



2024
corporate catering
DELIVERY MENU



breakfast

SAVOURY

Bacon & Baked Egg Tart with | **\$4.95**
Tomato Chutney

Miniature Croissant
Ham & Cheese | **\$4.70**

Tomato Chutney & Brie ^V | **\$4.70**

Breakfast (Half) Wraps

Bacon, Egg, Cheese & Spinach | **\$5.80**

Halloumi, Mushroom & Spinach ^V | **\$5.80**

Miniature Bagel

Smoked Salmon, Cream Cheese | **\$5.70**
& Fresh Dill

Smoked Ham, Swiss Cheese, | **\$4.70**

Pickle & Tomato Chutney | **\$4.70**
Beetroot Hummus,
Apple & Hazelnut ^{VGN}

Vegetable Frittata | **\$4.40**
Parmesan, Hummus & Olive ^{GF, V}

SWEET

Freshly Baked Sweet Muffins | **\$4.70**
Blueberry & Lemon ^V

Banana Bread Fingers with | **\$4.00**
Chocolate Mousse ^V

Mini Mixed Danish Pastries | **\$4.25**
Selection of Fruit,
Chocolate and Nuts ^V

Chocolate Croissants ^V | **\$4.25**

Protein Balls - Tahini, Date & Cocoa ^{VGN, GF} |
\$4.00

FRUIT & YOGHURT

Fruit Skewers (GF, VGN) | **\$4.50**

Season Fruit Platter (GF, VGN) 3-4 Pieces PP | **\$5.50 PP**

Honeyed Greek Yoghurt Pot,
Blackberry Compote & Crunchy Granola (GFA) | **\$4.50**

Seasonal Fruit Salad, Greek Yoghurt, Honey, | **\$4.50**
Cinnamon Granola Clusters (GFA)

Raspberry & Coconut Chia Pudding,
Lychee & Toasted Coconut (GF, DF, VGN) | **\$4.50**

LIGHT BREAKFAST PACKAGE | **\$17.50 PP**

Includes:

1 x Sweet,

2 x Savoury

Shared Breakfast Menu Items

+ 50/50 Yoghurt/Muesli & Fruit Skewers

TEA & COFFEE - staffed events only | **\$4.50 PP**

Locally Roasted and Freshly Ground
Plunger Coffee & Selection of T2 Tea





morning & AFTERNOON TEA

SWEET

Spiced Carrot & Walnut Cake, | **\$4.90**
Cream Cheese Icing Lemon Myrtle

Raspberry & Almond Friands ^{GF} | **\$4.50**

Orange & Almond Cakes | **\$4.90**
with Cream Cheese Icing

White Chocolate & Coconut Slice ^{GF} | **\$4.50**

Chocolate Fudge Brownie, | **\$4.50**
Chocolate Mousse

Chocolate, Cherry & Coconut Slice ^{GF, VGN} | **\$4.85**

Passionfruit & Lime Cheesecake Slice ^{GF, VGN} | **\$4.85**

SAVOURY

Miniature Quiche

Ham, Chive & Parmesan | **\$4.50**

Spinach & Fetta ^v | **\$4.50**

Savoury Muffin | **\$4.50**

Zucchini, Feta, Sundried Tomato Muffin ^v

Selection of Finger Sandwiches (2PP | **\$4.75**

- Chicken & Avocado
- Beef, Chutney, Cheddar
- Truffled Egg Mayonnaise

Warm Savoury (onsite heating required)

Bamboo's Pork & Porcini Sausage Rolls | **\$4.40**
with Tamarind Dip

Sumac Spinach & Ricotta Sausage Rolls | **\$4.40**
with Tamarind Dip ^v

Mini Beef Pies | **\$4.40**
with Bush Tomato Chutney

FRUIT & YOGHURT

Fruit Skewers ^{GF, VGN} | **\$4.50**

Season Fruit Platter ^{GF, VGN} 3-4 Pieces PP | **\$5.50 PP**

PACKAGES

MORNING OR AFTERNOON TEA | \$8.50 PP

Includes:

- 1 x Sweet Selection
- 1 x Savoury Selection

MORNING AND AFTERNOON TEA | \$16.00 PP

Includes:

- 1 x Sweet Selection
- 1 x Savoury Selection (For Morning Tea)
- 1 x Sweet Selection
- 1 x Savoury Selection (For Afternoon Tea)

MORNING TEA | \$18.50 PP

Includes:

