



James Lawrie

Private Personal Chef
Special Occasion & Event Specialist

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Breakfast Event Menu

First things first...sit down

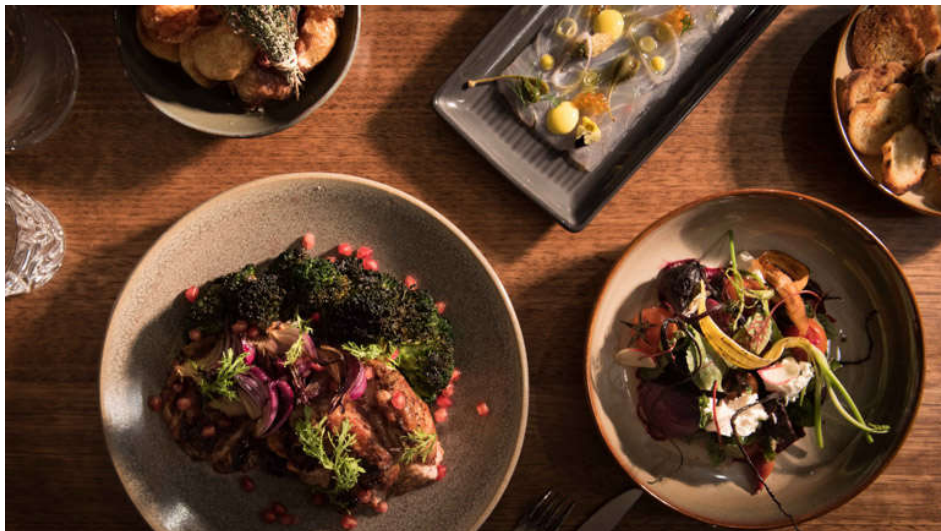
@ \$25 per person

- Poached free range eggs, Swiss brown mushroom, smoked bacon & crusty toast
- Open mozzarella Omelette, smoked ham, fresh tomato salsa, spinach & fetta
- Sweet potato & roast pumpkin frittata, spinach, rocket & cherry tomato salad (V)
- House made granola with poached fruit, yoghurt and fresh seasonal berries (GF)

Stand-up & mingle...

@ \$30 per person

- Mini Bacon and egg rolls
- Fresh fruit and yogurt cups
- Danish pastries and condiments
- Fresh juice and sparkling water
- Plunger coffee and herbal teas



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Stand-Up Event Menu

Just a little bit...

Cold @ \$5 per piece

- Chicken & leek tart, shaved smoked Barossa chicken, herb mayonnaise
- Beef fillet, fried caper, Dijon mustard, garlic crouton
- Garlic prawn wonton cup, Asian slaw, chilli soy dressing
- Woodside goat curd tart, beetroot relish, confit spring onion
- Compressed vodka Watermelon, nori wafer, saffron aioli & nasturtium leaf

Hot @ \$5 per piece

- Caramelised onion, roast jacket potato & sour cream pasties (V)
- Beef & mushroom hand-made pie parcel
- Smoked pork & parsnip croquette, Heidi Gruyere cheese
- Country Chicken & corn arancini balls, Mary rose sauce
- Prawn, pork and cabbage dumpling, Japanese mayo, spring onion

Just a little bit more...

Bigger @ \$7.50 per piece

- Thai style lemongrass chicken coz lettuce taco (GF)
- Spiced SA Baby Squid with Asian-slaw (GF)
- Barossa free range chicken skewer, salsa Verde (GF)
- Beef brisket sliders, shredded carrot, chilli-lime mayo
- Slow-roasted shoulder of lamb w/ ancient grains and pomegranate

Sweet @ \$4 per piece

- Chocolate truffles (GF)
- Lemon curd tartlet
- Vanilla custard slice
- Choc brownie with raspberry (GF)
- Linzer cookie w/ vanilla patisserie cream

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Lunch & Dinner Event Menu

2 course @ \$50 pp

3 course @ \$65 pp

Cold Entrées

- Woodside goats curd, roast beetroot, sticky balsamic, apple foam (GF, V)
- KI gin cured Tasmanian salmon, watercress, potato salad, preserved lemon (GF)
- Beef fillet Carpaccio with capers, paprika, shallot, dill and lemon (GF)

Hot Entrées

- Grilled Asparagus, fried shallots, pencil leek, spring onion & miso dressing (V)
- Gulf of St Vincent Prawn, baby garlic squid, jewelled basmati rice
- Pressed beef brisket, seared scallop, spinach cream w/ chilli lime

