



Script.
Events & Catering

COCKTAIL

COCKTAIL PARTIES

Canapés \$6.95 each (min. 2 per person)

CANAPÉS

2 items @ \$13.90 per person
+ service labour, plus beverages

3 items @ \$20.85 per person
+ service labour, plus beverages

4 items @ \$27.80 per person
+ service labour, plus beverages

5 items @ \$34.75 per person
+ beverages

6 items @ \$41.70 per person
+ beverages

Labour charges will apply under the following conditions:

- + Functions fewer than 30 guests
- + Function duration over one hour
- + Less than five (5) canapés per person

Please contact our catering manager for details and pricing – labour is charged at \$49.90 per hour (excluding public holidays) with a minimum call of 3 hours per staff member.



CANAPÉ SELECTIONS

COLD CANAPÉS

Vegan

- 'Vulcano' inside out nori with fresh avocado and mirin pickled vegetables (gf)
- Enoki mushroom, vegetable and coriander, glass noodle rice paper roll (gf)
- Rice paper filled with green apple, silken tofu and marinated vegetables (gf)
- Bruschetta – heirloom tomato, Ligurian olive, toasted pine nuts and baby basil
- Sicilian panella (chickpea fritter), marinated beetroot, onion relish, thyme, toasted macadamia (gf)
- Crostini (two (2) per serve)
 - Portobello mushroom, truffle vegan aioli, rosemary and thyme (vegan)
 - Whipped avocado, garden peas, lime, black pepper and fresh mint

Vegetarian

- Herbed pikelet with roasted pumpkin, hazelnut, goat's cheese, fresh chive
- Broccolini frittata, onion jam, crunchy roasted chestnut (gf)
- Rosemary polenta with fresh fig and Gorgonzola crumble (seasonal) (gf)
- Smoked potato roesti, house dried baby roma tomato, pecorino mousse
- Cone sushi with sticky rice, pickled vegetables (gf)
- Blini with house made chickpea & lemon mousse, miso fried eggplant, dried saltbush

Fish

- Tuna tartare, fresh lime and dill on Japanese seaweed salad (gf, garlic free)
- Seared swordfish teriyaki, fresh mango, coriander (gf)
- Salmon tataki, Asian salad, marinated edamame, crispy shallot (gf)
- Inside out nori - Ora salmon, toasted sesame seeds and flying fish roe (gf)
- Coffin Bay oysters (South Australia – seasonal, Apr-Dec)
 - fresh lemon, on ice
 - crispy pancetta, marinated shallot
- Blini with beetroot-marinated ocean trout, mascarpone mousse, cornichon, fresh dill (o/g free)
- Kingfish ceviche, avocado mousse, finger lime, saltbush, shave radish (o/g free, gf)
- Tuna crudo – pickled fennel, marinated mandarin, crispy baby capers, citronette (o/g free, gf)
- Confit Australian king prawn roll - brioche bun, parsley and lemon mayonnaise

Meat

- Chinese pancake with Peking duck, spring onion and hoisin sauce.
- Rice paper filled with:
 - Miso chicken strips, glass noodle, Thai basil
 - Crispy barbecue pork and Asian green vegetables
- Compressed cantaloupe, San Daniele prosciutto, goats curd, fresh mint leaf (gf)
- Sirloin beef teriyaki, pickled red onion, Asian sprout salad
- Vitello tonnato – shaved veal, tuna sauce, baby capers, tarallo crumble (gf)
- Beef carpaccio – dried saltbush, sourdough crouton, Dijon vinaigrette (gf on req)
- Angus beef tagliata – grilled beef strip, baby rocket, parmesan crisp, Modena balsamic (gf)

COLD CANAPÉS (CONT.)

