparkling mineral Water	\$6.00
Still bottled water	\$3.50
Assorted soft drink cans	\$3.50

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.

B) Ceramic Option (min 10 people)
\$7.50p/p Staff member will set tea and coffee station and collect after use. Ceramic cups & saucers, silverware, milk and sugar provided

c) Disposable Option(min 10 people) \$5.00p/p
Staff member will set tea and coffee station and collect after use.



BREAKFAST GRAZING TABLE

\$40.00 p/p (min 10 pax)

Minimum 10 pax per order

Staffing rates are applicable

please ask your catering coordinator

What we love about grazing is the attention to detail - the food, the foliage, the accessories - all the elements that come together to impress your guests.

- yoghurt and granola cups
- an assortment of French pastries-(mini croissants, Danishes baked on site)
- assorted sweet muffins
- banana bread with ricotta and honey
- mini quiches
- bacon and egg with fresh herbs and hollandaise on a milk bun
- orange juice/apple juice



SNACK BASKET

Morning &/OR Afternoon Tea



Staffing Rates may be applicable
Please ask your catering coordinator
Select two snacks for 12.00p/p
Select three snacks for 16.00p/p
Grazing Boards -let us surprise you 16.50p/p
(MIN 10 pax)

House-made sweet banana loaf - Gluten Free
Societe signature cookies
House-made Carrot cake
Caramel sticky date
Cookies & cream individual serves
Strawberry cheesecake G/F
Glazed donuts
Selection of assorted petite sweet muffins
Nutella brownie or caramel brownie
Selection of slices, coconut & pisachio G/F chocolate fudge brownie
Petite cheese & tomato croissant
Petite quiches - assorted
Mini beef balls with dipping sauce
Arancini balls with dipping sauce
Cheese & spinach pastizzi
Mini sausage rolls with bbq sauce
Mini pies with tomato sauce
Veg spring rolls with sweet chilli sauce
Mini yogurt pots with toasted muesli and honey
Mini bruschetta with tomato, spanish onion and basil pesto

NO FUSS LUNCH

OPTION 1

\$35 p/p Minimum 10 pax per order
Staffing rates are applicable
please ask your catering coordinator

PLATTER OF ITALIAN CIABATTA AND WRAPS

Fillings (select 3):

- Ciabatta char grilled vegetable
- Basil pesto & chicken
- Chicken, avocado & cheese
- Wrap BBQ pulled pork & ranch slaw
- Wrap pocket mixed fajita beef & tandoori chicken
- Wrap roasted vegetable with spiced tomato

An assortment of mini meatballs & Arancini balls with dipping sauce.

Plus a choice of **ONE** salad:

- Traditional Greek salad with olive oil and vinaigrette
- Penne Salad with basil pesto, roast capsicum and pine nuts
- Grilled chicken salad, feta, chargrilled capsicum, cucumber, lettuce, tangy seeded mustard vinaigrette dressing

Orange juice or bottled water





OPTION 2

\$38.50 P/P (MIN 10 PAX)

Minimum 10 pax per order
Staffing rates are applicable
please ask your catering coordinator

BUILD YOUR OWN BURGER

Angus beef patty (halal)

Marinated chicken breast

Corn, carrot, peas potato veggie patty

(please inform your catering coordinator 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 a
potato bun.

(gluten free available on request- additional \$3.50
each)

plus:

Sides of hot Chips

And a garden salad

Orange juice or bottled water



OPTION 3

\$42..50 P/P (MIN 10 PAX)

Minimum 10 pax per order
Staffing rates are applicable
please ask your catering coordinator

FROM THE SEA

Seafood Basket

Dive into a delicious variety of the ocean's finest. This basket includes tender pieces of battered fish, golden calamari rings, juicy prawns, and a selection of other seasonal seafood. Lightly fried to crispy perfection and served with golden hot chips, zesty lemon wedges, and a generous side of creamy tartare sauce. A crowd favourite and perfect for seafood lovers!

OR

Fish & Chips

A classic coastal delight. Enjoy a generous portion of flaky white fish coated in a crisp, tempura-style batter, fried until golden brown. Served with a hearty side of hot chips, freshly cut lemon wedges for a citrusy zing, and a smooth tartare sauce to round out the flavours. Simple, satisfying, and always a hit.

OR

Ocean Platter (To share)

Why choose one when you can have it all? Our Ocean Platter brings together the best of both worlds – featuring battered fish, crispy calamari rings, succulent prawns, and tempura fish fillets, all served on a large platter. Comes with a mountain of hot chips, fresh lemon wedges, and tartare sauce for dipping. Perfect for sharing and ideal for those who want to sample the full taste of the sea.

Plus a salad:

Traditional Greek salad with olive oil and vinaigrette

Orange juice or bottled water

PLATTER DEPARTMENT

Staff rates may be applicable
please ask your catering coordinator



Cheese Platter

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

Small 6 guests	\$150.00
Medium 10 guests	\$250.00

Mr & Mrs Platter

From the Land & the Sea platter with the lot. salt & pepper squid, calamari rings, crumbed prawns, tempura battered fish, chicken skewers, arancini balls, tzatziki dip, olive tapenade, garden salad, hot chips and a variety of dipping sauces.

Small 6 guests	\$300.00
Medium 10 guests	\$500.00

Dips & Breads

Our dips are made in house and are served with a selection of breads, crackers and pitas. Hummus, olive tapenade, traditional tzatziki, taramasalata

Small 6 guests	\$90.00
Medium 10 guests	\$150.00

Oldies but Goodies

1970's cocktail party grazing Marinated chicken wings, chicken tenders, mini assorted quiches (Lorraine & Vegetarian), arancini balls and beef meat balls with assorted dipping sauces. 40 pcs

\$100.00

Don't Break the Budget

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

Spring rolls, party pies, sausage rolls, four cheese arancini balls, cheese and spinach pastizzi with a variety of dipping sauces.

40 pcs	\$80.00
--------	---------

Vego's we didn't forget your platter

A combo of our favourite vegetarian options. A variety of dips with pita breads, arancini balls, potato croquettes, empanaditas, cheese & spinach pastizzi, Dolmades and vegetarian spring rolls, all with dipping sauces.

Small 6 guests	\$90.00
Medium 10 guests	\$150.00