

PARTRIDGE HOUSE

CASUAL AND PARTY CATERING

JULY 1ST 2022 - JULY 1ST 2024



Delivering Excellence With Passion

Welcome to Partridge House



Partridge House is iconic to Glenelg and a beautiful old community home, originally built in 1899 for a Mrs Elinor Varley. It was bought by the former Glenelg Council in 1971 after it was threatened with demolition. Since 1977 it has been used as a community facility and catered for events such as picnics, social events, private parties, corporate days and weddings.

Our newly decorated Grand rooms create the perfect atmosphere for small to large gatherings. The open floor plan provides lots of flexibility for various table/room settings.

We have created menu options that will make an immediate impression on your guests. Please contact our chef Adam Bishop, to discuss the many menu options available for you to choose from.

Platters Menu



Platter menus are an ideal option for any corporate or private function, as the drop off or pick up service requires no onsite waiting or service staff. Fresh and modern selections such as ours, allows you to cater for any style of function that requires a high level of food, at an affordable price. Please contact us with any special requests, or if you require any other specific menu items (suitable for platters) that perhaps suits a theme or specific dietary requirements.

Please see the terms and conditions (for platter menus) before placing an order.

NOTES

All platters have a minimum of 30 pieces of food item

Minimum spend of \$1000 +GST applies for any platters order

All prices are subject to change

All menu items are subject to change based on seasonal produce

Hot selections can be provided. Conditions apply so contact us for further options

(V) = Vegetarian
(GF) = Gluten Free

PLATTERS \$110 (+GST)

Dukkah, olive oil, basil pesto and olive platter with crusty bread (V)

Balsamic glazed cherry tomato bruschetta with red onion and thyme jam and shredded basil (V)

Cucumber canapé with green pea omelette with fresh mint and sesame oil (V) (GF)

Tandoori chicken pieces with cumin & lime yoghurt (GF)

Fetta, rocket and lemon bruschetta (V)

Leek, zucchini and basil frittata (V) (GF)

Assorted Japanese sushi with soy, wasabi and pickled ginger

Roasted vegetables with Basil pesto and crouton shards (V) (GF)

Coriander crusted chicken with peppered lime yoghurt (GF)

PLATTERS \$120 (+GST)

Chicken roulade with olive, oregano and prosciutto filling

Spinach and fetta fillos with coriander and lime yoghurt (V)

Bruschetta with Rare roasted fillet of beef with sundried tomato cream, basil

Roasted beetroot dip in filo cups (V)

Roasted pumpkin scones with brie and tomato relish (V)

Dukkah seared kangaroo fillet with roasted sweet potato and red onion jam (GF)

Roasted vegetable and pecorino cheese quiches (V)

Canape Menu Selections



Choose from the selections below to create your own menu... If you would like any assistance with structuring a balanced menu for your up and coming event, or would like any other canapé selections forwarded to you, please feel free to contact us to discuss our flexible options.

No set amount of each canapé selection per person applies. Each of your menu selections will be served over a 3 hour (maximum) period. This ensures that each person attending your event is not limited to how much they can eat, and that you and/or your guests DO NOT leave your event hungry!

APPROXIMATE GUIDE TO VOLUME REQUIREMENTS:

.....
Luncheons
Product Launches
Corporate Events

Select 6-9 items

Dinners
Birthday Parties
Weddings

Select 8-12 items

NOTE:

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COLD SELECTIONS

Rare roast beef bruschetta, sundried tomato tapenade, herb crostini

Dukkah seared Kangaroo fillet, roasted sweet potato, and red onion jam (GF)

Moroccan chicken bruschetta with smokey capsicum salad

Tandoori chicken pieces with coriander and lime yoghurt (GF)

Smoked salmon bilinis, chive cream, black caviar, fresh lime juice
(Add \$3 +GST p/person for this option)

Semi dried cherry tomato bruschetta, red onion marmalade (V)

Feta, parsley and mushroom bruschetta (V)

Peking duck pancakes, cucumber fresh coriander, mint and hoi sin sauce
(Add \$3 +GST p/person for this option)

Lamb bruschetta, rocket and lemon pesto

Chicken, sage and asparagus roulade (GF)

Asian style king prawns, lemon aioli (GF)
(Add \$2.50 +GST p/person for this option)

Zucchini, parmesan and thyme frittata, rocket and lemon salsa (GF) (V)

Thai chicken salad with coriander pesto in savoury pastry case

HOT SELECTIONS

Karrage chicken, lemon aioli (GF)

Lamb cutlets, with rosemary, thyme, lemon, olive oil, garlic, cracked black pepper (GF)
(Add \$5 +GST p/person for this option)

Pumpkin arrancini, thyme and parmesan (V)

Jumbo Tempura prawns, chilli & lime dipping sauce
(Add \$2.50 +GST p/person for this option)

