



THE SHARED AFFAIR

Event Packages

Societe Catering

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THE SHARED AFFAIR



Minimum 20 pax per order
Staffing rates are applicable
Please ask your catering coordinator

We create an alfresco kitchen so the aromas of your meal wafts through your party and guests can interact with our chefs, watching their meal take shape.

The meal is designed to be served communally on large platters, banquet style down the center of the tables like our European families do.

1 main option POA
2 main options POA

Inclusions:

3 choices from the salads and/or sides.

(Additional salads/sides can be added for \$7p/p)

Bread and butter or extra virgin olive oil

(Gluten Free Available) | (Vegetarian Available)

Entrées, platters & Desserts Grazing Tables are available to compliment your meal.

Contact us today to discuss any questions you may have.

Mains

Slow roast pork, sweet and sour pineapple, lemon grass, roasting juices (gf, df)

Farm-raised roast pork, apple & plum sauce, roasting juices, crackling (gf, df)

Garlic Butter Baked salmon

Baked salmon and Gnocchi

Roast Beef with red wine & banana shallots (gf, df)

Roast Beef with salsa Verde (gf, df)

Portuguese chicken, peppers, paprika, lemon (gf, df)

Creamy chicken Truffle bake

Lamb shoulder, olives, rosemary, preserved lemon (gf, df)

Coffee rubbed brisket, chimichurri, (gf, df)

Spit roasted lamb, herb salsa (gf, df)

THE SHARED AFFAIR



Salads

Gourmet Greek salad - With pita crisps(v)

Citrus salad, mixed leaves, pickled chili, shaved fennel, orange, grapefruit (gf, df, vg)

Honey glazed pumpkin, sprinkled with goat's cheese and pangrattato (gf, v)

Cockatoo potato salad, charred greens, lemon, capers, mustard, herbs (gf, df, v)

Green beans, orange, buckwheat, tarragon vinegar (gf, df, vg)

Roast Veg and Israeli Cous Cous Salad (VG, GF)

Rocket, Corella Pear and Pecorino Salad (V, GF)

Hot sides

Peas Braised in a tomato salsa sauce - With pancetta and garlic

Paris Mash - With a knob of butter

Smokey spiced Spanish Potatoes

Rosemary & garlic potatoes, spring onion, sour cream (on the side) (gf, v)

Caramelised carrots, sunflower, chickpea, sprouts (gf, df, v, vg)

Roasted cauliflower, anchovy, mustard butter (gf)

Roasted Dutch carrots, carrot top pesto, beetroot yoghurt, hazelnut (gf, df, vg)

Roast Mixed Mediterranean Vegetables drizzled with olive oil

Charred Broccolini - With lemon and feta

Roasted sweet potato with chilli seeds



Entree Platters

1 option \$POA
2 options \$POA
3 options \$POA

Served banquet style - centre of tables
| Gluten Free Available | Vegetarian Available

Cheese and Antipasto Boards - A selection of Italian/Spanish cheeses and antipastos

Gnocchi Ala Vodka - Potato gnocchi in vodka pink sauce, with parmesan

Calamari Fritti Sea salt & pepper with aioli and lemon wedges

Chargrilled Octopus On a bed of smokey eggplant puree

Toasted baguette slice, topped with tomato, basil and Spanish onion

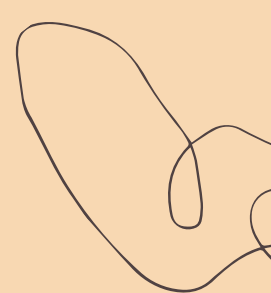
Mini Meatballs Cooked in roast cherry tomato sauce, served with crusty bread

Lamb Kofta Served with tzatziki sauce, pine nuts and micro herb salad

Selection of traditional Spanakopita and Tiropita pastries with a Greek salad

Arancini balls in a herbed tomato sauce

Greek chicken skewers served with a tzatziki dip



THE GRAZING TABLES

Grazing Tables minimum 20 pax per order

Staffing rates are applicable

Please ask your catering coordinator

The Grazing Table is a delightfully generous alternative to the traditional buffet. Our grazing tables are overflowing with delicious foods which allow your guests to help themselves over a longer period while working or socialising.

