

vanilla bean
john curtin cafe

Catering Packages

Vanilla Bean Café Catering

BREAKFAST MENUS

Vegetarian and special dietary orders are available upon request.

Minimum Booking of 30 People

Menu 1 – Business \$8.50 per person

- Fresh baked mini croissants & homemade mini muffins
- Fresh orange juice
- Freshly brewed DI Lorenzo coffee and specialty Twinings teas (incl. herbal)

Menu 2 – Continental \$14.00 per person

- Fresh baked croissants
- Assorted mini Danish fruit pastries
- Homemade mini muffins
- Fresh seasonal fruit platters
- Fresh orange juice and apple juice
- Freshly brewed DI Lorenzo coffee and specialty Twinings teas (incl. herbal)

Optional extra (add \$3.00 for each option per person)

- Smoked salmon chive egg tarts
- Croissants filled with smoked ham, Swiss cheese and Roma tomatoes

Menu 3 – Deluxe Selection \$25.00 per person

- Fresh seasonal fruit platters
- Fresh baked mini croissants
- Assorted mini Danish pastries
- Homemade mini muffins
- Creamy scrambled eggs with herbs, grilled veal chipolata and crispy bacon
- Slow roasted Roma tomatoes with fresh herbs and virgin olive oil
- Selection of fresh fruit juices (orange, apple, tomato)
- Freshly brewed DI Lorenzo coffee and specialty Twinings teas (incl. herbal)

Optional extra (add \$3.00 for each option per person)

- Smoked salmon chive egg tarts
- Croissants filled with smoked ham, Swiss cheese and Roma tomatoes

BREAKFAST MENUS (cont.)

Menu 4 - Vanilla Bean Gourmet \$33.00 per person

- Fresh seasonal fruit platters
- Bircher muesli
- Fresh baked mini croissants
- Assorted mini Danish pastries
- Homemade mini muffins
- Creamy scrambled eggs with herbs or poached eggs with fresh herbs and spinach
- Hash browns, sautéed mushrooms
- Grilled veal chipolatas and crisp bacon
- Slow roasted Roma tomatoes with fresh herbs and virgin olive oil
- Freshly made corn cakes
- Selection of fresh fruit juices (orange, apple, tomato, grapefruit)
- Freshly brewed DI Lorenzo coffee and specialty Twinings teas (incl. herbal)

Optional extra (add \$3.00 for each option per person)

- Smoked salmon chive egg tarts
- Croissants filled with smoked ham, Swiss cheese and Roma tomatoes
- Honey yoghurt, strawberry & muesli parfait

If you would like a variation to the above menus or would like our chefs to create a menu specifically designed for your special occasion please contact the catering manager.

Vanilla Bean Café Catering

MORNING & AFTERNOON TEA

Minimum booking of 30 people

Vegetarian and special dietary orders are available upon request.

COFFEE & TEA

Bottomless Cup - \$7.00 per person (continuous - all day) (same location)

- Continuous freshly brewed DI Lorenzo coffee and specialty Twinings teas (incl. herbal)

Individual cup - \$3.00 per person/session

- Freshly brewed DI Lorenzo coffee and specialty Twinings teas (incl. herbal)

Optional extra (add \$2.50 per person)

- Fresh orange and apple juice and/or mineral water

MENU PACKAGES

OPTION 1: \$2.00 per person (1 per person)

- A variety of taste-tempting mini muffins (apple & cinnamon, banana, chocolate chip, strawberry and blueberry)

OPTION 2: \$3.00 per person

- An assortment of homemade choc chip, macadamia, sultana, Anzac & mixed fruit cookies

OPTION 3: \$4.50 per person

- Baklava and Greek honey walnut biscuits

OPTION 4: \$4.50 per person (choice of 2)

- Melting moments, macadamia shortbread, Chocolate dipped shortbread

OPTION 5: \$4.50 per person

- A selection of delicious homemade chocolate, coconut, caramel and raspberry slices

OPTION 6: \$5.00 per person

- Frangipane tarts and assorted friands

OPTION 7: \$5.00 per person

- Freshly baked scones with strawberry jam and whipped cream

Optional extra (add \$1.00 per person)

- Pumpkin scones

OPTION 8: \$6.50 per person

- Freshly baked mini Danish pastries and mini croissants served with strawberry jam

MORNING & AFTERNOON TEA (cont.)

