

Saints Catering has been servicing Brisbane and Greater Area since 2004 – using only the freshest ingredients, for all manner of tastes and event styles.

Offering both private and corporate catering services to impress your guests, Saints' services include both drop-off catering and staffed events. We are a fully licensed caterer with a range of menus to suit your event style, size and budget.

Our dynamic team of chefs and event managers focus on providing you with catering options that are fresh and delicious!

Saints Catering has established a reputation for creating memorable experiences for all events from casual afternoon teas, BBQs to formal dining, cocktail parties to conference catering for 10 - 1000 guests.

From experienced event managers to professional wait staff, chefs to cocktail bar attendants – our staffing options are flexible and can be customised to suit your specific event needs.

Contact us today so we can tailor a package for your next catered event.



Breakfast

| Sweets & Fruit | | BBQ |
|----------------------------------------------------------------|-----------------------|-------------------------------------------------------|
| Sliced fruit platter – Sml approx. 10 guests \$38.00 Lg appr | ox. 20 guests \$76.00 | Minimum 30 guests \$28.15pp |
| Fruit kebabs VG, DF, GF, H, NF | \$4.55 | Grilled bacon |
| Scones with strawberry jam + fresh cream V, H, NF | \$3.25 | Chipolata sausages |
| Fresh baked assorted Danish V, H | \$3.25 | Fried eggs Grilled mushrooms + tomatoes |
| Mini sweet muffins (choc hazelnut lemon) V, H | \$3.25 | Hash browns |
| Fruit + grain slice VG , DF , H | \$3.40 | Hamburger rolls Condiments: Tomato + BBQ sauce |
| Banana & vanilla bean mini muffins VG, DF, GF, H, NF | \$3.90 | Buffet |
| Savoury | | Minimum 30 guests \$35.75pp |
| Bacon + egg slider with tomato chutney NF | \$7.05 | - W 11 |
| Mini Ham + cheese croissant NF | \$3.80 | Grilled bacon Scrambled eggs |
| Mini Tomato + cheese croissant V, H, NF | \$3.80 | Roasted tomatoes |
| NAISI WINNE SANGULAN ALE | | |
| Mini pizza scrolls V, H, NF | \$3.40 | Button mushrooms Hash browns |
| Roast pumpkin, spinach & fetta fritter V, GF, H, NF | \$3.40 \$4.05 | Hash browns Fresh baked assorted Danish |
| | | Hash browns Fresh baked assorted Danish Fruit platter |
| Roast pumpkin, spinach & fetta fritter V, GF, H, NF | \$4.05 | Hash browns Fresh baked assorted Danish |

V Vegetarian VG Vegan GF Gluten Friendly DF Dairy Free H Halal Friendly NF Nut Free