Salt and pepper squid, chilli, lime and coriander dipping sauce

Crisp Thai spring rolls, sweet chilli and lime dipping sauce

Braised beef cheek tart, rosemary crunch

Afghan spiced chicken slider with coriander cucumber and yoghurt

Chorizo and buffalo mozzarella sausage rolls, Smokey tomato salsa

Lamb and speck Spanish meatballs with saffron aioli

Wild Mushroom ragout tartlet with shaved parmesan (V)

Pizzetta with chorizo, feta, tomato, basil and red onion marmelade

Soy and lime glazed chicken skewers with baby herbs

Pulled pork slider with apple slaw

Eggplant, zucchini and pine nut fritter with cumin and lemon yoghurt (V)

Canape Menu Selections



PRICING:

6 selections **\$40.00 +GST**
(minimum 2 cold selections)

7 selections **\$44.00 +GST**
(minimum 3 cold selections)

8 selections **\$48.00 +GST**
(minimum 4 cold selections)

9 selections **\$52.00 +GST**
(minimum 4 cold selections)

10 selections **\$56.00 +GST**
(minimum 4 cold selections)

SWEET SELECTIONS

Mini coffee or chocolate éclairs

Petit lemon curd tarts, mascarpone, strawberries

Chocolate ganache tarts, berry compote

Strawberries and Frangelico cream

Traditional Cannoli's

Vanilla bean pannacotta with strawberry and mint compote

Cream puffs, dipped in baileys chocolate ganache.

Banoffi tartlets topped with fresh cream and shaved chocolate

Mini vanilla slice

CANAPE MENU NOTES:

Prices include any chef(s)/kitchen staff required to service the menu for up to 4 hours onsite. Any further hours required beyond the 4 hours, will be charged \$52.00 +GST per hour.

Prices do not include any waiting staff. Any food or drinks waiting staff required are charged @ \$52.00 +GST per hour, per staff member required. A minimum of 4 hours is required for any waiting staff to be onsite.

As a guide, allow 1 food waiting staff person per 40 guests attending your function, in order to circulate your menu selections efficiently.

As a guide, allow 1 drinks/bar waiting staff for every 30 guests attending your function, in order to service your drinks requirements efficiently.

If you require a cocktail bar person, \$52.00 +GST per hour applies (conditions on the number of cocktails poured apply depending on guests attending and Cocktail bar staff requested).

A minimum of 60 guests is required for serviced cocktail parties. Small numbers can be catered for - minimum spend applies.

Any canapé menu is serviced for up to 3 hours (A 30 minute break is allowed between the food service, to allow for any speeches or other formalities)... To extend your canapé service time beyond 3 hours, allow an additional \$5 +GST p/person for every additional 30 minutes required.

Any extra canapé selections required beyond 10 selections, \$4 +GST p/person applies for each additional selection.

Any hire equipment required is not included in quoted prices. A quote can be issued for any required hire on request.

All prices are subject to change.



A La Carte Menu



SELECTIONS FOR SIT DOWN MENUS

Minimum 40 people

A minimum spend applies for any function with less than 40 guests

NOTE:

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ENTREE

Dukkah crusted chicken salad, Corella pear, sunflower seeds, and raspberry vinaigrette (GF)

Warm lamb salad, crispy spinach and herb leaves, cherry tomato, shaved parmesan, candied balsamic (GF)

Chorizo and goats cheese tart, rocket and caramelised onion salad, smoked paprika oil (V)

Shredded Asian duck salad with hoisin, mizuna and black sesame seeds (GF)

Kangaroo Island haloumi salad, roasted pumpkin, asparagus, basil and lemon oil (GF)

Soy braised pork belly, cauliflower puree, apple relish and star anise jus (GF)

Instyle tasting plate, roasted vegetable terrine, spicy hummus, zucchini frittata, chorizo, smoked chicken, balsamic glazed cherry tomatoes, garlic oil (GF)

Moroccan spiced cous cous and feta wrapped in filo pastry, snow pea leaf, balsamic glazed tomato, cumin and lime yoghurt (V)

MAIN

Seared and roasted fillet of beef with potato galette, broccolini, baby carrots and jus (GF)

Moroccan spiced pork fillet, parsnip and apple puree, crispy chorizo, cider glaze (GF)

Afghan spiced chicken breast with jumbo pearl cous cous, greens, cumin & lime yoghurt and baby herbs (GF)

Herb seared lamb rump with rosemary roasted potatoes, tuscan roasted vegetables, tomato relish and jus (GF)

Pan fried NT Salt water barramundi fillet, pearl cous cous, green beans, rocket and lemon pesto, and light mustard vinaigrette (GF)

Prosciutto wrapped chicken breast filled with feta, spinach, lemon and potato galette, wilted spinach, balsamic roasted tomato and jus (GF)

