

cargo . casual *Menu*



Exceptional catering, thoughtful hospitality

<u>BREAKFAST AND MORNING TEA.....</u>	<u>4</u>
<u>LUNCH AND AFTERNOON TEA.....</u>	<u>5</u>
<u>LUNCH BOXES and GOURMET ROLLS.....</u>	<u>6</u>
<u>HEALTHY LUNCH BOWLS.....</u>	<u>7</u>
<u>SHARE BOXES.....</u>	<u>8</u>
<u>BOXED FINGER FOOD.....</u>	<u>9</u>
<u>HOT BUFFETS (LUNCH OR DINNER).....</u>	<u>10</u>
<u>GRAZING TABLE.....</u>	<u>11</u>
<u>CANAPES.....</u>	<u>12</u>
<u>TACO STATION.....</u>	<u>13</u>
<u>YIROS STATION.....</u>	<u>14</u>
<u>DESERT BARS.....</u>	<u>15</u>
<u>SNACK BARS.....</u>	<u>16</u>
<u>INDIVIDUAL DIETARY MEALS.....</u>	<u>17</u>
<u>CONFERENCE PACKAGES.....</u>	<u>18</u>
<u>DRINKS STATIONS.....</u>	<u>19</u>
<u>BAR SERVICES.....</u>	<u>20</u>
<u>ADDITIONAL INFORMATION.....</u>	<u>22</u>
<u>VENUE HIRE.....</u>	<u>23</u>

Contact Us





How To Order

Let's keep it simple...

Just email us at cargocasual@cargocateringco.com.au

How We Work

We like to be upfront and honest about how much things will cost. No surprises here! Some of our items have minimum order requirements, options to upgrade or additional surcharges. All the information you need will be in the product information key below the item description.

What We Include

All our offerings are served differently. See the product information key for a description of how the item is served. If there is an option to upgrade or alter the service style then that information and the cost will be contained in the product key.

Dietaries

Catering for everyone can be tricky these days - but we make it easy!

Our menu is designed to accommodate many of the common dietary requirements including vegetarian, vegan, gluten free and halal.

For those more complex requirements we offer individual dietary meals available for purchase.

FYI - gf = gluten free, v = vegetarian, vg = vegan, h = halal



Breakfast + Morning Tea

Morning Tea Buffet

ALL ITEMS BELOW ARE INCLUDED

- Mini ham and cheese croissant
- Mini smoked salmon bagel bites (h)
- Smashed avo toast w chili, mint & lemon (vg, h)
- Seasonal fruit plates - one for every 30 persons (gf, vg, h)
- House made granola, fresh fruit and yogurt pots (vg, gf, h)
- Friands, seasonal flavours (gf, v, h)
- Savoury muffins (gf, v, h)
- Banana bread with whipped maple butter (v, h)

Price: \$16 per person

Minimum order: 30 persons

Items per person: 3

Add items: \$5 per item

Plating style: boxed in bio packaging

Upgrade plating style: styled table with platters - \$3 per person

Inclusions: napkins, small paper plates

Delivery fee: yes

Collection fee: no, unless upgrading to platters

Wait staff required: no

Lunch + Afternoon Tea Buffets

Sweet and Savoury Bites Buffet

ALL ITEMS BELOW ARE INCLUDED

- Assorted point sandwiches (2 flavours)
- Pumpkin, spinach & chickpea pastry (vg, h)
- Pork & fennel sausage rolls
- Three cheese & herb tartlet (v, gf, h)
- Seasonal fruit plates - one for every 30 persons (vg, gf, h)
- Brownies - Belgian chocolate and peanut butter (v, h)
- Lemon Polenta cake (gf, v, h)
- Assorted raw sweet treats (vg, gf, h)

Price: \$20 per person

Minimum order: 30 persons

Items per person: 4

Add items: \$5 per item

Plating style: boxed in bio packaging

Upgrade plating style: styled table with platters - \$2 per person

Inclusions: napkins, small paper plates

Delivery fee: yes

Collection fee: only if upgrading to styled table

Service fee: no

Wait staff Required: no

Salads and Sides Buffet

- 3 x Large gourmet salads (all gf + h, one vg)
- Garlic and thyme roasted chicken
- Spinach, leek and feta quiche (v, h)
- Beetroot & basil arancini w truffle aioli (vg, h)

Price: \$18 per person

Minimum order: 40 persons

Items per person: 1 plate

Plating style: chafing dishes and platters

Inclusions: napkins, large paper plates, wooden cutlery

Delivery fee: yes

Collection fee: yes

Service fee: no

Wait staff Required: no, but available if you would like the table serviced and packed up when finished.

