



Function Selector for VECCI

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How the Menu Works

Alliance Catering are happy to provide you with our function planner, with enough notice we can do anything!

Our menus provide a wide range of:

- Breakfast Ideas
- Morning & Afternoon Teas
- Lunches
- VIP Functions

Give our friendly staff a call and we will be happy to put together a package to suit your needs.

We pride ourselves on providing fresh innovative food at good value which sets us apart from the others.

Specific dietary requirements

We have attempted to identify menu choices that are vegetarian, lactose free and gluten free, (this is a guide only).

However please ensure you inform your catering team of any specific requirements when placing your order.

Contact Details

Catering Manager – Dinesh Peethamparam

t. 8662 5299 m. 0407 814 075 e. alliance@vecci.org.au



How to Order

1. Complete your administration details, including date and time of function.
2. Complete your menu selection - including the quantities and times of menu items required.
3. Please note any special requests in the section provided. For example no butter on sandwiches, gluten free etc
4. Submit your request to alliance@vecci.org.au before 12:00 midday *the day prior* to your event.
5. You will receive confirmation of your order from the catering team.

For all other orders please contact the catering manager.



breakfast

cold	\$
fresh fruit platter	\$5.00 pp
honey yoghurt topped with mixed berries	\$3.25 pp
house baked scones & muffins	\$2.50 ea
assorted bakers basket of mini danish	\$2.50 ea
banana bread topped with whipped butter & preserves	\$3.85 ea



hot	
raisin toast with whipped butter	\$3.30 pp
thick vienna loaf with assorted condiments	\$3.30 pp
warm toasted crumpets with assorted preserves	\$2.25 pp
crispy smoked bacon rashers	\$1.20 pp
creamy scrambled eggs	\$3.20 pp
egg & crispy bacon muffins	\$4.70 ea
flaky croissants filled with aged cheddar cheese	\$3.60 ea
smoked ham & melted cheese croissants	\$4.15 ea
roma tomato, cheese & sautéed mushroom croissants	\$4.50 ea

refreshments	
freshly brewed coffee and tea	\$3.75 pp
freshly brewed coffee, tea and biscuits	\$5.25 pp
assorted 100% juice range 300ml	\$3.00 ea
mt franklin (600ml)	\$3.75 ea
assorted café style soft drinks 250ml	\$2.75 ea

all day selection

sweet

	\$
mini fruit danish pastries	\$2.50 ea
house baked muffins – sweet or savoury	\$2.50 ea
scones – devonshire or savoury	\$2.50 ea
gourmet cinnamon, jam or custard filled donuts	\$2.65 ea
assorted biscuits	\$1.50 pp
selection of mini slices	\$2.00 ea
golden baby croissants with butter and jam	\$3.65 ea
selection of gourmet cake slices	\$3.00 ea
assorted basic iced cupcakes	\$2.60 ea
assorted gourmet cupcakes with whipped frosting	\$5.15 ea



meeting nibbles (bowls serve 5)

mints	\$6.20 per bowl
mixed lollies	\$6.20 per bowl
dried fruits	\$7.10 per bowl
potato crisps	\$4.50 per bowl
pretzels	\$4.50 per bowl



celebration cakes

please speak to the catering manager for our selection. at least 24 hours notice is required.

9" regular serves 12-16	\$52.55 per cake
12" large serves 16-20	\$68.30 per cake
personalised chocolate plaque	\$5.00



sandwiches

traditional

platter of traditional assorted sandwich points **\$6.25 per person**
(1.5 rounds per person)

fillings may include

- chicken, lettuce & whole egg mayonnaise
- smoked ham, cheese & dijonnaise
- creamy, herb egg mix & lettuce (v)
- salami, cheese, pesto & tomato
- fetta, grilled vegetable relish & chives (v)



gourmet

platter of gourmet assorted sandwich points **\$7.25 per person**
(1.5 rounds per person)

fillings may include

- smoked salmon with lemon & dill cream cheese & cos
- chicken caesar with crisp bacon, egg & parmesan shavings
- turkey, cranberry sauce, cream cheese, avocado and lettuce
- falafel, hummus, red pepper & cucumber (v)
- brie cheese, tomato & cracked pepper (v)
- smoked chicken, grilled prosciutto, cos lettuce & avocado
- gourmet frittata, mixed leaves & tomato relish (v)

both traditional and gourmet fillings also available on

baguettes / turkish	add \$0.65 per serve
cobb style sandwiches	add \$0.65 per serve
pita wraps	add \$0.65 per serve

fruit / cheese

available for 5 persons or more

- fruit** \$5.05 per person
a selection of seasonal fruits (may include watermelon, honey dew, cantaloupe, kiwi fruit, strawberries)
- cheese** \$6.25 per person
selection of cheese varieties with assorted crackers (may include cheddar, brie, blue, dried fruit assortment)
- cheese & fruit** \$10.00 per person
the best of both worlds presented on separate platters
- seasonal whole fruit** \$1.10 per piece



savoury platters

- dip & gourmet breads** \$4.80 per person
dips may include guacamole, babaganouj, spicy capsicum & pesto & hummus
- antipasto** \$10.00 per person
may include traditional prosciutto, smoked salmon, roasted peppers, grilled zucchini/eggplant, roasted artichoke hearts, marinated olives, feta cheese, with continental breads
- ploughman's platter** \$10.00 per person
may include traditional prosciutto, sweet chilli prawns, smoked salmon, grilled zucchini & mushrooms, baby gherkins, marinated artichoke hearts, brie & cheddar cheeses, with continental breads
- dips & crudites** \$10.00 per person
a selection of crisp carrots, asparagus, celery, cucumber & capsicum with homemade dips



all day refreshment package

\$16.75 per person
(no lunch)

all day	water& mints
on arrival	freshly brewed coffee & specialty teas,
morning tea	freshly brewed coffee & specialty teas biscuits, whole fruit & still water
afternoon tea	freshly brewed coffee & specialty teas biscuits, whole fruit & still water