OPTION 9: \$8.50 per person

- An assortment of homemade cookies
- A variety of taste-tempting mini muffins (apple, cinnamon, banana, chocolate chip, strawberry and blueberry)
- Fresh seasonal fruit platters

OPTION 10: \$10.50 per person

- Freshly baked scones with strawberry jam and whipped cream
- Assorted mini Danish fruit pastries
- Fresh seasonal fruit platters

OPTION 11: \$11.50 per person

- Freshly baked scones with strawberry jam and whipped cream
- Fresh seasonal fruit platters
- Gourmet finger sandwiches

OPTION 12: \$12.50 per person

- An assortment of homemade cookies
- A variety of taste-tempting mini muffins (apple & cinnamon, banana, chocolate chip, strawberry and blueberry)
- Gourmet finger sandwiches
- Homemade mini gourmet vegetarian quiches

Please note that beverages are not included in the above menu options.

Vanilla Bean Café Catering

LUNCHEON OPTIONS

Minimum Booking of 15 People

Vegetarian and special dietary orders are available upon request.

OPTION 1: \$4.95 per person

Gourmet triangle sandwiches (4 triangles per person)

Includes a selection of delicious fillings such as double smoked leg ham, Swiss cheese, roast beef, chargrilled vegetables, tandoori chicken, avocado, roast turkey, chicken, salad, Cajun roasted chicken, etc served with various condiments.

OPTION 2: \$7.90 per person

Deluxe gourmet rolls served on a variety of Swiss baguettes and Turkish bread

Includes a selection of fillings such as tandoori chicken, double smoked ham, crumbed eggplant, roasted capsicum, smoked Tasmanian salmon, capers, roasted chicken, smoked turkey breast, Spanish onions and chargrilled vegetables served with various condiments.

OPTION 3: \$8.50 per person

Gourmet wraps

Includes a selection of fillings such as tandoori chicken, double smoked ham, crumbed eggplant, roasted capsicum, smoked Tasmanian salmon, capers, roasted chicken, smoked turkey breast, Spanish onions and char grilled vegetables served with various condiments.

OPTION 4: \$9.50 per person

Open-face sandwiches served on Swiss baguettes (2 per person)

Includes a selection of fillings such as tandoori chicken, Spanish frittata, double smoked ham, crumbed eggplant, roasted capsicum, smoked Tasmanian salmon, capers, Cajun roasted chicken, smoked turkey breast, Spanish salami and various condiments.

SIDE ORDERS

- Fresh orange and/or apple juice and/or mineral water - \$2.50 per person
- Assorted fresh seasonal fruit platters - \$4.00 per person
- An assortment of Tasmanian cheeses served with a variety of crackers, dried fruit, nuts - \$6.00 per person

Vanilla Bean Café Catering

LUNCHEON PACKAGES

Minimum Booking of 15 people

Vegetarian and special dietary orders are available upon request.

PACKAGE 1: \$11.50 per person

An assortment of Gourmet Triangle Sandwiches (1 ½ per person)

Assorted homemade biscuits and mini muffins

Optional extra (add \$3.00 per person)

Freshly brewed DI Lorenzo coffee and specialty Twinings teas (incl. herbal)

PACKAGE 2: \$12.50 per person

Gourmet Sandwiches (selection of gourmet wraps and Triangle Sandwiches)

Baklava and Greek honey walnut biscuits

Assorted fresh seasonal fruit platters

Optional extra (add \$3.00 per person)

Freshly brewed DI Lorenzo coffee and specialty Twinings teas (incl. herbal)

PACKAGE 3: \$13.50 per person

Gourmet Sandwiches (selection of deluxe gourmet rolls and wraps)

Assorted fresh seasonal fruit platters

Fresh orange juice and mineral water

Optional extra (add \$3.00 per person)

Freshly brewed DI Lorenzo coffee and specialty Twinings teas (incl. herbal)