Afternoon Tea Buffet

ALL ITEMS BELOW ARE INCLUDED

- Pork and fennel sausage rolls
- Three cheese & herb tartlet (gf, v, h)
- Tomato and olive tapenade with garlic crostini (vg, h)
- Beetroot and basil arancini with truffle aioli (vg, gf, h)
- Cheese platter - one for every 30 (v, gf, h)
- Assorted raw sweet treats (vg, gf, h)
- Lemon Coconut Slice (v, h)
- Friends, seasonal flavours (gf, v, h)

Price: \$16 per person

Minimum order: 30 persons

Items per person: 3

Add items: \$5 per item

Plating style: boxed in bio packaging

Upgrade plating style: Styled table with platters - \$2 per person


Inclusions: napkins, small paper plates

Delivery fee: yes

Collection fee: only if upgrading to styled table

Service fee: no

Wait staff Required: no



Individual Lunch Boxes

Everything you need, individually packaged, perfect for spoiling your crew!

- Gourmet wrap
- Side salad
- Sweet treat
- Local juice / sparkling water / soft drink

Price: \$24 per person

Minimum Order: 20 persons

Items per person: 1 box

Plating style: boxed in bio packaging

Inclusions: napkins, wooden cutlery

Dietaries: gluten free available on request. \$2 surcharge

Delivery fee: yes

Gourmet Roll Box

Assorted seasonal fillings on a artisan locally baked roll.

Price: \$12 per roll

Minimum Order: 30 rolls - three different fillings provided

Plating style: boxed in bio packaging

Inclusions: napkins

Dietaries: gluten free, vegetarian, vegan, halal available on request. \$2, surcharge

Delivery fee: yes

Healthy Lunch Bowls

Mexican

- chipotle roasted chicken or portebello mushroom for vegetarians
- dirty rice and beans
- fresh cut slaw
- lime crema
- power seed mix

Japanese

- teriyaki chicken or teriyaki tofu for vegetarians
- edamame rice
- fresh cut slaw
- sesame sriracha mayo
- power seed mix

Indian

- tandoori chicken or spiced potato cakes for vegetarians
- spiced chickpeas and brown rice
- fresh cut slaw
- mint and coconut yoghurt chutney
- power seed mix

*All bowls are GF. Each menu selection has a vego/vegan option for you to nominate how many you would like.

Italian

- garlic thyme roasted chicken or felafel
- brown rice and quinoa
- fresh cut slaw
- green goddess dressing
- power seed mix

To order: Choose your favourite cuisine and nominate how many vegetarian/vegan meals you need.

Price: \$20 per person - includes bottle of Mt Franklin Juice or Sparkling Water

Minimum Order: 20 bowls

One menu selection per: 40 bowls

Items per person: 1 individual bowl

Plating style: boxed in bio packaging

Inclusions: napkins, wooden cutlery

Delivery fee: yes

Collection fee: no

Service fee: no

Wait staff Required: no

Share Boxes

Individual Grazing Boxes

- Cheese, dried fruit, crackers

Price: \$12 each, Serves: 1 person, Minimum order: 25 boxes

Cheese Box

- Three cheeses, quince paste, grapes, nuts, dried fruit, crackers

Price: \$95, Serves: 8-10,

Antipasto Box

- House dip, crudite, charcuterie, tomato and prosciutto skewers, olives, sundried tomatoes, balsamic and olive oil, bread

Price: \$95, Serves: 8- 10 people,

Three Dips Box

- Three dips, crudite and crackers

Price: \$75, Serves: 10,

Seasonal Fruit Box

Price \$90, Serves: 10-20 people,

Cold Roll Box

- Smoked tofu and red cabbage (gf)

- Sesame chicken and mint (gf)

