



2025

**kirribilli**  
CATERING

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*Sundowners*



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# About Us

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Kirribilli Catering offers you the very best experience possible, whatever the occasion.

Our delicious food is prepared by our team of award winning chefs on site at Curtin University.

For more than 30 years, our customers have counted on us to deliver exquisite food & faultless service.

Proudly operated by the Curtin Student Guild, we offer menus for all occasions and your support helps provide services for Curtin Students through The Guild.

So please invite us to your next event.

Should you wish to view our day catering offerings please visit our website, orders can be placed online in minutes. Please keep in mind that due to your event requiring equipment, staffing or beverages charged on consumption you will need to place your order by emailing [catering@guild.curtin.edu.au](mailto:catering@guild.curtin.edu.au).





# We've got you covered

Kirribilli Catering caters for a variety of dietary requirements, just look out for these abbreviations next to our menu items.

Whilst we take great care in preparing items to meet dietary requirements & intolerances, it is important to note that our kitchen also prepares other foods in the same space.

Our products either contain or are produced in a kitchen which contain/use the allergens of peanuts, tree nuts, seafood, soy, dairy, egg, sesame, wheat (gluten) & sulphite preservatives.

Therefore whilst our Chefs take every precaution to ensure that the products are allergen free we cannot guarantee that our products are 100% allergen free.

GLUTEN FREE / COELIAC

gf

VEGETARIAN

v

VEGAN

vg

HALAL

h

DAIRY FREE

df

NATIVE



CONTAINS SEAFOOD



CONTAINS NUTS



# Bar List

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# Bar List

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## SPARKLING WINE

CLOUD STREET SPARKLING NV	35
MOJO PROSECCO NV	39

## WHITE WINE

HESKETH "THE PROPOSITION MASCATO"	32
SPEAR TREE WHITE SEMILLION SAUVIGNON BLANC	30
ALKOOMI GRAZING SEMILLION SAUVIGNON BLANC	38
HOUGHTONS STRIPE CHARDONNAY	30

## ROSE WINE

ALKOOMI GRAZING ROSE	38
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## RED WINE

SPEAR TREE RED	30
CREDARO FIVE TALES CABERNET SAUVIGNON	48

## BEER & CIDER

BEER FARM WESTCOAST LAGER 4.4%	10
COLONIAL PALE ALE 4.4%	11
BEER FARM HAZY PALE ALE 3.5%	11
COLONIAL BERTIE CIDER 4.6%	10

## NON – ALCOHOLIC RANGE

HEINEKEN ZERO	6.5
MCGUIGAN ZERO SPARKLING	28
MCGUIGAN ZERO SAV BLANC	28
MCGUIGAN ZERO SHIRAZ	28
ALMAFI SPRITZ	7
CLASSICO PROSECCO	7
GIN & TONIC	7
DARK & SPICY	7
AMERICAN MALT & COLA	7



# Bar List

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## MOCKTAILS

VIGIN MOJITO	— A mix of lime, mint, sugar syrup & soda
SANGRIA	— A mix of cranberry juice, mint, lime & ginger beer
CITRUS FIZZ	— A mix of seedlip grove, orange & soda

**15**  
SERVES

3.7L Glass	78
Dispensers	135

## JUICE, SODA & WATER

CHILLED ORANGE FRUIT JUICE	— 2L	15
CHILLED APPLE FRUIT JUICE	— 2L	15
CHILLED CRANBERRY FRUIT JUICE	— 2L	15
PEPSI	— 2L	13
PEPSI MAX	— 2L	13
SOLO	— 2L	13
LEMONADE	— 2L	13
SPARKLING WATER	— 1.1L	6
STILL WATER	— 1.5L	7

Bar setup and equipment hire will be quoted separately, based on the scale and duration of your event. A detailed quote will be provided in advance for complete transparency. Our service typically includes: water dispenser (when alcohol is served), glassware washing and handling, serving trays, chilling tubs, ice, bar tables, linen, and delivery.