(07) 3878 0616



Morning Tea

| Sweets & Fruit | | Savoury | |
|------------------------------------------------------------------------------------|----------------------|--------------------------------------------------------------------------------|--------|
| Sliced fruit platter – Sml approx. 10 guests \$38.00 Lg approx. | 20 guests \$76.00 | Mini H <mark>am + cheese cro</mark> issant NF | \$3.80 |
| Fruit kebabs VG, DF, GF, H, NF | \$4.55 | Mini Tomato + cheese croissant V, H, NF | \$3.80 |
| Chocolate slice topped with caramel toffee popcorn V, H, NF | \$3.50 | Mini pizza scrolls V, H, NF | \$3.40 |
| Peach + passionfruit cake VG , DF , GF , H , NF | \$3.05 | Mini beef pies with tomato sauce DF, NF | \$3.40 |
| Scones with strawberry jam + fresh cream V, H, NF | \$3. <mark>25</mark> | Mac + cheese croquettes V, H, NF | \$3.15 |
| Mini lemon curd tartlet V, GF, H, NF | \$3.05 | Italian tomato arancini VG, DF, GF, H, NF | \$3.35 |
| Fresh baked assorted Danish V, H | \$3.25 | Fetta, ricotta + spinach pastry triangle V, H, NF | \$3.15 |
| Classic petite French Madeleine Cake V, H, NF | \$3.05 | Mini quiche (spinach roasted vegetable) V, H, NF | \$3.40 |
| Raspberry + lychee slice VG, DF, GF, H, NF | \$4.20 | Roast pumpkin, spinach & fetta fritter V, GF, H, NF | \$4.05 |
| Mini sweet muffins (choc hazelnut lemon) V, H | \$3.25 | M <mark>ini c</mark> urry puff VG, DF, H, NF | \$2.65 |
| Fruit + grain slice VG, DF, H | \$3.40 | Mini sausage rolls with tomato sauce DF, H, NF | \$3.15 |
| Banana & vanilla bean mini muffins VG, DF, GF, H, NF | \$3.90 | Vegetable pastry roll VG , DF , GF , H , NF | \$3.65 |
| Caramel + peanut petite slice VG, DF, GF, H | \$3.50 | Sweet potato croquettes VG, DF, GF, H, NF | \$3.35 |
| GF slices (citrus caramel) V, GF, H, NF | \$3.50 | Curried vegetable samosas VG, DF, H | \$2.50 |
| French donut with salted caramel V, H, NF | \$3.25 | Spring rolls with sweet chilli sauce VG, DF, H, NF | \$2.50 |
| Cake slices (chocolate carrot) V, H | \$3.05 | | |
| Fresh baked cookies (chocolate Anzac) V, H, NF | \$2.55 | | |
| GF mini shortbread cookies (recommended 2 pp) V, GF, H, NF | \$1.05 | | |
| Wholefood bliss balls (coconut brownie berry) VG, DF, H | \$4.85 | | |
| | | | |

DF Dairy Free

V Vegetarian VG Vegan GF Gluten Friendly

☑ info@saintscatering.com.au

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All pricing inclusive of GST. Minimum 5 of any item Delivery fees prices & weekend surcharges apply. All prices are inclusive of a 10% discount for catering at UQ St Lucia

NF Nut Free

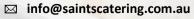
H Halal Friendly



Lunch

| Sandwiches, Rolls, Sliders | | Savoury | |
|-------------------------------------------------------------------------------------------------------------------------|------------------|---------------------------------------------------------------------------------------------|----------------------|
| Sliders (choose variety) | | Assorted sushi pieces with soy sauce GF , H , NF (20% V) | \$2.05 |
| Beef slider with pickles, cheese, mustard + tomato sauce H, NF | | Rice paper rolls with chicken and chilli sauce GF , DF , H , NF | \$3.95 |
| Crumbed chicken slider with coleslaw + chipotle mayo H, NF Haloumi + spinach slider with beetroot relish V, H, NF | \$6.80 \$6.50 | Rice paper rolls with sweet chilli sauce VG, DF, GF, H, NF | \$3.65 |
| Falafel slider with spinach + beetroot hummus VG, DF, GF, H, N | NF \$6.95 | Satay chicken skewers GF, DF, H | \$5.15 |
| Bacon + egg slider with tomato chutney NF | \$7.05 | Vegetable + Bean Taquitos with salsa VG, DF, GF, H, NF | \$4.30 |
| Classic Sandwiches (mixed platter) *GF bread add \$1.45 Ham, cheese, tomato + sweet mustard pickle | \$6.20 | Mini pizza scrolls V, H, NF | \$3.40 |
| Egg + lettuce Chicken, cheese, lettuce + mayonnaise | | Mini beef pies with tomato sauce DF, NF | \$3.40 |
| Roast beef, lettuce, tomato, carrot + chutney Tomato, Carrot, alfalfa, Lettuce, Cheese + Beetroot Relish | | Mac + cheese croquettes V, H, NF | \$3.15 |
| Finger Sandwiches (mixed platter) *GF bread add \$1.00 | \$7.70 | Italian tomato aran <mark>cini VG, DF, GF, H, NF</mark> | \$3.35 |
| Chicken, celery, rocket + herb mayo | | Chorizo empanada NF | \$3.05 |
| Cucumber, cream cheese + chives Egg + mayo (v) | | Mini quiche (spinach roasted vegetable) V, H, NF | \$3.40 |
| Wraps, Focaccia or Multigrain knot rolls (Choose Roll / Wr Ham, carrot, lettuce, tomato, cheese + mayo | ap) \$8.50 | Mini curry puff VG, DF, H, NF | \$2. <mark>65</mark> |
| Chicken, alfalfa, carrot, lettuce and cheese + mayo | | Mini sausage rolls with tomato sauce H, NF | \$3.15 |
| Roast beef, tomato, carrot, cheese, lettuce + tomato chutney Tomato, carrot, alfalfa, lettuce, cheese + beetroot relish | | Vegetable pastry roll VG, DF, GF, H, NF | \$3.65 |
| Gourmet mini pretzel rolls (mixed platters) | \$8.35 | Sweet potato croquettes VG, DF, GF, H, NF | \$3.35 |
| Leg ham, sundried tomato, camembert, mesclun + wholegrain mu Chicken, celery, mesclun + herb mayo | ustard | Curried vegetable samosas VG, DF, H | \$2.50 |
| Smoked salmon, cream cheese, capers + alfalfa | | Spring rolls with sweet chilli sauce VG, DF, H, NF | \$2.50 |
| | | | |

