



# BANQUET MENU 2022



## BANQUET

Choose 1 meat option & 2 salads or sides

\$40 per person

Min 24 persons

Choose 2 meat options & 3 salads or sides

\$50 per person

Min 15 persons

Choose 3 meat options & 4 salads or sides

\$65 per person

Min 24 persons



## SHARED MAINS - MEATS

Grass fed whole eye fillet with garlic, mustard & rosemary | salsa verde (GF)

Turmeric & lemongrass roasted chicken pieces served with spring onion & coriander |  
coconut & green chilli salsa (GF)

Baked ocean trout, lemon tahini, fresh herbs, pine nuts (GF)

Roasted pork belly served with pears, ginger & fennel (GF)

Whole roasted side of salmon served with spring onion, lemon & chilli | dill aioli (GF)

Slow roasted lamb shoulder with garlic, lemon & rosemary | chimichurri sauce (GF)



## Shared Sides

Blanched green bean, edamame & kaffir lime salad with black sesame seeds (GF)

Wasabi slaw with cucumber, creme fraiche, daikon & coriander (GF)

Shaved zucchini, fennel & mint salad with burrata (GF)

Garden salad of green cos, avocado, cucumber & spring herbs (GF)

Golden roasted potatoes, garlic & rosemary (GF)

Oven roasted pumpkin, tahini yoghurt, coriander, pomegranate (GF)

Classic caprese salad, buffalo mozzarella, heirloom tomatoes & basil (GF)

Blanched green beans, feta, roasted almonds, spring onion, lemon salsa (GF)

Italian slaw of green cabbage, sultanas, walnuts, parsley & aged parmesan (GF)



## THE CHERRY ON TOP

CHARCUTERIE BOARD: A great way to serve guests in a relaxed manner. A selection of prosciutto, salami, mortadella, terrine, pate, pickles, peppers, crostini, crusty bread, chutneys, jams

CHEESE BOARD: Serve on arrival, as an accompany to a meal or later in the evening.. A selection of artisan cheeses (blue, triple cream brie, aged cheddar), crackers, grissini, lavosh, quince paste, fresh seasonal fruit, dried fruit, nuts

### COSTS:

CHARCUTERIE BOARD \$18.00 PP

CHEESEBOARD \$18.00 PP

FULL GRAZING TABLE \$23.00 PP



## TERMS & CONDITIONS

For all catering enquiries please email [events@twopounds.com.au](mailto:events@twopounds.com.au) or fill out the enquiry form on our catering page: [www.twopounds.com.au/two-pounds-events](http://www.twopounds.com.au/two-pounds-events).

Alternatively, you can call us on 03 5932 4754 to discuss your catering requirements.

A team member will respond to your enquiry as soon as they have the time.

An initial quote will then be drawn up with your event details and sent to you via email. All pricing quoted is exclusive of GST. Once you have approved the quote, you are required to pay a 25% deposit to secure your booking. Full payment is then required before your event. Two Pounds Pty. Ltd. may withhold the supply of our services/staff/produce should the full payment not be made prior to the event.

Any additional charges incurred, for example where extended staff hours are requested outside of the original requirement, will be invoiced separately with payment due on invoice. The invoice is sent via email and can be paid online via credit card, bank transfer or paypal. There is will be a credit card surcharge when payment is made via paypal or credit card of 1.15%.

Dietary requirements & final guest numbers are required 7 days prior to your event. For any last-minute requests/changes that come through additional charges may apply and an increase in guest numbers and/or dietary requirements are subject to availability from our suppliers.

Late bookings or catering may be accommodated, but may be limited with menu selection and amounts depending on the availability of our kitchen demands and food suppliers.

A late fee may be applied.

All beverage items selected are subject to availability, we reserve the right to alter the items selected and replace with an appropriate substitute when not available.

Please refer to quote for COVID terms and conditions

### Two Pounds Staff:

Two Pounds can provide professional staff for your event. Sarah has personally handpicked and trained her staff to provide the highest quality service, along with a sense of humour and positive attitude. Our staff costs are as follows:

Supervisor: \$60.00 per hour

The supervisor will be your direct point of contact for the day/evening of your event. The supervisor ensures that the event runs smoothly and that kitchen, wait & bar staff are all performing at a high standard and in accordance with the time schedule for the event & your specific instructions.

Kitchen staff: \$60.00 per hour (min 4 hours)

Wait staff: \$45.00 per hour (min 4 hours)

Bar staff: \$50.00 per hour (min 4 hours)

If during your function you wish to extend the staff beyond the quoted time the additional hours will be invoiced to you post event.

Staffing rates on a Sunday increase by \$5.00 per hour. All staff members have a minimum of 4 hours at events. A 25% surcharge applies for events being held on a public holiday.

For any events cancelled 4 days before, you will still be obliged to pay for staff hours at the standard minimum hourly rate. At events where Two Pounds staff are engaged, the provision of serving bowls, platters, serving plates, condiment bowls & spoons and any utensils for the presentation of the food are included.

Pick up orders are available from our Armadale kitchen. All food will be presented in disposable foil containers and/or cardboard boxes.

### Equipment Hire:

Two Pounds has established relationships with professional hire companies to look after all of your equipment needs from linen, crockery, glassware, tables, chairs, marquees, outdoor furniture etc.

We can arrange and organise the hire of all these elements for you for an additional cost.