



Wattlebanks

— CATERING —

Onsite Day Functions
Services Information
& Sample Menus

Wattlebanks
27 Bridge Street
Richmond, TAS 7025



Thank you for your enquiry for your upcoming day time function to be held at Wattlebanks.

Wattlebanks function room is a detached event space from Wattlebanks Café & Providore located at 27 Bridge Street in Richmond, Tasmania. The room has bathroom facilities and an open fireplace. There are floor to ceiling sliding doors that open up to the outside garden area adjoining the event space.

Venue Hire

The function room has capacity to accommodate up to 40 guests for a seated function and 55 - 60 guests for a casual seating/stand up style event.

The costs to hire the function room during the day are:

- 4 hours or less - Function room with shared access to back garden \$220.00 including GST
- 4 hours or less - Function room with exclusive access to back garden \$550.00 including GST
- Greater than 4 hours - Function room with shared access to back garden \$440.00 including GST
- Greater than 4 hours - Function room with exclusive access to back garden \$1100.00 including GST

Menus

Please find attached our onsite function sample menus for your review. However please note that we will work closely with you to tailor a menu that suits your style, to ensure you are comfortable and happy with the menu your guests will enjoy.

Our menu prices include:

- All Chefs and Waitstaff to look after food service for day time events held between 8.30am - 4.30pm. (Additional staff costs apply for functions held of an evening. Please request evening functions menus if required)
- Cutlery, crockery, glassware, catering equipment, platters and serving utensils
- GST

All menu pricing is based on a minimum of 30 guests.

Dietary Requirements

When working on your menu choice please note that should any of your guests have a special dietary requirement please let us know their name and their requirement and our chefs will cater for them.



Children's Meals

For children attending functions, we give you the option to offer the same chosen menu or the same canapes and desserts but individual serves of either Fish & Chips or Chicken Nuggets and Chips as mains. A decision on which is your preferred option is required one week prior to the function.

Children's menu prices are:

- Ages 0 – 3 Free of charge
- Ages 4 – 13 \$15.00 per child
- Aged 14 & above Full menu price

Additional Equipment/Styling

We are able to assist to to arrange the hire of any additional or alternate items you require for your event. These items are hired through Salters www.salters.com.au The items would be ordered after consultation with yourself on requirements and the cost of these items would be on charged with our final invoice.

Confirmation & Deposit

To confirm a booking, a 20% non-refundable deposit is required within fourteen (14) days of written confirmation. Final attendance numbers and full payment is required seven (7) days prior to your wedding date.

Having considerable experience in the Tasmanian hospitality industry and offsite catering, we have built close business relationships with event vendors. If you require any advice, we would be happy to help and put you in touch with any of our contacts.

If you would like to discuss our services and the information provided to you or to confirm a booking, please do not hesitate to contact me.

Kind regards

Katrina Williams
Business Owner &
Wedding and Functions Coordinator

0419 897 121
katrina@wattlebankscatering.com.au

Wattlebanks Catering
www.wattlebanks.com.au
27 Bridge Street RICHMOND TAS 7025 &
1 Charles Street ORFORD TAS 7190



Breakfast/Brunch Buffet Menu
Minimum 20 guests

\$35.00 per person
\$15.00 per child

Items placed on a buffet/grazing table for guests to help themselves

Crispy Bacon

Chipolata Sausages

Scrambled Eggs

Hashbrowns

Pan Fried Mushrooms

Oven Roasted Tomatoes

Selection of Breads and Pastries

Breakfast Accompaniments
including jam, spreads, sauce and hollandaise

Tea & Coffee Station

Orange Juice



Wattlebanks

— C A T E R I N G —

Morning / Afternoon Tea Menus

Minimum 20 guests

Sample Menu 1

\$7.50 per person

Gourmet Biscuits

Fresh Fruit Platter

Sample Menu 2

\$12.50 per person

Gourmet Biscuits

Assorted Cake/Slice

Fresh Fruit Platter

Sample Menu 3

\$16.50 per person

Vegetarian Frittata

Assorted Cake/Slice

Fresh Fruit Platter

Sample Menu 4

\$20.00 per person

Vegetarian Frittata

Assorted Sandwiches

Assorted Cake/Slice

Fresh Fruit Platter

*Option to add a Tasmanian Cheese Platter add \$12.50 per person

*Option to add a Tasmanian Charcuterie Platter add \$16.50 per person



All Day Meeting Catering
Minimum 10 guests

\$55.00 per person

Tea & Coffee Station
Available for the duration of your function

Morning Tea

Gourmet Biscuits

Fresh Fruit Platter

Buffet Lunch

Fresh Bread Rolls

Braised Tasmanian Lamb
with rosemary, thyme and bay

Panko Crumbed Tasmanian White Fish

Crispy Roasted Rosemary Potatoes or Sweet Potatoes

Rocket, Parmesan & Balsamic Salad

Saffron Infused Brown Rice Salad
with sweet potato, pistachios, cranberries, pea sprouts,
feta and herb dressing