# Canapés

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## CANAPE PACKAGES - MINIMUM 50 GUESTS

*Priced per person. Each guest will receive one of each selected canapé*

MENU A	4 cold items	20
MENU B	6 cold items	30
MENU C	3 cold & 3 hot items	31.5
MENU D	4 hot items	22
MENU E	2 cold & 2 hot items	21





### *Additional Items*

HOT ITEM	5.5	SUBSTANTIAL ITEMS PRICED INDIVIDUALLY
COLD ITEM	5	

SUSHI	<p>Roast peking duck, cucumber &amp; hoisin sauce</p> <p>Kinpira Sushi - Lotus root, carrot, sugar &amp; soy chilli, sesame seeds</p> <p>Korean beef, gochujan dressing, roasted sesame &amp; iceberg lettuce</p> <p>Miso marinated tofu with carrot, sesame seeds, spinach &amp; cucumber</p> <p>Tempura saltbush, avocado &amp; cucumber</p> <p>Minced teriyaki chicken, soy sauce, mayonnaise shichimi &amp; cucumber</p> <p>Tempura kakiage, red capsicum, cucumber, soy sauce &amp; chilli</p> <p>Deep fried vegetable gyoza, tonkatsu sauce &amp; shichimi</p> <p>Deep fried prawn gyoza sushi, soy sauce, mayonnaise &amp; shichimi</p>	<div><div>df</div><div>h</div><div></div></div> <div><div>df</div><div>vg</div><div>v</div><div>h</div><div>gf</div></div> <div><div>df</div><div></div></div> <div><div>df</div><div>vg</div><div>v</div><div>gf</div></div> <div><div>df</div><div>vg</div><div>v</div><div>h</div><div></div></div> <div><div>df</div><div>h</div><div>gf</div></div> <div><div>df</div><div>vg</div><div>h</div><div>v</div></div> <div><div>df</div><div>vg</div><div>v</div></div> <div><div>df</div><div></div></div>
BLINIS	<p>Lemon &amp; thyme grilled courgettes, parmesan</p>	<div><div>v</div><div>h</div></div>
BRIOCHE	<p>Mini brioche, herbed chicken, roquette &amp; camembert</p>	<div><div>h</div></div>
SKEWERS	<p>Boccocini, Basil &amp; tomato</p> <p>Olive, basil &amp; tomato</p>	<div><div>v</div><div>h</div><div>gf</div></div> <div><div>vg</div><div>v</div><div>gf</div><div>h</div></div>
MEAT & SEAFOOD	<p>Jamaican spiced prawns, with a mango salsa</p> <p>Roasted peking, duck breast, crispy vegetables, hoisin sauce pancake</p>	<div><div>df</div><div>h</div><div>gf</div><div></div></div> <div><div>df</div><div>h</div><div></div></div>
CROUTON	<p>Parmesan cheese, roasted cherry tomatoes, basil pesto &amp; pine nuts</p>	<div><div>v</div><div>h</div><div></div></div>
CROSTINI	<p>Bruleed camembert with quince Tasmanian pepperberry &amp; micro chervil</p> <p>Smoked salmon, finger lime, crème fraiche, crispy capers</p> <p>Tomato &amp; pickled red onion bruschetta</p>	<div><div>v</div><div>h</div><div></div></div> <div><div>h</div><div></div><div></div></div> <div><div>df</div><div>vg</div><div>gf</div><div>h</div><div>v</div></div>
TART	<p>Curried chickpea tart</p>	<div><div>df</div><div>vg</div><div>v</div><div>h</div></div>

