

Script.
Events & Catering

LUNCH &
DINNER



LUNCH AND DINNER MENUS

TWO COURSE LUNCH OR DINNER

- + Canapés, Entrée, Main - \$73.70 per person plus beverages, plus service labour

THREE COURSE LUNCH OR DINNER

- + Canapés, Entrée, Main, Dessert
\$91.90 per person plus beverages, plus service labour
- + Canapés on arrival with pre dinner drinks Chef's selection of hot and cold canapés
Served with pre dinner drinks (3 canapés per person)

Entree

Please choose one (1) item

- Hand-made burrata, sauce vierge, tomato medley, dried balsamic 'cracker' (v)
- Vegan eggplant terrine, provola cheese, napoli, basil leaves
- Buffalo mozzarella caprese salad - heirloom cherry tomato, capsicum mayo, tarallo (gf on req)
- Seared Japanese scallops - celeriac puree, kohlrabi remoulade, pancetta crumble (df & pescatarian on req)
- Chermoula grilled baby calamari, cous cous salad, harissa spiced sauce
- Beetroot marinated ocean trout gravlax, mandarin, fresh dill, fried baby capers, pickled fennel (gf, df)
- Kingfish crudo, avocado mousse, salmon pearls and baby basil (gf, df, o/g free)
- Beef carpaccio, salt bush, finger lime, crispy shallot, crouton, dijon vinaigrette (gf on req)
- Vitello tonnato Piemontese - thinly sliced veal 'girello', traditional tuna sauce, baby capers paprika (gf, df)
- Charcuterie - grass-fed bresaola, 18month Jamon serrano riserva, cacciatorino salami, duck terrine, onion jam, cornichon, Sardinian flat bread (gf on req)

Main Course

Please choose one (1) item

- Pan fried ricotta gnocchi, exotic mushrooms, rosemary and thyme, pecorino romano (vegan on request)
- Pithivier - traditional french pie with root vegetables and smoked mozzarella, sweet potato puree, honey - roasted baby carrots (vegan on req)
- Wild caught crispy skin barramundi fillet, sautéed Swiss chard, lemon-caper butter, Jerusalem artichoke crisps
- Port Phillip snapper fillet, panzanella salad with heirloom tomato, sourdough crisps, capsicum mayonnaise (df)
- Garlic and thyme roasted chicken breast, sautéed cous cous salad, chimmichuri sauce (df)
- Gippsland eye fillet cooked medium, gratin gnocco alla romana, rainbow honey-roasted carrots, cafe de Paris butter
- Slow cooked agro-dolce beef cheek, silken potato, roasted baby golden beetroot, hazelnut crumble (gf)
- Lamb shoulder, ginger and sweet soy, bok choy, Thai basil, cashew nuts (gf, df)
- Crispy skin duck breast, beetroot veloute, miso-fried eggplant, roasted oyster mushroom (gf)

Sides

Please choose two (2) items

- Baby cos, honey mustard vinaigrette, shaved grana padano
- Grilled broccolini, anchovy-lemon dressing, toasted almonds (vegan on req)
- Spiced cauliflower, pomegranate pearls, goats curd, fresh herbs
- Rosemary roasted potatoes, salt flakes (df)
- Pomme fritte, aioli

Dessert

Please choose one (1) item

- Panna cotta orange and cinnamon, poached rhubarb
- Almond milk and berry panna cotta (vegan)
- Strawberry crostata with lemon zest creme patisserie
- Sticky date pudding, butterscotch sauce, salted caramel ice cream
- Italian gelato trio - seasonal flavours with hazelnut praline
- Chefs selection of gourmet petit desserts from a delicious range of hand made treats
- Tiramisu: mascarpone cream set with savoiardi, espresso coffee, Kahlua liqueur
- Classic Brûlée: apple infused brûlée with almond biscotti
- Sweet citrus tart with Italian meringue and fresh seasonal berries
- Steamed Valrhona dark chocolate pudding, hazelnut crumble, vanilla bean ice cream (gf on req)
- Fine local cheese served with seasonal accompaniments, crackers and lavosh

Coffee and Tea

Genovese batch-brew coffee, Tea drop tea selection served with premium chocolates

** Pending number of guests and location due to cooking requirements.*

Note: due to the seasonal nature of this menu, some items may not always be available. We will do our best to provide the best - in season, however we may need to make substitutions from time to time.



