



## FRESH & LOCAL CATERING

**Delivered to your office, boardroom or desired space at Lot Fourteen**

At Table on the Terrace, we believe that great food brings people together. That's why we create our catering services using only the freshest, locally sourced ingredients.

Whether you're hosting a small meeting or a networking event, we offer a diverse selection of delicious options to suit any occasion. From vibrant grazing platters and canapés to handcrafted sandwiches served with tea, coffee and juice, our catering is designed to satisfy.

**Explore our menu, and let's start planning your event today!**

### PACKAGES

#### **The Brekky**

**35 p/p**

Start the day strong!  
Cheese, Bacon & Scrambled Egg Wrap  
Seasonal Fruit Platter  
Tea, Coffee & Juice  
Maximum 35 people

#### **The Full Dayer**

**75 p/p**

Fuel the team for the whole day.  
Variety of Sandwiches (approx. 1.5 items p/p)  
Assortment of Sweet Pastry (approx. 2 items p/p)  
Yoghurt & Fruit Pots (1 item p/p)  
Cheese Platter  
Tea, Coffee & Juice

#### **The Nibble**

**25 p/p**

The perfect option for a short meeting.  
Assortment of Sweet Pastry (2 items p/p)  
Tea, Coffee & Juice

#### **The Networker**

**100 p/p**

From morning to late afternoon, we have everything covered plus, you can add beer or wine to end the day in style.  
Variety of Sandwiches (approx. 1.5 items p/p)  
Yoghurt & Fruit Pots (1 item p/p)  
Assortment of Sweet Pastry (approx. 2 items p/p)  
Meat + Cheese Board  
Dips Platter  
Tea, Coffee & Juice  
Alcoholic Beverages (charged on consumption)

#### **The Half Dayer**

**50 p/p**

Fuel the team over morning tea & lunch.  
Variety of Sandwiches (approx. 1.5 items p/p)  
Assortment of Sweet Pastry (approx. 2 items p/p)  
Yoghurt & Fruit Pots (1 item p/p)  
Tea, Coffee & Juice



# PLATTERS

|   |     |  |     |
|---|-----|--|-----|
| <b>Assorted Sandwiches (VO)</b><br>Serves up to 10 people<br>Assortment of Meat & Vegetarian Sandwiches or Wraps using seasonal local produce. VO | 75  | <b>Savoury Pastries</b><br>Serves up to 10 people<br>Assortment of locally produces Pastries   | 100 |
| <b>Seasonal Fruit (VG)</b><br>Serves up to 10 people<br>Assortment of seasonal Fruit  | 80  | <b>Meat &amp; Cheese Board</b><br>Serves up to 10 people<br>Locally sourced Cold Cuts & Cheeses, paired with Lavosh Crackers, Breads, Dried Fruit & Nuts | 150 |
| <b>Sweet Pastries (V)</b><br>Serves up to 10 people<br>Assortment of locally produces Sweet Treats  | 100 | <b>Dips Platter (V)</b><br>Serves up to 10 people<br>Three house made Dips with Flat Bread & Crudites  | 60  |

# CANAPÉS

Four selections per person \$55 or Six selections per person \$65

## HOT SELECTION

|   |  |
|---|--|
| <b>Honey Soy Chicken Skewers</b><br>GF DF NF (1 per person)   | <b>Veg Spring Rolls</b><br>Sweet chilli, V NF (3 per person)                       |
| <b>Trio of Cheese Arancini</b><br>Parmesan, Provolone, Mozzarella & Garlic Aioli. V NF (1.5 per person) | <b>Patatas Bravas</b><br>with Spanish Salsa<br>VG GF (1 mini boat per person)      |
| <b>Mini Cheeseburgers</b><br>Angus Beef, Cheese, Tomato Sauce, Mustard, Pickle<br>GFO NF (1 per person) | <b>Tempura Prawns</b><br>with Honey Lime Chilli drizzle<br>GF (1 per person)       |
| <b>BBQ Pulled Pork &amp; Slaw Sliders</b><br>GFO NF (1 per person)                                      | <b>Salt and Pepper Tofu</b><br>with Sweet and Sour Sauce<br>VG GF (2 per person)   |
| <b>Italian Meatballs</b><br>in tomato sugo GF NF (2 per person)   | <b>Cauliflower Bites</b><br>with BBQ Soy Sauce<br>VG GF (1.5 per person)           |
| <b>Chicken &amp; Mushroom Dumplings</b><br>(3 per person)   | <b>Spicy Southern Style Corn Bread</b> with Parmesan Cheese<br>V NF (1 per person) |
| <b>Veg Dumplings</b><br>V (3 per person)  |  |