# Hot Canapés

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ARANCINI	Pumpkin & Thyme with plant based aioli Porcini & truffle infused mozzarella with aioli	df vg v gf v gf
MINI BRIOCHE	Crumbed camembert & onion compote Sticky pulled pork	v h
SKEWERS	Chicken with chimichurri dressing Chicken yakitori skewers Lamb kofta skewers with a herb yoghurt sauce	df gf h df gf h h
MINI PIZZA	Chicken, mushroom & truffle oil Cherry tomato, bocconcini & basil	h h v
BEEF	Beef & red croquette wine with a garlic dipping sauce Beef meatball, rich sugo sauce & parmesan cheese	h
EMPANADA	Homemade pastry, chicken, capsicum filling served w/ smokey chipotle sauce	df
PRAWNS	Double crunch prawns with a wasabi kewpie mayo Prawn dumpling with sesame & soy dressing	df h  df h 
GYOZA	Pork & cabbage gyoza with a spring onion dipping sauce Prawn & ginger gyoza with a spring onion dipping sauce Korean vegetable gyoza with a spring onion dipping sauce	df  df h  df vg v h
STUFFED FLOWERS	Ricotta & corn stuffed pumpkin flower in a light tempura batter	v



# Sweet Canapés

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MINI CHEESECAKE *Assorted – new york, marble, caramel, blueberry, chocolate, raspberry  
Raw passionfruit & lime*



MINI TARTS *Mini filled passion*



CHOUX PASTRY *Filled with crème patissiere & a flavoured centre*



EMPANADA *Warm apple & cinnamon*



# Substantial Canapés

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**7.50**

## SLIDERS

Char-grilled beef with cheese, & our famous burger, brioche bun  
Char-grilled beef, crispy kakiage, japanese bbq sauce, brioche bun  
Korokke, lettuce, tomato, tonkatsu sauce, shichimi & pickled ginger



## PIZZA SLICE

Artisan pizza base topped with a rich napoli sauce, basil & mozzarella cheese



**9.50**

## BAO

Panko chicken, parmesan cheese, cos lettuce & ceasar dressing  
Tempura pumpkin, mizuna & japanese mayo



## TACO

Battered fish, guacamole & coleslaw  
Buttermilk fried chicken, shredded cabbage with jalapeno & lime crema



**10.50**

## SALAD BOWL

Miso Magic - Tofu, egg, edamame beans, cucumber, enoki mushroom, crispy lotus root, sesame & noodles



Love at First Bite - Zucchini bites, mesclun, pickled red onion, rocket, cherry tomato, cucumber, corn, grilled capsicum & green goddess sauce



The Thrills The Grills - Soy & ginger chicken, vermicelli noodle salad with a sesame & soy dressing



Chicken See's a Salad - Chicken, bacon, cos lettuce, and egg with shaved parmesan, croutons & aioli dressing

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# Substantial Canapés

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**13.50**

*Miso Marinated king mushroom with Asian slaw & cassava chip*



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*Pan fried barramundi with Asian slaw, soy & sesame dressing & cassava chip*



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*Marinated lamb with yellow rice, garnished with diced cucumber, red onion, tomato and hummus*



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*Korean vegetable dumplings served with rice noodles & Asian vegetables*





# Equipment Staffing & Fees

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# Equipment, Staffing & Fees

## TABLES

TRESTLE TABLE 1.8M	19.5
HIGH BAR TABLES	25
LARGE ROUND TABLES	39

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## LINEN

XL TRESTLE LINEN	21.5
HIGH BAR LINEN	27
LARGE ROUND LINEN	41

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## STAFFING

APPROVED MANAGER	42
SERVICE STAFF	38
SERVICE STAFF (AFTER HOURS)	40
SERVICE STAFF (WEEKEND) SATURDAY	42
SERVICE STAFF (WEEKEND) SUNDAY & PUBLIC HOLIDAYS	46
CHEF	45
CHEF (AFTER HOURS)	50
CHEF (WEEKEND) SATURDAY	70
CHEF (WEEKEND) SUNDAY & PUBLIC HOLIDAYS	85

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## DELIVERY/COLLECTION FEE

THIS FEE IS APPLICABLE TO YOUR EVENT IF DELIVERY/SET UP & COLLECTION/PACKDOWN IS OUTSIDE OF OUR NORMAL OPERATING HOURS OF 8.00AM – 4.00PM	38
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## OFF-CAMPUS DELIVERY

THIS FEE IS APPLICABLE TO YOUR EVENT IF DELIVERY IS OFF CAMPUS	50
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# Important Information

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# Important Information

## Essential Information

### *Date of the event taking place*

### *Delivery address*

If you are able to provide any of the following:

- Building & room number (floor level) best entrance
- Is there a lift or ramp access? Do we require an access card?

