



SPICES CATERING
VENUES | CATERING | EVENTS

PO Box 6088 East Perth WA 6892
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www.spicescatering.com.au

POST
TEL
FAX
EMAIL
WEB

Dear Corporate Hospitality Guest,

As the corporate caterers for the 2012 Trading Post Perth Challenge at Barbagallo Raceway, Spices Catering is looking forward to providing our corporate guests with catering packages that will satisfy their tastes and complement the exciting race structure.

Please find included in this package your catering and beverage options, available for the selection over the three action packed days.

Our Corporate Catering Personnel, with unparalleled experience at the V8 Supercar Championship at Barbagallo Raceway, will be more than happy to assist you with your food and beverage selections to ensure this event is a complete success.

We have every confidence you will enjoy our food and beverages at the Trading Post Perth Challenge in 2012, we thank you for your business and look forward to ensuring you have a fantastic and most memorable time at this world class event.

Regards,

Rhiannon Rickard
Event Coordinator
Spices Catering
V8corporate@spicescatering.com.au
+61 8 9325 7553



R&CIA AWARDS FOR EXCELLENCE—EVENT CATERER—CORPORATE CATERER—WEDDING CATERER—VENUE CATERER—FUNCTION CHEF—FUNCTION

Food Packages

Each day we offer two specifically designed menus to ensure your guests are impressed and satisfied, whilst allowing full enjoyment of the excitement of the Trading Post Perth Challenge.

Simply select the menu options outlined on the following pages that best suits your needs and forward your order to our experienced hospitality coordinator. We can tailor make a package to suite your needs and requirements, speak to your hospitality coordinator about alternative options.

Beverage Packages

Spices Catering are pleased to provide an outstanding beverage package for your enjoyment. The standard package may also be upgraded with premium wine, beer and pre-mixed spirits as outlined in this brochure.

Beverage packages run for six (6) hours and are structured around race times. Once race times are confirmed we will confirm beverage package times. You can extend your beverage packages for an additional \$10.00 per hour per person.

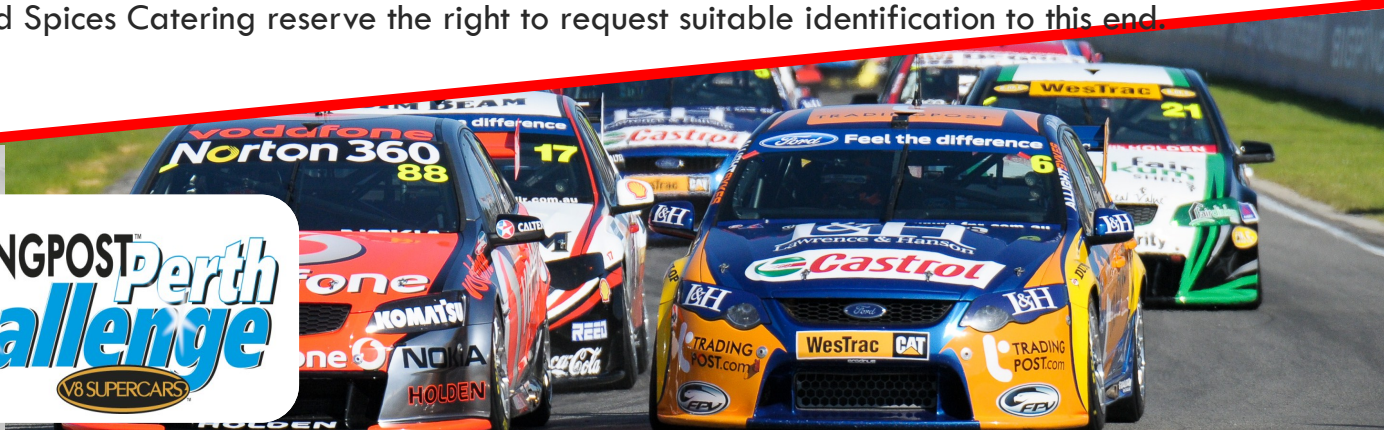
Responsible Service

Liquor licensing laws and the WA Sporting Car Club regulations prohibit the consumption of any alcoholic beverage at Barbagallo Raceway unless purchased through the holder of the special facilities permit for Barbagallo Raceway which is;

Spices Catering - PO Box 6088, East Perth WA 6892.

