

FRED &
GINGER
CATERING

Nissan Corporate Triathlon
National Series 2012
SYDNEY - CORPORATE HOSPITALITY



Phone: 03 9329 7765
Email: info@fredandgingercatering.com.au
Web: www.fredandgingercatering.com.au

Overview

We are pleased to present a selection of Corporate Hospitality options for the Sydney leg of the Nissan Corporate Triathlon National Series 2012. Please find a range of catering and marquee options that will allow you to tailor a package to suit both your group size and your budget.

Some important points to note before making your booking:

Marquee & catering bookings

- Open @ 9.00 am on Monday 23rd January 2012
- Bookings will only be accepted upon receipt of a fully completed booking form
- Please ensure terms and conditions are signed when completing the form
- Please ensure full payment details are completed on the booking form
- All marquee and catering bookings are handled by Fred and Ginger Catering
- All clients taking marquees are required to purchase a catering package
- All prices listed include 10% GST

Official suppliers

- Butlers Hire is the official marquee and equipment supplier
- Fred and Ginger Catering are the official catering supplier
- No other hire or catering companies will be permitted access to the event

Signage

- All marquees will be provided with a company sign on the front in capital letters, in the interest of event sponsors no logos are allowed
- Each marquee is permitted to display one company sign no larger than 600mm x 1200mm on the inside of the marquee only

Event restrictions

- No BYO alcohol is permitted at the event due to Botanical Gardens Trust regulations
- NO BYO catering is permitted in the marquees at the event due to Botanical Gardens Trust regulations

Marquee and catering confirmation

- Clients successful in obtaining a marquee will be notified in writing no later than Friday 24th February 2012
- Alterations and additions to catering and equipment orders can be made up until Friday 13th April 2012
- No bookings will be confirmed until payment in full has been received
- Marquee and catering information inclusive of your marquee locations will be notified in writing no later than Friday 20th April 2012

Contact Us

Should you require additional information regarding Corporate Hospitality please don't hesitate to contact us.

Fred and Ginger Catering Pty Ltd
Amanda Marston
Ph: 03) 9329 7765
Email: amanda@fredandgingercatering.com.au

Marquee Options

Event marquees are superbly located along the seawall at Mrs Macquarie's Point, Royal Botanic Gardens. All marquees are fully furnished & provide a great location to host your competitors & guests on event day.

FEATURES

- Furnished marquee with basic cafe style seating or choose to upgrade your furniture
- Pro floor
- Event site fee
- Corflute sign with company name placed on front of Marquee (no logos)
- Choice of catering & beverage options (additional costs apply - refer to menus on next page)
- Option to purchase alcoholic beverages

CHOOSE FROM 2 MARQUEE SIZES & 2 FURNITURE OPTIONS

Single Site with basic furniture @ \$1450.00 (6m x 3m)

- Marquee, pro floor, 20 white pipee chairs, 4 white garden tables & 2 catering trestle tables

Single Site with furniture upgrade @ \$1590.00 (6m x 3m)

- Marquee, pro floor, 20 black alloy chairs chairs, 4 alloy garden tables & 2 catering trestle tables

Double Site with basic furniture @ \$2800.00 (6m x 6m)

- Marquee, pro floor, 40 white pipee chairs, 8 white garden tables & 4 catering trestle tables

Double Site with furniture upgrade @ \$3080.00 (6m x 6m)

- Marquee, pro floor, 40 black alloy chairs, 8 alloy garden tables & 4 catering trestle tables

Catering

HARBOUR HAMPER MENU

Delicious individual breakfast bags, full of handmade brunch treats, provide a great catering option for small teams not taking a marquee

FEATURES

- Individual hamper bag per guest
- Refresher towels
- Wooden cutlery

MENU

- Oven dried tomato, Persian feta and caramelised leek puff pastry tart (V)
- Pita wrap with crispy Otway bacon, tomato, lettuce and mustard aioli
- Raspberry, white chocolate and coconut slice
- Fresh cut fruit salad cup
- 1 x Emma & Toms Life Juice
- 1 x Still Water

COST @ \$39.00 per guest

MIN GUEST NUMBERS - 5 guests

(Can only be ordered by clients not taking a marquee)

GOURMET GRAZING MENU A

FEATURES

- Full cooking and service equipment
- Roving service staff
- Catering service tables clothed in linen
- Selected soft drinks

