

kitchen witchery  
*catering by* GINGER

*Day Packages*

2023

# BREAKFAST

one piece per person unless specified otherwise

## Create your own breakfast

Egg & bacon pie	\$4.95 ea
Breakfast frittata	\$4.95 ea
Vegetarian tarts	\$4.95 ea
Granola, yoghurt, coulis & berries	\$6.50 ea
Assorted mini Danish pastries	\$3.00 ea
Mini muffins	\$2.00 ea
Filled mini croissants	\$4.00 ea
Smoked chicken + avocado	
Cheese + tomato	
Ham & cheese	
Croissants preserves and butter	\$3.00 ea
Fresh fruit platter	\$7.50 p/p
Cocktail fruit skewers	\$4.25 ea







## MORNING + AFTERNOON TEA

one piece per person unless specified otherwise

### SWEET THINGS

Mixed platter of our own cakes, pastries, slices, friands, muffins, biscuits 3 items chefs selection	\$6.50 pp
Scones. Cut in half and topped with jam & cream	\$4.00 pp
Home baked biscuit selection. (3 per person)	\$5.00 pp
Assorted mini Danish pastries (2 per person)	\$6.50 pp
Fresh fruit skewers	\$4.25 ea

### SAVOURY THINGS

Ribbon sandwiches	\$4.25 ea
Roasted capsicum & goat fetta tarts (v)	\$4.25 ea
Smoked salmon & dill tarts	\$4.25 ea
Smoked chicken & avocado mini croissants	\$4.00 ea
Pork & veal sausages rolls	\$4.25 ea
Smoked salmon pin wheels	\$4.25 ea

### OTHER

Fresh fruit platter sliced and ready to eat minimum 5 varieties.	\$7.50 pp
Cheese platter - 3 premium Australian cheeses, dried fruit + nuts, crisp breads	\$9.50 pp
Antipasto platter with olives, cured meats, seafood, roasted vegetables and dips. (p)	\$12.00 pp

### BEVERAGES

Orange juice 2 litre bottle	\$10.00 ea
Mineral Water 1.1 litre bottle	\$3.80 ea
Coffee & tea with herbal alternatives, including cups & saucers	\$5.00 pp
Continuous coffee & tea including cups & saucers, milk jug, sugar bowl etc	\$9.00 pp
Gluten free, dairy free + vegan baked goods happily provided with prior notice	\$2.50 pp

v = vegetarian

gf = gluten free

p = contains pork products



# LUNCH PACKAGES

## LUNCH ONE \$18.75 per person

Gourmet closed sandwiches with a selection of six fillings including vegetarian (1.5 rounds per person)

Fresh seasonal fruit platter

Premium orange juice + sparkling water

## LUNCH TWO \$20.00 per person

Mini bagels (1 pp) + gourmet closed sandwiches (1 pp cut into triangles)

Fresh seasonal fruit platter

Premium orange juice + sparkling water

## LUNCH THREE \$24.75 per person

Mini bagels (1pp), wraps (1/2 pp) + closed sandwiches cut into triangles (1/2 pp)

Fresh seasonal fruit platter, mixed sweet platter (2 pieces p/p).

Premium orange juice + sparkling water

## LUNCH FOUR \$29.00 per person

Mini bagel (1pp), wraps (1/2 pp), closed sandwich cut into triangles (1/2 pp)

Platter of premium Australian cheeses with dried fruit + nuts.

Fresh fruit platter,

Premium orange juice + sparkling water







## LUNCH PACKAGES continued

FINGER FOOD ONE \$24.50 per person

A selection of gourmet closed sandwiches (1pp cut into triangles)

Tandoori chicken skewers (2pp)

Smoked eggplant and fetta pin wheel crepes v (2pp)

Fresh seasonal fruit platter

Premium orange juice

FINGER FOOD TWO \$26.50 per person

A selection of gourmet mini bagels (1 pp)

Individual leek & mushroom tarts v (1 pp)

Pork & veal sausage rolls with rosemary p (2 pp)

Middle Eastern lamb fillos with pinenuts (1pp)

Mixed platter cakes + pastries

Premium orange juice

FINGER FOOD THREE \$32.00 per person

Gourmet ribbon sandwiches (2 pp)

Individual tarts of goats fetta + roasted red pepper v (1pp)

Chicken drumsticks marinated in hoisin, chilli + sesame (1pp)

Lamb wellingtons wrapped in puff pastry with tomato chutney (2pp)