V Vegetarian VG Vegan GF Gluten Friendly DF Dairy Free H Halal Friendly NF Nut Free



Charred pumpkin, sundried tomato, mesclun + pesto





Conference Packages

All Day \$36.85 per person

Morning Tea (Choose any 2 items)

Cake slices (chocolate | carrot) V, H
Mini lemon curd tartlet V, GF, H, NF
Classic petite French Madeleine Cake V, H, NF
Fetta, ricotta + spinach pastry triangle V, H, NF
Mini sausage rolls with tomato sauce DF, H, NF
Mac + cheese croquettes V, H, NF

Tea, brewed coffee + water

Lunch

Sandwiches with classic assorted fillings (20% V) (1 pp) Seasonal fruit platter

Tea, brewed coffee + water

Afternoon Tea

Mini sweet muffins (choc hazelnut | lemon) V, H Fresh baked cookies (chocolate | Anzac) V, H, NF

Tea, brewed coffee + water

*Add juice \$1.20 per person per session

All Day \$44.45 per person

Morning Tea (Choose any 2 items)

Scones with strawberry jam + fresh cream V, H, NF
Fresh baked assorted Danish V, H
French donut with salted caramel V, H, NF
Mini pizza scrolls V, H, NF
Mini quiche (spinach | roasted vegetable) V, H, NF
Mini beef pies with tomato sauce DF, NF

Tea, brewed coffee + water

Lunch

Sandwiches with classic assorted fillings (20% V) (1/2pp) Focaccia rolls with classic assorted fillings (20% V) (1/2pp) Assorted sushi pieces with soy sauce **GF**, **H**, **NF** (20% V) Rice paper rolls with sweet chilli sauce **VG**, **DF**, **GF**, **H**, **NF** Seasonal fruit platter

Tea, brewed coffee + water

Afternoon Tea

Classic petite French Madeleine Cake V, H, NF Mini lemon curd tartlet V, GF, H, NF

Tea, brewed coffee + water

*Add juice \$1.20 per person per session



Platters

Sliced Seasonal Fruit vg, DF, GF, H, NF

\$38.00 (Sml - approx. 10 guests) \$76.00 (Lg - approx. 20 guests)

Cheese v, H, NF

\$80.50 (Sml - approx. 10 guests) \$161.00 (Lg - approx. 20 guests)
Camembert, Cheddar, Blue Vein, tomato chutney, dried fruit + crackers

Dips & Crudites V, GF, H, NF

\$104.00 (approx. 20 guests)

Celery, cucumber+ carrot batons, tzatziki, beetroot relish, corn chips + rice crackers

Charcuterie v, H, NF

\$270.00 (approx. 20 guests)

Camembert, cheddar cheese, cabanossi, pepperoni, sundried tomatoes, basil pesto, tomato chutney, dried fruit, carrot + celery batons. Rice crackers and lavosh

Sweets #1

\$130.50 per 40 items (10 of each)

French donut with salted caramel V, H, NF | Choc caramel & toffee slice V, H, NF Mini sweet muffins V, H, NF | Peach + passionfruit cake VG, DF, GF, H, NF

Sweets #2

\$134.50 per 40 items (10 of each)

Scones with cream + jam V, H, NF | Fresh baked assorted Danish V, H
Cake slices (chocolate | carrot) V, H | Banana mini muffins VG, DF, GF, H, NF