- Peanut lime dipping sauce

Price \$90, Serves: 20 items,

ALL SHARE BOXES

Minimum Order: 2 boxes

Plating style: boxed in bio packaging

Upgrade plating style: platter \$3 per box

Inclusions: napkins and wooden serving tools

Delivery fee: yes

Collection fee: only if upgrading to platters

Service fee: no

Wait staff required: no

Sweets Box

- Belgium chocolate brownies (v, h) x5

- Lemon polenta cake (gf, h) x5

- Assorted raw treats (gf,vg, h) x5

- Lemon Coconut Slice (v, h) x5

Price: \$90, Serves: 20 items,

Sweet and Savoury Box

- Point sandwiches (one flavor) x8

- Three cheese and herb tartlets (gf, h) x 6

- Belgium chocolate brownies (v, h) x5

- Assorted raw treats (gf, vg, h) x5

Price: \$90, Serves: 20 items,

Savoury Box

- Pork and fennel sausage rolls x5

- Three cheese and herb tartlets (v, gf, h) x6

- Pumpkin and spinach sausage rolls (v, h) x5

- Point sandwiches (one flavour) x4

Price: \$90, Serves: 20 items,

Morning Tea Box

- Mini ham and cheese croissants x 5

- Savoury mini muffins (gf, h) x 5

- Freshly baked friands (gf, h) x5

- Banana bread with whipped maple butter (v, h) x5

Price \$90, Serves: 20 items,

Point Sandwich Box

- selection of three gourmet fillings

1 vg option included. gf and h available on request.

Price: \$85, Serves: 44 points



Boxed Finger Food

These items are designed to be served room temperature. We can deliver before your event for you to serve when suits you. The boxes can be displayed buffet style or transferred to platters and handed around canapé style. This option can save you the expense of an after hour delivery fees and chefs working onsite.

- Chipotle prawn w avocado & lime mousse (gf, h) - 40 items per box, \$160
- Individual three cheese & herb tartlets (v, gf, h) - 44 items per box, \$160
- Calabrese prosciutto, basil and tomato skewers (gf) - 40 items per box, \$160
- Hot smoked salmon and pink peppercorn rilette on buckwheat blini (h) - 48 items per box - \$160
- Chicken karaage, black sesame and spicy mayo nori roll (h) - 32 items per box. \$130
- Tempura shitake, black sesame and spicy mayo nori roll (vg, h) - 32 items per box. \$130
- Zucchini, corn & dill fritters w lemon aioli (vg, gf, h) - 40 items per box. \$150
- Smoked beef, caramelised onion creme fraiche on heirloom beetroot crostini (h) - 35 items per box. \$140
- Chicken, truffle and pecorino brioche rolls (h) - 32 items per box. \$130
- Sesame miso crumbed chicken skewers with gomadare and tagarogashi (gf,df, h) - 30 items per box. \$130
- Kris Lloyd buffalo fetta and confit tomato tart (v, h) - 44 items per box. \$160
- Tom Yum prawn and kaffir lime vol au vent (df, h) - 70 items per box. \$160
- Avocado, lime, confit tomato and cucumber tartlet. (vg, h) - 34 items per box. \$140

Minimum Order: 2 boxes

Plating style: Boxed in bio packaging

Plating Upgrade Option: serve everything on beautiful ceramic platters: \$5 per box

Inclusions: napkins

Delivery fee: yes

Collection fee: only if upgrading to ceramic platters

Service fee: no

Wait staff Required: no

Hot Buffets (Lunch or Dinner)

Indian Menu

- Charred tandoori chicken thigh with crushed potatoes (gf, h)
- Red lentil, eggplant, coconut & curry leaf dhal (vg, gf, h)
- Basmati & saffron rice pilaf (vg, gf, h)
- Turmeric & cucumber raita (gf, h)
- Kachumber salad with indian tomato, lime and mint salad (vg, gf, h)
- Poppadoms & green chilli chutney (vg, gf, h)

Thai Menu

- Chicken or beef panang curry w kaffir lime & coconut (gf, h)
- Yellow curry of eggplant with potato and peas (vg, gf, h)
- Lemongrass and ginger infused jasmine rice (vg, gf, h)
- Housemade peanut satay sauce (vg, gf, h)
- Green papaya salad w nam jim dressing (vg, gf, h)
- Cassava crackers w sambal olek (vg, gf, h)