- 1 x Sweet
- 2 x Savoury Shared Menu Items
- Fresh Fruit Platter





Lunch

GOURMET LUNCH SANDWICHES | \$9.50

Traditional mixed sandwich loaves with gourmet fillings cut in quarters ^{GFA}

Min. 10 of each variety or allow our Chefs to prepare a selection for you

Club Sandwich – Ham, Turkey, Lettuce, Tomato & Cheddar Cheese

Poached Chicken, Cheddar Cheese, Cranberries and Tarragon Mayonnaise

Coconut Chicken, Avocado, Carrot, Cucumber & Chilli Aioli

Roast Beef, French Onion Cream, Swiss Cheese and Spinach

Eggplant, Roasted Peppers, Cheddar Cheese & Tomato Chutney ^V

Crispy Tofu, Pickled Zucchini & Sweet Vegan Miso Mayonnaise ^{VGN}

GOURMET BAGUETTES | \$11.55

**Gourmet Baguettes - Freshly Baked
Stone-Oven Baguette cut into half ^{GFA}
Min. 10 of each variety or allow our Chefs
to prepare a selection for you**

Continental Roll – Ham, Salami, Swiss Cheese,
Mixed Mediterranean Vegetables & Mayonnaise

Chicken Schnitzel, Seeded Mustard Slaw
& Cheddar Cheese

Prosciutto, Swiss Cheese, Balsamic Roasted
Shallot, Aioli & Rocket

Bahn Mi – Roasted Char Sui Pork, Pickled Carrot,
Coriander, Sriracha Aioli

Vegetarian Bahn Mi – Tofu, Pickled Carrot,
Coriander, Sriracha Aioli ^{VGN}

Roasted Pumpkin, Cheddar Cheese, Smoked
Corn Relish, Kale & Harissa Mayonnaise ^v

GOURMET WRAPS | \$11.55

**Gourmet Tortilla Wraps ^{GFA}
Min. 10 of each variety or allow our Chef's to
prepare a selection for you**

Chicken Caesar – Roasted Chicken, Bason,
Parmesan, Cos Lettuce, Anchovy Aioli Dressing

Rare Roast Beef, Cheddar, Balsamic Roasted
Shallots, Rocket & Horseradish Cream

Smoked Leg Ham, Swiss Cheese, Pickles,
Rocket & Dijon Mayonnaise

Pork and Veal Meatballs, Sundried Tomato,
Bocconcini & Basil Pesto

Miso Eggplant, Japanese Slaw,
Pickled Ginger & Avocado ^{VGN}

Chickpea Felafel, Beetroot Hummus, Tabouleh ^{VGN}





BAGELS | \$11.55

**A full sized bagel, cut into halves ^{GFA}
Min. 10 of each variety or allow our Chef's
to prepare a selection for you**

Smoked Chicken Breast, Cream Cheese,
Capers & Spinach

BLT – Bacon, Lettuce, Tomato & Mayonnaise

Prosciutto, Rocket, Swiss Cheese
& Tomato Chutney

Ham, Cheddar Cheese, Lettuce
& Sweet Mustard Pickle

Avocado, Cucumber, Pickled Carrot
& Alfalfa Sprouts ^{VGN}

WORKING CONFERENCE LUNCH PACKAGE | \$19.00 PP

Includes:

Selection of Gourmet Sandwiches
+ Baguettes or Wraps (1.5 rounds per person)
& Seasonal Fruit Platter

salads

& PROTEIN PLATTERS

SHARED SALAD SERVES 10-12 | \$88.00

Traditional Garden Salad with Feta & Olives **V, GF**

Caesar Salad – Cos lettuce, Crispy Bacon, Croutons, Soft Boiled Eggs, Parmesan & Anchovy Aioli

Grilled Broccolini, Balsamic Roasted Beetroot, Lentil & Feta **V, GF**

Niçoise Salad with Green Beans, Soft Boiled Egg, Potato and Capers **V, DF, GF**

Indonesian Gado Gado Vegetable Salad w/ Peanut Satay sauce **VGN**

Mexican Chopped Salad, Charred Corn, Beans, Pico de Gallo, Lettuce, Avocado, Lime Mayonnaise, Corn Chips **V, GF**

New Potato Salad with Green Olive, Capers, Sundried Tomato, Roasted Capsicum **V, DF, GF**

PROTEIN PLATTERS SERVES 8-10 | \$48.00

Bamboo's Freshly Baked Quiche

Herb Roasted Chicken with Mint Yoghurt

Mixed Continental Meats – Ham, Salami and Prosciutto

Meatballs – Pork and Veal Meatballs with Basil Pesto & Aioli (onsite heating required)