NOTES TO THE MENUS AND BEVERAGE PACKAGES

Pricing

- + All prices include GST. Pricing valid for functions booked and occurring in 2022/23.
- + Pricing excludes venue hire (if applicable) and third party charges such as (but not limited to), decoration, entertainment, theming, security and audio-visual
- + Pricing generally includes function labour defined as event coordination, food preparation, chef attendance, waiters and supervisory staff) for numbers over 30 guests.
- + Lunch and dinner menu pricing includes chef labour – service labour is an additional charge.
- + If service charges apply, staff are charged at \$50.40 per hour (excluding public holidays) with a minimum call of 3 hours per staff member.
- + Menu package pricing excludes beverages and assumes Script supply of all beverages (please refer to Script beverage packages) unless specified otherwise.
- + An additional fee of \$12.75 per person, per course applies for alternating entrée, main and/ or dessert for numbers less than 30 guests.
- + An additional fee of \$20.00 per person, per course applies for choice of entrée, main and/ or dessert (non alternating).

Minimum Numbers

In the event numbers are less than 30, additional labour charges will apply – see 'Pricing' above.

Final Numbers

Final numbers are required five (5) business days prior to your function. Only increases can be made up to 24 hours prior to the commencement of the function.

Please provide your menu choices no later than seven days (or 5 business days) prior to your function.

Any changes to menu or numbers later than five (5) days in advance may incur additional charges.

Public Holiday Surcharge

A surcharge of 25% is applicable for any function held on a declared public holiday. For functions extending into a public holiday, a surcharge may be applicable pending function timing and level of service required.

Cancellations

Cancellation of any confirmed function within 48 hours of the commencement of the function will incur a charge of 100% of the value of the function.

Charges may also apply for cancellation of a function with more than 48 hours notice where costs have been incurred in respect of (but not limited to), food, labour or other services.

Please refer to our full Terms & Conditions for further information – *available on request*.

Please sign and return this page (via email where possible – scanned) as confirmation of the quote and our terms and conditions to functions@scriptbar.com.au

.....
Date of Function

.....
Client Name

.....
Company Name (If applicable)

.....
Signature

.....
Date

PLEASE REVIEW THE FOLLOWING GENERAL INFORMATION AND TERMS OF BOOKING.

Our Event Sales Coordinators will happily assist with any query you may have.

1. Food and Beverage Menus: Provision and Service

Script Bar & Bistro 'Script' caters to the venue. The Client and their guests are not permitted to provide food and beverage without prior arrangement. If due to unforeseen circumstances (e.g. supplier shortages) Script is unable to provide the agreed menu or services, Script reserves the right to adapt the menu or services in consultation with the Client.

2. Food Allergies and Adverse Reactions

Levels of reactions to allergens vary; with some reactions being simply due to proximity (airborne) and others occurring only after consumption of the allergen. Script is therefore unable to guarantee there are no allergens in the food and beverages served during the function. Script and the Client will discuss the Client's food and beverage requirements in this regard with a view to minimising the likelihood of reactions.

For further information refer to www.allergy.org.au and/or www.aifst.asn.au (the Australian Institute of Food Science and Technology Incorporated).

3. Other Food

If Script consents to the Client bringing a food item to the venue, the Client will only be permitted to do so upon signing a standard release form provided by Script.

4. Food and Beverage Pricing

The prices listed with the menus whilst current at the time of quotation are subject to change effective from 1 January each year.

