

**Script.**  
Events & Catering

MEETING  
PACKAGES



## MEETINGS & CONFERENCES

### SCRIPT CAN TAILOR OUR MENUS AND CATERING SERVICES TO SUIT YOUR MEETING OR CONFERENCE REQUIREMENTS.

On Arrival Coffee & Tea  
\$8.40 per person\*

- 
- + Genovese batch-brew coffee
- 
- + Tea Drop tea selection including English breakfast, earl grey, peppermint, lemongrass & ginger and camomile
- 

#### Espresso Coffee

Espresso coffee available on request pending meeting location, timing and guest numbers.

*\*Please note: if you require only one or two components of the listed 'meetings and conferences' catering options (e.g. On Arrival and Morning Tea), additional labour charges will apply.*

#### ON ARRIVAL

\$17.50 per person\*

- 
- + Chefs selection of house baked mini muffins (sweet or savoury) **OR** individual fruit Danishes
- Choose one of the following:
- Bagel selection (80mm) – Please choose one flavour
    - Smoked salmon, mascarpone cream cheese, house dried tomato & baby spinach leaves
    - Sautéed mushroom, Swiss cheese and pesto (v)
    - Shaved leg ham, cheddar cheese & tomato relish
  - Petite croissant (mozzarella, tomato & basil leaves) (v)
  - Seasonal fresh fruit skewers
  - Honey poached pear with yoghurt and house made granola
  - Crispy bacon, free range egg and tomato relish served in a little brioche bun
- 
- + Orange juice, apple juice
- 
- + Fruit smoothies (additional \$3.00 pp)
- 
- + Genovese batch-brew coffee
- 
- + Tea Drop tea selection including English breakfast, earl grey, peppermint, lemongrass & ginger and camomile
- 

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#### MORNING TEA/ COFFEE BREAK

\$17.50 per person\*

- 
- + Please choose two (2) of the following;
    - Toasted banana bread with maple syrup
    - Protein balls
    - House baked Spanish omelette with tomato relish
    - Baked mini tart with asparagus, peas and ricotta **OR** crispy pancetta, heirloom tomato and bocconcini cheese
- 
- + Orange juice, apple juice
- 
- + Fruit smoothies (additional \$3.00 pp)
- 
- + Genovese batch-brew coffee
- 
- + Tea Drop tea selection including English breakfast, earl grey, peppermint, lemongrass & ginger and camomile
- 

*\*Please note: if you require only one or two components of the listed 'meetings and conferences' catering options (e.g. On Arrival and Morning Tea), additional labour charges will apply.*



#### WORKING LUNCH NUMBER ONE

\$31.30 per person

- + A selection of point sandwiches and wraps - 1.5 rounds per person, please choose four (4) fillings from the following page; (choose three (3) sandwich fillings for less than 15 guests)
- + Seasonal fresh fruit platter
- + Chef's selection of petit four such as: lemon meringue tartlet, chocolate mousse cake, berry cheesecake and gluten free berry ricotta cake
- + Juice selection, Splitrock 'Tiro' soft drink flavours and local mineral water
- + Genovese batch-brew coffee
- + Tea Drop tea selection including English breakfast, earl grey, peppermint, lemongrass & ginger and camomile

#### WORKING LUNCH NUMBER TWO

\$41.00 per person

- + A selection of point sandwiches and wraps - 1.5 rounds per person, please choose four (4) fillings from the following page; (choose three (3) sandwich fillings for less than 15 guests) **OR**  
  
A selection of gluten free rice paper rolls in lieu of sandwiches (gf) (v)
- + Please choose one of the following;
  - Roasted vegetable and grain salad; capsicum, Spanish onion, cherry truss tomatoes, 'super seed' mix and feta cheese (v)
  - Roasted beetroot and sweet potato salad with pomegranate dressing rocket leaves, goat's cheese and toasted walnuts (v)
  - Quinoa, roasted pumpkin, goat's cheese, walnuts, avocado, black rice & pepitas (v, gf)
  - Roasted Mediterranean vegetable salad with spinach and grilled chicken (gf)  
(available as vegetarian also)
- + Individual fruit salad in little bowls served with honey infused natural yoghurt
- + Chef's selection of petit four such as: lemon meringue tartlet, chocolate mousse cake, berry cheesecake, flourless orange cake and gluten free berry ricotta cake
- + Juice selection, Splitrock 'Tiro' soft drink flavours and local mineral water
- + Genovese batch-brew coffee
- + Tea Drop tea selection including English breakfast, earl grey, peppermint, lemongrass & ginger and camomile

#### WORKING LUNCH NUMBER THREE

\$47.60 per person

(Minimum of 40 guests, otherwise additional charges will apply)

- + Chef's selection of two substantial hot canapés such as:
  - House made pizzette
  - Petit vegetable savoury tart
  - Golden crisp arancini
  - Crunchy vegetable samosa with raita
  - Vegan falafel with vegan cucumber aioli and onion jam
- + A selection of two (2) items from the Lunch #3 buffet menu (see below)
- + Garden salad with Persian fetta, rocket leaves, Spanish onion and marinated olives, drizzled with lemon vinaigrette (v)
- + Chef's selection of petit four such as: lemon meringue tartlet, chocolate mousse cake, berry cheesecake and flourless orange cake
- + Juice selection, Splitrock 'Tiro' soft drink flavours and local mineral water
- + Genovese batch-brew coffee
- + Tea Drop tea selection including English breakfast, earl grey, peppermint, lemongrass and ginger and camomile