## COLD SELECTION

|   |
|---|
| <b>Tomato Bruschetta</b><br>GFO VG (2 per person)   |
| <b>Smoked Salmon</b><br>Cream Fraiche Crouton<br>GFO (2 per person)   |
| <b>Natural Oysters</b><br>with Ponzu, Chilli & Chives<br>GF DF NF (1 per person)                            |
| <b>Tuna Sushi Roll</b><br>Cucumber & Pickled Ginger with Wasabi Aioli & Tamari<br>GF DF NF (1.5 per person) |
| <b>Prosciutto Wrapped Asparagus</b><br>GF DF (1.5 per person)   |
| <b>Goat Curd</b><br>with Olive Tapenade Roast Pepper & Crostini Basil GFO V                                 |
| <b>Bocconcini Skewers</b><br>with Cherry Tomato & Olives<br>Balsamic Glazed GF V VGO                        |

V=Vegetarian, VG=Vegan, GF=Gluten Free, NF=Nut Free, DF=Dairy Free, GFO=Gluten Free Option, VO=Vegetarian Option, VGO=Vegan Option



# CATERING TERMS & CONDITIONS

## 1. Deposit & Payment

- A 30% deposit is required to confirm all catering orders. This is based on standard industry practices in Adelaide, South Australia.
- Tentative orders will be held for 7 days without a deposit. If the deposit has not been paid and we are unable to contact you, the order will be cancelled.
- Deposits will be forfeited if cancelled within 24 hours prior to the event.
- Full amounts will be sent by invoice and can be paid up to 1 day before the event.
- Payment can be made online or in-store. Merchant fees may apply for card payments.

## 2. Delivery

- A delivery charge will apply for orders outside 1km from the café.
- Clients must ensure that someone is available to receive the order at the agreed-upon delivery time.
- Delivery includes drop-off only unless setup has been pre-arranged for an additional fee.

## 3. Final Numbers & Menu Adjustments

- Final guest numbers and menu selections must be confirmed at least 3 business days before the event.
- Menu items may change due to seasonal availability. Any substitutions will be of equal or greater quality.

## 4. Lead Time

- Orders must be placed at least 5 business days in advance.
- Orders received with less notice may be fulfilled at an additional fee, depending on availability.
- **Feel free to contact us if you are in a pickle and need urgent catering!**

## 5. Cancellation & Refund Policy

- Orders cancelled more than 48 hours before the event will receive a full refund of the deposit.
- Orders cancelled within 24-48 hours will receive a 50% refund of the deposit.
- Orders cancelled within 24 hours will result in forfeiture of the full deposit, and any additional costs incurred will be invoiced.

## 6. Dietary Requirements & Allergens

- While we accommodate dietary requirements (e.g., vegetarian, gluten-free), we cannot guarantee an allergen-free environment due to shared kitchen facilities.
- It is the responsibility of the client to inform guests of any potential allergens.

## 7. Equipment & Return Policy

- Any platters, serving trays, or catering equipment provided must be returned within 2 business days, or additional charges may apply.
- Clients are responsible for any damage or loss of hired catering equipment.

## 8. Food Safety & Handling

- Once delivered, food is the responsibility of the client. We recommend that all food be consumed within 2 hours to ensure food safety.
- We are not liable for any food-related issues after delivery or once food has been left out beyond recommended timeframes.



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