Asian Savoury

\$95.00 per 40 items (10 of each)

Spring Rolls VG, DF, H, NF | Vegetable Curry Puffs VG, DF, H, NF

Vegetable Samosas VG, DF, H | Vegetable Dim Sims VG, DF, H, NF

Savoury #1

\$122.00 per 40 items (10 of each)

Mac + cheese croquette H, NF | Chorizo empanada NF

Vegetable curry puff VG, DF, H, NF | Italian tomato arancini VG, DF, GF, H, NF

Savoury #2

\$133.00 per 40 items (10 of each)

Mini sausage rolls H, NF | Mini beef pies NF

Mini quiche V, H, NF | Sweet potato croquettes VG, DF, GF, H, NF

Sliders

\$202.50 per 30 items (10 of each)

Beef slider with pickles, cheese, mustard + tomato sauce H, NF

Crumbed chicken slider with coleslaw + chipotle mayo H, NF

Falafel slider with spinach + beetroot hommus VG, DF, GF, H, NF

Rice paper rolls & Sushi

\$196.00 (30 rice paper rolls + 40 sushi) Vegetarian rice paper rolls VG, DF, GF, H, NF Chicken rice paper rolls GF, DF, H, NF Assorted with soy sauce GF, DF, H



Fork Dishes & Individually Packed

Hot Fork Dishes

Individual serves (16oz) \$17.65ea

Chicken + Cashew Stir Fry with Rice GF, DF, H

Thai Green Chicken Curry with Rice GF, DF, H, NF

Malaysian Beef Rendang with Rice GF, DF, H

Spinach & Ricotta Tortellini with Napoli Sauce & Basil V, H, NF

Sweet Potato, Chickpea & Coconut Red Curry with Rice VG, DF, GF, H, NF

Salads

Individual Serves (16oz) \$14.85ea

Tandoori Chicken Salad with a Tzatziki Dressing GF, H, NF

Falafel Garden Salad with a Sesame Dressing VG, DF, GF, H, NF

Roasted pumpkin, capsicum, spinach and feta salad V, GF, H, NF

Buddah Bowls

Individual serves (1000 ml) \$20.25ea

Charred chicken, sweet potato, quinoa with balsamic glaze GF, DF, H, NF

Sweet potato, chickpea, brown rice + green goddess dressing VG, DF, GF, H, NF

Smoked salmon, soba noodles and edamame with Japanese Dressing **DF**, **H**, **NF**

Breakfast

Individually boxed in compostable packaging

Fruit salad **VG**, **DF**, **GF**, **H**, **NF** \$7.00

Greek yoghurt with toasted muesli and berries **V**, **GF**, **H** \$8.50

Hot breakfast pack **NF** \$13.65

Bacon & egg slider, hash brown + Mini Pizza scroll

Vegetarian breakfast pack **V, H, NF** \$12.45 Cheese & tomato croissant, fetta & spinach triangle + Roast pumpkin fritter

Morning / Afternoon Tea

Individually boxed in compostable packaging

Mini muffin, fresh baked cookie, strawberries V, H \$7.80

Caramel donut, cake slices (chocolate | carrot) + strawberries V, H \$8.30

Caramel & peanut slice, banana muffin + strawberries VG, DF, GF, H \$9.40

Lunch

Individually boxed in compostable packaging

½ Sandwich, ½ Multigrain knot rolls (20% V) \$8.90

½ Sandwich, 2 pieces of sushi, vegetarian rice paper roll (20% V) \$12.40

1/2 Multigrain knot rolls, rice paper roll, cake slice, fruit salad (20% V) \$18.25

Individually packed in brown paper bag

Filled hamburger roll, piece of fresh fruit + sweet biscuit pack \$12.90 Filled hamburger roll, piece of fresh fruit, chip packet \$13.20