Medium Roast Beef with Tomato Chutney

Seasonal Vegetable Frittata with Tomato Chutney **V**

Chickpea Felafel with Beetroot Hummus Dip **VGN**





PACKAGES

CLASSIC SALAD LUNCH | \$19.00 PP

Includes:

Sourdough Bread & Butter

1 x Protein Platter

2 x Salad Platters & Seasonal Fruit Platter

WORKING CONFERENCE LUNCH PACKAGE | \$19.00 PP

Includes:

Selection of Gourmet Sandwiches

+ Baguettes or Wraps (1.5 rounds per person)

& Seasonal Fruit Platter

MORNING OR AFTERNOON TEA | \$8.50 PP

Includes:

1 x Sweet Selection

1 x Savoury Selection

MORNING AND AFTERNOON TEA | \$16.00 PP

Includes:

1 x Sweet Selection

1 x Savoury Selection (For Morning Tea)

1 x Sweet Selection

1 x Savoury Selection (For Afternoon Tea)

premium

BUFFET LUNCH

MAINS

Lemon & Thyme Roasted Chicken Breast

Thai Slow Cooked Beef Massaman Curry **GF**

Bamboo's Char Sui (BBQ) Pork

Moroccan Style Lamb Tagine w/ Olive & Apricot

Sweet Potato, Quinoa & Black Bean Patties,
Grilled Halloumi **V**

SIDES

Spinach & Feta Agnoloti, Tomato & Basil Sauce,
Parmesan **V**

Steamed Jasmine Rice with Asian Greens **GF, DF**

Maple Roasted Seasonal Root Vegetables **V**

Pearl Cous-cous w/ Roasted Vegetable **VGN**

Saffron Pilaf Basmati Rice & Pappadums **VGN**

BUFFET TERMS & CONDITIONS

Minimum of 20 guests required for delivery only Buffet Menu.

Guest dietaries accommodated upon request with our chef's providing suitable alternatives to selected menu items.

Bamboo Catering's Buffet Menu price does not include the hire/loan of reheating equipment (ovens, bain maire etc), pricing is available upon request.

Bamboo Catering recommend service/waitstaff to assist with set-up and servicing of Buffet events, pricing is available upon request.

72 hours notice required for all Buffet Menu bookings with 50% deposit invoiced upon confirmation.

Please refer to our full terms and conditions

HOT BUFFET | \$39.50 PP

Includes:

2 x Mains, 2 x Sides

1 x Salad served with Sourdough Bread & Butter

SALADS

Traditional Garden Salad with Feta & Olives **V, GF**

Caesar Salad – Cos lettuce, Crispy Bacon,
Croutons, Soft Boiled Eggs, Parmesan & Anchovy
Aioli

Grilled Broccolini, Balsamic Roasted Beetroot,
Lentil & Feta **V, GF**

Niçoise Salad with Green Beans, Soft Boiled Egg,
Potato and Capers **DF, GF**

Mexican Chopped Salad, Charred Corn, Beans,
Pico de Gallo, Lettuce, Avocado, Lime Mayonnaise,
Corn Chips **V, GF**

Indonesian Gado Gado Vegetable Salad w/
Peanut Satay sauce **VGN**

New Potato Salad with Green Olive, Capers,
Sundried Tomato, Roasted Capsicum **VGN, GF, DF**



grazing

BOARDS | SERVES 8-12

ANTIPASTO | \$195

Grilled Ciabatta, Sliced Jamon & Local Salami, House made Chutney, Marinated Olives & Pickled Vegetables

Spanish Potato Tortilla, Cheddar Cheese, Bamboo's Signature Spiced Nuts ^{GFA}

CHARCUTERIE SELECTION | \$195

Selection of Locally Cured Artisan Sliced Meats, House Made Pate, Olives, Cornichons, Pickled Vegetables & Fresh Bread ^{GFA}

FRENCH CHEESE SELECTION | \$195

Variety of Quality French Cheeses with Handmade Lavosh & Chutney, Dried Fruits & Bamboo's Signature Spiced Nuts ^{GFA}

VEGETARIAN GRAZE | \$145

Grilled Ciabatta, Selection of House-made Dips & Crudites, Marinated Olives, Pickled Vegetables, Spanish Potato Tortilla, Cheddar Cheese, Bamboo's Signature Spiced Nuts ^{GFA}





beverages

TEA & COFFEE - staffed events only | \$4.50 PP

Locally Roasted and Freshly Ground Plunger Coffee & Selection of T2 Tea

JUICE

Local Cold Pressed Juice by Refresh Co. | **\$8.00 375ML / \$16.00 1L**

100% Orange Juice - 100% Apple Juice - additional varieties upon request

48 hours notice is required for Cold Pressed Juice orders. Minimum quantities apply.

