

# PARTRIDGE HOUSE

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**CASUAL AND PARTY CATERING**



*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

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 \$80 (+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 \$90 (+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:

(V) = Vegetarian  
(GF) = Gluten Free

## 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)

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 \$3 +GST p/person for this option)

Pumpkin arrancini, thyme and parmesan (V)

Jumbo Tempura prawns, chilli & lime dipping sauce

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 **\$29.00 +GST**  
(minimum 2 cold selections)

7 selections **\$32.00 +GST**  
(minimum 3 cold selections)

8 selections **\$35.00 +GST**  
(minimum 4 cold selections)

9 selections **\$38.00 +GST**  
(minimum 4 cold selections)

10 selections **\$42.00 +GST**  
(minimum 4 cold selections)

11 selections **\$45.00 +GST**  
(minimum 5 cold selections)

12 selections **\$49.00 +GST**  
(minimum 6 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 \$42.00 +GST per hour.

**Prices do not include any waiting staff.** Any food or drinks waiting staff required are charged @ \$42.00 +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, \$45.00 +GST per hour applies (conditions on the number of cocktails poured apply depending on guests attending and Cocktail bar staff requested).

**A minimum of 40 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 \$3 +GST p/person for every additional 30 minutes required.

Any extra canapé selections required beyond 12 selections, \$3 +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.

Any waiting staff required to travel beyond 25km from the CBD, a travel fee will be charged for each staff person servicing your event.

All prices are subject to change.



# Canape & food station menu



## NOTES

Minimum of 50 guests required for any food station and canapé menu

Food station and canapé menus includes: onsite chef/s, trestle table for food station, black linen cloth for food station table, side plates and forks for food station, disposable napkins

3 hour food service time

Oven hire might be required if no oven facilities are available onsite at your function location

Sit visit may be required prior to the function date for our planning purposes

Prices do not include waiting staff. Hourly rates of \$42 + gst per hour apply (min of 3 hours charged)... Travel fee may apply for any function locations outside 25km of the CBD

All menus are subject to change due to availability of produce

Upgrades to a styled wooden top for the food station table (other than standard trestle table) is available at an additional hire charge. Enquire for further information

**This menu structure gives you the best of both worlds with any stand up catered event, by coupling a contemporary styled and presented food station for your guests to graze on, along with roaming canapés served to your guests.**

## STRUCTURED AND PRICING AVAILABLE

**2 food station options with 4 canape options - \$28 +gst**

**3 food station options with 5 canape options - \$33 +gst**

**4 food station options with 6 canape options - \$38 +gst**

**5 food station options with 7 canape options - \$42 +gst**

**6 food station options with 8 canape options - \$47 +gst**

## FOOD STATION OPTIONS

Harissa spiced lamb fillet bruschetta with rocket & lemon pesto and shaved parmesan

Adelaide Hills Goats cheese tartlet with balsamic glazed cherry tomato and basil leaves (v)

Peking duck pancakes with Hoi Sin and cucumber and mint

Dukkah seared kangaroo fillet with sweet potato and red onion marmalade (gf)

Vegetarian crisp bread with Tuscan roasted vegetables, basil pesto and pecorino cheese (v)

Spanish spiced chicken crostini with lightly smoked capsicum salad and baby herbs

Herb pikelet with brie, sliced apple, chives and basil infused olive oil (v)

Roasted vegetable frittata with parmesan and herbs (v) (gf)

Fragrant Thai chicken salad in a crisp savory pastry cup

Roasted beef crouton with creamy sundried tomato tapenade

Soy braised pork belly with cashew & coriander crumble (gf)

Sliced continental meats with mustard and tomato relish

Crispy continental breads with olives, Dukkah, candied balsamic & basil infused olive oil (v)

Tuscan spiced jumbo cous cous salad with yoghurt dressing and baby herbs (v)

Roasted vegetable salad with pesto, fetta, basil leaves and toasted pine nuts (gf) (veg)

# Canape & food station menu



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## CANAPÉ OPTIONS

Crisp Jumbo tempura prawns with lime aioli (*gf*)

Spinach, ricotta, feta and lemon filo's with cumin and lime yoghurt (*v*)

Salt & Pepper squid with chilli, lime and coriander dipping sauce (*gf*)

Soy and lime glazed chicken skewers with baby herbs (*gf*)

Lamb, speck and rosemary meatballs with saffron & lemon aioli

Roasted pumpkin, thyme and parmesan arancini (*v*)

Soft flour tortilla wrap filled with BBQ pork, shredded lettuce carrot and coriander

Bruschetta with balsamic roasted cherry tomatoes, red onion and thyme jam and basil leaves (*v*)