PACKAGE 4: \$16.50 per person

Gourmet Sandwiches (selection of deluxe gourmet rolls and wraps)

Fresh fruit platters

Assorted Tasmanian cheeses served with a variety of crackers, dried fruit and nuts

Fresh orange juice, apple juice and mineral water

Optional extra (add \$3.00 per person)

Freshly brewed DI Lorenzo coffee and specialty Twinings teas (incl. herbal)

PACKAGE 5: \$18.50 per person

Gourmet Sandwiches (selection of deluxe gourmet rolls and wraps)

Baklava and Greek honey walnut biscuits

Fresh fruit platters

Assorted Tasmanian cheeses served with a variety of crackers, dried fruit and nuts

Fresh orange juice, apple juice and mineral water

Optional extra (add \$3.00 per person)

Freshly brewed DI Lorenzo coffee and specialty Twinings teas (incl. herbal)

PACKAGE 6: \$20.50 per person

An assortment of homemade savory tarts

Homemade spinach and feta pie

Tossed fresh garden salad served with balsamic vinaigrette

Frangipane tarts and assorted friands

Fresh orange juice, apple juice and mineral water

Optional extra (add \$3.00 per person)

Freshly brewed DI Lorenzo coffee and specialty Twinings teas (incl. herbal)

PACKAGE 7: \$22.50 per person

Gourmet Sandwiches (selection of open and deluxe gourmet rolls)

Homemade gourmet Quiche

An assortment of the Vanilla Bean homemade cakes

Fresh fruit platters

Assorted Tasmanian cheeses served with a variety of crackers, dried fruit and nuts

Fresh orange juice, apple juice and mineral water

Optional extra (add \$3.00 per person)

Freshly brewed DI Lorenzo coffee and specialty Twinings teas (incl. herbal)

PACKAGE 8: \$25.90 per person (minimum 20 people)

Roasted Sirloin of Beef coated with whole grain mustard (served warm), with a red wine jus

Warm Potato salad tossed with fresh garden herbs

Tossed fresh garden salad with balsamic vinaigrette

Gourmet bread rolls

Fresh fruit platters

Assorted Tasmanian cheeses served with a variety of crackers, dried fruit and nuts

Fresh orange juice, apple juice and mineral water

Optional extra (add \$3.00 per person)

Freshly brewed DI Lorenzo coffee and specialty Twinings teas (incl. herbal)

If you would like a variation to the above menus or would like our chefs to create a menu specifically designed for your special occasion, please contact the catering manager. Alcoholic beverages can also be included in these packages upon request.

Vanilla Bean Café Catering
ALL DAY CONFERENCE PACKAGES
(minimum booking of 40 people)

Please note that special orders are also available upon request.

PACKAGE 1: \$ 23.50 per person

Upon arrival

Freshly brewed DI Lorenzo coffee and specialty Twinings teas (incl. herbal)

Morning tea

A variety of taste-tempting mini muffins (2 per person)
(apple & cinnamon, banana, chocolate chip, strawberry and blueberry)

Freshly brewed DI Lorenzo coffee and specialty Twinings teas (incl. herbal)

Lunch

Gourmet triangle sandwiches (1 ½ per person)

Platters of fresh seasonal fruit

Freshly brewed DI Lorenzo coffee and specialty Twinings teas (incl. herbal)

Optional extra (add \$2.00 per person)

Fresh orange juice, apple juice and mineral water

Afternoon tea

An assortment of homemade Anzac, chocolate chip, oat & sultana, ginger cookies

Freshly brewed DI Lorenzo coffee and specialty Twinings teas (incl. herbal)

(Price includes iced-water and mentos)

PACKAGE 2: \$ 27.90 per person

Upon arrival

A variety of taste-tempting mini muffins

Freshly brewed DI Lorenzo coffee and specialty Twinings teas (incl. herbal)

Morning tea

A selection of delicious homemade chocolate, coconut, caramel and raspberry slices (choice of 2)

Freshly brewed DI Lorenzo coffee and specialty Twinings teas (incl. herbal)

Lunch

Selection of gourmet rolls and wraps

Platters of fresh seasonal fruit

Freshly brewed DI Lorenzo coffee and specialty Twinings teas (incl. herbal)