To this extent, it is against the law to bring alcohol into the Barbagallo Raceway Corporate area, leave with alcohol, or consume any alcoholic beverage outside of the designated licensed areas.

Spices Catering have a responsible service of alcohol policy. It is illegal to serve alcoholic beverages to any person who is intoxicated or who may attempt to drive a vehicle. Spices Catering reserves the right to refuse service to such persons and/or will request security to ensure the departure from the premises of such person. This decision will be made at the sole discretion of Spices Catering. It is illegal to serve beverages to any person under eighteen (18) years of age and Spices Catering reserve the right to request suitable identification to this end.



Order Placement

Please forward your Catering Booking Form and Catering Payment Form to Spices Catering no later than **Monday 9th April 2012**.

Please call Spices Catering on +61 8 9325 7553 should you have any questions.

In order to confirm your catering requirements a deposit of \$1,500.00 is required when the booking form order form is received.

Upon receipt of your Catering Booking Form, Catering Payment Form and deposit a receipt will be forwarded to you for your records.

Additional Staff

Spices Catering will provide 1 food service staff per 50 guests in your marquee. Extra staff required in the marquee incur a \$350 charge per staff member for a 6 hour duration.

Spices Catering can supply additional food service staff or beverage service staff. Please phone our Corporate Hospitality Coordinator on +61 8 9325 7553 or email V8corporate@spicescatering.com.au to discuss your requirements further.

Additional Food Requirements

Our menu packages have been designed to ensure your guests have plenty of food and drinks on the day. However if you would like to include additional food items please contact our Corporate Hospitality Coordinators on +61 8 9325 7553 or email V8corporate@spicescatering.com.au to discuss your requirements further.

Linen

All marquees receive white linen for all tables and buffets purchased for your corporate marquee. If you wish to colour theme your marquee by choosing coloured overlays for your buffet table and coloured luncheon serviettes please complete the linen form in this package. There is no additional charge for this service.



MORNING TEA

Assorted Gourmet Mini Pies & Sausage Rolls

Served with dipping sauce

LUNCH

Sliced Peppered Beef

or

Succulent Champagne Baked Ham

Served with Cabernet-Shiraz & Pepper Jus

Gourmet Roasted Potatoes

Cold Meat Platter

Black Forest Ham, Mortadella, Salami, Krakwurst & Chicken pieces

Asian Salad

Thinly sliced Asian cabbage, crispy noodles, chilli and coriander with a rice wine, soy & garlic dressing

Garden Green Salad

Gourmet lettuce, carrot, cucumber, spanish onion & tomatoes with a light Italian dressing

Mixed Bean Salad

Green beans, kidney beans and cannellini beans with capsicum & shallots in a light lemon dressing

A Variety of Freshly Baked Rolls with Butter

AFTERNOON TEA

Chocolate Brownie Slice

Cappuccino Group Coffee

(located behind the corporate marquees)



MORNING TEA

Assorted Mini Gourmet Pies & Sausage Rolls

Selection of Freshly Baked Mini Muffins

LUNCH

Sliced Peppered Beef

or

Succulent Champagne Baked Ham

Served with Cabernet-Shiraz & Pepper Jus

Gourmet Roasted Potatoes

Spinach & Ricotta Cannelloni

with tomato and basil neopolitan sauce

Slow Roasted Pork Belly with Plum Sauce & Crispy Noodles

Cold Meat Platter

Black Forest Ham, Mortadella, Roast Beef, Krakwurst, Salami & Chicken Pieces

Asian Salad

Thinly slice Asian cabbage, crispy noodles, chilli and coriander with a rice wine, soy & garlic dressing

Garden Green Salad

Gourmet lettuce, carrot, cucumber & tomatoes

Mixed Bean Salad

Green beans, kidney beans and cannellini beans with capsicum & shallots in a light lemon dressing

A Variety of Freshly Baked Rolls with Butter

AFTERNOON TEA

Chocolate Brownie Slice

Seasonal Fruit Platter

Cappuccino Group Coffee

(located behind the corporate marquees)