Moroccan spiced cous cous and feta wrapped in filo pastry, snow pea leaf, balsamic glazed tomato, cumin and lime yoghurt (V)

A La Carte Menu



PRICING:

1 Entrée + 1 Main OR
1 Main + 1 Dessert or
Cheese Course

\$65.00 +GST

1 Entrée + 1 Main +
1 Dessert or Cheese Course

\$77.00 +GST

1 Entrée + Alternate drop
of 2 Mains + 1 Dessert
or Cheese Course

\$85.00 +GST

1 Entrée + Choice of 2
Mains + 1 Dessert

\$90.00 +GST

1 Entrée + 2 Mains served
as shared table platters
+ 1 Dessert

\$95.00 +GST

1 Entrée + Choice of 2
Mains + 1 Dessert + Cheese
Course

\$100.00 +GST

EXTRAS:

Extra courses/options
@ \$12.00 +GST p/person

*3 canapé selections for
pre-dinner drinks (45min)*
@ \$15.00 +GST p/person

DESSERT

Vanilla bean panna cotta with baked seasonal
fruit and honey syrup *(GF)*

Lemon curd tart with mascarpone cheese and
fresh strawberry

Chocolate ganache tart with raspberry
compote and double cream

Banana pudding with salted caramel sauce
and fresh cream

Passionfruit cheesecake with glazed oranges
and baileys cream

Selection of Australian cheeses with dried fruit,
red wine and fig jam and crackers

Selection of miniature, coffee and chocolate
éclairs, traditional cannoli and cream puffs

A LA CARTE MENU NOTES:

All prices include fresh bread rolls with
butter and garden salads for the tables.

Any required chefs/kitchen staff is included
in the menu costs.

Food and/or beverage waiting staff are
available upon request. An hourly rate of
\$52.00 + GST applies for each waiting staff
person.

If you require any hire such as: plates, cutlery,
linen, glassware, tables, chairs etc, please let
us know and we can forward you a quote.

Beverages



PREMIUM PACKAGE

3 hours	\$45.00
4 hours	\$52.00
5 hours	\$58.00

Any additional hour required at \$12 per hour

DELUXE PACKAGE

3 hours	\$50.00
4 hours	\$57.00
5 hours	\$66.00

Any additional hour required at \$12 per hour

NOTE:

Drinks package - all drinks waiting staff, glassware and bar kit are inclusive in any drinks package.

Drinks on consumption - a minimum spend of \$2,500 applies and drinks waiting staff, glassware and bar kit are at additional cost. (approx \$750 more)

BEVERAGE PACKAGES:

PREMIUM PACKAGE

- Howard Vineyard Sparkling
- Howard Vineyard Rose
- Howard Vineyard Block Q Sauvignon Blanc
- Howard Vineyard Shiraz
- Hahn Super Dry
- Corona
- Hahn Premium Light
- Selection of soft drinks and Nippy's Orange Juice

DELUXE PACKAGE

- Howard Vineyard Sparkling
- Howard Vineyard 400M Rose
- Howard Vineyard Sauvignon Blanc
- Howard Vineyard Clover Range Shiraz
- Hahn Super Dry
- Corona
- Adelaide Hills Pear Cider
- Hahn Premium Light
- San Pellegrino sparkling mineral water
- Selection of soft drinks and Nippy's Orange Juice

DRINKS ON CONSUMPTION

A minimum spend of \$2,000 applies

Howard Vineyard Wines Sparkling Pinot Clover Range Shiraz Clover Range Cabernet Sauvignon Rose Sauvignon Blanc	\$42.00
Coopers Pale Ale	\$8.50
Hahn Super Dry	\$8.50
Peroni	\$9.50
Corona	\$9.50
Adelaide Hills Pear Cider	\$8.50
Hahn Premium Light	\$7.50
Soft Drinks (1.25 Litre)	\$8.00
Nippys orange Juice (2 Litre)	\$8.50
San Pellegrino Sparkling Water 700mL	\$7.50

Booking Form

This booking sheet must be completely filled out and returned to us with your deposit, and signed copy of the terms & conditions for your function to be deemed confirmed.



Clients names (both)

Date of Function Lunch or Dinner or Other (please circle)

Number of Guests Ceremony onsite? Yes or No (please circle)

Type of menu - (Please circle one) Cocktail Menu or Ala Carte Menu or Shared Platter Menu or Other

Occasion

Home Telephone..... Mobile (both)/.....

Email (both)

Alternative contact (e.g. parents) Details

Terms & Conditions: Confirmation of your booking will only be accepted on completion and receipt of this booking form, and accompanied by the required \$2,500 deposit.

I here-by agree to the terms and conditions in order to secure my booking.

Print Name

Signed

Date