CAPI STILL & SPARKLING MINERAL WATER | \$4.00 250ML / \$7.50 750ML

CAPI SODAS & FRUIT SODAS | \$4.70 250ML / \$9.00 750ML

Lemonade - Grapefruit - Cranberry - Ginger Beer - Lemon

CLASSIC SODAS | \$3.50 375mL / \$8.50 1.25L

Coke - Coke Zero - Diet Coke - Sprite - Solo

ICE | \$7.50

5kg Bag



Tenings

& CONDITIONS

BOOKING CONDITIONS & ACCEPTANCE OF QUOTE

Clients are requested to carefully review all items and details of the quote related to their event. To confirm a booking, clients must return a signed quote or provide written confirmation via email to the designated event coordinator. A deposit invoice, following the payment terms specified, will be issued and must be paid within the designated timeframe. Failure to make the required deposit payment may result in the cancellation of the booking.

ORDERING & DELIVERY REQUIREMENTS

Bamboo Catering request orders to be placed with 3 business days' notice. Final guest numbers and dietaries are required by 10.00am the business day prior to the event booking. If no guaranteed number is received, the original contracted number or final head count, whichever is greater, will be charged. Bookings within 3 business day are subject to availability.

MINIMUM ORDERS

Package options: minimum 20 guests

Individual items: minimum of 10 of each item/variety/flavour – including sandwiches, baguettes, wraps and bagels.

DIETARY REQUIREMENT

Please advise on booking any dietary requirements and guests with allergies.

V Vegetarian **VGN** Vegan **DF** Dairy Free **GF** Gluten Free **GFA** Gluten Free Available **N** Contains Nuts

Gluten Free Alternative (must be requested at booking)

We make every attempt to identify food allergens and have strict cross-contamination processes, however, please be aware that our kitchen processes products such as eggs, dairy, gluten, seafood, peanuts, nuts and soy.

Bamboo Catering will not assume any liability for adverse reactions from the food consumed that it produces.

DELIVERY

Free CBD Delivery provided Monday to Friday for orders over \$300 (ex GST) for delivery times between 8.00am – 4.30pm.

Deliveries under \$300 or outside standard delivery times (8.00am – 4.30pm) incur a \$35.00 delivery fee.

Deliveries outside Perth CBD incur a \$50.00 delivery fee.

Deliveries outside of Perth Metro area: POA

MENU SELECTION + CHANGES

Final menu selections and quote changes must be confirmed no later than 3 business days before the confirmed function/event/order date. Requests for changes within this timeframe will be considered at the sole discretion of Bamboo Catering. While efforts will be made to accommodate requests, substitutions may be suggested in case of unavailable items. In cases of supply shortages beyond the service's control, menu and beverage items may be substituted with similar products.

BESPOKE MENU / ITEMS

Individually tailored menus, or modifications to menu items are available and priced upon request to suit your event and budgeting requirements.

EQUIPMENT HIRE AND USE

We provide serving crockery on loan, free of charge with each catering order. A collection fee of \$35.00 per order applies for each order where collection cannot be facilitated by a subsequent catering delivery.

Bamboo Catering can arrange equipment hire on behalf of the client, covering items like food service equipment, glassware and event equipment. Clients are responsible for any damages or shortages of hire equipment, except where such damage or shortage is due to the



is due to the negligence or wrongful acts of Bamboo Catering's staff. Clients must return all equipment in the same condition it was received. Equipment will be carefully checked during packing, and any loss, damage, or breakage will be charged at replacement cost. Clients must also check the condition of hire equipment upon delivery and inform the catering service of any discrepancies. Cleaning charges may apply for equipment returned in an unclean or unsatisfactory state. Bamboo Catering is not liable for any damage or loss caused by clients or their guests related to hire equipment.

SERVICE STAFF

Staffing hours and rates will be specified in the client's event quote and Event Order documents. All staff engaged for agreed dates and times are subject to these rates. Staffing charges typically have a minimum hourly charge of three hours unless otherwise stated. Rates are subject to change without prior notice. Public Holiday rates apply accordingly. The catering service is not liable for any damage or loss resulting from the actions of its service staff, except to the extent caused by the negligence or wrongful acts of the catering service.