Crostini

Two (2) per serve with toppings such as:

- Heirloom tomato, buffalo mozzarella, fresh basil and extra virgin olive oil
- Gravlax salmon, baby capers, lemon and salmon caviar pearls
- N'djua (Calabrian salami paste), roasted capsicum, parsley
- Chicken, duck and pistachio terrine
- Beetroot marinated ocean trout, mascarpone cream, salsa verde

Petit sandwich

(Two (2) per serve – min. order 60 units) with fillings such as:

- Heirloom tomato, buffalo mozzarella, fresh basil and local extra virgin olive oil (v)
- Gravlax salmon with capers, lemon and salmon caviar pearls
- Chicken liver parfait, date marmalade and chives
- Avocado, wasabi, Persian feta and fresh mint (v, vegan on request)



HOT CANAPÉS

Vegan

- Rustico roll - wild mushroom, truffle and thyme (o/g on req)
- Polenta 'chip', spiced cauliflower piccalilli (mustard relish), rosemary (gf, o/g on req)
- Potato curry samosa with fresh mint riatà
- Mexican burrito - tortilla, guacamole, cannellini beans, coriander, tomato salsa (o/g on req)
- Pumpkin & Italian herb arancini, vegan basil mayo (gf)
- Lebanese falafel, cucumber aioli, onion jam (gf)

Vegetarian

- Savoury tart with;
 - Roasted beetroot, toasted pine nuts and pecorino cheese (gf on req, o/g on req)
 - Truffled portobello mushrooms, roasted onion and thyme
- Frittata with broccolini, caramelised leek, goat's curd, pesto (gf, garlic free)
- Potato latke, carrot mousse, baby tomato confit (o/g on req)
- Crispy semolina, thyme-roasted king brown mushroom, rosemary-zucchini salsa verde (gf on req, o/g on req, vegan on req)
- Mexican burrito - tortilla, black bean, manchego cheese, cauliflower, sweet corn (o/g on req)
- Tequenos - Venezuelan pastry, queso blanco cheese, guasacaca salsa with avocado, lime and green pepper (garlic free)
- Savoury tart with triple cream French brie - 'Delice de Bourgogne', sweet potato, caramelised shallot and pistachio (garlic free)
- Croquette - potato, parmesan and buffalo mozzarella, paprika aioli
- Portobello and scamorza arancini, truffled mayonnaise
- Pumpkin, mozzarella arancini, fresh chive aioli

Fish

- Crispy whiting goujon, tarragon-marinated red cabbage, baby capers, tartare sauce (df)
- Panko crumbed Queensland tiger prawn, paprika and fresh chilli mayo (df, o/g on req)
- Flathead fillet, steamed bao, Vietnamese salad, smoked almond romesco (df)
- King prawn gyoza, marinated edamame, sherry vinegar, spring onion (df)
- Canadian scallop, celeriac puree, kohlrabi remoulade, pancetta crumble (pescatarian on req, o/g on req, df on req)
- Little fish pie - snapper fillet, potato and Asian herbs (df)

Meat

- Chermoula marinated chicken skewer, harissa spiced yoghurt
- Angus & Pork albondigas - Spanish meatballs, tomato sugo, fresh basil, roncol 'crisp'
- Crispy skin Chai smoked duck, steamed bao, house made Chinese BBQ sauce, pickled red onion and coriander salad (df)
- Ginger and parsley lamb kofta, lemon yoghurt sauce, shredded mint
- Mini Angus burger, aged Cheddar, crispy streaky bacon, house made BBQ sauce (halal on req)
- Beef bulgogi - Korean marinated beef, chilli, sesame, capsicum, onion in steamed bao (++ spice)
- Vintage chicken a la king - house made puff pastry vol au vent, baked chicken, peas, mushroom-sherry cream sauce
- Crispy skin pork belly with salsa verde and pickled relish (gf)
- Pulled pork mini burger - slow cooked marinated pork shoulder, slaw, tomato relish
- 48 hour beef brisket, celeriac and seeded mustard remoulade, sweet brioche bun
- Gippsland beef tagliata, baby rocket leaves, romesco and parmesan flakes (gf, o/g free)
- Chicken & French brie tarte tatin, potato and grana padano duchess

HOT CANAPÉS (CONT.)