Ask about our celebration, take-out and themed extras

individual items

alternatively build your own menu by selecting from the function selectors individual items.

lunch packages

lunch package #1 **\$14.30**
per person

- traditional sandwich points and crusty baguettes
- fruit platter / whole fruit
- orange juice & iced water
- tea & coffee

lunch package #2 **\$19.35**
per person

- traditional sandwich points and crusty baguettes
- selection of hot finger food
- fruit platter
- orange juice & iced water
- tea & coffee

lunch package #3 **\$44.00 per person**
please note a minimum of 8 applies

- three platters served buffet style, may include:
 - spinach & ricotta cannelloni with a rich napoli sauce, basil & shaved grana padano (v)
 - lamb & eggplant tagine with spiced pearl couscous & minted yoghurt
 - lemon and dill blue eye croquettes with lemon aioli and tomato, olive and caper salsa
- fresh garden salad
- baskets of country style breads
- platters of fresh fruit & cheese
- coffee, tea, orange juice & iced water

individual upgrades

- upgrade traditional sandwich fillings to gourmet fillings add \$0.55 pp
- upgrade to gourmet breads – turkish, baguette, pita or farmhouse add \$0.55 pp



cocktail functions

traditional range - \$2.45 per piece

cold

- mini tomato & basil bruschetta (v)
- vietnamese rice paper rolls with sweet chilli sauce (v)
- smoked ham & roasted vegetable or roasted vegetable & pesto frittata
- baked spinach, pumpkin & fresh herb risotto balls (v)

hot

- beef party pies
- meatballs with spicy chutney
- assorted pizzetta (v)
- assorted mini quiche (v)
- mini sausage rolls with tomato relish
- chicken satays with peanut dipping sauce

gourmet range - \$2.65 per piece

cold

- sushi selection with wasabi, pickled ginger & soy (min 40 pax)
- mini smoked salmon ciabatta with cream cheese & dill cucumber
- buckwheat blini topped with smoked salmon & crème fraiche
- mini triple layered sandwich squares

hot

- gourmet lamb & rosemary pies with relish
- roast vegetable frittata
- steamed vegetarian dumplings (v)
- baked olive and bocconcini tart

this is just a sample of our extensive range talk to our catering manager for more menu ideas.



formal lunches & dinners

2 course (choice of 1 main)	\$47.15 pp
2 course (choice of 2 main)	\$53.05 pp
3 course (choice of 1 main)	\$55.50 pp
3 course (choice of 2 main)	\$58.90 pp

entrée selection

australian seafood selection with dipping sauces
prosciutto, blue cheese & walnut salad with grape dressing
salt & pepper tiger prawns with cucumber & avocado salad
rare roasted kangaroo & macadamia salad with honey mustard dressing

main selection

australian lamb strap salad with vine-ripened cherry tomatoes, cannelloni beans & kalamata olive tapenade
grilled baby barramundi fillet with lentil, zucchini, tomato & tarragon salad
pork fillet with soy, star anise & ginger with seasonal vegetables
herb-crusted beef medallion with roasted zucchini & red capsicum
pesto-glazed chicken breast with caramelised cherry tomatoes

dessert

please speak to the catering manager or head chef regarding our dessert selection.



** speak to your catering manager to assist with your requirements & vegetarian or other alternatives.*

beverages

there are four levels of wine which can be selected. all liquor will be charged on consumption basis after each event.

standard	\$17 per bottle
medium	\$25 per bottle
premium	\$40 per bottle
superior – for specific wines & prices	by request only
beer	\$2.50 per bottle



beverage packages

- package one** standard red, white and sparkling with heavy and light beer, fresh orange juice, mineral water plus a selection of soft drinks
- package two** premium red, white and sparkling with heavy and light beer, fresh orange juice, mineral water plus a selection of soft drinks
- non-alcoholic** coke, diet coke & lift, orange juice & mineral water

	0.5 hour	1 hour	2 hours	3 hours	4 hours	5 hours
package 1	\$10.00	\$14.20	\$17.90	\$20.50	\$23.00	\$25.70
package 2	\$13.20	\$18.40	\$23.50	\$27.40	\$31.00	\$33.60
non-alcoholic	\$5.80	\$7.90	\$9.50	\$10.50	\$11.50	\$12.60

* all prices are per person



Ordering times

We require orders by 12.00pm the day prior to your function to ensure we can meet your requirements. Any cancellation should be advised by 3.00pm the day prior to the function. Please note a late booking or cancellation surcharge of 10% may apply.

How We Charge Labour

Our hours of business are 7.30am to 4:00pm; functions held outside these hours will incur an indicative labour charge of \$41.00 per hour, with a minimum charge of 4 hours applicable. During VECCI operating hours, we can provide a dedicated waiter service for your larger functions and are happy to quote in advance for these occasions. If extra labour is required which is outside the normal drop off and pick up service, a charge may be incurred.

Hireage

Additional quotes can be provided for all your other needs including furniture, equipment etc.

Floral Arrangements

We have selected florists who are highly regarded for their design, quality and customer service.

For Special Events and Boardroom Lunches

Your catering manager will be happy to design a menu to suit your requirements.

