

TOMMY COLLINS CORPORATE SOIREE

TOMMY COLLINS



At Tommy Collins, we curate corporate packages to meet a diverse range of client briefs and requirements. Over the years, we have catered a variety of corporate events, including conferences, prestigious brand launches, gala dinners, award nights, cocktail parties, end of year celebrations, boardroom lunches and breakfasts, and intimate high end dinners.

Whatever your corporate occasion, the Tommy Collins team will impress you with our impeccable delivery and exceptional service.

We are known for providing a unique experience, and will work with you to ensure your corporate function is one to remember. From small boardroom meetings, to large celebrations, and everything in between, we will tailor our offering to suit your specific needs.

We work with a range of suppliers who we can engage should you need assistance in other areas of your events. Our contacts include florists and stylists, furniture and marquee hire, production and AV, entertainment and venue managers. We are your 'go to' for recommendations as we only work with the best in the business!



COCKTAIL FUNCTIONS

PRE-DINNER COCKTAIL PACKAGE - \$19.60 PER PERSON EX GST

2 Cold Canapés
1 Hot Canapé
Package is based on an event duration of 1 - 1.5 hours / Can only be purchased in conjunction with a Dining Package.

STANDARD COCKTAIL PACKAGE - \$36.95 PER PERSON EX GST

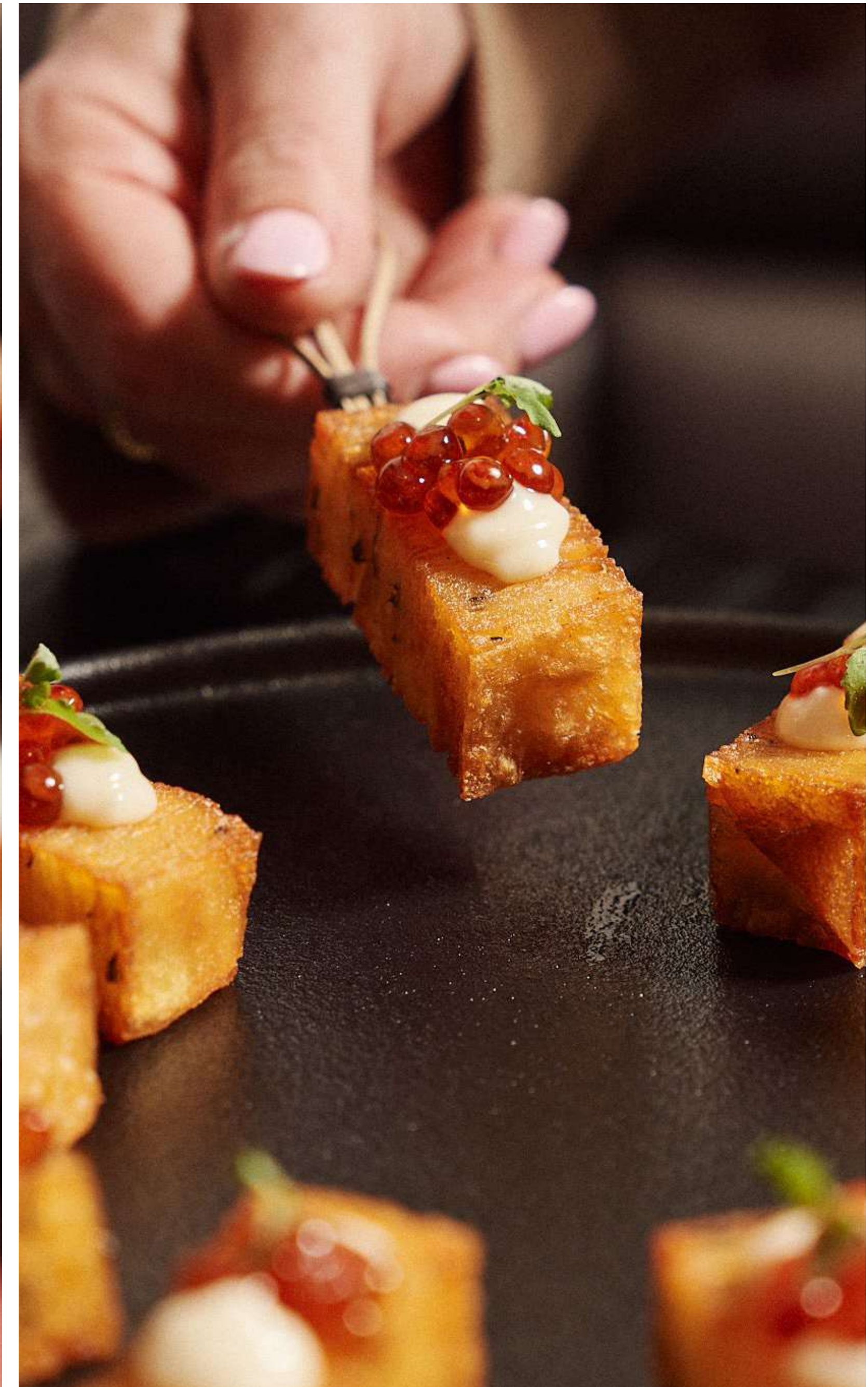
2 Cold Canapés
3 Hot Canapés
Package is based on an event duration of 2 - 3 hours / Events running for a longer period may require additional canapés.

