



## **Stand Up Substantials**

Gourmet Cheeseburgers  
Prime Beef, Monterey Jack, Gherkin Jam, Tomato Hollandaise, Soft Sesame Buns

Prime Beef, Basil & Chilli Burgers  
Tomato Hollandaise, Wild Rocket Pesto, Soft Buns

Shaved Rare Roast Beef Mini Rolls  
Caramelised Onions, Rocket, Seeded Mustard, Béarnaise

Crispy Skin Duck; Sesame & Coriander Cellophane Noodles  
Flared tumbler, small forks

Moroccan Crusted Lamb Loin, Preserved Lemon & Almond Cous Cous  
Cucumber Raita, Harrissa  
Rect side plates, small forks

Green Red Snapper & Prawn Curry, Thai Apple Eggplant, Steamed Jasmine Rice  
Cone Bowls, small forks

Crispy Skinned Salmon; Mint, Pea & Broad Bean Puree  
Flared tumbler, Milanese forked spoon

Grass-fed Veal Ragout, Rocket Gnocchi, Anchovy & Rocket Pesto  
Cone Bowls, Small Forks

Pineapple, Pepper, Cumin & Lime Spiced Bugtails  
Flared tumbler, small forks

Coriander Seared Beef, Cumquat  
Kipfler Potato, Cumin & Currant Salad  
Cone bowls, small forks

Chicken Yakatori Skewers, Sticky Rice, Asian Salad  
Flared tumbler, small forks

Beef Tataki, Shitaki Mushroom Soba Noodle Salad, Sesame & Sticky Soy  
Flared tumbler, small forks

Teriyaki King Snapper, Seaweed Salad, Warm Sushi Rice  
Flared tumblers, Small forks

Seared Salmon, Yam Mash, Grilled Courgettes, Green Tea Noodles,  
Shabu Shabu Sauce, Pickled Ginger  
Cone Bowl, Small Forks

## Deep Fryer

Salt & Pepper Squid, Chunky Chips, Lemon Cheeks  
Paper Cones

Crispy Salt & Pepper Squid, Beetroot Risotto, Tallegio, Fig Vincotto  
Flared tumbler, small forks

Chilli & Lime Moroccan Spiced & Salted Squid, Watermelon, Lime & Mint  
Flared tumbler, small forks

Beer Battered Snapper, Paprika Shoestring Fries, Lime Cheeks  
White cones

Chilli Whitebait, Baton Chips  
White cones

## Risotto

Porcini Mushroom & Roast Tomato Risotto, Green Pesto, White Truffle Oil

Prawn, Saffron, Tomato & Extra Virgin Olive Oil Risotto

Prawn, Lime and Lemongrass Risotto, Coriander Salsa

Veal Shank & Butter Bean Risotto

Flared tumblers, small forks

## Wok Noodles/Rice

Chicken & Bok Choy Laksa  
Hokkien Noodles, Chinese Vegetables & Fried Tofu

Charsui Lamb Fillets  
Choy Sum & Red Peppers, Rice Noodles

Singapore Noodles  
Shrimps, Chicken, Pork, Bok Choy, Carrot, Baby Corn, Chilli  
Hoi Sin Sauce, Lime Juice, Vermicelli

Classic Pad Thai  
Shrimps, Chicken, Bean Shoots, Peanuts, Chilli, Coriander, Lime, Kuay Teoh Noodles

Chicken & Shrimp Stir Fry  
Chinese Vegetables, Hokkien Noodles, Coriander, Nuoc Cham Sauce

Sizzling Sichuan Beef  
Bok Choy, Choy Sum, Red Capsicum & Crushed Nuts, Steamed Rice

White Boxes, Chopsticks

## HEYDER & SHEARS EXCLUSIVE CATERERS - TERMS & CONDITIONS 2008

### 1. MINIMUM NUMBERS

Minimum Numbers for each type of function, unless otherwise specified, are as follows

Cocktail/Fingerfood	30
Sit Down Dinners & Lunches	10
Buffet Dinners & Lunches	10
Working Lunches & Breakfasts	15

- If numbers are less than minimum numbers, we reserve the right to charge for minimum numbers.
- Set menu prices per person will not apply for less than these numbers. Individual quotations can be arranged; however an additional charge may apply.