Petit Pies

- Truffled mixed wild mushroom
- Roasted pumpkin, parmesan, shredded basil leaves with a garlic scented cream
- Beef burgundy and mushroom
- Beef & Guinness with smoky bacon
- Chicken, leek and white wine
- Sticky braised lamb shank and rosemary

Petit calzone

- Double smoked leg ham, scamorza mozzarella cheese
- Broccoli, pork sausage, potato and rosemary
- Roasted pumpkin, thyme, Persian feta
- Vine-ripened tomato, cows milk mozzarella and fresh basil

Pizzette

- Fior di latte – Napoli base with buffalo mozzarella and fresh basil
- Zucca – pumpkin and goat's cheese
- Funghi, tomato and mozzarella
- Capriciosa – Napoli base with smoked ham, black olive and mushroom
- Salami piccante – salami, capsicum and chilli



ADDITIONS TO YOUR MENU

SUBSTANTIAL ITEMS

The following dishes can be served to provide guests with a more substantial menu offering. These dishes are served in little bowls, boxes or on small plates with a little fork.

Priced at \$13.50 per person, per selection

Vegetarian/ Vegan

- Orecchiette alla Norma - fried eggplant, rich Napoli sauce, air-dried cherry tomato, fresh basil and crispy kale (vegan)
- Pan fried sweet potato gnocchi, porcini and field mushroom ragu, lemon-scented thyme, pecorino Romano (vegan on request)
- Mild Thai yellow curry, root vegetables, coriander, Thai basil and sweet jasmine rice (vegan, gf)
- Green curry, aromatic herbs, chicken, capsicum, bamboo sprout, broccoli, coconut cream, jasmine rice (vegan on req)
- Insalata - sweet potato gnocchi with a salad of roasted beetroot, pumpkin, pepitas, herbs, Persian feta and cavolo nero

Fish

- Fish and chips – beer battered flathead fillet, served with shoestring fries and tartare sauce*
- Salt n' pepper calamari, wild rocket, lemon oil dressing, aioli*
- Pan fried barramundi, lemon-scented silken potato, baby caper-butter sauce, toasted pine nuts

Meat

- Korean fried chicken 'yum yum', citrus marinated coleslaw and honey-garlic sauce
- Steamed bao bun with slow cooked pork shoulder, apple and fresh chilli remoulade
- Slow cooked agro-dolce beef cheek, silken potato, bean sprout salad, hazelnut crumble (gf on req)
- Traditional Angus beef meatballs, rich Napoli, shaved parmesan and fregula - Sardinian semolina 'pearls'

Shared platters

- + Cheese Platter -
\$21.20 per person
Fine local cheese served with grapes, quince paste, walnuts, honey and crackers
(gf on request)
- + Anti Pasto
\$21.20 per person
Consisting of items such as: San Daniele prosciutto, soppressata salami, grissini,
plus chefs selection from local double brie, marinated olives and vegetables,
house made dip. (gf on req)

Crudit 

Priced at \$11.00 per person

Crudit  and house made dip selection such as hummus, basil pesto, olive dip, tzatziki (v, vegan on request)

Tea and Coffee

Priced at \$8.40 per person

Genovese batch-brew coffee and Tea drop tea selection including English breakfast, Earl Grey, peppermint, lemongrass & ginger and chamomile

* Pending number of guests and location due to cooking requirements

Please note: Due to the seasonal nature of this menu, some items may not always be available. We will do our best to provide the best - in season, however we may need to make substitutes from time to time.

Desserts

Dessert table - \$32.00 per person (min. 40 guests)

Dessert canapés - \$8.20 per person, per selection

Chefs selection of little desserts such as;

- Chocolate fudge brownie
- Carrot cake
- Salted caramel bomboloni
- Petit lemon & lime tart
- Macarons in flavours such as pistachio, salted caramel, raspberry and hazelnut
- Apple crumble slice
- Friands in flavours such as apple-rhubarb, chocolate and mango-passionfruit (gf)
- Flourless orange cake (gf)
- Protein balls in various flavours
- Peanut butter and caramel slice (vegan, gf)
- Turkish delight in multiple flavours
- Baklava: sweet dessert filo pastry filled with chopped nuts and drizzled with honey
- Italian Torrone – classic Italian nougat with toasted mixed nuts (dessert table only)
- Seasonal fresh fruit skewers dusted with minted sugar
- House made cannoli filled with orange infused sweet ricotta and pistachio crumble
- Tiramisu - mascarpone cream set with Savoiardi sponge, Kahlua liqueur and espresso coffee
- Little cheesecake with white chocolate and raspberry
- Creme caramel
- Panna cotta - orange and cinnamon
- Almond milk and berry panna cotta
- Summer berry trifle (dessert table only)
- Lemon meringue tart
- Almond milk and blood orange panna cotta (vegan)
- Flourless:
 - Orange cake
 - Lemon poppyseed
 - Berry ricotta