Italian Menu

- Foragers chicken w pancetta, porcini & creme fraiche (gf, h)
- Eggplant & spinach puttanesca baked penne pasta (vg, h)
- Pear, rocket and caramelised pepita salad w truffle vinaigrette (vg, gf, h)
- Crushed new potatoes with roast garlic and rosemary (h)
- Ciabatta, parmesan and chilli oil (v, h)

Mexican Menu

- Slow cooked pulled pibil pork shoulder (gf)
- Sweet potato & red pepper bake w lime crema (vg, gf, h)
- Tijauna street corn slaw (vg, gf, h)
- Chipotle rice & beans (vg, gf, h)
- Smashed avo, radish & tomato salsa (vg, gf, h)
- Warm tortillas & jalapeno -chilli sauce (vg, h, gf option)

Price:

Lunch: \$25 per person

Dinner: \$32 per person

Minimum order: 50 persons

Items per person: 1 plate

Plating style: chafing dishes and platters

Inclusions: paper plates, napkins, wooden cutlery

Delivery fee: yes

Collection fee: yes

Service fee: yes, when out of hours only

Wait staff Required: no, but available if you would like the table serviced and packed up when finished.

Grazing Table

Each table is beautifully styled table includes:

- Bleu d'auvergne - cows milk soft blue, central French Alps (v, gf, h)
- Cheese culture cloth cheddar, Murray Ridge (v, gf, h)
- Cremeux D'argenta. Soft white mold brie, France (v, gf, h)
- Hungarian chilli csabai sausage, Hahndorf Gourmet
- Black pepper pancetta, Hahndorf Gourmet
- Dry aged casalinga salami, Hahndorf Gourmet
- Black forest smoked leg ham, Hahndorf Gourmet (gf)
- Duck & pistachio terrine, house made pickles (h)
- Labneh, grilled eggplant, capsicum (v, gf,h)
- Tuna & olive tapenade, garlic croutons (h)
- Hot smoked salmon, crème fraîche, caper berries (h)
- Crudités, smokey babaganoush (vg, gf,h)
- Freshly baked organic sourdough, turkish bread, crackers (v, hh)

*cheese and charcuterie selections are seasonal so some changes may be required

Price: \$15 per person

Minimum Order: 80 persons

Add items: pattered finger food (pg 8) - \$4 per item (minimum of 30 items per selection)

Plating style: styled table with platters

Inclusions: napkins, small pine boats

Delivery fee: yes

Collection fee: yes

Service fee: yes - when out of hours only

Wait staff Required: no



Canapes

These items are designed to be served hot. Our chefs cook everything fresh onsite. We serve our canapés on beautiful platters either served using wait staff or styled on a table.

- Beetroot & basil arancini with truffle aioli (vg, gf,h)
- Nashville chicken slider w pickles & burger sauce (h)
- Duck spring rolls w chilli dipping sauce (h)
- Indian potato rosti w mint coconut raita (vg, gf,h)
- Zucchini, corn & dill fritters w lemon aioli (vg, gf,h)
- Butter chicken pie with coconut kasundi (h)
- Thai red curry fish cakes w coconut sambal & nam jim (gf, df,h)
- Korean fried chicken w kewpie & pickled ginger (h)
- Salt & pink pepper corn squid w lemon caper aioli (df,h)
- Pork & fennel sausage roll with tomato chutney
- Pea & curry leaf samosa with green chilli yoghurt (v, vg,h)
- Crumbed whiting taco w chipotle mayo & slaw (h)
- Mapo tofu dumpling w shiitake salt and black vinegar caramel (vg,h)
- Spinach & fetta filo triangles (v,h)
- Pumpkin, spinach & chick pea pastry w sundried tomato relish (vg,h)
- Tempura shitake, black sesame and spicy mayo nori roll (vg,h)
- Southernfried cauliflower, creole seasoning and comeback sauce (h)
- Chicken, truffle and pecorino brioche rolls (h)
- Kris Lloyd buffalo fetta and confit tomato tart (gf,v,h)
- Tom Yum prawn and kaffir lime vol au vent (h)
- Mac and cheese balls with truffle and black garlic (v,h)
- Sesame miso chicken skewers w gomadare and tagarogashi (gf,df,h)
- Chipotle prawn w avocado & lime mousse (gf,h)
- Individual three cheese & herb tartlets (v,gf,h)
- Calabrese prosciutto, basil and tomato skewers (gf)
- Hot smoked salmon and pink peppercorn rilette on buckwheat blini (h)
- Chicken karaage, black sesame and spicy mayo nori roll (h)
- Smoked beef, caramelised onion creme fraiche and beetroot crostini
- Porchetta arancini with rabe and lemon aioli
- Pinto bean taquito with chipotle crema and pink pickled onion (vg,gf,h)
- Peruvian chicken tostada, with Aji verde and roast red pepper (gf,h)
- Pork shio koji dumplings with umeboshi conserve (df)
- Avocado, lime, confit tomato and cucumber tartlet. (vg,h)
- Crispy fried prawns, chili tamarind caramel and thai basil (h)