Our grazing tables are made up of delicious seasonal and local produce.

Allow our Grazing Tables to be the center piece of your event! Packed with tasty morsels we customise each table to suit YOUR theme or event! The installation will have a classic feel and will be styled with candles and foliage in line with your overall vision.



The Euro Classic Antipasto and Cheese Graze

\$POA

We start with a selection of the best local and imported cheeses, then generous servings of cold cuts sliced the right way – super thin! Then we scatter lashings of accompaniments, from chargrilled vegetables to fresh fruit and crudites, your favourite dips, olives and pickles, and top it off with a selection of crackers and bread. Don't like Mortadella? We'll leave it off. Love Pecorino? We'll get you a whole wheel!

Get in touch to talk about your dream Antipasto Graze!

House cured and smoked meats including a selection of salami, prosciutto, coppa, mortadella, smoked ham, turkey and rare roast beef.

Local and imported cheeses with accompaniments including quince

Grilled, marinated and pickled vegetables.

Chicken, beef or Lamb skewers

A variety of pastizzi

Selection of dips

Stuffed and marinated olives.

Selection of sweet treats

Seasonal fresh and dried fruits



SWEET TOOTH

Dessert Grazing Table

\$POA

Tell us your favourite flavours, theme, colour scheme etc and we will help you create a feast for the eyes! A decadent dessert grazing table full of yummy desserts you're your guests to graze on, styled to perfection!

Contact your catering co Ordinator to design your dream dessert table

Some food for thought.....

Chocolate mud cake

Italian cannoli
ricotta, chocolate, or vanilla custard

Chocolate ganache slices (gf, v)

Lemon meringue tarts (v)

Baklava bites

Rose Turkish delights

Portuguese tarts(v)

Knefeh Balls
Sprinkled with crushed pistachios, rose petals and rosewater syrup

Chocolate brownies (gf, v, n)

Fudge Brownies

Lolly Jars

The Doughnut Wall!

Affogato shots

Deconstructed Eaton mess

HIGH TEA

For all who like to brunch

Minimum 20 pax per order

Staffing rates are applicable

Please ask your catering coordinator

Finger sandwiches..... NO WAY.

They are a little bit BORING.

Our in-house baked sourdough baguettes and bagels are a little bit fancy, with fillings ranging from the traditional smoked salmon to salami.

And our High Tea Service has them by the handful. We'll start with a variety of fillings, then sprinkle through mini quiches, fresh fruit, to die for desserts and of course, scones with mountains of jam and cream! Then we serve it all on our modern Blinky Bill crockery, with bottomless pots of T2 Tea. Perfect for your kitchen tea, hen's party or just because you can!

Bird In Hand, Pinot Noir Sparkling 200 ml bottles included for every guest.

Beer or cider for the gentlemen attending if preferred.

Contact your catering co Ordinator to design your High Tea Event





Action Food Stations

Minimum 20 pax per order

Staffing rates are applicable

Please ask your catering coordinator

Action Food Stations are a fabulous way to engage and feed your guests. Our chefs cook meals to order creating a relaxed and interactive atmosphere, giving guests something to talk about! Great for outdoor events, our Action Food Stations will get your guests involved. They can jump in and help the chefs, eg create their own pizza!

Choose from pizza, fish and chips, build your own burgers or tacos, Souvlaki Bar, and many more.

Our Action Food Stations are perfect for kids' birthday parties, corporate events, themed functions and more. We organise it all, the ingredients the cooking equipment, then our chefs will cook the food to order right in front of your guests.

Don't worry if you don't fancy any of the above ideas mentioned, as we can come up with something totally bespoke just for you.

Prices vary depending on the number of guests, number of stations.

Get in touch to find out more and let our staff plan your Action Food Station

BESPOKE CATERING WITH SOCIETE

Minimum 20 pax per order

Staffing rates are applicable

Please ask your catering coordinator

We have created some magical moments for our clients, all it takes is a little imagination, creativity and passion, and we at Societe have plenty of that!