Tea and Coffee

Priced at \$8.40 per person

Genovese batch-brew coffee and Tea drop tea selection including English breakfast, Earl Grey, peppermint, lemongrass & ginger and camomile

** Pending number of guests and location due to cooking requirements*

Please note: Due to the seasonal nature of this menu, some items may not always be available. We will do our best to provide the best - in season, however we may need to make substitutes from time to time.

ATTENDING A PERFORMANCE?

You can add an interval function to your pre or post performance event;

Interval drinks and nibbles (In addition to a pre performance cocktail party or a post performance supper)

BEVERAGES + CHEESE PLATTER

Priced at \$25.50 per person Includes:

- Springseed Organic Blanc de Blanc Sparkling (McLaren Vale, SA)
- Script 'Della Casa' Chardonnay (Avoca, Victoria)
- Script 'Della Casa' Shiraz (Avoca, Victoria)
- Peroni Lager and Peroni Leggera
- Local Mineral Water and Orange Juice
- 0% Alcohol beer available upon request at no additional cost

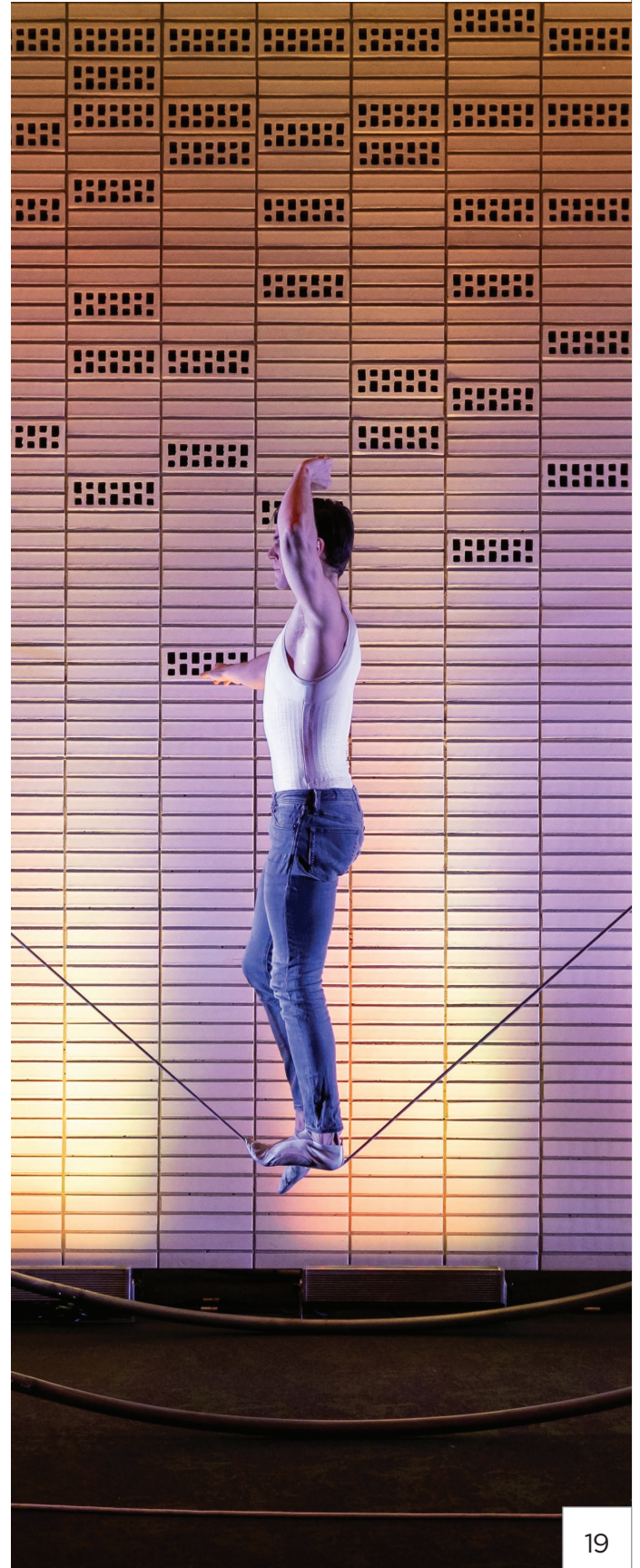
OR

DESSERTS + COFFEE & TEA

Priced at \$17.20 per person

- Genovese plunger coffee, T2 tea selection plus cookie and chocolate selection

Please note: in the event that interval catering is provided in isolation to any other pre- or post-performance catering, the price will be adjusted to reflect staffing requirements. Please discuss your requirements with us.



NOTES TO THE MENUS AND BEVERAGE PACKAGES

Pricing

- + All prices include GST. Pricing valid for functions booked and occurring in 2022/23.
- + Pricing excludes venue hire (if applicable) and third party charges such as (but not limited to), decoration, entertainment, theming, security and audio-visual
- + Pricing generally includes function labour defined as event coordination, food preparation, chef attendance, waiters and supervisory staff) for numbers over 30 guests.
- + Lunch and dinner menu pricing includes chef labour – service labour is an additional charge.
- + If service charges apply, staff are charged at \$50.40 per hour (excluding public holidays) with a minimum call of 3 hours per staff member.
- + Menu package pricing excludes beverages and assumes Script supply of all beverages (please refer to Script beverage packages) unless specified otherwise.
- + An additional fee of \$12.75 per person, per course applies for alternating entrée, main and/ or dessert for numbers less than 30 guests.
- + An additional fee of \$20.00 per person, per course applies for choice of entrée, main and/ or dessert (non alternating).