MENU

- Fresh seasonal fruit platters
- Selection of filled pita wraps
 - *Herb chicken schnitzel and house slaw*
 - *Lamb koftas with Moroccan cous cous and minted yoghurt*
 - *Handmade falafels with carrot salad, snowpea tendrils and hummus (V)*
- Cherry tomato, Persian feta and caramelised leek puff pastry tarts (V)
- Raspberry, white chocolate and coconut slice
- Cheese board with lavosh, dried fruit and shiraz paste

Beverages (2 per guest)

- Still water and Gatorade

COST @ \$45.00pp

MIN GUEST NUMBERS - 30 guests

Catering

GOURMET GRAZING MENU B

FEATURES

- Full cooking and service equipment
- Roving service staff
- Catering service tables clothed in linen
- Selected soft drinks

The Menu

To Start

- Fresh seasonal fruit platters & assorted sweet mini muffins selections

Ploughman Boards to share, overflowing with:

- Mt Zero Manzanilla olives
- Shaved prosciutto and grilled chorizo
- Smokey tomato rubbed chicken breast
- Rare roast beef with horseradish crème fraiche
- Farmhouse terrine
- Roasted butternut pumpkin and rosemary risotto bites (V)

Salad Platters

- Smoked ocean trout nicoise with kipfler potato and coriander oil (GF)
- Grilled chicken Caesar salad with crispy pancetta, herb croutons and fresh anchovies
- Moroccan Chickpea and pomegranate salad with torn herbs (V)

To Finish

- Cheese boards with lavosh, dried fruit and shiraz and thyme paste
- Raspberry, white chocolate and coconut slice

Beverages (2 per guest)

- Emma and Toms Life Juices, Still water and Gatorade

COST @ \$58.00pp

MIN GUEST NUMBERS - 40 guests

GOURMET GRAZING MENU C

FEATURES

- Full cooking and service equipment
- Roving service staff
- Catering service tables clothed in linen
- Selected soft drinks

The Menu

To Start

- Fresh seasonal fruit platters & assorted sweet mini muffins selections

Hot Grazing Items

- Free range egg and Otway bacon breakfast mini burritos
- Harissa basted lamb cutlets with minted yoghurt
- Artisan chipolatas in buttermilk baguettes with cornichon salsa and mustard relish
- Maple glazed chicken skewers
- Zucchini, corn, feta and preserved lemon fritters

Salad Platters

- Fancy coleslaw with Housemade mayo dressing
- Chat potato salad with caramelised onion, crispy bacon and Pommery mustard aioli

To Finish

- Cheese boards with lavosh, dried fruit and shiraz and thyme paste
- Raspberry, white chocolate and coconut slice

Beverages (2 per guest)

- Emma and Toms Life Juices, Still water and Gatorade

COST @ \$68.00pp

MIN GUEST NUMBERS - 40 guests

Beverage Options

FEATURES

- Beverages delivered to your site ice cold
- Ice and ice tubs supplied with all beverage orders
- Plastic recycled cups provided with all alcoholic beverages
- Left over beverages are the clients to keep
- Roving service staff

Non Alcoholic Beverages

- Espresso Coffee Vouchers - Redeemable at event coffee carts @ \$4.50 each
- Still Water @ \$3.50 per bottle
- Gatorade (assorted flavours) @ \$4.00 per bottle
- Emma and Toms Life Juice (assorted flavours) @ \$4.50 per bottle
- Selection of Schweppes soft drink cans (assorted flavours) @ \$3.00 per can

Beer

- James Boag's Premium Lager @ \$5.00 each
- Corona @ \$6.00 each
- Asahi @ \$6.00 each
- James Boag's Premium Light @ \$4.00 each

Sparkling

- Airlie Bank NV, Yarra Valley VIC @ \$25.00 each
- Willow Creek Brut, Mornington Peninsula @ \$35.00 each

White Wine

- 'The Haka' Sauvignon Blanc, Marlborough NZ @ \$25.00 each
- Rocky Gully Riesling, Frankland, WA @ \$28.00 each
- Punt Road 'Airlie Bank' Chardonnay, Yarra Valley VIC @ \$32.00 each

Red Wine

- Rocky Gully Cabernet Sauvignon, Frankland, WA @ \$25.00
- Scotchmans Hill Shiraz, Bellarine VIC @ \$28.00 each
- Punt Road 'Airlie Bank' Pinot Noir, Yarra Valley VIC @ \$32.00 each

Reservation Form

COMPANY DETAILS

Company Name	
Address	
Contact Name	
Phone	
Email	
Race Entry #	(Provided by SuperSprint)

MARQUEES - select one option

Single Standard Site	@ \$1450.00	\$
Single Site with Furniture upgrade	@ \$1590.00	\$
Double Standard Site	@ \$2800.00	\$
Double Site with Furniture upgrade	@ \$3080.00	\$
	SUBTOTAL	\$

