



# BEDFORD HOSPITALITY

## EXTERNAL CATERING MENU

### **Exceptional corporate and event catering**

Bedford Hospitality is an outstanding catering company drawing on more than xx years experience in corporate and private event catering. Our food is freshly prepared each day by professional chefs and presented to the highest standards.

Bedford Hospitality is located in the Adelaide foothills, providing easy access to all areas within and around Adelaide via our fleet of refrigerated vehicles.

We provide delicious food for all occasions from working lunches to wedding receptions, buffets to formal dining.

You can specify the level of service best suited to your event. Whether it's simply delivery of your selected menu items or for special events, a team of serving staff and one of our event managers will inspire and guide you through every step of the arrangements.

Bedford Hospitality is part of the Bedford Group – providing training and employment opportunities for South Australians with a disability and disadvantage.

[catering@bedfordgroup.com.au](mailto:catering@bedfordgroup.com.au)

Balyana Conference Centre  
46 Strathcona Avenue, Clapham SA 5062  
Ph: 08 8277 1513



## TERMS AND CONDITIONS

### **Menu selection and Service requirements**

Once a booking is made we require confirmation within 10 working days.

All service, equipment and menu choices are to be confirmed within 10 working days prior to your event.

Final numbers plus any special dietary requirements will be required to be confirmed 5 working days prior to the event.

### **Cancellation of a booking**

Your booking may be cancelled up to 10 working days prior to an event without incurring any penalties.

Should the booking be cancelled less than 10 working days prior to the event, 25% of the catering cost will be charged.

Should the booking be cancelled less than 5 working days prior to the event, 50% of the catering cost will be charged.

### **Payment options**

For events held without prior written approved credit with the Bedford Group, you will be required to pay a deposit equivalent to the room hire within 30 working days of placing the booking.

An invoice will then be issued on the day, requiring immediate payment of the balance in the form of cash, cheque or credit card.

Clients that hold approved accounts with the Bedford group will be issued with an invoice on the day of the event and payment is required within 30 days.

Clients that hold approved accounts with the Bedford group who have outstanding invoices will have 10 working days before the event to settle the account otherwise Bedford reserves the right to cancel the booking.



## MORNING / AFTERNOON TEA OPTIONS

### **Cake of the day**

a variety from the list below equating to 1.5 items allocated to each person.

Carrot & walnut cake, banana cake, apple cake, chocolate cake

### **Muffin of the day**

select 1 choice from the list below - 1.5 items allocated to each person.

Triple chocolate muffin, spicy apple muffin, blueberry muffin or Mediterranean

### **Scones**

1 .5 items allocated to each person.

Sultana scones and plain scones served with apricot, raspberry jam, butter & cream

### **Mini Croissants**

2 items allocated to each person.

Ham, cheese & tomato, Tomato, cheese & basil pesto

**Price \$3.50 per person**

### **Petite tartlet & Mini cakes**

a variety equating to 2 items allocated to each person.

Banana caramel, lemon curd, strawberry cream, chocolate mint  
Mud cake, lamington, jelly cake, fairy

**Price \$2.50 per person**

### **Biscuits**

Walnut, ANZAC, chocolate chip, cherry star, peppermint, apricot & coconut

**Price \$13.00 per kilo**

### **100% natural unsweetened Orange juice**

**Price \$6.00 per 2 litres**



## LUNCH OPTIONS

### Menu 1

#### *Assortment of gourmet sandwiches & baguettes*

a variety from the list below equating to 1 mini baguette and 2 sandwich points allocated to each person.

\*\*vegetarian options included

Double smoked ham, roast turkey, savoury egg, smoked salmon, matured cheese, cream cheese, fresh tomato, lettuce, cucumber, red onion, alfalfa, char grilled vegetables, pesto, rocket, mayonnaise, relish, cranberry sauce

#### *Cake of the day OR Seasonal fruit platter*

a variety from the list below equating to 1.5 item allocated to each person.

Carrot cake, banana cake, chocolate cake, apple cake

Rockmelon, honeydew, pineapple, kiwi fruit, orange segments, strawberries

**Price \$8.50 per person**

### Menu 2

#### *Assortment of gourmet sandwiches & baguettes*

a variety from the list below equating to 1 mini baguette and 2 sandwich points allocated to each person.