A selection of premium Australian cheeses with dried fruit + nuts

Premium orange juice + sparkling water

Gluten free bread \$2.50 per person



# FINGER FOOD ITEMS

one piece per person unless specified otherwise

Ribbon sandwiches with 5 fillings including vegetarian	\$4.25 ea
Ciabatta mini rolls with 5 gourmet fillings	\$4.75 ea
Closed sandwiches with 7 fillings including vegetarian cut into triangles	\$6.55 ea
Mini bagels with 5 fillings including vegetarian	\$4.75 ea
Wraps with 7 fillings including vegetarian cut into four	\$7.50 ea
Bacon & egg pie with green peas p	\$4.95 ea
Baked beetroot, caramelised onion, goats fetta & toasted cumin tarts v	\$4.95 ea
Baked pumpkin, rosemary + goat fetta frittata v	\$4.95 ea
Roasted red pepper and goat fetta tarts v	\$4.95 ea
Prosciutto + roasted red pepper tarts p	\$4.95 ea
Smoked salmon + dill tarts	\$4.95 ea
Leek & mushroom tarts v	\$4.95 ea
Spinach, fetta & chilli tarts v	\$4.95 ea
Pork veal + pistachio sausage rolls p (2 per person)	\$6.50 ea
Vegetarian sausage rolls with chickpeas & spinach v (2 per person)	\$6.50 ea
Spinach & goat fetta fillos with toasted almonds v	\$4.95 ea
Spinach, pumpkin + cashew triangles v	\$4.95 ea
Lamb, pinenut and middle eastern spice fillos	\$5.50 ea
Potato, pea + cumin samosas v (2 per person)	\$4.95 ea
Sweet potato, cashew + chilli samosas v (2 per person)	\$4.95 ea
Lamb wellingtons with tomato chutney (2 per person)	\$6.50 ea

v = vegetarian

gf = gluten free

p = contains pork products







## FINGER FOOD ITEMS continued

one piece per person unless specified otherwise

Hoisin, chilli + ginger chicken drumsticks with sesame seeds	\$4.95 ea
Tandoori chicken skewers gf (2 per person)	\$4.95 ea
Chicken skewers with tarragon, paprika + lemon gf (2 per person)	\$4.95 ea
Chicken skewers with fresh rosemary & garlic gf (2 per person)	\$4.95 ea
Sat� marinated beef skewers	\$4.95 ea
Moroccan dry spiced beef skewers gf (2 per person)	\$6.50 ea
Lamb & chorizo skewers p (2 per person)	\$6.50 ea
North African lamb skewers with harissa yogurt gf (2 per person)	\$6.50 ea
Garlic parsley prawns with lemon aioli gf (2 per person)	\$6.50 ea
Thai prawn and fish cakes with spicy dipping sauce (2 per person)	\$6.50 ea
Wonton baskets filled with duck and mango salad (2 per person)	\$5.50 ea
Individual tom yum prawn salad with mirin pickled vegetables (2 per person)	\$5.50 ea
Trio of house made dips and pide v	\$4.95 ea
Frittata slices v gf	\$4.95 ea
Corn fritters with guacamole v (2 per person)	\$4.95 ea
Smoked salmon + dill pancakes (2 per person)	\$4.95 ea
Falafel with humus v gf (2 per person)	\$4.95 ea
Hoisin duck in shallots crepe with cucumber (2 per person)	\$4.95 ea
Eggplant, green tahini + roast red pepper rolls vegan gf df (2 per person)	\$4.95 ea
Sushi - vegetarian OR salmon (1/2 roll per person)	\$4.95 ea

v = vegetarian

gf = gluten free

p = contains pork products

df = dairy free



## GRAZING PLATTERS

### Fresh seasonal fruit platter

sliced and ready to eat, minimum of five varieties

\$7.50 per person

### Cheese Platter

Gippsland brie + blue, Maffra cloth cheddar with fresh and dried fruit + nuts, crackers + crisp bread

\$9.50 per person

### Antipasto Platter

A selection of fine marinated olives, roasted vegetables, dips, seafood, cured meats and more p

\$12.00 per person

v = vegetarian

gf = gluten free

p = contains pork products







# CONFERENCE PACKAGES

## Sample Conference Package menus

Please talk to us about your conference and we can tailor a menu specific to your requirements.

Our conference packages include all cutlery, disposable plates, cups and linen for the buffet table.

For multiple day conferences we will change the sandwich fillings daily and provide alternative finger food or buffet item selections each day.

We can cater for most dietary requirements, additional charges may apply.

### CONFERENCE PACK ONE

\$40 per person, per day

#### MORNING TEA

Freshly brewed locally roasted coffee and Twinings teas including herbal available for the duration of the conference

Mini Danish pastries (2pp)

#### LUNCH

A selection of gourmet sandwiches (cut into triangles) (1/2 pp), ciabatta rolls (1pp) and mini bagels (1pp)

Fresh seasonal fruit platter

Sparkling water and premium orange juice served with lunch

#### AFTERNOON TEA

Home baked biscuit selection(2 pp)

v = vegetarian

gf = gluten free

df = dairy free

p = contains pork products

# CONFERENCE PACKAGES continued

## CONFERENCE PACK TWO

\$50 per person, per day

### MORNING TEA

Freshly brewed locally roasted coffee and Twinings teas including herbal available for the duration of the conference

Scones with jam & cream – (1pp)

### LUNCH

Gourmet sandwiches (1pp)