Sauces and Accompaniments

Afternoon Tea

Carrot Cake

Fresh Fruit Platter

*Option available to swap Panko Crumbed Fish and Braised Lamb for
Marinated Chicken and Slow Roasted Pork Shoulder



Lunch Buffet
Minimum 20 people

Sample Menu 1
\$37.50 per person

Mains – platters placed on grazing table for guests to help themselves

Fresh Bread Rolls
and butter

Panko Crumbed Tasmanian White Fish and Squid
served with tartare, lemon and lime pepper seasoning

Braised Tasmanian Lamb (GF)
with rosemary, thyme and bay

Crispy Roasted Potatoes
with rosemary, sea salt and garlic aioli

Rocket and Parmesan Salad
with balsamic glaze

Saffron Infused Brown Rice Salad
with sweet potato, cranberries, feta and fresh herbs

*Option to swap Panko Crumbed Fish or Braised Lamb
for Marinated Chicken

Children's Meal Prices

Ages 0 – 2	Free of charge
Ages 3 – 13	\$15.00 per child
Ages 14 and above	Full menu price



Lunch Buffet
Minimum 20 people

Sample Menu 2
\$47.50 per person

Mains – platters placed on grazing table for guests to help themselves

Fresh Bread Rolls
and butter

Panko Crumbed Tasmanian White Fish and Squid
served with tartare, lemon and lime pepper seasoning

Braised Tasmanian Lamb (GF)
with rosemary, thyme and bay

Crispy Roasted Potatoes
with rosemary, sea salt and garlic aioli

Rocket and Parmesan Salad
with balsamic glaze

Saffron Infused Brown Rice Salad
with sweet potato, cranberries, feta and fresh herbs

Dessert – placed on buffet for guests
Client to choose one option from list below:

Carrot Cake
Lemon Tart
Raspberry Cheese Cake
Chocolate Mousse Cake
Sticky Date Pudding with Caramel Sauce

*Option to swap Panko Crumbed Fish or Braised Lamb
for Marinated Chicken

Children's Meal Prices

Ages 0 – 2	Free of charge
Ages 3 – 13	\$15.00 per child
Ages 14 and above	Full menu price



Lunch Buffet
Minimum 20 people

Sample Menu 3
\$47.50 per person

Tasmanian Cheese Platter
A selection of local Tasmanian hard and soft cheeses
accompanied by fresh and dried fruits, quince paste, dips and crisp breads

Mains – platters placed on grazing table for guests to help themselves

Fresh Bread Rolls
and butter

Panko Crumbed Tasmanian White Fish and Squid
served with tartare, lemon and lime pepper seasoning

Braised Tasmanian Lamb (GF)
with rosemary, thyme and bay

Crispy Roasted Potatoes
with rosemary, sea salt and garlic aioli

Rocket and Parmesan Salad
with balsamic glaze

Saffron Infused Brown Rice Salad
with sweet potato, cranberries, feta and fresh herbs

*Option to swap Panko Crumbed Fish or Braised Lamb
for Marinated Chicken

*Option to increase Cheese Platter to Charcuterie Platter add \$6.50pp

Children's Meal Prices

Ages 0 – 2	Free of charge
Ages 3 – 13	\$15.00 per child
Ages 14 and above	Full menu price



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Lunch Buffet
Minimum 20 people

Sample Menu 4
\$57.50 per person

Tasmanian Cheese Platter

A selection of local Tasmanian hard and soft cheeses accompanied by fresh and dried fruits, quince paste, dips and crisp breads

Mains – platters placed on grazing table for dinner

Fresh Bread Rolls
and butter

Panko Crumbed Tasmanian White Fish and Squid
served with tartare, lemon and lime pepper seasoning

Braised Tasmanian Lamb (GF)
with rosemary, thyme and bay

Crispy Roasted Potatoes
with rosemary, sea salt and garlic aioli

Rocket and Parmesan Salad
with balsamic glaze

Saffron Infused Brown Rice Salad
with sweet potato, cranberries, feta and fresh herbs

Dessert – placed on buffet for guests
Client to choose two options from list below:

Carrot Cake
Lemon Tart
Raspberry Cheese Cake
Chocolate Mousse Cake
Sticky Date Pudding with Caramel Sauce

*Option to swap Panko Crumbed Fish or Braised Lamb
for Marinated Chicken

*Option to add Marinated Chicken add \$7.50pp

*Option to increase Cheese Platter to Charcuterie Platter add \$6.50pp





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