STAFF RATES

Chefs

Monday – Friday \$65.00 PH
Saturday \$77.00 PH

Sunday \$85.00 PH
Public Holiday \$95.00 PH

Waitstaff (RSA)

Monday – Friday \$55.00 PH
Saturday \$65.00 PH
Sunday \$70.00 PH
Public Holiday \$75.00 PH

Event Manager

Monday – Friday \$60.00 PH
Saturday \$70.00 PH
Sunday \$75.00 PH
Public Holiday \$80.00 PH

Approved Bar Manager (Licensed Venues)

Monday – Friday \$65.00 PH
Saturday \$75.00 PH
Sunday \$85.00 PH
Public Holiday \$95.00 PH

RESPONSIBLE SERVICE OF ALCOHOL

Bamboo Catering does not have a liquor license therefore cannot provide or supply alcohol to your event.

Our staff do have RSA certificates and will practice the Responsible Service of Alcohol. Certificates available upon request.

An Approved Manager is required at Licensed Venues or where a Temporary Liquor License has been facilitated and will be quoted accordingly.

CANCELLATION POLICY

In the event a client wishes to cancel a booked event, Bamboo Catering reserves the right to retain all or

part of the deposit. This retention covers reasonable administration, coordination, and planning costs incurred, including the value of any lost business opportunities resulting from the cancellation. All cancellation requests must be submitted in writing.

Cancellation 90+ days prior to the confirmed function date:

Non-refundable deposit is retained.
No additional charges.

Cancellation between 30-90 days prior to the confirmed function date:

Non-refundable deposit is retained.
Plus, additional funds equal to 25% of the total quoted function charges based on the latest quote numbers provided.

Cancellation between 14-30 days prior to the confirmed function date:

Non-refundable deposit is retained.
Plus, additional funds equal to 50% of the total quoted function charges based on the latest quote numbers provided.

Cancellation between 7-14 days prior to the confirmed function date:

Non-refundable deposit is retained.
Plus, additional funds equal to 75% of the total quoted function charges based on the latest quote numbers provided.

Cancellation less than 7 days prior to the confirmed function date:



Non-refundable deposit is retained. Plus, additional funds equal to 100% of the total quoted function charges based on the latest quote numbers provided.

POSTPONEMENT OF EVENT

Requests for postponement of a booking must be submitted in writing. The rescheduled booking date should typically be within 12 months of the original booking unless otherwise agreed upon in writing and is subject to availability. The catering service reserves the right to charge a postponement fee of up to 50% of the total estimated event costs, unless otherwise agreed upon. The non-refundable booking fee, initially paid as security, may be held to cover potential business losses at the discretion of the catering service.

UNCONFIRMED BOOKINGS

Quoted but unconfirmed bookings will be held for a period of one calendar month. If not confirmed during this time, and after every reasonable effort has been made to contact the client, the booking will be cancelled.

TERMS OF PAYMENT

Upon confirmation of a booking/function/event, a 50% deposit is required to secure date and booking, with final payment due no later than 7 days prior to the function date. Additional charges

will be invoiced after the event. Events confirmed within 14 days of the event start date will receive a 100% deposit invoice. Payments can be made via bank transfer, with payment details available on relevant invoices, or via credit card utilising the web payment portal available on relevant invoice (surcharge of 1.75% + processing fee applies to all credit card payments). Quoted prices are subject to change without notice, including staffing rates, equipment hire costs, and food, beverage, and service costs.

Remaining balance of total quoted charges is invoiced, and the balance is adjusted based on final numbers, revisions to the quote, strictly no later than 14 days before the event. Two weeks (14 days) before the confirmed function/event date, full payment is due for the service as outlined and agreed upon.

No later than 14 days post the confirmed event date (unless otherwise notified by the catering service):

Any additional charges, including but not limited to damages, breakages, extended staff hours, beverage and food spend.

PUBLIC HOLIDAYS

A surcharge of 15% applies on public holidays. In the event of an additional public holiday being added to the calendar and affecting a confirmed

booking, all associated costs may be passed on to the client.

FUNCTIONS QUOTED IN ADVANCE

For functions scheduled over 12 months from the originally quoted and/or confirmed date, there may be price increases for food, beverages, staffing, equipment, or supplier-driven price adjustments. Bamboo Catering reserves the right to requote within 8 months of the event date, with a potential price increase of up to 15% overall (not exceeding 15%).

FORCE MAJEURE

Delay or failure in performance by the catering service shall be excused in the event of a Force Majeure. Force Majeure refers to causes or events that are not reasonably foreseeable or within the control of the catering service, such as extreme weather, fires, floods, explosions, riots, accidents, governmental acts, injunctions, power failures, or labor strikes.





CONTACT US

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