Finger Food

Packages

\$22.45pp – 4 x Finger Food items per person

\$26.20pp – 5 x Finger Food items per person

\$29.95pp – 6 x Finger Food items per person

Include 1 Hour Staff Service. Beverages charged by consumption

Beverage packages available on request

Cold Items

Chorizo + mango salsa tartlet GF, NF

Beetroot waffle basket with creamed goats cheese V, H

Lemon myrtle + crème fraiche cucumber blini V, H, NF

Balsamic glazed tomato, fetta + basil bruschetta V, H, NF

Smoked Salmon, cream cheese + dill mini toasts H, NF

Roasted pumpkin + sundried tomato bites with basil pesto VG, DF, GF, H

Tandoori chicken + tzatziki on a mini pappadum GF, H, NF

Peking Duck Blini with mandarin, hoisin + spring onions **DF, H, NF**

Warm Items

Mini shepherds pie with minced beef and creamy mashed potato H, NF

Lemon myrtle chicken cocktail skewer with creamy dipping sauce GF, H, NF

Vegetable + Bean Taquitos with salsa VG, DF, GF, H, NF

Karaage chicken bites with Japanese mayo DF, H, NF

Thai fish cakes with sweet chilli sauce GF, DF, H, NF

Lamb Kofta with Tzatziki GF, H, NF

Creamy chicken, paprika and parmesan vol-au-vents H, NF

Cauliflower bhajis with with a lime + coriander coconut yogurt VG, DF, GF, H, NF

Italian tomato arancini with nut free pesto VG, DF, GF, H, NF

Sliders

Beef slider with pickles, cheese, mustard + tomato sauce H, NF add \$2.75

Crumbed chicken slider with coleslaw + chipotle mayo H, NF add \$3.05

Haloumi + spinach slider with beetroot relish **V**, **H**, **NF** add \$2.75

Falafel slider with spinach + beetroot hummus VG, DF, GF, H, NFadd \$3.30

V Vegetarian

GF Gluten Friendly



BBQs

BBQ Minimum 50 guests

\$18.75pp

Includes disposable plates + cutlery

Let us know if you would like staff service + a chef to cook at your event

Protein selections (1pp)

Garlic + herb chicken breast GF, DF, H, NF

Hamburger patties H, NF

Vegetable patties VG, DF, GF, H, NF (Add \$2.05)

Accompaniments

Shredded lettuce | Grated carrot

Sliced beetroot | Sliced tomato

Grilled onion

Hamburger rolls (GF Add \$1.55)

Condiments: Tomato + BBQ Sauces + American Mustard

Additional items

Salads (4oz pp – pricing per person)

| Coleslaw V, GF, H, NF | \$2.80 |
|----------------------------------------------------------------|--------|
| Garden salad VG, DF, GF, H, NF | \$3.30 |
| Pesto + sundried tomato pasta salad V, H | \$3.30 |
| Wombok, slivered almonds + fried noodles salad VG, DF, H | \$2.95 |
| Roasted pumpkin, capsicum, spinach and feta salad V, GF, H, NF | \$3.70 |
| Sour cream and seeded mustard potato salad V GF H NF | \$3.60 |

Desserts

| Pavlova topped with cream + fruit V, GF, H, NF | \$6.90 |
|------------------------------------------------|--------|
| Chocolate Bavarian cheesecake slice V, H, NF | \$6.90 |
| Caramel + peanut slice VG, DF, GF, H | \$8.20 |

Sausage Sizzle Minimum 75 guests

\$7.20pp with Fresh sliced bread (GF Add \$0.95)

\$7.95pp with Hot dog roll (GF Add \$1.55)

Includes napkins

Let us know if you would like staff service + a chef to cook at your event

Sausages (1pp)

Beef sausages GF DF H NF

Vegan sausages VG GF H NF (Add \$1.60)

Accompaniments

Grilled Onion

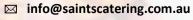
Condiments: Tomato + BBQ Sauces and American Mustard



Pizzas

| Garlic pizza V, H, NF Garlic, Italian herbs, mozzarella | \$14.05 |
|-------------------------------------------------------------------------------------------|------------|
| Supreme NF Pepperoni, ham, pineapple, mushroom, capsicum, onion | \$19.75 |
| Tandoori Chicken H, NF Chicken, sundried tomato, onion, tzatziki drizzle | \$19.75 |
| Hawaiian NF Ham, pineapple | \$19.75 |
| BBQ mega meat NF Pepperoni, cabanossi, ham, ground beef | \$19.75 |
| Vegetarian V, H, NF Mushroom, sundried tomato, fetta, capsicum, onion | \$19.75 |
| Vegan & GF Pumpkin VG, DF, GF, H, NF Pumpkin, sundried tomatoes, capsicum, spinach | \$25.90 |
| GF pizza base | Add \$4.30 |