\*\*vegetarian options included

Double smoked ham, roast turkey, savoury egg, smoked salmon, matured cheese, cream cheese, fresh tomato, lettuce, cucumber, red onion, alfalfa, char grilled vegetables, pesto, rocket, mayonnaise, relish, cranberry sauce

#### *Seasonal fruit platter*

Rockmelon, honeydew, pineapple, kiwi fruit, orange segments, strawberries

#### *Mini quiche platter*

a variety from the list below equating to 2 item allocated to each person.

Ham, cheese & tomato, chicken, cheese & asparagus, capsicum, leek, cheese & spinach,

**Price \$12.50 per person**



## LUNCH OPTIONS

### Menu 3

#### *Quiche or Lasagne*

\*\*vegetarian options included

a variety from the list below equating to 1 serve allocated to each person.

Quiche - Ham, cheese & tomato, chicken, cheese & asparagus, capsicum, leek, cheese & spinach

Lasagne – beef, vegetarian

#### *Served with ...*

Garden Salad – lettuce, tomato, cucumber, carrot, capsicum & balsamic vinaigrette

Wedges or garlic bread

#### *Cake of the day OR Seasonal fruit platter*

a variety from the list below equating to 1.5 item allocated to each person.

Carrot cake, banana cake, chocolate cake, apple cake

Rockmelon, honeydew, pineapple, kiwi fruit, orange segments, strawberries

**Price \$13.50 per person**

### Menu 4

#### *Cold meat & Salads*

Cold meat - turkey, double smoked ham, salami, matured cheese slices and boiled eggs cut in half

#### *Served with...*

Garden salad – lettuce, tomato, cucumber, carrot, capsicum

Balsamic vinaigrette

Basil pesto pasta salad – pasta, red onion, basil pesto

Olives & marinated char grilled vegetables

#### *Cake of the day*

a variety from the list below equating to 1.5 item allocated to each person.

Carrot cake, banana cake, chocolate cake, apple cake

Rockmelon, honeydew, pineapple, kiwi fruit, orange segments, strawberries

**Price \$13.50 per person**



## DINNER OPTIONS

### **Hot Dinner 1**

*Lasagne beef or vegetarian*

*Served with ...*

Garden Salad – lettuce, tomato, cucumber, carrot, capsicum & balsamic vinaigrette

Wedges or garlic bread

### **Hot Dinner 2**

*Thai green chicken curry (mild) or Beef rendang or Butter chicken*

*Served with ...*

Steamed rice

Seasonal stir fried vegetables

Crispy pappadums

### **Hot Dinner 3**

*Parmesan chicken tenderloins or Chicken galantine - spinach & camembert*

*Served with ...*

Crispy baked potato

Baby green beans

Honey carrots

### **Hot Dinner 4**

*Roast beef or Roast chicken or Roast Lamb*

*Served with ...*

Crispy baked potato

Roast vegetable medley

Broccoli au gratin

Gravy

### *Dessert choices*

Choice of one dessert with each menu

Fruit platter, Lemon meringue pie, Apple/Apricot pie or crumble, Banana caramel slice

**Price \$13.50 per person**



## PLATTER OPTIONS

### **Asian Platter**

a variety from the list below equating to 3 pieces allocated to each person.

Spring rolls, samosa, dim sims served with soy & sweet chilli dipping sauce

**Small platter \$32.00 (serves 10 people)**

**Large platter \$49.50 (serves 25 people)**

### **Gourmet sandwich fingers**

a variety from the list below equating to 2 fingers allocated to each person.

Double smoked ham, roast turkey, savoury egg, smoked salmon, matured cheese, cream cheese, fresh tomato, lettuce, cucumber, red onion, alfalfa, char grilled vegetables, pesto, rocket, mayonnaise, relish, cranberry sauce

**Small platter \$32.00 (serves 10 people)**

**Large platter \$49.50 (serves 25 people)**

### **Mini cake platter**

a variety from the list below equating to 1.5 pieces allocated to each person.