We make everything in house so there are no obstacles. Good food reflects you, so your event is an expression of you. You tell us what you want and we create it or send us a brief and let us come up with some ideas to transform the ordinary to something special that your guests will talk about for years.



CANAPES

Minimum 20 pax per order

Staffing rates are applicable

Please ask your catering coordinator

Don't like the idea of wait staff carrying trays of food through the party.

You choose your favourite Canapés from our Canapé Menu then we construct the grazing table for your guests to enjoy at their leisure. Nothing like a party with a variety of delicious handheld morsels, something for everyone!

Get in touch to talk about your Canape Graze!

Camembert triangles

Crumbed camembert cheese with a soft gooey centre

Pastizzi triangles

Cheese and spinach

Peking Duck Pancakes

Shredded Peking Duck, cucumber, shallot, hoisin

Meatballs in Nonna's Sauce

Pork And Veal Meatball, Nonna's Tomato Sauce, Parmesan

Empanadas with Tomatillo Salsa Verde (GF)

4 cheese, Pulled Chicken and Veg, Pulled Beef and Potato, Vegetable

Sydney Rock Oysters (GF)market price

Smoked Mignonette, Finger Lime Caviar

Mini quiches

Lorraine, chorizo, feta and spinach

Souvlaki Sticks (GF)

Marinated Chicken, Aatay Sauce, Coriander

Chicken katsu skewers

Lamb kebab skewers, Tatziki sauce

Arancini

Pumpkin, 4 cheese

Cocktail Pies

Curried Beef with Raita and Mango Chutney | Lamb & Rosemary with Tomato Relish

Mini Rice Paper Rolls (GF)

Vermicelli, prawns, Vietnamese Herb, Peanut Dipping Sauce)

Falafel

Served with a traditional Lebanese dipping sauce



SLIDERS & BOXES

Minimum 20 pax per order

Staffing rates are applicable

Please ask your catering coordinator

\$POA

Slider canapes

Mini Cheeseburger

All Beef Patty, Onion, Cheese, Mustard, Ketchup, Pickle

12 Hour Pulled Pork

Texan Spiced Pork, Apple and Cabbage Slaw, Chipotle Aioli

Portuguese Chicken

Marinated Chicken, Whole Egg Mayonnaise, Lettuce, American Cheese

Falafel (V)

Falafel, Baba Ghanoush, Tabouli

Slow Cooked Pulled Beef Brisket

8 hour Spiced Beef Brisket, American Cheese, Aioli, Smokey BBQ Sauce

Salad canapes

Served In Mini White Boxes

Fattoush Salad With Cracked Falafel Balls (VG)

Falafel, Tomato, Cucumber, Herb, Pita Crisp, Sumac Vinaigrette

Thai Beef Salad (GF)

Sliced Rare Beef, Herb Salad, Peanut, Lime, Fish Sauce Dressing

Gourmet Greek Salad (V)

Capsicum, Tomato, Red Onion, Cucumber, Feta, Olive, Pita Crisp, Lemon Oregano Vinaigrette

Salad Nicoise (V)

Smoked Trout, Egg, Green Bean, Kipfler, Tomato, Olive, Dill Vinaigrette

Roast Veg & Israeli Cous Cous (VG)

Israeli Cous Cous, Seasonal Roast Veg, Herbs, Caramelised Apple Cider Vinegar Dressing





FANCY A BBQ ON THE ISLAND

Minimum 20 pax per order

Staffing rates are applicable

Please ask your catering coordinator

Want to be a little more casual?

Select from our BBQ packages and let us do the rest.

BBQ package 1 – Build your own Burger

Choose:

Angus beef patty(halal)

Marinated chicken breast

Corn, carrot, peas and 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 our buns.