MORNING TEA

Assorted Mini Sausage Rolls

Assorted Mini Quiche

LUNCH

Sliced Peppered Beef

or

Succulent Champagne Baked Ham

Served with Cabernet-Shiraz & Pepper Jus

Gourmet Roasted Potatoes

Cold Meat Platter

Black Forest Ham, Mortadella, Roast Beef, Krakwurst, Salami & Chicken Pieces

Asian Salad

Thinly sliced Asian cabbage, crispy noodles, chilli and coriander with a rice wine, soy & garlic dressing

Garden Green Salad

Gourmet lettuce, carrot, cucumber & tomatoes

Mediterranean Penne Pasta Salad

Penne pasta with Italian sausage, sundried tomato, olives, pesto and olive oil dressing

A Variety of Freshly Baked Rolls with Butter

AFTERNOON TEA

Caramel Slice

Cappuccino Group Coffee

(located behind the corporate marquees)



MORNING TEA

Assorted Mini Sausage Rolls

Assorted Mini Quiche

LUNCH

Sliced Peppered Beef

or

Succulent Champagne Baked Ham

Served with Cabernet-Shiraz & Pepper Jus

Gourmet Roasted Potatoes

Chicken Drumettes

Mini chicken drumettes and wings in a sticky honey & soy sauce

Beef Burgandy

Beef pieces in a rich red wine burgundy sauce served with steamed rice

Cold Meat Platter

Black Forest Ham, Mortadella, Roast Beef, Krakwurst, Salami & chicken pieces

Spinach Salad

Finely sliced spinach with cheddar cheese & Spanish onion in a mustard vinaigrette

Garden Green Salad

Gourmet lettuce, carrot, cucumber & tomatoes

Mediterranean Penne Pasta Salad

Penne pasta with Italian sausage, sundried tomato, olives, pesto and olive oil dressing

A Variety of Freshly Baked Rolls with Butter

AFTERNOON TEA

Caramel Slice

Mini Custard Tarts

Cappuccino Group Coffee

(located behind the corporate marquees)





SPICES CATERING
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SUNDAY Menu One

MORNING TEA

Mini Ham & Cheese Croissant

LUNCH

Sliced Peppered Beef

or

Succulent Champagne Baked Ham

Served with Cabernet-Shiraz & Pepper Jus

Gourmet Roasted Potatoes

Cold Meat Platter

Black Forest Ham, Mortadella, Salami, Krakwurst & chicken pieces

Asian Salad

Thinly sliced Asian cabbage, crispy noodles, chilli and coriander with a rice wine, soy & garlic dressing

Garden Green Salad

Gourmet lettuce, carrot, cucumber & tomatoes

Spiral Pasta Salad

Spiral pasta salad with tuna, corn and shallots

A Variety of Freshly Baked Rolls with Butter

AFTERNOON TEA

Assorted Mini Muffins

Cappuccino Group Coffee

(located behind the corporate marquees)



TRADINGPOST Perth
Challenge
V8 SUPERCARS



SPICES CATERING
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SUNDAY Menu Two

MORNING TEA

Gourmet Bacon and Egg Pie

Mini Ham & Cheese Croissant

LUNCH

Sliced Peppered Beef

or

Succulent Champagne Baked Ham

Served with Cabernet-Shiraz & Pepper Jus

Gourmet Roast Potatoes

Slow Roasted Pork Belly with Plum sauce & Crispy Noodles

Indian Spiced Butter Chicken with Steamed Rice

Cold Meat Platter

Black Forest Ham, Mortadella, Salami, Krakwurst & chicken pieces

Asian Salad

Thinly sliced Asian cabbage, crispy noodles, chilli and coriander with a rice wine, soy & garlic dressing

Garden Green Salad

Gourmet lettuce, carrot, cucumber & tomatoes

Spiral Pasta Salad

Spiral pasta salad with tuna, corn and shallots

A Variety of Freshly Baked Rolls with Butter

AFTERNOON TEA

Cheesecake Slice

Assorted Mini Muffins

Cappuccino Group Coffee

(located behind the corporate marquees)



TRADINGPOST Perth
Challenge
V8 SUPERCARS

SEAFOOD

\$20.00 per person

North West King Prawns

served with a Cointreau infused Cocktail Sauce and Lemon wedges

TWO ROASTED MEATS

\$12.00 per person

Sliced Peppered Beef and Succulent Champagne Baked Ham

Served with Cabernet-Shiraz & Pepper Jus

GOURMET CHEESE SELCTION

\$15.00 per person

Australian and international cheeses served with dried fruit and crackers

FRUIT PLATTER

\$8.50 per person

Fresh sliced seasonal fruit



CAPPUCCINO GROUP COFFEE

Freshly made Flat Whites, Cappuccinos & Teas available from a Group Coffee Station located within the Corporate Hospitality area behind the marquees.