Price: \$4.5 per item

Minimum Order: 4 selections, 40 items per selection

Plating style: Handed around on platters

Inclusions: napkins

Delivery fee: yes

Service fee: yes

Wait staff Required: yes. 1 staff per 40 people.



Taco Station

Make your own tacos at this fun and colourful station!

- Baja grilled chicken (gf,h)
- Slow cooked smokey pork (gf)
- Capsicum and black bean Fajita (vg,h)
- Corn and radish slaw (h)
- Pico de gallo salsa (vg,gf,h)
- Avocado lime crema (vg,gf,h)
- Sour cream (gf,h)
- Soft tortillas and house made corn chips (vg, gf,h)
- Queso fresco (gf,h)
- Selection of hot sauces (vg, gf,h)
- Jalapeños (vg, gf,h)
- Pickled red onions (vg,gf,h)
- Lime wedges (vg,gf,h)
- Chopped coriander (vg,gf,h)

Price: \$30 per head lunch, \$34 per head dinner

Minimum Order: 50

Items Per Person: estimate of 4 large tacos per person

Plating style: styled table with platters


Inclusions: paper plates, napkins, wooden cutlery

Delivery fee: yes

Collection fee: no

Service fee: yes, when out of hours only

Wait staff Required: yes, 1 attendant per 60 people



Gyros Station

Make your own gyros just how you like it!

- Chicken gyros (gf,h)
- Shawarma lamb (gf,h)
- Felfels (gf,vg,h)
- Hummus (gf,vg,h)
- Tabouli (gf,vg,h)
- Shredded cheese (gf,v,h)
- Ajvar (gf,vg,h)
- Pickled radish (gf,vg,h)
- Lettuce (gf,vg,h)
- Sliced tomato (gf,vg,h)
- Garlic sauce (gf,vg,h)
- Charred pitta bread (gf,vg,h)

Price: \$26 per head lunch, \$30 per head dinner

Minimum Order: 40

Items Per Person: 1 large plate per person

Plating style: styled table with platters

Inclusions: paper plates, napkins, wooden cutlery

Delivery fee: yes

Collection fee: no

Service fee: yes, when out of hours only

Wait staff Required: yes, 1 attendant per 60 people



Dessert Bars

Panna Cotta Buffet

Individual vanilla bean panna cotta served w an assortment of help yourself toppings & embellishments. Things like: lemon curd, honeycomb, salted caramel, tropical fruit salad, ginger crumble, raspberry coulis & red wine poached pears.

Price: \$12 per head

Minimum Order: 60

Items Per Person: 1

Plating style: styled table with platters

Inclusions: napkins, wooden cutlery

Delivery fee: yes

Collection fee: yes

Service fee: no

Wait staff Required: no, but available if you would like the table serviced and packed up when finished.

Holy Cannoli Station

What dreams are made of! Freshly piped cannoli with guests choice of fillings and finishes, manned by our friendly staff.
Fillings: vanilla bean custard, Frangelico spiked chocolate, ricotta & candied orange
Finishes: toasted almonds, cookie crumb, shaved dark chocolate, almond praline, freeze dried raspberry crumble.

Price: \$10 per head

Minimum Order: 60

Items Per Person: 1.5

Plating style: styled table with platters

Inclusions: napkins, wooden cutlery

Delivery fee: yes

Collection fee: yes

Service fee: yes, when out of hours only

Wait staff Required: no, but available if you would like the table serviced and packed up when finished.