Jelly & cream cakes, chocolate cake, banana caramel tartlets, lemon curd tartlets  
Mini chocolate lamingtons, strawberry tartlet

**Small platter \$25.00 (serves 10 people)**

**Large platter \$45.50 (serves 25 people)**

### **Bruschetta**

a variety from the list below equating to 2 pieces allocated to each person.

Olive tapenade & pepperoni  
Tomato & boccincini  
Tomato & basil pesto

**Small platter \$32.00 (serves 10 people)**

**Large platter \$49.50 (serves 25 people)**



## PLATTER OPTIONS

### **Seasonal fruit platter**

Rockmelon, honeydew, pineapple, kiwi fruit, orange segments, strawberries

**Small platter \$20.50 (serves 10 people)**

**Large platter \$41.50 (serves 25 people)**

### **Gourmet platter**

\*\*vegetarian options included

Smoke salmon tartlets, crumbed camembert, crumbed mushrooms, tapenade pepperoni bruschetta, chicken & leek vol au vents

**Small platter \$34.50 (serves 10 people)**

**Large platter \$59.50 (serves 25 people)**

### **Greek platter**

\*\*vegetarian

Feta cheese, cherry tomatoes, cucumber, julienne carrot, celery boats, kalamata olives, sun dried tomato dip, cheese & chive dip, crispy lavish bread and bread sticks

**Small platter \$20.50 (serves 10 people)**

**Large platter \$41.50 (serves 25 people)**

### **Cheese platter**

Tasmanian brie, creamy blue vein, wineglass cheddar, apple smoked, brandy fruit, olives, char grill vegetable medley served with crispy lavish bread, water cracker biscuits

**Small platter \$32.50 (serves 10 people)**

**Large platter \$59.50 (serves 25 people)**



## PLATTER OPTIONS

### **Antipasto platter**

Satay meatballs or chicken drumettes, assortment of cured meats – salami, kabana etc, marinated feta cheese, cherry tomatoes, cucumber; char grilled vegetable medley & relish served with crispy lavish bread

**Small platter \$32.50 (serves 10 people)**

**Large platter \$59.50 (serves 25 people)**

### **Satay platter**

A variety from the list below equating to 2 pieces allocated to each person.

\*\*vegetarian option included

Chicken satay or sweet soy beef skewers and char grilled vegetable skewers \*\*

**Small platter \$34.50 (serves 10 people)**

**Large platter \$62.50 (serves 25 people)**

### **Dip platter**

Sun dried tomato dip, basil, cashew and parmesan dip, cheese & chive dip served with crispy lavish bread, fresh vegetable sticks and water crackers

**Small platter \$25.00 (serves 10 people)**

**Large platter \$45.50 (serves 25 people)**

### **Hot pastry platter**

A variety from the list below equating to 2 pieces allocated to each person.

\*\*vegetarian options included

Mini beef pies, sausage rolls, mini double smoked ham, cheese and tomato quiche, petite spinach and ricotta filo's \*\* served with char grilled vegetable tomato sauce

**Small platter \$32.50 (serves 10 people)**

**Large platter \$59.50 (serves 25 people)**



## PLATTER OPTIONS

### **Tempura prawn platter**

A variety from the list below equating to 2 pieces allocated to each person.

Lightly battered prawns tails on served with thyme and caper sauce

**Small platter \$36.00 (serves 10 people)**

**Large platter \$62.50 (serves 25 people)**

### **Cold selection platter**

A variety from the list below equating to 2 pieces allocated to each person.

\*\*vegetarian options included

Chicken cold rolls, mushroom, camembert & cherry tomato skewers, salmon, cucumber & cream cheese and chive, zucchini slice, cucumber boats

**Small platter \$36.00 (serves 10 people)**

**Large platter \$62.50 (serves 25 people)**



## COCKTAIL MENU'S

### **Menu 1**

Choose 2 selections from the platter options

**Price \$7.50 per person**

### **Menu 2**

Choose 3 selections from the platter options

**Price \$9.50 per person**

### **Menu 3**

Choose 4 selections from the platter options

**Price \$11.50 per person**

### **Menu 4**

Choose 5 selections from the platter options

**Price \$13.50 per person**

### **Menu 5**

Choose 6 selections from the platter options

**Price \$15.50 per person**