PREMIUM COCKTAIL PACKAGE - \$52.50 PER PERSON EX GST

3 Cold Canapés
3 Hot Canapés
1 Substantial Item
1 Sweet Canapés
Package is based on an event duration of 2 - 3 hours / Events running for a longer period may require additional canapés.

DELUXE COCKTAIL PACKAGE - \$73.90 PER PERSON EX GST

3 Cold Canapés
3 Hot Canapés
2 Substantial Items
1 Small Bowl
2 Sweet Canapés
Package is based on an event duration of 3 - 5 hours / Events running for a longer period may require additional canapés.



SAMPLE COCKTAIL MENU

COLD CANAPÉS

Compressed watermelon, macadamia persian feta, saffron shallots [vg, tn]

Baby corn, avocado tostada, tomatillo & jalapeno salsa [vg]

Edamame tart, wasabi mascarpone, chive gel [v, m]

Kombu-cured ocean trout, crispy corn, nori mayo, preserved mango, pickled chilli [e, f]

Raw yellowfin tuna nigiri, miso mayo, fukikake, shiso [w, e, m, soy, se, f]

Cured kingfish, black tapioca cracker, bonito crème fraiche, fermented radish [f, m]

TC's smoked chicken sandwich, currents, celery, chives, chicken skin [e, su]

Sesame beef tataki, wakame salad, crisp noodle [w, soy, se]

HOT CANAPÉS

BBQ corn croquette, queso fresco, smoked salt [v, e, m]

Chilli prawn, cumin potato, carrot & caraway jam, parsley mayo [m, cr, su]

Fish 'n' chip, malt vinegar mayo, smoked salmon caviar, leek ash [f, e, su]

Pork belly, gochujang sweet & sour, crispy onion [w, se]

Steak & chip, grass fed fillet, potato, tarragon aioli [e]

Additional canapés can be added for \$7.60 per item ex gst

SUBSTANTIAL ITEMS

Beetroot, horseradish & dill hummus, pomegranate bruschetta [vg, w, se]

Prawn roll, lemon myrtle mayo, soft herb mix [w, m, e, cr]

TC's Fuku chicken sandwich, buttermilk ranch, spicy pickles [w, m, se]

Crispy pork roll, pickled carrot, soy kewpie, pickled chili & cucumber [w, e, m, soy]

Cheese burger, sauce royale, sesame milk bun [w, m, se]

Additional substantial items can be added for \$9.80 per item ex gst

ALLERGEN MATRIX

v = vegetarian | vg = vegan | w = contains wheat | e = contains eggs | m = contains milk products | soy = contains soy | se = contains sesame | p = contains peanuts | tn = contains tree nuts | f = contains fish | cr = contains crustacean | mo = contains molluscs | lu = contains lupin | su = contains sulphite



SAMPLE COCKTAIL MENU

SMALL BOWL ITEMS

Fried cauliflower, tamarind dressing, vadouvan spiced veganaise [vg]
Roasted heritage beetroot salad, goat curd, pickled fennel, ash salt, spiced vinaigrette [v, m, tn]
Tortellini - ricotta & rainbow chard, saffron & lemon butter sauce, salted ricotta [v, w, e, m]
Grilled chicken breast, spicy russian dressing, baby leek, pickles & herbs [e]
Organic beef fillet, truffled parsnip, purple sprouting broccoli, preserved tomato jus, petite herb salad [m]