Snack Bars

Toastie Station

Perfect to fuel those late night dance moves with a 'help-yourself' toastie bar. We leave you with a selection of gourmet toasties and a sandwich press so your guests can help themselves as they like.

- Smoked ham, cheddar, pickles, djon
- Salami basil pesto, roast capsicum (v)
- Sopressa, feta, charred capsicum, olive tapenade (v)

Price: \$10 per head

Minimum Order: 60

Items Per Person: 1

Plating style: styled table with platters

Inclusions: paper plates, napkins, wooden cutlery

Delivery fee: yes

Collection fee: yes

Service fee: no

Wait staff Required: no, but available if you would like the table serviced and packed up when finished.

Nacho Station

DIY Nachos!

- House made corn chips
- Beef brisket chilli
- Hot nacho cheese sauce
- Pico de Gallo
- Guacamole
- Sour cream
- Jalepenos
- Hot Sauce

Price: \$10 per head for snack size or \$20 for large

Minimum Order: 60

Items Per Person: 1. bowl

Plating style: styled table with platters

Inclusions: paper bowls, napkins, wooden cutlery

Delivery fee: yes

Collection fee: yes

Service fee: yes, when out of hours only

Wait staff Required: no, but available if you would like the table serviced and packed up when finished.



Individual Dietary Meals

We understand that you want to make every guest feel special. We've made catering for dietary requirements easy with these additional options.

You will notice that our main menu caters in abundance for vegetarian, vegan, gluten free and halal requirements. However if you need special assistance for more complex dietaries the below options may help.

We can cater for requirements such as:

- Vegan
- No onion, no garlic
- FODMAP
- Low sodium
- Diabetic

Step 1:

Select your base menu to serve the bulk of your guests

Step 2:

If you would like to supply additional dietary meals, please advise us of your guests dietary requirements

Step 3:

We will add on any additional dietary options you require. The specific items served will be decided by our chef according to the dietary requirement.

Sweet / Savoury Dietary Box - 3 small items - \$15

Sweet Dietary Box - 3 small items - \$15

Savoury Dietary Box - 3 small items - \$15

Finger Food Dietary Box - 3 small items - \$15

Lunch Dietary Meal - \$25

Dinner Dietary Meal - \$30

Canapé Service - \$10 surcharge per head - we will provide alternatives required during the service.

Conference Packages

CONFERENCING PACKAGE

REFRESHMENTS

Served with each food delivery.

- French press coffee station with local Dawn Patrol Coffee & Assorted Teas
- Water station + Orange Juice or Spritz Station

MORNING TEA

- Morning Tea Buffet - three items per person

LUNCH

- Less than 50 guests
- Healthy Lunch Bowls

- More than 50 guests
- Healthy Lunch Bowls
- Or Hot Buffet Lunch - add \$4 per head.

AFTERNOON TEA

- Chocolate brownies,
 - Cheese boxes
 - Passionfruit cheesecake slice (gf)
- 3 items pp

HALF DAY

- Includes morning tea & lunch
- \$45pp

FULL DAY

- Includes morning tea, lunch & afternoon tea
- \$60pp

*option to add on coffee on arrival (early morning) for \$4 pp

Discounts available for numbers above 80

ALL CONFERENCE PACKAGES

Minimum Order: 30

Plating style: boxed in bio packaging

Inclusions: paper bowls, cups, napkins, wooden cutlery

Upgrade plating style:

- serve your food on ceramic plates - POA

Delivery fee: yes

Collection fee: yes

Service Fee: for out of hours events only

Wait staff: This is a drop off and set up service. If you require service staff for the duration of your event you are welcome to request.

Drink Stations

Coffee Station Station

\$5 pp Station / \$3 pp Refill

- French press coffee from Dawn Patrol, Kangarilla
- Assorted teas
- Raw sugar
- Fleurieu milk and alternative milks if required
- Hot water urn
- Compostable cups and tea spoons
- designed for 1 hour of service

We give discounts on mass!

(50-80 pax).\$4 pp
(80-120 pax).\$3.8pp
(120-150 pax).\$3.5 pp
(150 pax +).\$3.2 pp

Need real ceramic cups and saucers? Just add \$1.5 per head.