(Gluten free available on request- additional 3.50ea)

Plus:

Sides of hot chips

And a garden salad

BBQ package 2 - Shrek Sticks

Chicken souvlakia sticks (df, nf) (2pp)

Marinated Vegetable skewers (gf, nf, v)(1pp)

Large Pita bread Tzatziki Dip and Hummus Dip

Caramelised onions

Grilled eggplant with feta, nuts and honey dressing

Greek Salad with tomatoes, cucumber, capsicum, Kalamata olive, feta, lemon dressing (v, gf)

Baby rocket, pear and parmesan Salad (gf, v, nf)



BBQ package 3 - The Let's Celebrate Barbeque

Beautifully marinated eye fillets in our pepper seasoning (gf, df, nf) (1pp)

Cajun spiced chicken breast with chunky salsa (gf, df) (1pp)

Lamb and Rosemary Sausages (gf) (1pp)

Mexican corn with chipotle chilli (v, gf, df) (1/4pp)

Corn, carrot, peas and potato Veggie patty (v, gf) (6 total)

European chat potato salad with fresh herbs, seeded mustard, capsicum, mixed greens, lemon & olive oil (v, gf, df)

Greek Salad with tomatoes, cucumber, capsicum, Kalamata olive, feta, lemon dressing (v, gf)

Chickpea Salad, pumpkin, roasted red capsicum, coriander, mint, red onion, mixed greens with lemon dressing. (v,gf)

Freshly baked bread rolls with butter Condiments: Ketchup, BBQ sauce & seeded mustard

BBQ package 4 - Captains BBQ

Oregano and garlic marinated sirloin steaks x 1 (gf, df, nf)

Greek style barbecued chicken (gf, df, nf)

Chorizo, prawn, capsicum, haloumi, skewers x 1 (nf)

Tuscan seasoned salmon fillets in lemon (gf, df, nf) x 1

Corn, carrot, peas and potato Veggie patty (v, gf) (6 total)

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

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

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

Freshly baked bread rolls and butter

Dessert (please select one cake per 15 pax.)

Chocolate mousse cake topped with profiterole rolls Strawberry cheesecake Tiramisu cake Marble chocolate mud cake

BEVERAGE PACKAGES

WE LOVE LOCAL!

The best beverages sourced around Australia.

The Societe crew is all about enjoying food and drink with your friends and loved ones. Our aim is to share what real food and beverage means to us, by showcasing the best quality Aussie suppliers (with a very limited European range). We source independently produced beverages to compliment your dining experience.

Instead of having wines chosen for you in packages, we help you choose what you and your guests will enjoy best.

Therefore, please consider which style or grape variety will work best for your event.

Our Events Team will send you the details of the wines to enable sufficient lead time for the planning of your event.

THE ESSENTIAL DRINKS PACKAGE

2hrs – \$35/pp

3hrs - \$45/pp

4hrs- \$55/pp

Choose 4 wines from any category below

Sparkling

TRADITIONAL METHOD SPARKLING Pinot Noir, Chardonnay

White

LIGHT, REFRESHING Pinot Grigio

FRAGRANT, EASY GOING Sauvignon Blanc

MELLOW FRUIT, CRISP Alternate varietal

TEXTURAL, FULLER Chardonnay

Rosé

ROSÉ Alternate varietal/blend

Red

LIGHT, EASY GOING Pinot Noir

MEDIUM FRUITED Shiraz/Grenache/blend

SPICY, BOLDER, Shiraz

INCLUDED IN PACKAGE -beers, cider, light beer and non alc drinks

Principle* (south coast) - Pilsener

Principle*(south coast) – Hazy Pale Ale

Light beer

Darkes Howler* (south coast) - Apple Cider

(*tap product)

Soft drinks

Sparkling water

House made lemonade - fresh lemon juice, raw sugar, soda

All additional package time is charged at \$15/pp per hour. (Please discuss with your event coordinator)

Prices are inclusive of GST Prices include glassware, ice, tubs and all bar essentials