V Vegetarian VG Vegan GF Gluten Friendly DF Dairy Free H Halal Friendly NF Nut Free



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Buffets

Roast Buffet

\$39.75pp

Mains

Mains roasted chicken pieces with classic gravy GF, DF, H Roasted porterhouse beef with classic gravy GF, DF, H Vegetarian Option – Stuffed Capsicum VG, DF, GF, H, NF Sides

Cauliflower with cheese V, GF, H, NF Roasted herbed potatoes VG, DF, GF, H, NF Steamed vegetables VG, DF, GF, H, NF Dinner rolls VG, DF, H, NF (GF Add \$0.60) Salad

Salads garden salad VG, DF, GF, H, NF

Asian Buffet

\$39.75pp

Mains

Chicken + Cashew Stir Fry GF, DF, H Teriyaki Beef Stir Fry GF, DF, H, NF Vegetarian Option - Sweet Potato + Chickpea Red Curry VG, DF, GF, H, NF **Sides**

Coconut rice VG, DF, GF, H, NF Chilli + garlic vegetable stir fry VG, DF, GF, H, NF Spring rolls VG, DF, H, NF Prawn crackers DF, GF, H, NF Salad Asian coleslaw with crispy noodles V, H, NF

Indian Buffet

\$39.75pp

Mains

Butter chicken GF, H Beef madras curry GF, DF, H, NF Vegetarian Option - Chickpea Madras Curry VG, DF, GF, H, NF Sides

Turmeric rice VG, DF, GF, H, NF Indian spiced vegetables VG, DF, GF, H, NF Roasted masala potatoes VG, DF, GF, H, NF Pappadums VG, DF, GF, H, NF

Salad

Kachumber (Indian cucumber salad) VG, DF, GF, H, NF

Desserts

| Individual pavlovas V, GF, H, NF | \$6.90 |
|----------------------------------------|--------|
| Chocolate Bavarian cheesecake V, H, NF | \$6.90 |
| Caramel + peanut slice VG, DF, GF, H | \$8.20 |



Formal Dining

2 Courses \$82.45 3 Courses \$93.45

Entrées

Smoked salmon, cream cheese + spinach crepe roll GF, H, NF

Thai spiced beef with rice noodles, vegetable salad + Asian dressing GF, DF, H, NF

Memphis Smoked grilled chicken salad with green goddess dressing GF, DF, H, NF

Prosciutto, Caramelised Onion & Goat Cheese Bruschetta NF

Moroccan vegetable salad with chickpeas + balsamic glaze VG, DF, GF, H NF

Mains

Chicken Supreme filled with camembert and semi-dried tomato with baked potato rosti, sauteed green beans, baby carrots + creamy garlic sauce **GF**, **H**, **NF**

Slow-cooked tender beef cheeks marinated in red wine and herbs with baked potato rosti, baby broccoli, baby carrots + red wine jus **GF**, **DF**, **H**, **NF**

Pan fried barramundi topped with a roasted Kipfler potatoes, mango salsa + beetroot puree **GF, DF, H, NF**

Herb crusted Lamb Rump with creamy mashed parmesan potatoes, baby broccoli, baby carrots + red wine jus **H, NF**

Caprese stuffed garlic butter mushrooms with roasted Kipfler potatoes, sauteed green beans, baby broccoli + creamy garlic sauce **V**, **GF**, **NF**

Desserts

Cookies Cream Cheesecake GF

Creamy New York baked cheesecake with triple choc pieces + salty caramel on a crunchy cookie base

Lemon meringue tart H, NF

Tangy lemon curd topped with flamed light Italian meringue

Passionfruit tart NF

Shortbread tart with passionfruit curd + marshmallow with a zest passionfruit jelly