Additional small items can be added for \$13.00 per item ex gs

SWEET CANAPÉS

Chocolate ganache tart, gold leaf [v, w, m]
Quince macaron, lime cheesecake [v, e, m, tn]
'After dinner mint' mint chocolate cremeux, whoopie cookie [v, w, e, m]
Pavlova, vanilla crème diplomat, mandarin jelly [v, e, m]
Lemon meringue tart [v, w, e, m]

Additional dessert canapés can be added for \$6.50 per item ex gst

OPTIONAL UPGRADE: CHEESE STATION - \$20 PER PERSON EX GST

A selection of regional cheeses, quince paste, dried and seasonal fruit
GF crackers
Baguette [w]

OPTIONAL UPGRADE: ANTIPASTO STATION - \$20 PER PERSON EX GST T

Charcuterie - Salumi, prosciutto & bresaola
Marinated vegetables [vg]
Aged cheddar & quince [m]
Crudites [vg]
Beetroot hummus [vg, se, lu]
Sunflower seed romesco [vg, se, lu]
House pickles, olives, cornichons
Sumac crisps & baguette [w]

ALLERGEN MATRIX

v = vegetarian | vg = vegan | w = contains wheat | e = contains eggs | m = contains milk products | soy = contains soy | se = contains sesame | p = contains peanuts | tn = contains tree nuts | f = contains fish | cr = contains crustacean | mo = contains molluscs | lu = contains lupin | su = contains sulphite



SEATED STYLE DINING
AVAILABLE FOR LUNCH OR DINNER

2 COURSE PLATED DINING: \$73.90 PER PERSON EX GST
ENTRÉE & MAIN OR MAIN & DESSERT

3 COURSE PLATED DINING: \$93 PER PERSON EX GST
ENTRÉE, MAIN & DESSERT

Please note that individual serves must be a single drop for events with less than 20 guests
(1 dish selected per course)
When catering for more than 20 guests, we can offer an alternate drop service (2 dishes
selected per course)



SAMPLE SEATED MENU

INDIVIDUAL ENTREE - SELECT ONE FOR A SINGLE DROP AND TWO FOR ALTERNATE

—
Yellow squash & zucchini carpaccio, macadamia cheese, samphire, sauce vierge [vg, tn]
Preserved tomato salad, goat yogurt, pickled green tomato, dried olive, beetroot dressing [v, m]
Roasted capsicum & ricotta ravioli, salted ricotta, kale, lemon & basil sauce [v, w, e, m]
Kombu cured kingfish, orange, salted coconut, green nahm jim, watermelon radish, rice cracker [f, se]
Marinated yellowfin tuna, crushed edamame, snow pea, radish, miso & sesame mayo [e, f, se]
Ocean trout gravalax, grilled artichoke, pea, smoked trout roe, lemon & basil vinegarette [f]
Tea smoked duck breast, grilled stone fruit, pickled cucumber, shiso, black garlic vinaigrette
Beef crudo, yuzu & wasabi dressing, pickled daikon, nasturtium, crispy potato [w, soy]

INDIVIDUAL MAIN - SELECT ONE FOR A SINGLE DROP AND TWO FOR ALTERNATE

—
Confit fennel, saffron, carrot & ginger purée, pickled chilli, miso brittle, micro fennel [vg, soy]
Wild blue eye, whipped feta, candy beetroot, summer herbs, caper, currant & sumac [f, m]
Humpty doo barramundi, sweet potato, bok choy, white miso & nori butter emulsion [m]
Pan-fried hapuka, broad bean, grilled palm heart, citrus beurre blanc, salmon caviar [f, m]
Tasmanian salmon, charred zucchini, shaved kohlrabi & radish slaw, tarragon & lemon dressing [f, m]
Grilled hazeldene free-range chicken, potato latkes, marinated peppers, kale chimichurri & jus
Confit hazeldene free-range chicken, grilled asparagus, tomato raisins, herbed ricotta, sorrel sauce [m]
Organic beef fillet, charred broccolini, grilled corn, preserved lemon & rose harissa, jus
Grass fed beef fillet, potato fondant, pickled mushrooms, edamame, white soy & chive butter [m, soy]

ALLERGEN MATRIX

v = vegetarian | vg = vegan | w = contains wheat | e = contains eggs | m = contains milk products | soy = contains soy | se = contains sesame | p = contains peanuts | tn = contains tree nuts | f = contains fish | cr = contains crustacean | mo = contains molluscs | lu = contains lupin | su = contains sulphite



