

AMBIENT FOOD GROUP

FUNCTION AND
EVENT PACKAGES

WELCOME TO AMBIENT FOOD GROUP

Ambient Food Group Catering, is a full service caterer, providing a distinctive experience for all corporate and private events.

Our ability to manage event space, sets us apart from the rest. Our success is largely due to the nature and professionalism of our staff and the shared passion in delivering exceptional service to our customers.



FOOD AND BEVERAGE PACKAGES

AMBIENT
FOOD GROUP

BREAKFAST

CLASSIC BREAKFAST

\$26.00 per person

– Assorted sweet and savoury croissants,
pumpkin & feta tart, mini fruit danish

– Fresh Seasonal Fruit Platter

Add Cold Pressed Juice \$5.50 Each

*Green – Apple, spinach, kale, cucumber, celery, lettuce,
lemon, ginger*

Amber – Carrot, orange, pineapple, celery

Orange – Pure orange juice, lemon, turmeric

SIGNATURE BREAKFAST

\$35.00 per person (min 15 pax)

– Mini roll with smoked salmon, dill cream cheese
and watercress

– Mini croissants with shaved leg ham,
Delice de Bourgogne triple cream brie, pickles,
ricotta, wilted spinach, parmesan and basil paste

– Chia pudding with coconut yoghurt, spiced apple
compote, toasted coconut and almond crumble
(v) (gf)

– Fresh Seasonal Fruit Platter

Add Cold Pressed Juice \$5.50 Each

*Green – Kale, cucumber, green capsicum, cos lettuce,
pink lady apple, lemon*

Amber – Carrot, turmeric, pink lady apple, lemon

Orange – Pure orange juice, lemon, turmeric

* Menus are subject to change and ingredients may vary
on seasonality or availability



MORNING AND AFTERNOON BREAKS

SAVOURY SNACKS

- Assorted mini rolls \$7
- Two bite tartlets \$7
- Mini assorted croissants \$6
- Roasted vegetable frittata \$6
- Egg, bacon, tomato relish, bambino \$6

SWEET TREATS

- Assorted Mini Danish \$5
- Portuguese tarts \$6
- Pistachio & Coconut Slice (gf) \$5.5
- Fig & Nut Slice (GF) \$5.5
- Chocolate macadamia slice \$5.5
- Seeded bar (v) (gf) \$5.5
- Vanilla goji protein balls \$5
- Assorted macarons \$5

FRESH SEASONAL FRUIT PLATTER

- Small \$45 (Serves 5-10)*
- Medium \$65 (Serves 10-20)*
- Large \$90 (Serves 20-30)*

HEALTHY SNACKS

- Passion fruit yoghurt pots \$6
- Fresh seasonal fruit cups \$6
- Chia pudding, berry compote \$6
- Mixed berry yoghurt & blue mountain granola \$6

LIGHT & HEALTHY SNACK PLATTER

- Small \$63 (Serves 5-10)*
- Medium \$95 (Serves 10-20)*
- Large \$125 (Serves 20-30)*
- Classic Hummus with chili oil (v) (gf)
- Beet dip (v) (gf)
- A selection of seasonal crudites
- Spiced nut selection
- Gluten free biscuits and rice crackers

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LUNCHES

SANDWICHES, WRAPS & ROLLS

Served on an assortment of Seeded Loaf, White Sourdough, Olive Loaf, Light Rye, Flour Tortilla Wraps and mini rolls

\$17.50 each

- Poached free range chicken, mayo, celery & watercress
- Classic shaved leg ham, Australian cheddar & truffle mustard
- Salami, basil pesto, tomato & buffalo mozzarella
- Jamon, manchego, roast peppers & arugula
- Falafel, minted yoghurt, watercress & grilled capsicum
- Ham, Tomato, gruyere and Dijon mustard
- Tuna with sundried tomatoes, capers, aioli & arugala
- Roast Beef, grilled peppers, caramelized onion, tomato, mature cheddar & arugala
- Grilled Eggplant, zucchini, pumpkin & Meredith feta

NETWORKING LUNCH PACKAGE

\$35 per person (minimum 10 people)

- Selection of sandwiches, wraps & rolls
- Selection of salads
- Fresh seasonal fruit platter
- Freshly brewed coffee
- Selection of herbal tea

Add Cold Pressed Juice - \$5.50 per person
(Select two from below)

Green – Apple, spinach, kale, cucumber, celery, lettuce, lemon, ginger

Amber – Carrot, orange, pineapple, celery

Orange – Pure orange juice, lemon, turmeric

CHEF'S SALADS

Small \$13 (1-2 people)

Medium \$63 (4-7 people)

Large \$88 (5-10 people)

- Quinoa & kale salad with cooked mixed quinoa, kale, capsicum, coconut dried cranberries, roasted cashews, mint, lemon dressing (gf) (vg) (v)
- Superfood salad with crunchy broccoli, red quinoa, chickpeas, cranberries, herbs & preserved lemon dressing (gf) (vg) (v)
- Pumpkin & goats cheese salad with a lemon & pomegranate molasses dressing, roast pumpkin, capsicum, goats' cheese, radicchio & pumpkin seeds (gf) (v)
- Mediterranean tuna salad with pasta, tuna, tomato, spring onion, basil, parsley, cannellini beans, baby cos lettuce, capers, red wine vinegar & olive oil dressing (gf)
- Chicken Caesar salad with baby cos lettuce, chicken breast, bacon, egg, shaved parmesan, egg, croutons & a caesar dressing
- Pear, parmesan & rocket salad with a Dijon mustard, honey, olive oil, cider vinegar dressing, pear, rocket, parmesan, walnuts & chives



LUNCH CONT.