Caramel + peanut slice VG, DF, GF, H

Crushed nuts layered with creamy caramel + peanut chocolate topping



Beverages

| Beer & Cider | |
|---------------------------------------------------------|---------|
| Heineken 0.0 Beer | \$6.90 |
| Cascade Premium light | \$8.00 |
| Byron Bay Lager | \$8.70 |
| James Squire Lashes Pale Ale | \$8.70 |
| Somersby Apple Cider | \$9.80 |
| James Squire Ginger Beer | \$11.25 |
| | |
| White Wine | |
| Hardy's Riddle Sauvignon Blanc | \$25.20 |
| Mt Yengo Riverina Chardonnay (Supply Nation product) | \$32.95 |
| | |
| Red Wine | |
| Hardy's Riddle Cabernet Shiraz | \$25.20 |
| Mt Yengo South Australia Shiraz (Supply Nation product) | \$32.95 |
| | |
| Sparkling Wine | |
| Hardy's Riddle Sparkling Brut | \$25.20 |
| Mt Yengo NV Sparkling Wine (Supply Nation product) | \$34.40 |

| Tea & Coffee Packages Pricing includes crockery / disposables Premium assorted tea add \$0.05pp | |
|-------------------------------------------------------------------------------------------------|--------|
| Tea and brewed coffee | \$3.70 |
| Tea, brewed coffee and iced water | \$4.20 |
| Tea, brewed coffee, fresh juice + iced water | \$5.40 |
| Cold Non-Alcoholic Beverages | |
| 2L Orange or apple juice | \$9.50 |
| 250ml Orange or apple juice | \$3.95 |
| 600ml Bottled still water | \$3.00 |
| 1.5L Still water | \$6.50 |
| 375ml Assorted soft drinks (Coke, Coke zero, Sprite, Fanta) | \$3.25 |
| 300ml Yaru sparkling mineral water (Supply Nation product) | \$4.55 |



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FAQ

How do I place an order?

Online or Simply email our friendly experienced team at info@saintscatering.com.au

Is catering available 7 days a week?

Yes, however there is a surcharge for Saturdays and Sundays, public holidays are by negotiation.

How much notice is required to cater an event?

Confirmation of your booking is required 7 days prior to the event date, with final guest numbers required minimum 3 days prior to the event date.

As much notice as possible is preferred for catering, however we may have the capability to cater last minute events dependent on our calendar.

Where do you source your ingredients?

First and foremost, fresh is always best. The majority of our products come from local suppliers. All our fresh fruit and veg is bought locally at the market, keeping food miles low, and guaranteeing freshness.

We believe in supporting Aussie farmers and producers wherever possible, we are blessed with a country that produces outstanding farm produce, cheeses, eggs and meats, so that is our first choice every time

Can you customise a menu to suit my event?

Absolutely. Saints Catering offers customers flexible solutions and can provide bespoke catering menus to suit your event or function needs.

Alternative options to our current menus are also available upon request. If you would like a bespoke menu, please email us with your budget and requirements.

Can you cater for specific diets and allergies?

Saints Catering can offer a wide variety of specialty diet menu items. These include dairy free, vegan, vegetarian, gluten free and Halal.

While we take the upmost care to accommodate your dietary requirements we cannot guarantee the cross contamination.

Any instances where you or your client suffers loss or illness resulting from nuts or traces of allergens found in our catering, Saints Catering will not be held liable.

Can Saints Catering staff service my event?

Yes, Saints Catering can provide highly trained staff to serve at your event.

Can Saints Catering provide and serve alcohol?

Saints Catering sells alcohol under our Caterers Liquor License # 181575. Food must be ordered when purchasing alcohol from Saints Catering. Saints staff must serve alcohol when ordered andhas waitstaff that are RSA.

Saints Catering can only serve alcohol from 10:00am - 12:00am 7 days a week. All catered functions require a range of non-alcoholic beverages, including water, to be made available

What methods of payment are available?

Payment can be made by credit card, cheque, or EFT payment

Our standard payment terms are net 7days, and credit card payments do not attract a merchant fee

Please note that we typically issue the invoice on the day following your event For orders greater than \$1,000 Saints Catering may request a 50% deposit

What do I do if I have to cancel my event?

Cancellations within 2 business days (48 business hours) will incur 50% charge, and cancellations within 1 business day (24 business hours) will incur 100% charge.

Do you charge delivery fees?

Yes, pricing is based on time and distance from our kitchen in St Lucia. Please contact us for more information.

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