## BUFFET MENU

### Lunch #3 buffet menu

*Served in little bowls, boxes or plates or served as a traditional buffet (pending guest numbers, location and timing)*

- Roasted vegetable and grain salad: capsicum, Spanish onion, cherry truss tomatoes, 'super seed' mix and soft goats cheese (v)
- Mixed bean salad: black beans, kidney beans, chickpeas and corn mixed with red onion coriander and fresh rocket (vegan, dairy free, gluten free)
- Vegetable yellow curry: pumpkin, potato, carrot and mushrooms cooked in a traditional yellow curry sauce with aromatic herbs. Served with steamed jasmine rice (v, vegan, df, gf)
- Greek salad: marinated tomatoes, fresh cucumber, green capsicum, olives, red onion, mixed leaves, oregano, feta cheese and olive oil (vegan on req, gf)
- Turmeric roasted cauliflower and brown rice salad, shelled edamame beans, fresh peas, cucumber and mint. Topped with crushed cashews (v)
- Tuna and wild rice salad with broccoli, spinach and green beans (dairy free) (gf)
- Smoked salmon salad, with Spanish onion, capers, sliced radish and dill infused crème fraiche (gf)
- Roasted Mediterranean vegetable salad with spinach leaves and confit chicken (gf)
- Peri peri chicken with avocado, feta cheese, mint, coriander, baby spinach, corn and a lime dressing (gf)
- Pork and beef meatballs, slow cooked in sugo al pomodoro, served with silken potato mash (gf)

### Gluten free wraps

With fillings such as:

- Cheddar cheese, garden salad, creamy mayonnaise
- Smoked leg ham, cheddar, shredded lettuce
- Chicken Caesar
- Falafel, hummus, sliced tomato, shredded lettuce (vegan)

### Turkish pockets

With fillings such as:

- Roasted free-range chicken, avocado, cheddar cheese and baby spinach
- Salami, tomato, baby spinach, onion and basil pesto
- Chicken parmigiana, cheese, spinach leaves and chilli jam
- Grilled vegetables, feta, spinach leaves and tomato relish (v)

### Tortilla wraps

With fillings such as:

- Roasted free range chicken, avocado, semi dried tomato, creamy mayonnaise
- Tandoori chicken, red onion, lettuce, minted yoghurt
- Chicken Caesar with crispy bacon and egg
- Chicken schnitzel, coleslaw, cheddar cheese and tomato relish
- Falafel, hummus, sliced tomato, shredded lettuce (vegan)
- Crunchy vegetable and Peri Peri salad (v)

### Point Sandwiches

With fillings such as:

- Egg, creamy mayonnaise and crisp lettuce (v)
- Cheddar cheese, fruit chutney and salad (v)
- Grilled Mediterranean vegetables, basil pesto and feta cheese (v)
- Curried chick pea, semi dried tomato on dark rye (vegan)
- Falafel, tabouli salad, hommus and roasted red capsicum on dark rye (vegan)
- Falafel, tabouli salad and crisp lettuce leaves (vegan)
- Tuna, red onion and shredded lettuce
- Roasted free-range chicken, egg, creamy mayonnaise and crisp lettuce
- Roasted free-range chicken, dijonaise and crisp lettuce
- Roasted free-range chicken, herb mayonnaise and avocado
- Chicken schnitzel, cheddar, coleslaw and relish
- Roasted free-range chicken, semi-dried tomato and salad
- Turkey slice, mascarpone cheese, cranberry and salad
- Leg ham and cheddar cheese
- Leg ham, cheddar cheese, mustard pickles and lettuce
- Smoked leg ham, cheddar, fresh tomato
- Smoked leg ham, mascarpone cheese, salad leaves
- Salami, cheddar cheese, fresh tomato and pickle
- New York Reuben – pastrami and sauerkraut on rye

## AFTERNOON TEA

\$17.50 per person\*

### Chefs selection of sweet delights

- + Chefs selection of sweet delights (2 per person) 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)
- + Local mineral water
- + Genovese batch-brew coffee
- + Tea Drop tea selection including English breakfast, earl grey, peppermint, lemongrass and ginger and camomile

\*Please note: if you require only one or two components of the listed 'meetings and conferences' catering options (e.g. On Arrival and Morning Tea), additional labour charges will apply.

## POST MEETING DRINKS AND CANAPÉS

**One-hour package** A great way to wind up a day of meetings:

\$41.50 per person (canapés and drinks)

\$25.75 per person (drinks only)

Chef's choice of three (3) canapés from our extensive canapé menu served with white, red, sparkling, heavy and light beer, orange juice and mineral water for up to one hour.

*This offer is only available as an 'add-on' to an all day package otherwise standard cocktail party prices apply – see Cocktail Menus for details.*

*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 substitutions from time to time.*

## DRINKS PACKAGE

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

*(Drinks package can be upgraded – please refer to our package selections under Beverage Packages and speak with our catering manager)*

## ALL DAY PACKAGE

\$78.30 per person

Includes: on arrival, morning tea, working lunch number one and afternoon tea

## HALF-DAY PACKAGE

59.90 per person

Includes: on arrival, morning tea and working lunch number one

## 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](mailto: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](http://www.allergy.org.au) and/or [www.aifst.asn.au](http://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.