Mains

- Barossa free range chicken, soft polenta, peperonata sauce w/ capers (GF)
- Beef fillet served medium, garlic spinach, mustard butter and beef jus (GF)
- Murry Valley pork loin, apple & fennel risotto w/ apple cinnamon foam
- Pan fried snapper, seasonal greens, lentil braise, lemon cream sauce
- House made potato gnocchi, Swiss brown mushroom, spinach, Mary Rose sauce (V)

Desserts

- Orange bombe Alaska, genoise sponge w/ sticky port syrup
- Haigh's chocolate pudding, nougat ice-cream & candied walnut
- Apple tarte tatin, puff pastry, butterscotch sauce w/ orange parfait
- Vanilla custard tart with fresh berry compote, rich double cream
- Baked lemon meringue pie with vanilla cream, raspberry coulis

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Share plate Event Menu

Sharing Feast...

2 proteins, 2 sides @ \$50 pp

3 protein, 4 sides @65 pp

Carnivore Dishes

- Slow roasted shoulder of lamb w/ orange, cinnamon, pistachio parsley & honey
- Murray Valley free range pork, apple & fennel risotto, cinnamon, fennel rocket salad
- Barossa free range chicken, soft polenta, peperonata sauce w/ capers (GF)
- Beef fillet served medium, garlic spinach, mustard butter and cocktail potato

Steamed Sides & Roasted

- Steamed seasonal greens, roast almond burnt butter
- Baked potato galette, garlic cream, Heidi Gruyere cheese
- Roasted carrots & beets, seeded honey mustard dressing

Fresh Sides

- Vine ripened tomato, cucumber, baby coz (GF, V)
- Fattoush salad – tomato, cucumber, corn, spring onion, basil, mint, coriander, parsley
- Baby coz, crouton, parmesan mayo (V)

Dietary requirement options available upon request

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Booking Terms & Conditions

Tentative Booking & Confirmation with Deposit

A tentative booking is held for a 14 day period under no obligation, after which time it will automatically cancel out. To confirm a tentative booking a signed copy of James Lawries' Booking Terms & Conditions and payment of a non-transferable deposit of \$500.00.

Final Numbers & Payment

Confirmation of final numbers required with final payment no later than two full business days prior to the event, at which time your deposit will be deducted. This is the minimum number for which you will be charged. No refunds are given after this time.

Payment Methods Accepted Cash, bank cheque (personal cheques are not accepted), direct bank transfer (EFT) with details provided upon request.

Prices & Event Packages

The current prices and event package contents as listed in this document are valid for this event only and are inclusive of GST. Changes in rates are applicable and without notice outside of the currently listed prices and event package contents. Prices are inclusive of metropolitan travel only, for an event outside of metropolitan Adelaide a service fee may be applicable and is at the discretion of James Lawrie.

Minimum Numbers

Pricing and menu option availability is subject to minimum number requirements as per official quote. Standard minimum numbers are 20 guests. Additional charges may apply based on minimum numbers.

Cancellation

Cancellation after signed Booking Confirmation has been received with payment of deposit will not receive a refund. Cancellation 14 days or less prior to event will incur FULL event payment based on numbers in Booking Confirmation.

Confirmation of Event Details

Confirmation of all event details including menu, beverages and staff, services times, service and outside suppliers is required no later than five full business days prior to the event.

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Booking Terms & Conditions

Time

Event Booking Period is 5 hours in duration or until 12 midnight whichever is earlier with service to conclude at this time. James Lawrie requires full venue access a minimum of 2 hours prior to proposed event commencement time.

Venue will be vacated 1 hour after the event service conclusion time.

Menu Availability

Every effort is made to supply the menu as selected, however due to seasonal fluctuations some items may be substituted with prior notice.

Menu Tastings

Menu tastings are available upon request and are charged in addition to event pricing and at the discretion of James Lawrie.

Dietary Requirements

We are happy to cater for guests with dietary needs with at least 5 full business days 'notice. All though we make every effort to cater for intolerances and allergies, we cannot guarantee dishes are 100% free of allergens as the dishes are prepared in kitchens which use all food products.

Client & Client's Service Providers Property

We accept no responsibility for the damage to, or loss of any client and client's service providers property before, during or after the event.

Damages

The client will be financially responsible for any damage to, or sustained to James Lawries' property and its contents by the client and attendees (invitees and other persons attending the event). James Lawrie and any contracted staff or suppliers will not accept responsibility for any injuries sustained to any person as a result of equipment installed by the client or the client's service providers.

Special Arrangements

Any variances to the booking terms, conditions, quotes and specials are only available with prior written arrangement.