Optional extra (add \$2.00 per person)

Fresh orange juice, apple juice and mineral water

Afternoon tea

Melting moments, macadamia shortbread, Greek shortbread (choice of 2)

Freshly brewed DI Lorenzo coffee and specialty Twinings teas (incl. herbal)

(Price includes iced-water and mentos)

PACKAGE 3: \$ 30.90 per person

Upon arrival

A variety of taste-tempting mini muffins

Freshly brewed DI Lorenzo coffee and specialty Twinings teas (incl. herbal)

Morning tea

A selection of delicious homemade chocolate, coconut, caramel and raspberry slices (choice of 2)

Freshly brewed DI Lorenzo coffee and specialty Twinings teas (incl. herbal)

Lunch

A selection of open sandwiches and deluxe gourmet rolls

Platters of fresh seasonal fruit

Freshly brewed DI Lorenzo coffee and specialty Twinings teas (incl. herbal)

Optional extra (add \$2.00 per person)

Fresh orange juice, apple juice and mineral water

Afternoon tea

Frangipane tarts and assorted friands

Freshly brewed DI Lorenzo coffee and specialty Twinings teas (incl. herbal)

(Price includes iced-water and mentos)

PACKAGE 4: \$ 45.00 per person

Upon arrival

Fresh baked mini-croissants

A variety of taste-tempting mini Danish pastries

Fresh orange juice

Freshly brewed DI Lorenzo coffee and specialty Twinings teas (incl. herbal)

Morning tea

A selection of freshly baked plain and pumpkin scones with strawberry jam and whipped cream

Freshly brewed DI Lorenzo coffee and specialty Twinings teas (incl. herbal)

Lunch

A selection of quiches, savoury tarts and homemade spinach and fetta pie

An assortment of Vanilla Bean premium homemade cakes

Freshly brewed DI Lorenzo coffee and specialty Twinings teas (incl. herbal)

Optional extra (add \$2.00 per person)

Fresh orange juice, apple juice and mineral water

Afternoon tea

An assortment of Tasmanian cheeses served with a variety of crackers, dried fruit and nuts

Platters of fresh seasonal fruit

Freshly brewed DI Lorenzo coffee and specialty Twinings teas (incl. herbal)

(Price includes iced-water and mentos)

If you would like a variation to the above menus or would like our chefs to create a menu specifically designed for your special occasion, please contact the catering manager.

Vanilla Bean Café Catering

COCKTAIL PARTY

Minimum Booking of 50 People and 6 canapes per person

\$3.00 per canapé

**We recommend a minimum of 6 canapes for a 1 hour function - \$18.00 pp
or 10 canapes for 2-3 hour function - \$30.00 pp**

Choose from the list of cold or hot canapés below or consult our chefs for recommendations to suit your event. Alternatively choose one of our Cocktail Party Packages.

Cold canapés

Vegetarian options

- Balsamic and tomato pita bites
- Vietnamese spring rolls (cold) with shredded vegetables and fresh herbs
- Potato rosti with cream cheese and chives
- Risotto balls with mascarpone and shaved parmesan
- Celery with blue cheese
- Cherry tomatoes filled with a herb cheese and chives
- Chargrilled vegetables with spicy yogurt sauce
- Dolmades (herb rice wrapped in vine leaves)
- Chargrilled baby mushrooms filled with a Kalamatta olives tapenade
- Spanish-style mini omelette
- Homemade tartlets – (warm) a choice of mushroom and leek/ olive and sundried tomato/ pumpkin, sweet chilli and cumin seeds/ spinach and fetta

Meat and seafood options

- Tasmanian smoked salmon blinis with dill and crème fraiche
- Chicken liver pate on rye with baby gherkins
- Beef carpaccio with sundried tomato and rosemary
- Sashimi tuna with fresh lime
- Rockmelon wrapped with prosciutto
- Polenta squares with salami, tomato and feta
- Rolls of roast beef filled with asparagus and horseradish
- Crostini with caponata and fresh parmesan
- Savory profiteroles filled with smoked trout mousse
- Thai beef salad on tempura coconut fritters
- Prawn and caramelised onion pancake
- Oyster shots- natural, mango salsa, ouzo with caviar or spicy tomato
- Assorted sushi (prawn and avocado, salmon and avocado, vegetables and chicken)

COCKTAIL PARTY (cont.)