CATERING

Harbour Hamper (min 5)	No. hampers	\$39.00 ea	=
Gourmet Grazing Menu A (min 30)	No. guests	\$48.00 pp	=
Gourmet Grazing Menu B (min 30)	No. guests	\$58.00 pp	=
Gourmet Grazing Menu C (min 40)	No. guests	\$68.00 pp	=
	SUBTOTAL	\$	

BEVERAGES

Espresso Coffee voucher	No. vouchers	\$4.50 ea	=
Gatorade	No. items	\$4.00 ea	=
Emma and Toms Life Juice	No. items	\$4.50 ea	=
Schweppes soft drink cans	No. items	\$3.00 ea	=
Still water	No. items	\$3.50 ea	=
James Boag's Premium Lager	No. items	\$5.00 ea	=
Corona	No. items	\$6.00 ea	=
Asahi	No. items	\$6.00 ea	=
James Boag's Premium Light	No. items	\$4.00 ea	=
Airlie Bank Sparkling	No. items	\$25.00 ea	=
Willow Creek Sparkling	No. items	\$35.00 ea	=
'The Haka' Sauvignon Blanc	No. items	\$25.00 ea	=
Rocky Gully Riesling	No. items	\$28.00 ea	=
Punt Road 'Airlie Bank' Chardonnay	No. items	\$32.00 ea	=
Rocky Gully Cab Sauvignon	No. items	\$25.00 ea	=
Scotchmans Hill Shiraz	No. items	\$28.00 ea	=
Punt Road 'Airlie Bank' Pinot Noir	No. items	\$32.00 ea	=
	SUBTOTAL	\$	
TOTAL ORDER		\$	

PAYMENT DETAILS

Please sign & complete booking with full payment and return to:

Fred and Ginger Catering Pty Ltd - ABN 42 138 036 914

Postal: 37 Lothian St, NORTH MELBOURNE VIC 3051 Ph: 03) 9329 7765 Fax: 03) 9329 2371

Email: info@fredandgingercatering.com.au

If payment information is not received with a booking form it will not be considered

Tax Invoices will be supplied upon receipt of booking form

Company Cheque: Please make all cheques payable to Fred and Ginger Catering Pty Ltd

EFT Payments: BSB: 123-612 Act #2094 3842

Credit Card: VISA, M/C or AMEX Accepted (3% Service fee applies)

Please debit my credit card for \$ _____ + Service Fee of \$ _____

Card Number _____ Exp ____ / ____

Cardholders Name: _____ Cardholders Signature: _____

Please sign and agree that you have read, understand and agree to the event Terms & Conditions

AUTHORISED SIGNATURE: _____ **NAME:** _____

Terms & Conditions

Fred and Ginger Catering Terms and Conditions

Definitions

- Fred and Ginger Catering = Fred and Ginger Catering Pty Ltd ABN 42 138 036 914
- Client = Individual or Company named on the booking form
- Event = Nissan Corporate Triathlon National Series - Sydney Leg 2012
- Event Date = Sunday 29th April 2012
- Facility = Marquee Site

1. Agreement

- a. A binding agreement between Fred and Ginger Catering and the Client is effective upon receipt of a signed booking form from the Client.
- b. Booking confirmation is subject to availability
- c. By signing and returning the booking form the Client agrees to adhere to all of the listed Conditions of Sale.

2. Payment

- a. All Clients booking a Fred and Ginger Catering hospitality package for the event will be required to pay in full upon booking. Payment can be in the form of a Company Cheque, Credit Card & EFT.
- b. Failure to pay in full for a marquee and/or catering package may result in cancellation of the Clients booking.
- c. A 3% Credit Service Fee will apply to any Client wishing to pay by MC, VISA or AMEX

3. Catering and Beverages

- a. All marquee catering details, inclusive of final guest numbers, must be pre-ordered no later than 5pm Friday 13th April 2012. No additional beverages or catering will be available on the day of the event.
- b. Should any guests have any specific dietary requirements we will be happy to accommodate them. All dietary requirements must be supplied by the Client to Fred and Ginger Catering no later than 5pm Friday 13th April 2012.

4. Cancellation and Refund of Payment

- a. If you wish to cancel your booking Fred and Ginger Catering will require written notification and the following will apply:
- b. If cancellation occurs within 30 days or more from the Event Date, any payments will be refunded in full.
- c. If cancellation occurs 14-29 days from the Event Date a 50% refund of payments received will be made.
- d. If cancellation occurs less than 14 days from the Event Date no refunds will be made under any circumstances.