Minimum Numbers

In the event numbers are less than 30, additional labour charges will apply – see 'Pricing' above.

Final Numbers

Final numbers are required five (5) business days prior to your function. Only increases can be made up to 24 hours prior to the commencement of the function.

Please provide your menu choices no later than seven days (or 5 business days) prior to your function.

Any changes to menu or numbers later than five (5) days in advance may incur additional charges.

Public Holiday Surcharge

A surcharge of 25% is applicable for any function held on a declared public holiday. For functions extending into a public holiday, a surcharge may be applicable pending function timing and level of service required.

Cancellations

Cancellation of any confirmed function within 48 hours of the commencement of the function will incur a charge of 100% of the value of the function.

Charges may also apply for cancellation of a function with more than 48 hours notice where costs have been incurred in respect of (but not limited to), food, labour or other services.

Please refer to our full Terms & Conditions for further information – *available on request*.

Please sign and return this page (via email where possible – scanned) as confirmation of the quote and our terms and conditions to functions@scriptbar.com.au

Date of Function

Client Name

Company Name (If applicable)

Signature

Date

PLEASE REVIEW THE FOLLOWING GENERAL INFORMATION AND TERMS OF BOOKING.

Our Event Sales Coordinators will happily assist with any query you may have.

1. Food and Beverage Menus: Provision and Service

Script Bar & Bistro 'Script' caters to the venue. The Client and their guests are not permitted to provide food and beverage without prior arrangement. If due to unforeseen circumstances (e.g. supplier shortages) Script is unable to provide the agreed menu or services, Script reserves the right to adapt the menu or services in consultation with the Client.

2. Food Allergies and Adverse Reactions

Levels of reactions to allergens vary; with some reactions being simply due to proximity (airborne) and others occurring only after consumption of the allergen. Script is therefore unable to guarantee there are no allergens in the food and beverages served during the function. Script and the Client will discuss the Client's food and beverage requirements in this regard with a view to minimising the likelihood of reactions.

For further information refer to www.allergy.org.au and/or www.aifst.asn.au (the Australian Institute of Food Science and Technology Incorporated).