Hot Canapés

Vegetarian options

- Crispy lentil balls with fresh tomato chutney
- Bocconcini and tomato melts
- Sundried tomato, olive and goats cheese mini pizzas
- Cauliflower flowerettes with yogurt dipping sauce
- Spinach croquettes with sweet chilli sauce
- Mini vegetarian quiche
- Pumpkin and ricotta balls
- Zucchini balls with dill mayonnaise
- Ratatouille filo triangles
- Spinach and fetta triangles
- Chargrilled sweet potato with hummus dip
- Deep fried baby mushroom caps filled with blue cheese
- Deep fried Brie with cranberry glaze

Meat and seafood options

- Thai fish cakes with a ginger and lime glaze
- Thai chicken in wonton cups
- Garlic marinated prawn skewers
- Grilled Chorizo with baby boconccini
- Salt and pepper calamari skewers
- Scallops with chilli pineapple salsa
- Spicy lamb and feta with wild lime chilli marmalade
- Mini homemade spicy sausage rolls with tomato dip
- Greek-style meatballs with a spiced yogurt dip
- Souvlaki with grilled eggplant and tzatziki
- Beef teriyaki skewers
- Coconut prawns with mango chili salsa
- Tandoori chicken bites
- Perch bites deep fried in beer batter with tartare sauce
- Satay chicken skewers served with peanut sauce
- Crab and corn cakes with sweet chilli
- Home made mini pizzas (assorted variety)

We can provide cocktail party packages that also include beverages to suit your budget as well as service staff and equipment to make your special occasion a great success.

Also available for smaller cocktail parties

(10 persons per platter)

Dips and crudités - \$35.00 per platter

Antipasto platters - \$65.00 per platter

COCKTAIL PACKAGES

Minimum Booking of 50 People)

PACKAGE 1 - 1/2 hour function with serving staff – \$19.90 per person

Choice of 3 items from the Cocktail Party Menu
Hahn Premium Light
Carlton Premium Dry
Stonefish Sauvignon Blanc (Margaret River WA)
Stonefish Merlot (McLaren Vale SA)
Stonefish Sparkling Wine (Hunter Valley NSW)
Fresh orange juice
Soft drinks (your choice of two)

PACKAGE 2 – ¾ hour function with serving staff - \$23.50 per person

Choice of 4 items from the Cocktail Party Menu
Hahn Premium Light
Carlton Premium Dry
Stonefish Sauvignon Blanc (Margaret River WA)
Stonefish Merlot (McLaren Vale SA)
Stonefish Sparkling Wine (Hunter Valley NSW)
Fresh orange juice
Soft drinks (your choice of two)

PACKAGE 3 - 1 hour function with serving staff - \$27.50 per person

Choice of 6 items from the Cocktail Party Menu
Hahn Premium Light
Carlton Premium Dry
Stonefish Sauvignon Blanc (Margaret River WA)
Stonefish Merlot (McLaren Vale SA)
Stonefish Sparkling Wine (Hunter Valley NSW)
Fresh orange juice
Soft drinks (your choice of two)

PACKAGE 4 – 1 ½ hour function with serving staff - \$34.50 per person

Choice of 8 items from the Cocktail Party Menu
Cascade Premium Light
Carlton Draught
Stonefish Sauvignon Blanc (Margaret River WA)
Stonefish Merlot (McLaren Vale SA)
Stonefish Sparkling Wine (Hunter Valley NSW)
Fresh orange juice
Soft drinks (your choice of two)

COCKTAIL PACKAGES (cont.)