5. Indemnity

- a. All Clients indemnify the Event organiser, Fred and Ginger Catering and their agents, affiliates, employees, associated with the Event against liability for or in respect of any claims, demands, actions, suits or proceedings, costs, expenses, loss, damage, personal injury or death of any person arising out of or in connection with the use of the facility by the Client or any act or omission of the Client, or any of their guests, invitees, employees, contractors or agents, except where such claims, demands, actions, suits or proceedings, costs, expenses, loss, damage, personal injury or death of any person is caused by the negligence, any act or omission of such Event organiser, Fred and Ginger Catering and their agents, affiliates, employees, associated with the Event. Notwithstanding any other clause in these Conditions of Sale and to the extent permitted by law, the parties agree that the maximum liability of the Client for all loss, costs, or damage of whatsoever kind arising in any way out of or in connection with the hiring or catering of the marquee is limited to the extent permitted by law to 5 times the fees payable in relation to the hiring and catering under these Conditions of Sale
- b. Nothing in these conditions of sale affects, nor is intended to affect, any rights a Client might have which are not able to be excluded under applicable Australian consumer protection laws. To the fullest extent permitted by law, any liability for breach of any such rights is limited to the supplying of the relevant goods or services again.

Terms & Conditions

6. Alterations to the Event

- a. If any part of the Event is cancelled, abandoned or postponed, in whole or in part, for any reason whatsoever that is beyond Fred and Ginger Caterings control, including, without limitation, due to adverse weather conditions, there is no right to refund or exchange and no obligation is assumed by Fred and Ginger Catering for the arrangement of a substitute event.
- b. Menus may be subject to alteration without notice. Fred and Ginger Catering reserve the right to vary, add, withdraw or substitute menus at any time.
- c. Under no circumstances will Fred & Ginger Catering be liable to the Client if Fred & Ginger Catering are unable to perform its obligations to the Client due to any event or cause of force majeure being any event or act beyond the control of Fred & Ginger Catering.

7. Use of Facility and Equipment

- a. Clients and corporate marquee facility guests are permitted to use their facility only on the event day for which the corporate marquee facility has been booked and paid for. Clients are responsible for entry of guests into their corporate marquee facility and their conduct in the facility. The Client may, at its own cost, use representatives of the officially appointed security company to control admission of guests to its marquee.
- b. Fred and Ginger Catering reserve the right to remove guests from a corporate marquee facility where they are behaving in an inappropriate fashion in its discretion.
- c. The Client must obtain written approval by Fred and Ginger Catering to conduct any alterations or additions to the corporate marquee facility. All such approved alterations and additions, being outside of the standard package purchased, will be at the cost of the Client.
- d. The Client may, at their own cost, decorate their marquees internally. The Client will have full responsibility for the security, delivery, assembly and set up of all decorations and associated materials. The Client must obtain approval from Fred and Ginger Catering for any works that will be suspended from, affixed to or that will impact upon or apply any significant pressure of goods supplied by or on behalf of the Client in the corporate facilities.
- e. Fred and Ginger Catering and its approved contractors accept no responsibility for security of goods supplied by the Client in corporate facilities.
- f. No amplified sound will be allowed in the marquee facility
- g. No market umbrellas can be ordered for out the front of the marquees
- h. Each marquee is only permitted to display one company sign, maximum dimensions 600mm x 1200mm. It must be displayed on the inside of the marquee on the back or side wall
- i. No access to power is available in the marquee facility
- j. The client must take any reasonable action to prevent the loss, damage or unsafe use of the Equipment and will be charged for any damage caused to the equipment

8. Responsible Service of Alcohol Disorderly Conduct

- a. We have a Responsible Service of Alcohol Policy. It is illegal to serve alcoholic beverages to any person who is intoxicated and as such we reserve the right to refuse service to such person and or request the departure from the premises. It is illegal also to serve beverage to any person less than eighteen years of age and we reserve the right to request suitable identification to this end.
- b. We will not permit or suffer any riotous, disorderly, offensive or improper conduct. Offenders will be asked to leave the event and may be escorted off the premises by a member of security personnel.
- c. Our license extends only to Marquees that we are providing pre-purchased catering packages to. Any clients purchasing catering packages that require alcoholic beverages will need to order them through Fred and Ginger Catering, a Fred and Ginger Catering staff member holding a current RSA (Responsible Service of Alcohol) certificate must be present in your marquee to serve any alcoholic drinks.
- d. No BYO Alcohol is permitted at the event

9. On-selling

- a. The Client must not sell or on-sell any part of their corporate marquee facility