Afghan spiced chicken slider with lightly spiced yoghurt and cucumber

Mini double cheese burgers with tomato relish and American Jack cheese

House made pizza with: chorizo, feta, basil, tomato and red onion jam topping

Crispy vegetarian Thai spring rolls with dipping sauce (*v*)

Eggplant, zucchini and pine nut fritter with coriander and lime yoghurt (*v*)

Chorizo, lamb and mozzarella house made sausage rolls with tomato chutney

Herb & mustard seared lamb cutlets dressed with lightly smoked capsicum salad and herbs (*gf*) (*add \$2 per person for this option*)

Braised beef cheek tartlet with rosemary crumble

Smoked salmon bilini with dill cream and caviar (*add \$2 per person for this option*)

# A La Carte Menu



## SELECTIONS FOR SIT DOWN MENUS

Minimum 30 people

A minimum spend applies for any function with less than 30 guests

### NOTE:

(V) = Vegetarian

(GF) = Gluten Free

## 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

**\$52.00 +GST**

1 Entrée + 1 Main +  
1 Dessert or Cheese Course

**\$64.00 +GST**

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

**\$72.00 +GST**

1 Entrée + Choice of 2  
Mains + 1 Dessert

**\$74.00 +GST**

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

**\$76.00 +GST**

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

**\$80.00 +GST**

## EXTRAS:

*Extra courses/options*  
@ \$8.00 +GST p/person

*3 canapé selections for*  
*pre-dinner drinks (45min)*  
@ \$9.00 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  
\$42.00 + GST applies for each waiting staff  
person.

A travel fee applies for any required staff  
(chefs included) that is required to travel  
beyond 25km of the CBD, to the function  
location.

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.

# Function Package



## OUR PACKAGES

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The following function package is simply an outline of what we can offer, we understand that each event is unique and are only too happy to assist with a theme or specific menu.

I am also delighted to inform you that we can now offer beverage packages. Just as we can tailor any menu to suit your needs we can also design a beverage package to meet your requirements.

Each of the following options can be used individually, whether it be just drinks, food, equipment hire or staffing you should require. Let Instyle Catering take the stress out of your event planning.

# Function Package



If you require 1 component of the day delegate package the pricing is as follows

A minimum of 30 guests applies

Morning tea only  
(No tea & coffee)  
**\$7.00 +GST**

Afternoon Tea Only  
(No tea & coffee)  
**\$7.00 +GST**

Lunch Only  
(No tea & coffee)  
**\$25.50 +GST**

If you require tea & coffee with any of these options please add \$2.50 +GST (this excludes the hire of cups & saucers)

## **BOARDROOM BREAKFASTS** **\$21.5 +GST PER PERSON**

Seasonal fruit plate  
Filo egg & bacon tarts  
Freshly baked prosciutto, olive, rosemary & parmesan bread  
Fresh Orange Juice  
Freshly brewed Tea & Coffee  
*We offer a barista service at \$40.00 per hour +GST*

## **MORNING & AFTERNOON TEA SELECTIONS**

Petite chocolate & coffee éclairs  
Petite mini pastries  
Orange compote yoghurt shots  
Baby pancakes with Canadian maple syrup  
Mixed seasonal fruit plate  
Blueberry muffins  
Filo egg & bacon tarts  
Mixed Australian fruit platters with dried fruit, nuts, crisp bread & fig jam  
Scones with jam, cream and butter  
Grand gourmet biscuits  
Carrot cake  
Sultana cake  
Lumberjack cake

## **DAY DELEGATE PACKAGE** **\$45 +GST PER PERSON**

When making selections for the day delegate package please note this price includes 1 x selection for morning tea, 1 x selection for afternoon tea and 3 selections for lunch.

Each Day delegate luncheon is inclusive of a gourmet bread basket, including continental breads, buns & foccacias. If you require additional options they are certainly available and will be quoted upon request.

## **LUNCH OPTIONS**

Mozzarella, basil & prosciutto filled chicken breast with house made tomato chutney  
Seared mustard & rosemary lamb loin served with spicy salsa verde  
Seared beef fillet & cracked black pepper served with creamy sun dried tomato tapenade  
Charred squid & prawn salad with chilli lime dressing  
Roasted pumpkin salad with feta, parmesan and split balsamic dressing  
Shaved prosciutto, bocconcini & fresh basil  
Thyme, lemon & parsley pesto sweet potato  
Mediterranean roasted vegetable salad with fresh basil pesto  
Greek salad  
French green bean and pecan salad with honey & chive dressing  
Indian spiced chick pea salad  
Asian style rice salad

# Function Package



## COSTS PER GUEST

Your choice of 3 salads, 2 mains and 1 dessert/cheese selection - **\$55.00 +GST**

Menu includes bread rolls and butter

Delivery/pick up charges may apply (see below)

Extra mains and/or salads can be added to your menu. Extra charges apply

NOTE: A delivery charge of \$50.00 +GST will be charged to any luncheon below 30 guests.... Any platters and utensils will be picked up the following day and must be cleaned/washed prior to pick up.... Any missing platters or breakages upon pick up, will be charged at the clients expense.