### *Event start time*

(we will deliver 45 minutes before this time)

When placing your booking with room bookings please consider adding extra time for setup & clearing purposes. We recommend 45 minutes either side of actual event.

### *Collection time*

Please note that all items must be at the specified collection point at this time otherwise they will need to be dropped off at building 104 (the main cafeteria)

### *Name of event*

Contact name & telephone during the event - if the person organising the event will not be attending, then a contact person attending will also be required.

Invoice to:

- Name & department
- For **external customers** a client application form will need to be filled in prior to confirmation of your event
- For **internal customers** only your departments name & address is required

### *Other useful information*

Our friendly events team will run through any additional extras you may want to add to your event, which includes furniture, linen & glassware. Special dietary requirements? Please state at booking confirmation. (charges may apply). We have noted items that fit some common requirements with symbols, which can be found on page 4. Allergen packs are available for most dietary requirements, your guest will receive their own labelled pack for the event.

**Please note:** whilst we take great care in preparing items to meet dietary requirements & intolerances, it is important to note that our kitchens also prepare other foods in the same space.

Our products either contain or are produced in kitchens which contain/ use the allergens of peanuts, tree nuts, seafood, soy, milk (& other dairy), egg, sesame, wheat (gluten) & sulphite preservatives therefore whilst our chefs take every precaution to ensure that the products are allergen free we cannot guarantee that our products are 100% allergen free. Due to the seasonal nature of this menu, some items may not always be available. While we will endeavour to provide your desired selection, we may need to make substitutions from time to time.

### *Day catering*

Should you wish to view our day catering offerings please visit our website [www.kirribillicatering.com.au](http://www.kirribillicatering.com.au) where you will be able to place your order online in minutes. Please keep in mind that if your event requires equipment, staffing or beverages charged on consumption you will need to place your order by emailing [catering@guild.curtin.edu.au](mailto:catering@guild.curtin.edu.au).

# Terms & Conditions

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# Terms & Conditions

Kirribilli Catering Operational Terms & Conditions in conjunction with the Curtin Student Guild Main Terms and Conditions.

## *Definition of Function*

Catering orders relating to the supply of packaged/boxed food items (not including items from the events menu) and beverages (not including alcohol) are considered to be Functions. Orders for functions can be placed via the Kirribilli Catering website booking platform.

## *Definition of Event*

Occasions that require equipment, staffing, alcoholic beverages and/or beverages charged on consumption are considered to be an event. Events must be accessed through the Events tab on our Kirribilli Catering website.

## *Event Operating hours*

Kirribilli Catering's standard operating hours are Monday to Friday from 8.00 am to 4.00 pm. Deliveries or collections required out of these hours will incur additional charges.

## *Event Invoicing*

Payment method must be confirmed upon confirmation of your event. Purchase orders (PO), if being used, must be received prior to the event date for the order to be considered fully confirmed. Invoices will be emailed within 7 days following an event.

## *Bookings*

Minimum Notice for Booking

- Day Functions/Events – Before 10am 2 x business days
- Sundowners – 200 people and Under – 10 x business days
- Sundowners – Over 200 people and Under 500 people – 20 x business days
- Sundowners – Over 500 people Under 5000 people – 30 x business days

Should a variation of our liquor license be required, all documentation pertaining to the event will need to be supplied at first point of contact.

This process can take anywhere between 1 - 2 weeks and needs to be submitted within the following time frames.

- 200 or more guests, no greater than 500 guests - 14 days prior to event
- 500 or more guests, no greater than 5000 guests - 60 days prior to event

## *Function/Event Confirmation & Dietaries Requirements*

All functions/events must be confirmed with all dietary requirements received in the below stated timeframe prior to your event.