3. Other Food

If Script consents to the Client bringing a food item to the venue, the Client will only be permitted to do so upon signing a standard release form provided by Script.

4. Food and Beverage Pricing

The prices listed with the menus whilst current at the time of quotation are subject to change effective from 1 January each year.

5. Tentative Booking

A booking will be considered tentative pending receipt of a deposit, and will be held without obligation, for a period of seven (7) days.

Once this period has elapsed, Script reserves the right to cancel an unconfirmed booking and, without further notice, re-allocate the venue to other enquirers.

6. Confirmation of Booking

The booking will be considered as confirmed upon receipt of a one thousand dollar (\$1,000.00) deposit or 50% of the quoted costs, whichever is greater.

7. Expected Attendance/ Slippage

The Client represents that the number of expected guests stated at the time of confirmation is a realistic expectation of attendance and is the basis upon which the booking is accepted by Script.

8. Guaranteed Minimum Number

The Guaranteed Minimum Number of guests attending the function must be advised to Script at least five (5) business days prior to the date of the function. Only increases can then be given to Script, up to two (2) business days prior to the function.

9. Change of Date

If the Client needs to change the date of the function Script will use reasonable endeavours to accommodate such change subject to the following conditions:

- a. the venue is available for the proposed new function date;
- b. the change of date is not more than six (6) months from the function date identified on the Booking Application Form; and

If the confirmation deposit has already been received, it will be transferred to the new date. If the date change is requested less than thirty (30) days prior to the function date identified, then the change will be treated as a cancellation under the cancellation policy in these terms.

10. Final Attendance

The final number of guests attending must be confirmed to Script by 12.00 noon five business days prior to the function. If final numbers fall below the Guaranteed Minimum Numbers, charges will be based on the Guaranteed Minimum Numbers.

11. Additional Charges

Any additional charges incurred after pre-payment, inclusive of any charges not authorised in the original booking, are required to be settled by the Client's Nominated Contact upon the conclusion of the function by cash or credit card.

12. Government Departments

Purchase orders will be accepted from government departments for the estimated amount of the function at least seven (7) days prior to the function.

13. If the Client cancels the function, written notification is required, and the following cancellation fees will apply:

Cancellation of any confirmed function within 48 hours of the commencement of the function will incur a charge of 100% of the value of the function

Charges may also apply for cancellation of a function with more than 48 hours notice where costs have been incurred in respect of (but not limited to), food, labour or other services

14. Agreed Function Times/ Time Extension

The Client is responsible for occupying and vacating the venue within the times scheduled. Utilisation of space outside the times quoted will be subject to availability. Additional venue hire fees and/ or labour charges may apply at the discretion of Script if functions extend beyond times agreed in writing.

If beverages are served and the function is extended in time Script will charge between \$8.00 and \$14.00 (depending on the beverage package chosen by the client) per person per half-hour, multiplied by the Guaranteed Minimum Number.

15. After Midnight Surcharge

A surcharge may be applicable for functions extending beyond midnight.

16. Public Holiday Surcharge

A surcharge of 25% is applicable for any function held on a declared public holiday. For functions extending into a Public Holiday, a surcharge may be applicable pending level of service required.

17. Menu Tastings

Menu tastings (lunch/ dinner functions only – 80 guests+) can be arranged. Menu tastings are available once a deposit has been accepted, and a charge of \$150.00 (inclusive of GST) applies.

The tasting is limited to a maximum of one dish per course. More tasting dishes can be arranged and will incur additional charges. Charges will be added to the final invoice.

18. Security

If in the opinion of Script it is necessary to employ staff for the purpose of maintaining security at any function to be held at the venue, the cost of employing such staff shall be added to the function charge, payable by the Client. Script reserves the right to exclude persons, without liability, from a function.

19. Unforeseen Circumstances

If Script is unable to comply with any of the provisions of this Agreement by virtue of any cessation or interruption of electricity or gas supplies, industrial disputes, plant or equipment failure, unavailability of foodstuffs, or other unforeseen contingency or accident, Script reserves the right to cancel the booking and refund the deposit (and any other paid monies) at any time without Script having any further liability to the Client.