A minimum of 8 guests required for this menu selection.

## BOARDROOM BUFFET MENUS

### SALADS

- Bacon, egg and potato salad
- Pasta salad with a creamy sun dried tomato dressing
- Coleslaw
- Mediterranean roasted vegetable salad with fresh basil pesto
- Green leaf mesculin salad with sweet balsamic dressing
- Greek salad
- French green bean and pecan salad with honey & chive dressing
- Indian spiced chick pea salad
- Asian style rice salad
- Tomato, basil & bocconcini salad drizzled with olive oil and candied balsamic
- Green bean & saffron linguini saladAsian style rice salad
- Tomato, red onion & lettuce salad with coriander oil & croutons

### MAIN COURSES: (COLD SELECTIONS ONLY)

- Pepper crusted beef fillet with creamy salsa verde
- Moroccan marinated chicken breast with cumin & lime yoghurt
- Sugar cured & smoked salmon with dill mayonnaise and crouton shards
- Lemon & sage Roasted chicken pieces with avocado & lime aioli
- Thai scented market fresh fish fillet with shredded Asian veg garnish and Nam Jim sauce
- Roasted butternut pumpkin wrapped with prosciutto - With feta cheese and fresh basil
- Zucchini roasted and stuffed with gorgonzola, oregano and walnuts
- Mustard seared lamb fillets - Sliced and accompanied with a rocket, mushroom and fetta salade

### DESSERT & CHEESE

- Baked chocolate tart with double cream
- Lemon curd tart with double cream
- Selection of Australian cheeses, water crackers, apple slices and almonds
- Sliced Seasonal fruit platter
- Selection of petifour pastries (éclairs and tartlets)

# Function Package



## PREMIUM PACKAGE

1 hour	<b>\$23.00</b>
2 hours	<b>\$29.00</b>
3 hours	<b>\$34.00</b>
4 hours	<b>\$39.00</b>
5 hours	<b>\$46.00</b>

*Any additional hour required at \$7 per hour*

## DELUXE PACKAGE

1 hour	<b>\$27.00</b>
2 hours	<b>\$35.00</b>
3 hours	<b>\$39.00</b>
4 hours	<b>\$45.00</b>
5 hours	<b>\$53.00</b>

*Any additional hour required at \$8 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 \$1,500 applies and drinks waiting staff, glassware and bar kit are at additional cost.

If you would like to choose your own drinks package, please let us know and we will structure & price a package to suit your individual needs.

## BEVERAGE PACKAGES:

### PREMIUM PACKAGE

Howard Vineyard Sparkling  
 Howard Vineyard Rose  
 Howard Vineyard Sauvignon Blanc  
 Reilly's Black Label Shiraz  
 Hahn Super Dry  
 Corona  
 Hahn Premium Light  
 Selection of soft drinks and Nippy's Orange Juice

### DELUXE PACKAGE

Howard Vineyard Sparkling  
 Howard Vineyard Rose  
 Howard Vineyard Sauvignon Blanc  
 Reilly's Dryland Shiraz  
 Reilly's Watervale Riesling  
 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 \$1,500 applies*

Reilly's Sauvignon Blanc 2012	<b>\$27.00</b>
Reilly's Watervale Riesling 2012	<b>\$27.00</b>
Reilly's Watervale Riesling Sauvignon Blanc Shiraz Cabernet Sauvignon 2012	<b>\$27.00</b>
Howard Vineyard Wines Sparkling Pinot Clover Range Shiraz Clover Range Cabernet Sauvignon Rose Sauvignon Blanc	<b>\$30.00</b>
Coopers Pale Ale	<b>\$7.50</b>
Hahn Super Dry	<b>\$7.50</b>
Peroni	<b>\$8.50</b>
Corona	<b>\$8.50</b>
Adelaide Hills Pear Cider	<b>\$8.00</b>
Hahn Premium Light	<b>\$6.50</b>
Soft Drinks (1.25 Litre)	<b>\$7.50</b>
Nippys orange Juice (2 Litre)	<b>\$7.50</b>
San Pellegrino Sparkling Water 700mL	<b>\$6.50</b>

# 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 \$1,500 deposit.

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

Print Name .....

Signed .....

Date .....