PRICE

Included in menu cost

MARQUEE COFFEE

Freshly brewed Coffee Station located within your Corporate Marquee.

- served in foam cups

PRICE

\$12.00 per person

CAPPUCCINO MARQUEE COFFEE

Freshly made Flat Whites, Cappuccinos & Teas available from a Group Coffee Station located within your Corporate Marquee.

- subject to availability -

PRICE

\$1,000.00 per day



Beverage packages start at 10.00am and finish at 4.00pm

(Soft Drinks available from 8.00am)

STANDARD BEVERAGE PACKAGE

All packages include the 6 hour standard beverage package

Hahn Premium Light

XXXX Gold

Tooheys Extra Dry

WINE TBC

Assorted Soft Drinks including Orange Juice and Still Water

PREMIUM BEVERAGE UPGRADE

\$25.00 per person

Beverages as above plus

Becks

Heineken

WINE TBC

Assorted Pre-mixed Spirits

Assorted Soft Drinks including Orange Juice and Still Water

BEER UPGRADE ONLY

\$12.00 per person

Standard Beverage Package plus

Heineken

Becks

SPIRIT UPGRADE ONLY

\$15.00 per person

Standard Beverage Package plus

Selection of 3 RTD Spirits





CATERING BOOKING FORM

Please select only one menu for your group on each day during Trading Post Perth Challenge

Booking Name: _____

Contact Name: _____ Date: _____

Signed: _____

Menu Option	Price Per Guest	Friday	Saturday	Sunday	Total Payable (price per guest multiplied by number of guests)
A. Menu 1	\$126.00				
B. Menu 2	\$145.00				
Meat Selection	Please Circle	Roast Beef		Champagne Ham	
Upgraded Beverage Package	\$25.00				
Upgrade Beer ONLY	\$12.50				
Upgrade RTD ONLY	\$15.00				
Extend Beverage (4.00pm to 5.00pm)	\$10.00				
Extras					
North West Prawns	\$20.00				
TWO Roast Meats	\$12.00				
Cheese Selection	\$15.00				
Fruit Platter	\$8.50				
Marquee Coffee	\$12.00				
Cappuccino Coffee	\$1000.00				
Additional Service Staff \$350.00 per staff per day	No. of Staff	No. of Staff	No. of Staff	No. of Staff	No. of Staff
Total Payable					

Please note that Spices Catering provide plastic plates for all catering requirements, should you wish to have crockery there will be a charge of \$20.00 per person. Please speak to your Event Coordinator.

COLOUR THEME FORM

White linen cloths for all tables and buffet tables are included in your menu price.

If you wish to create a colour theme in your marquee please do so by choosing coloured buffet overlays and/or napkins below.

Company Name: _____

Contact Name: _____

Date: _____

Signed: _____

Please tick colour if required

Friday	Saturday	Sunday
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LINEN BUFFET OVERLAYS

Red			
Green			
Blue			
Black			



In order to confirm your requirements you must forward full payment to Spices Catering upon booking.

All cancellations are non-refundable.

Booking Name _____

Contact Name _____

Billing Address _____

Phone _____ Fax _____

Mobile _____

Final details, final numbers and full payment of all known costs are to be forwarded to Spices Catering no later than Monday 4th April 2011.

- Please note that no food or beverage will be served without this payment -

SPICES CATERING TAX INVOICE

ABN: 15 118 221 482

Full Payment = \$ _____ (catering)

Payment Method (please circle): Cheque - Credit Card* - Cash - Direct Debit

DIRECT DEPOSIT PAYMENT

BSB: 016 363 Account : 4951 35512 Account Name: Triquetra Catering

CREDIT CARD PAYMENT AUTHORISATION

Authorisation only valid with nominated card holder's signature

Type (please circle): Visa - Mastercard - Bankcard - AMEX* - Diners Club*

Card Number _____

Bank _____

Expiry Date _____

Name on Card _____

Signature of Card Holder _____

Amount Authorised _____

*AMEX and Diners will attract a 5% surcharge