All Drink Stations

Minimum Order: 30

Delivery fee: yes

Collection fee: yes

Service fee: no

.

Juice Station

Orange or apple. \$3.5 pp

When ordered in conjunction with. a coffee station \$2.5 pp

Served in carafes with glasses.

Spritz Station

.Strawberry, elderflower, lime and mint \$3.5 pp

When ordered in conjunction with. a coffee station \$2.5 pp

Served in carafes with glasses.

Filtered Water Station

Carafes of filtered water and ice. \$2.5 pp

When ordered in conjunction with. a coffee station \$2 pp

Served in carafes with glasses.

Bottled Drinks

Mountain Fresh juices. \$4.2 ea

Bickfords sodas. \$4.2 ea

Sparkling Water 270ml. \$3.5 ea

Aqua Panna still water 400ml. \$3 ea

Cans - coke. coke zero. \$3.3 ea

Orange Juice 1L \$7 ea

Bar Services

Our roaming liquor licence allows us to provide our premium services to any location.

All - Inclusive Package

\$25 per guest for a 2 hour service
\$15 per head for each hour after

Weekday Discount
(for events held between Mon-Thurs)
\$20 per head for 2 hours
\$10 per head for each hour after

Service includes: staff, glasses, ice, bar tools, tea towels, trays.

Minimum numbers required: 40 persons

All drinks below included!
Lloyd Brothers Picpoul Prosecco
Lloyd Brothers Sauvignon Blanc
Lloyd Brothers Chardonnay
Lloyd Brothers Cabernet Sauvignon
Lloyd Brothers Vale Shiraz

Beers: Assorted Coopers Brewery beers

Non-Alcoholics: Still water & assorted soft drinks

On Consumption Package

Staff - \$60 per hour mon-fri or \$65 per hour on weekends
1 staff per 30 guests, minimum of 3 hour shift.

Service includes: glasses, ice, bar tools, tea towels, trays.

Wines charged at \$42 per bottle
Beers charged at \$10 per bottle
Soft Drinks \$4 per glass

*A minimum spend is required.. \$600 or
\$7 per person, per hour - whichever is highest.

** Travel fees may apply.

More wine and cocktail packages available! Click [here](#) for more info.



Large Orders

We love catering for big numbers!

Feel free to discuss your budget and special requirements with us. We will help wherever we can.

Additional Information

Delivery and Collection Fees

Adelaide CBD - \$15 delivery fee, \$15 collection fee.

<5km from CBD - \$20 delivery fee, \$20 collection fee.

<15km from CBD - \$50 delivery fee, \$50 collection fee

<25km from CBD - \$100 delivery fee, \$100 collection fee

<50km from CBD - To be advised.

Collection fees only apply when we need to collect items such as platters, glasses, crockery or or urns.

STAFF FEES

Bar and wait staff

- \$60 per hour (minimum 3 hour shift), monday - friday

- \$65 per hour (minimum 3 hour shift), weekends

Service times - Catering is available for delivery from 9.00am - 4.00pm Mon-Fri.. Catering out of hours may incur a surcharge.

Payment Terms: Unless arranged otherwise., full payment is required prior to your event. Direct debit information will be provided on our invoice. Credit card payments are available however incur a surcharge to cover the bank fees.

Dietaries - We recommend that you select a menu that suits your guests dietary needs. Please feel free to send a list of your requirements and we will advise if/how we can help.

Pick up charges - If we are unable to gain access to the building or room to collect catering equipment and a second collection attempt is required there may be an additional fee applied.

Non return / breakage of platters and equipment - Cargo reserves the right to pass on the replacement cost for non-return and breakages to all equipment.

Lead time - 3 business days are required for all catering orders. For large events please give us as much notice as possible as we may not be able to assist without enough lead time.





Our very own space!
Perfect for those big bold events.

- Private space
- Large outdoor area
- From 40 to 250 people!
- Just out of the city

www.jacksonsquare.com.au

Get in touch to discuss your catering today!

Contact Us

Email. cargocasual@cargocateringco.com

Web. www.cargocateringco.com

Facebook. [/cargocateringco](https://www.facebook.com/cargocateringco)

Instagram. [@cargocateringco](https://www.instagram.com/cargocateringco)

Phone. 0451 946 718

Address. U7/24 Commercial St, Marleston