SAMPLE SEATED MENU

SHARED SIDES | SALADS

- Seasonal leaf salad, lemon dressing, soft herbs [vg]
- Shaved cabbage, mint, pea, chili & parmesan [v, m]
- Roasted baby potatoes & Cafe de Paris butter [v, m]
- Potato salad, vadouvan spiced mayo, celery & pickled currants [vg]

INDIVIDUAL DESSERT - SELECT ONE FOR A SINGLE DROP AND TWO FOR ALTERNATE

- A selection of Australian cheeses, seasonal fruit, condiments [m]
- Seasonal fruit [vg]
- Valrhona chocolate tart, quince, chantilly [v, w, m]
- Lemon myrtle panna cotta, rhubarb, lychee, coconut jelly [v, m]
- Flourless chocolate gateaux, wattle seed, mandarin coulis, cardamom coconut cream [v, tn]
- Citrus cheesecake, candied cocoa nibs, hibiscus gel, toasted kataifi [w, e, m]

ALLERGEN MATRIX

v = vegetarian | vg = vegan | w = contains wheat | e = contains eggs | m = contains milk products | soy = contains soy | se = contains sesame | p = contains peanuts | tn = contains tree nuts | f = contains fish | cr = contains crustacean | mo = contains molluscs | lu = contains lupin | su = contains sulphite



SHARED OR BUFFET STYLE DINING
OPTION

1 COURSE - \$50.00 PER PERSON EX GST - 2 SHARED MAINS | 1 SHARED
SIDE DISH | SOURDOUGH & BUTTER

2 COURSES- \$65.50 PER PERSON EX GST - 2 SHARED MAINS | 2
SHARED SIDE DISHES | SOURDOUGH & BUTTER | 2 X DESSERT BITES



SAMPLE BUFFET MENU

MAINS

Vadouvan roasted pumpkin, marinated leeks, black beluga lentils, tamarind & mustard sauce [vg]

Humpty doo barramundi, sweet potato, bok choy, white miso & nori butter emulsion [m]

Tasmanian salmon, charred zucchini, shaved kohlrabi & radish slaw, tarragon & lemon dressing [f, m]

Grilled hazeldene free-range chicken, potato latkes, marinated peppers, kale chimichurri & jus

Organic beef fillet, charred broccolini, grilled corn, preserved lemon & rose harissa, jus

Lamb shoulder, confit garlic parsley coulis, tomato raisins, salt & vinegar bush

SIDES | SALADS

Seasonal leaf salad, lemon dressing, soft herbs [vg]

Shaved cabbage, mint, pea, chili & parmesan [v, m]

Roasted baby potatoes & Cafe de Paris butter [v, m]

Potato salad, vadouvan spiced mayo, celery & pickled currants [vg]

SMALL DESSERT BITES

Chocolate ganache tart, gold leaf [v, w, m]

Quince macaron, lime cheesecake [v, e, m, tn]

'After dinner mint' mint chocolate cremeux, whoopie cookie [v, w, e, m]

Pavlova, vanilla creme diplomat, mandarin jelly [v, e, m]

Lemon meringue tart [v, w, e, m]

ALLERGEN MATRIX

v = vegetarian | vg = vegan | w = contains wheat | e = contains eggs | m = contains milk products | soy = contains soy | se = contains sesame | p = contains peanuts | tn = contains tree nuts | f = contains fish | cr = contains crustacean | mo = contains molluscs | lu = contains lupin | su = contains sulphite





OUR CREW







EVENT STAFF

SUPERVISOR

Weekday - \$75.00per hour
Saturday - \$82.75 per hour
Sunday - \$95.00 per hour

COCKTAIL BARTENDERS & BARISTAS & F&B SERVICE STAFF

Weekday - \$63.95 per hour
Saturday - \$69.45 per hour
Sunday - \$77.50 per hour

CHEFS

Weekday - \$75.00 per hour
Saturday - \$82.75 per hour
Sunday - \$95.00 per hour

PLEASE NOTE

All pricing is exclusive of gst and is subject to change. Pricing is based on current costs and may increase moving forward. Custom menus and special dietary requirements may incur additional charges.

Additional costs:

Travel fees apply for destination catering
Catering management & delivery is charged based on event details, location, number of guests and specific requirements.

Crockery, cutlery, glassware, linen and cooking / kitchen equipment will be externally hired when not provided by the client or venue - costs will be determined by selected supplier and event requirements



GET IN TOUCH!
LET'S ARRANGE A TIME TO CHAT ABOUT
YOUR EVENT.... 😊

hello@tommycollins.com.au
03 9117 7000
@tommycollinscatering
tommycollins.com.au