### 2. PAYMENT TERMS (Unless Otherwise Specified on your Quote)

- A payment of 50% of the function cost is required to confirm all functions at least two (2) weeks prior to the function date. The balance is due and payable three (3) working days prior to the function.
- Any extra charges are due and payable seven (7) days after the date of invoice. A charge of 6% compounding interest (as per guidelines Supreme Court) will be added to any bill not paid within 45 days, and we reserve the right to on-charge any fees related to the collection of overdue payments.
- If you wish to pay by credit card, we accept Master Card, Visa and Bank Card, however using of this facility will incur a 1.6% surcharge to cover bank charges.

### 3. ORDERS, CANCELLATIONS & FINAL NUMBERS

- Three (3) clear working days prior to the function are required for all orders and final numbers.
- Where functions are cancelled with less than two months notice there will be either a partial or full charge of the quoted function price, including service staff and hire equipment.
- Heyder & Shears reserve the right to withhold all, or portion, of the deposit to cover administration, co-ordination and planning costs which have been incurred.

### 4. DELIVERY & PICK UP

- A minimum fee of \$45.00 is standard for pick-up & delivery services for the central business district. Fees for this service to areas outside of this will vary, based on commercial rates.

### 5. CLEANING SERVICES

- Heyder & Shears will wash up on site. If the site facilities are unsuitable, or upon request, this will be done at the premises of Heyder & Shears the following day. Heyder & Shears' fee for this service is \$35.00 per man-hour weekdays or \$40.00 weekends.

### 6. DRINKS AND ICE

- Heyder & Shears are fully licensed, and can facilitate the supply of drinks on a sale and return basis.
- Heyder & Shears reserves the right not to serve alcohol to intoxicated guests in any situation.
- Tubs and Ice are available on a separate hire basis if required.

### 7. SERVICE STAFF

- Bar staff or food & drink waiters can be provided. The standard rate charged for basic service staff is \$35.00 per man-hour, with a minimum of three (3) hours charged. The weekend rate for basic service staff is \$40.00 per man-hour, also for a minimum (3) hours.
- Public Holiday rates will apply from 12.00am on the day of the public holiday.
- Heyder & Shears will not be liable for any damage or loss caused to any person, property, animal or things whatsoever arising from the actions of its service staff and the contractor will indemnify Heyder & Shears in respect of any claims for such loss or damage.
- Clean up refers to that associated with food and beverage catering, it does not include removal of decorations, flowers & floral equipment etc.

### 8. HIRE EQUIPMENT

- Heyder & Shears can organise any equipment required including marquees.
- All damages to, or shortages of hire equipment will be charged to the person/persons hiring equipment (hereinafter the hirer), including water damage to tables and boxes left outside.
- It is the responsibility of the hirer to return all equipment in the same condition it was received.
- All equipment will be carefully checked when packed and any loss, damage or breakage will be charged at a replacement cost, including boxes, crates, cartons and packing not returned.
- Heyder & Shears staff will not be liable for any breakages or loss of any hire equipment whatsoever and all responsibility will rest with the hirer.
- Equipment retained by the hirer or their guests for the storage or removal of food or continuation of the function after staff departure will be subject to an additional hire charge.
- Should a subsequent pick up be required for equipment not available at the initial time of collection, an additional collection charge will also apply.
- It is the responsibility of the hirer to check the condition of the hire equipment being delivered to and picked up from the function site, and to inform Heyder & Shears of any discrepancies.
- In the event of hire only being supplied, or at a non-staffed job, a cleaning charge will apply, at standard staff rates, for any hire equipment returned in an unclean or unsatisfactory state (eg candle wax on glasses).
- Heyder & Shears will not be liable for any damage or loss caused to any person, property, animal or things whatsoever arising from the carriage, use or handling in any way of the goods hereby hired and the hirer will indemnify Heyder & Shears in respect of any claims for such loss or damage.

### 9. LEFTOVER FOOD

- Heyder & Shears will not be liable for any health damage or loss caused to any person or animal whatsoever arising from the consumption of and/or misuse or mishandling handling in any way of foodstuffs leftover after functions and the client will indemnify Heyder & Shears in respect of any claims for such loss or damage. Heyder & Shears would prefer to remove all foodstuffs and dispose of such after all functions.

### 9. TASTINGS

Unless otherwise arranged minimum cost \$200.00 plus \$40.00 per head as an average.