Bar staff are additional. Please contact us for further information



BEVERAGE PACKAGES

THE PREMIUM DRINKS PACKAGE

2hrs – \$55/pp

3hrs - \$65/pp

4hrs- \$75/pp

Glass of Champagne on arrival

Choose 5 wines from any category below

Sparkling

BRIGHT, FRESH Prosecco

TRADITIONAL METHOD SPARKLING Pinot Noir,

White

LIGHT, REFRESHING Sémillon

FRAGRANT, EASY GOING Sauvignon Blanc

MELLOW FRUIT, CRISP Alternate varietal

TEXTURAL, FULLER Chardonnay

Rosé

ROSÉ Alternate varietal/blend

ROSE French

Red

LIGHT, EASY GOING Pinot Noir

MEDIUM FRUITED Shiraz

SPICY, BOLDER Shiraz Blend

FULLER BODIED Cabernet Sauvignon

CHOOSE 4 BEERS

Principle* (south coast) - Pilsener

Principle*(south coast) – Hazy Pale Ale

Corona

Peroni

Pure Blonde

James Squires One Fifty Lashes

Principle XPA

INCLUDED IN PACKAGE cider, light beer and non alc drinks

Light beer

Darkes Howler* (south coast) - Apple Cider

(*tap product)

Soft drinks

Sparkling water

House made lemonade - fresh lemon juice, raw sugar, soda

All additional package time is charged at \$15/pp per hour. (Please discuss with your event coordinator)

Prices are inclusive of GST Prices include glassware, ice, tubs and all bar essentials

Bar staff are additional. Please contact us for further information





STYLING AND PLANNING

We are here to help you create the event of your dreams and make the most of your celebration on Cockatoo Island. From the concept through to your event day, we can offer styling advice, handle the preparations and deal with all suppliers and other parties involved.

We work closely with you to work out the details for realising your vision, with expert suggestions in themes, cakes, flowers, music, gift bags, furniture, photographer, videographer and décor.

We can also manage the planning and logistics, coordinating all the suppliers involved from quotation through to delivery and set-up on Cockatoo Island

For weddings, we can offer a wedding planner to help organise everything on the day. You can simply relax and enjoy the beautiful memory making experience.

We can do the lot or in part and will provide a tailored quote for styling and planning services, following a discussion with you about your needs.

TERMS AND CONDITIONS

MENU & BEVERAGES

As our menus are seasonal and regularly changing, you can select your menu just a month before your event, unless otherwise agreed.

CONFIRMATION OF GUESTS

Guest numbers and dietary requirements are to be confirmed no later than 14 days prior to the event to ensure all preparation and staffing requirements are met.

SETUP & STYLING

Suppliers can deliver/barge flowers, decorations and furniture, etc with consultation with your event planner prior to the event. Should your event require substantial decoration, a stylist is available to help you, for an additional cost.

All larger items like furnishings for styling or from hire companies must be collected the following day and barged off the island unless prior arrangements have been made with your event planner.

LICENSE

Societe Catering has a license till 9pm but any additional hours can be accommodated with the approval from the Sydney Harbour Federation Trust. We will work on your behalf and apply for an extension of event hours.

PAYMENT DETAILS & TERMS

To confirm your booking, we require a non-refundable deposit of 20% of total account. Full payment must be made on confirmation of final numbers 2 weeks prior to your event. Any additional cost incurred on the day of the event must be settled on the day. Payment by cash or direct debit incurs no surcharge. Any payment by credit card incurs a 1.5% surcharge (Visa or Mastercard) or a 2% surcharge (Amex).

CANCELLATION POLICY

All cancellations or change of date made 30 days or less prior to your event, will incur a loss of 50% of the total account. All cancellations made within 14 days of your event will incur a loss of all monies due, as stated on your invoice. Cancellations must be confirmed to Societe Catering in writing.

TERMS AND CONDITIONS

ALCOHOL & DECORUM

Societe Catering is a fully licensed. No BYO beverages are permitted. It is your responsibility to ensure the orderly conduct of your guests. Beverages are subject to seasonal change, but you'll be notified of any alterations.

PUBLIC LIABILITY INSURANCE

Societe Catering holds public liability insurance; however, all external suppliers will be required to have their own as Societe Caterings' public liability insurance is very specific to our venue and Cockatoo Island. No harm or damage to guests caused by any external supplier equipment, styling, decor, furniture, or goods are covered by Societe Catering.

CLEANING FEE

A cleaning fee will be charged at the discretion of Management, should the restaurant premises be left in an unacceptable state.

FOOD ALLERGIES

Please advise details of guests with food allergies when confirming final numbers. 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.

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.