Tandoori chicken skewers gf (2pp)

Eggplant + fetta pin wheel crepes (2pp)

Fresh seasonal fruit platter

Sparkling water and premium orange juice served with lunch

### AFTERNOON TEA

Home made slices and biscuits (2pp)

## CONFERENCE PACK THREE

\$65 per person, per day

### MORNING TEA

Freshly brewed locally roasted coffee and Twinings teas including herbal for the duration of the conference

Delicate cakes, pastries and slices baked in-house (2pp)

Fresh fruit skewers (1pp)

### LUNCH

Gourmet sandwiches (1/2pp)

Mini bagels (1pp)

Individual vegetarian tarts (1pp)

Pork, veal & pistachio sausage rolls p (1pp)

Premium quality Australian cheeses served with dried fruits + nuts

Fresh seasonal fruit platter

Sparkling water and premium orange juice served with lunch

### AFTERNOON TEA

A selection of home made biscuits, cakes, friands, muffins and slices (2pp)

v = vegetarian

gf = gluten free

df = dairy free

p = contains pork products







## CONFERENCE PACKAGES continued

### CONFERENCE PACK FOUR

\$80 per person, per day

#### MORNING TEA

Freshly brewed locally roasted coffee and Twinings teas including herbal available for the duration of the conference.

Mixed platter of sweet items (2pp)

Mini savoury tarts (1pp)

#### LUNCH

Malaysian chicken curry gf

Pilaf rice

Moroccan spiced vegetable tagine with tomato & coriander vegan gf df

garden salad vegan gf df

Orzo, roasted carrot, cumin salad with currants + coriander v

Fresh fruit platter

Sparkling water and premium orange juice served with lunch

#### AFTERNOON TEA

Mix of individual lemon tarts and individual chocolate tarts

### CONFERENCE PACKAGE INFORMATION

Minimum number of 20 persons applies to all conference packages.

Delivery fee applies (see delivery page)

15% surcharge on Sundays & public holidays

#### ADDITIONS

Set up fee

\$70.00 flat fee

Fresh fruit basket

\$2.50 per person

Service staff to tend your conference \$50.00 per staff member, per hour - minimum 3 hours

Staff are highly recommended as they will clean and service your coffee and assist with the smooth running of the conference.

v = vegetarian

gf = gluten free

df = dairy free

p = contains pork products

## FURTHER INFORMATION

### DELIVERY

A delivery charge from the schedule below will be charged for each delivery required. The delivery fee includes one return trip to collect catering equipment and platters. If the equipment is not available for collection, a second fee will be charged for a return trip to collect

### STANDARD DELIVERIES

Russell, Barton, Forrest, Red Hill, City, Pialligo \$15.00

North Canberra, Woden + Weston Creek \$20.00

Belconnen, Tuggeranong + Gungahlin \$30.00

Disposable plates and glasses \$0.70 per piece

Minimum number of 10 persons. delivery fee applies (see schedule)

15% surcharge on Sundays & public holidays

For formal quotes please contact [admin@kitchenwitchery.com.au](mailto:admin@kitchenwitchery.com.au)





# TERMS + CONDITIONS

## CANCELLATIONS

- Cancellations of 24 hours or less in writing will incur a 100% cancellation fee.
- All cancellations must be in writing
- Cancellations for cocktail & formal functions must be 72 hours prior to the event

## ORDERS & PRICING

- Prices are subject to change without notification and are inclusive of GST but do not include staff, hire or delivery costs.
- Please note on formal functions with less than 10 guests a \$250.00 surcharge will apply.
- Coffee & tea set up where no staff are present will incur a \$70.00 set up / pull down fee to cover the cost of labour.
- Final numbers are required 3 working days prior to the event

## DIETARY REQUIREMENTS

- Gluten free dietary requirements will incur a surcharge of \$2.50 per person per requirement
- We can cater for most dietary requirements except Kosher
- Kitchen Witchery takes all precautionary steps to ensure dietary, religious and allergen requirements are met, however Kitchen Witchery cannot guarantee that allergens will not be present in selected and/or provided food. Any additional dietary requirements requested at the event itself will be charged accordingly as per your final menu selections being served.
- Dietary requirements are required 3 working days prior to the function

## PAYMENT

- All accounts are strictly 7 days unless otherwise arranged with management.
- Invoices are issued electronically.
- Payment can be made by credit card, direct credit, credit cards incur a 2% surcharge to cover bank fees.
- Private functions and weddings are required to pay a 50% deposit to secure the booking.

## EQUIPMENT

- All platters and catering equipment remain the property of Kitchen Witchery and must be returned cleaned and in good order.
- All breakages, non returns and damage will be charged for at replacement cost.



# kitchen witchery

*catering by* GINGER

*Talk to us*

02 6280 9882

*Email us*

admin@kitchenwitchery.com.au

*Look at us*

kitchenwitchery.com.au



THE GINGER GROUP  
our people . our produce . our passion