5. Tentative Booking

A booking will be considered tentative pending receipt of a deposit, and will be held without obligation, for a period of seven (7) days.

Once this period has elapsed, Script reserves the right to cancel an unconfirmed booking and, without further notice, re-allocate the venue to other enquirers.

6. Confirmation of Booking

The booking will be considered as confirmed upon receipt of a one thousand dollar (\$1,000.00) deposit or 50% of the quoted costs, whichever is greater.

7. Expected Attendance/ Slippage

The Client represents that the number of expected guests stated at the time of confirmation is a realistic expectation of attendance and is the basis upon which the booking is accepted by Script.

8. Guaranteed Minimum Number

The Guaranteed Minimum Number of guests attending the function must be advised to Script at least five (5) business days prior to the date of the function. Only increases can then be given to Script, up to two (2) business days prior to the function.

9. Change of Date

If the Client needs to change the date of the function Script will use reasonable endeavours to accommodate such change subject to the following conditions:

- a. the venue is available for the proposed new function date;
- b. the change of date is not more than six (6) months from the function date identified on the Booking Application Form; and

If the confirmation deposit has already been received, it will be transferred to the new date. If the date change is requested less than thirty (30) days prior to the function date identified, then the change will be treated as a cancellation under the cancellation policy in these terms.

10. Final Attendance

The final number of guests attending must be confirmed to Script by 12.00 noon five business days prior to the function. If final numbers fall below the Guaranteed Minimum Numbers, charges will be based on the Guaranteed Minimum Numbers.

11. Additional Charges

Any additional charges incurred after pre-payment, inclusive of any charges not authorised in the original booking, are required to be settled by the Client's Nominated Contact upon the conclusion of the function by cash or credit card.

12. Government Departments

Purchase orders will be accepted from government departments for the estimated amount of the function at least seven (7) days prior to the function.

13. If the Client cancels the function, written notification is required, and the following cancellation fees will apply:

Cancellation of any confirmed function within 48 hours of the commencement of the function will incur a charge of 100% of the value of the function

Charges may also apply for cancellation of a function with more than 48 hours notice where costs have been incurred in respect of (but not limited to), food, labour or other services

14. Agreed Function Times/ Time Extension

The Client is responsible for occupying and vacating the venue within the times scheduled. Utilisation of space outside the times quoted will be subject to availability. Additional venue hire fees and/ or labour charges may apply at the discretion of Script if functions extend beyond times agreed in writing.

If beverages are served and the function is extended in time Script will charge between \$8.00 and \$14.00 (depending on the beverage package chosen by the client) per person per half-hour, multiplied by the Guaranteed Minimum Number.

15. After Midnight Surcharge

A surcharge may be applicable for functions extending beyond midnight.

16. Public Holiday Surcharge

A surcharge of 25% is applicable for any function held on a declared public holiday. For functions extending into a Public Holiday, a surcharge may be applicable pending level of service required.

17. Menu Tastings

Menu tastings (lunch/ dinner functions only – 80 guests+) can be arranged. Menu tastings are available once a deposit has been accepted, and a charge of \$150.00 (inclusive of GST) applies.

The tasting is limited to a maximum of one dish per course. More tasting dishes can be arranged and will incur additional charges. Charges will be added to the final invoice.

18. Security

If in the opinion of Script it is necessary to employ staff for the purpose of maintaining security at any function to be held at the venue, the cost of employing such staff shall be added to the function charge, payable by the Client. Script reserves the right to exclude persons, without liability, from a function.

19. Unforeseen Circumstances

If Script is unable to comply with any of the provisions of this Agreement by virtue of any cessation or interruption of electricity or gas supplies, industrial disputes, plant or equipment failure, unavailability of foodstuffs, or other unforeseen contingency or accident, Script reserves the right to cancel the booking and refund the deposit (and any other paid monies) at any time without Script having any further liability to the Client.