GRAZING TABLE

Small \$160 (Serves up to 5)

Medium \$320 (Serves up to 10)

Large \$800 (Serves up to 25)

- Cheese Selection
 - Delice de Bourgogne
 - Reserve Comte 18 month A.O.C.
 - Arrigoni Gorgonzola Dolce D.O.P
- Freshly shaved prosciutto, capocollo & sopressa (gf)
- Marinated seasonal vegetables including rainbow olives, grilled eggplant, cornichons & olive oil (gf) (v)
- A selection of artisan bread including classic & seeded sourdough, fruit crostini, charcoal wafers & grissini (v) (gluten free crackers provided as well)
- Seasonal fruit including muscatels, figs & quince paste
- Toasted nut selection (gf) (v)

UPGRADES

FRESH SEASONAL FRUIT PLATTER

Small \$45 (Serves 5-10)

Medium \$65 (Serves 10-20)

Large \$95 (Serves 20-30)

LIGHT & HEALTHY SNACK PLATTER

\$110 (Serves 10)

- Classic Hummus with chili oil (v) (gf)
- Beet dip (v) (gf)
- A selection of seasonal crudites
- Spiced nut selection
- Gluten free biscuits and rice crackers

* Menus are subject to change and ingredients may vary on seasonality or availability



EVENINGS AND CANAPES

COLD CANAPES

\$8 per piece

- *Artichoke & asparagus frittata with olive chutney*
- *Sourdough topped with buffalo mozzarella & grape cherry tomatoes*
- *Atlantic salmon niçoise tart*
- *Prawn rice paper roll with spicy vinaigrette (gf)*
- *Tofu, cucumber, coriander & mint rice paper roll (gf) (v)*
- *Jamon wrapped asparagus (gf)*

HOT CANAPES

\$8.5 per piece

- *Free range chicken, squash & leek pie with black sesame*
- *Spicy pork meatballs with toasted fennel seeds & tomato sugo (gf)*
- *Chinese duck pancake with cucumber, spring onion & plum sauce*
- *Pulled lamb slider, smoked yoghurt, herb salad & pickles*
- *Porcini mushroom & parmesan arancini truffle pecorino (v)*
- *Mongolian lamb satay skewers with minted yoghurt*

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BEVERAGE PACKAGES

STANDARD PACKAGE

Minimum of 10 Guests

<i>2 hour package</i>	<i>\$42 per person</i>
<i>3 hour package</i>	<i>\$52 per person</i>

INCLUSIONS

- *Prosecco, Angel in the Room (King Valley)*
- *Chardonnay, Post Card by Correspondence (King Valley)*
- *Pinot Noir, Our House (Yarra Valley)*
- *Deeds Draught Lager*
- *Hawkers Pale Ale*
- *Bad Shephard Tiny IPA*
- *Selection of chilled soft drinks*
- *Still & Sparkling Mineral Water*

DELUXE PACKAGE

Minimum of 10 Guests

<i>2 hour package</i>	<i>\$51 per person</i>
<i>3 hour package</i>	<i>\$61 per person</i>

INCLUSIONS

- *Prosecco, Angel in the Room (King Valley)*
- *Sauv Blanc, Kopu (Marlborough,NZ)*
- *Pinot Grigio, A Fish called wonder (King Valley)*
- *Chardonnay, Happs Fields of Gold (Margaret River, WA)*
- *Pinot Noir, Fossette (Yarra Valley)*
- *Shiraz, Boundary Row (Barossa Valley)*
- *Deeds Draught Lager*
- *Balter XPA*
- *Bad Shephard Tiny IPA*
- *Selection of chilled soft drinks*
- *Still & Sparkling Mineral Water*



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BEVERAGE PACKAGES CONT.

NON-ALCOHOLIC PACKAGE

\$17.00 per person

INCLUSIONS

- Cold Pressed juices*
- Freshly brewed Tea & Coffee*
- Selection of chilled carbonated soft drinks*
- Still & Sparkling mineral water*

UPGRADE ME

INCLUSIONS

- Cocktail on Arrival* *\$21.00*
- Aviation – Gin, Lemon, Violette, Maraschino*
- Tom Collins – Gin, Lemon, Soda*
- Negroni (Mini-Negroni \$10) – Gin, Campari, Vermouth*
- Bespoke cocktail* *\$24.00*
- Work with our talented bar team to create a custom cocktail for your event*

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