- Day Functions/Events – 2 x business days
- Sundowners – 200 people and Under – 7 x business days
- Sundowners – Over 200 people and Under 500 people – 14 x business day
- Sundowners – Over 500 people and Under 5000 people – 20 x business days

Please note Dietary requirements submitted after the above times may not be able to be accommodated for your function.

## *Adjustments*

Minor adjustments\* can be accepted up to 10.00am 2 working days prior to the event. Kirribilli catering staff will then provide an updated confirmation document reflecting the changes. Your booking is not confirmed until the confirmation of event documentation has been received.

\* Minor adjustments include change of timing, site details, equipment and beverages. It is at Kirribilli's discretion whether a change is considered minor.

## *Cancellation Policy*

We understand that plans change and we will gladly assist you in making changes to your catering order however the following conditions and charges will apply for cancellation.

Kirribilli Catering must also be notified in writing.

The cancellation fee shall be the following percentage of the full charge for the event:

- For events with 500 guests or less:
  - 100% if cancelled after 10AM on the business day prior to the event
  - 30% if cancelled less than 3 full business days prior to the event
  - 10% if cancelled less than 7 business days prior to the event
- For events with 501 guests or more:
  - 100% if cancelled less than 3 full business days prior to the event
  - 30% if cancelled less than 14 days prior to the event



# Terms & Conditions

## *Left Over Policy*

Due to Health Department regulations and in line with industry standards, any food not consumed at a function/event may not be removed except by Kirribilli Catering staff unless a Leftover Food Waiver\* is signed. No credit will be given for non-consumed food or under attended events.

\*A Kirribilli Leftover Food Waiver is available on request, this form needs to be completed and returned prior to your event.

## *Deliveries*

Kirribilli Catering orders are delivered 30 minutes prior to the event unless alternative arrangements have been agreed. To ensure that your order is secure we recommend that someone be present to accept the delivery and to ensure the area is ready. Functions in public areas should not be left unattended and Kirribilli Catering accepts no responsibility for missing items once they are delivered.

## *Pricing Policy*

Package prices are based on events held on Curtin University Bentley Campus during standard business hours – Monday to Friday 8am-4pm.

Events held on Saturday or Sunday or after hours will incur a surcharge and all pricing shall be confirmed on acceptance of your booking.

Unless otherwise notified by Kirribilli Catering in writing. All prices are in –

- Australian Dollars;
- Are subject to change without notice prior to confirmation of your booking;

## *Goods and Services Tax (GST)*

Prices contained in this package are inclusive of GST

## *Missing Equipment*

Missing or damaged equipment will incur full replacement cost. Please ensure that equipment is left packed at the delivery point. Missing and/or damaged items will be charged on the final invoice.

## *Staffing*

Food and Beverage service staff are not included in the menu pricing. Our friendly sales staff can advise you on suitable staffing levels and rates for your event. Extension of staffing times for your event must be arranged and confirmed according to our Booking, Adjustments and Confirmation timeframes.

## *Collection time*

Please note all items must be at the specified collection point at the stated time to be collected by Kirribilli staff. If items are not ready/available for collection the client will be responsible for organising delivery to Building 104 (Guild Café Central). Items not returned within 48 hours will be deemed as missing equipment and charged accordingly for replacement.

## *Special dietary requirements*

Allergen Packs are available for most dietary requirements, your guest/s will receive their own labelled pack for the event.

Please note whilst we take great care in preparing items to meet dietary requirements and intolerances, our kitchens also prepare other foods in the same space. Our products either contain or are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten) and sulphite preservatives. Therefore, whilst our chefs take every precaution to ensure that the products are allergen free we cannot guarantee that our products are 100% allergen free.

## *Seasonal Selection*

Due to the seasonal nature of this menu, some items may not always be available. While we will endeavour to provide your desired selection, we may need to make substitutions from time to time.

# **kirribilli**

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*Thank you*

*We hope to hear from you soon*

BUILDING 104, CURTIN STUDENT GUILD  
CURTIN UNIVERSITY, KENT STREET  
BENTLEY 6102  
ABN: 67 931 778 069

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