PACKAGE 5 - 2 hour function with serving staff - \$39.50 per person

Choice of 10 items from the Cocktail Party Menu
Cascade Premium Light
Carlton Draught
Silks Sauvignon Blanc (Hawkes Bay NZ)
Forester Estate Shiraz (Margaret River WA)
Mannus Sparkling Wine (Tumbarumba, NSW)
Fresh orange juice
Soft drinks (your choice of two)

PACKAGE 6 - 2 hour function with serving staff - \$55.50 per person

Choice of 12 items from the Cocktail Party Menu
James Boags Premium Light
Carlton Crown Lager
Clifford Bay Sauvignon Blanc (Marlborough, NZ)
Elderton Shiraz (Barossa Valley, SA)
Grant Burge Sparkling wine (Barossa Valley, SA)
Fresh orange juice
Soft drinks (your choice of two)

If you would like a variation to the above packages or would like our chefs to create a menu specifically designed for your needs please contact the catering manager.

Vanilla Bean Café Catering

BEVERAGE PACKAGES

Minimum Booking of 50 People

Standard Package 1

Soft Drinks (your choice of 2)
 Orange Juice
 Hahn Premium Light
 Carlton Premium Dry
 Stonefish Sauvignon Blanc (Margaret River WA)
 Stonefish Merlot (McLaren Vale SA)
 Stonefish Sparkling Wine (Hunter Valley NSW)

Corporate Package 2

Soft Drinks (your choice of 2)
 Orange Juice
 Cascade Premium Light
 Carlton Draught
 Silks Sauvignon Blanc (Hawkes Bay NZ)
 Forester Estate Shiraz (Margaret River WA)
 Mannus Sparkling Wine (Tumbarumba, NSW)

Premium Package 3

Soft Drinks (your choice of 2)
 Orange Juice
 James Boags Premium Light
 Carlton Crown Lager
 Clifford Bay Sauvignon Blanc (Marlborough, NZ)
 Elderton Shiraz (Barossa Valley, SA)
 Grant Burge Sparkling wine (Barossa Valley, SA)

Beverage Package Prices for Standard, Corporate & Premium are as follows:

	Standard Package (Option 1)	Corporate Package (Option 2)	Premium Package (Option 3)
Cost per person for 1 hour of service	\$18.00	\$20.50	\$25.00
Cost per person for 2 hours of service	\$23.50	\$25.00	\$30.00
Cost per person for 3 hours of service	\$26.50	\$30.00	\$35.00
Cost per person for 4 hours of service	\$30.00	\$35.00	\$40.00

Terms and Conditions

Terms and conditions

Please read this document carefully before placing an order.

Placing Order

Orders should be sent to our email address: catering@vanillabeancafe.com.au. If you are unable to send your order by email, pls fax it to 6125 6716 or drop it off at the café. Pls advise if you require tablecloths for your catering order (see surcharge section below for additional costs).

Confirmation of orders will be sent out 24-48 hours after receipt.

If you are placing an order for the next day, pls email or fax it through and then ring 6125 8891 to ensure that it has been received.

Vanilla Bean Catering requires that your next day catering orders are placed at least 24 hour prior to the catering being required. For larger functions or specialised requirements at least 72 business hours (Monday to Friday) should be provided. Please note that a faxed order or amendment to an existing order is not confirmed until a member of the catering service team contacts you to confirm the order via phone or email.

Amendments

Additions or amendments (no more than a 10% decrease or Cancellation clause will apply) to orders already placed must also be received at least 24 hours prior to the function starting. Certain additions or amendments may not be available on short notice.

Cancellation

Cancellations must be received within 7 working days. If cancellation is not made within this timeframe, the client will forfeit the deposit (if applicable).

Our cancellation requirements are:

- Orders less than \$500 - 48 business hours
- \$500 to \$1000 - 72 business hours
- Over \$1000 - 5 working days

Cancelled inside these times above will be subject to cancellation charges equal to costs that have been incurred in regards to food, labour or other services. Full staff charges may apply if staff are cancelled within 48 working hours of your function.

Pricing and Menu Fluctuations

The prices quoted are inclusive of GST charges. All prices are correct as at the time of publishing the menus. However, these prices may be changed at any time. Every effort will be made to ensure quotations are correct at time of request. However, prices may be subject to change without notice to meet rises in catering costs. Due to seasonal or supplier shortages Vanilla Bean Catering reserve the right to alter or adapt menus or services.

Deposit

For non-ANU sponsored functions, any function over \$1,000 will require a deposit of 50%-100% at the time of confirmation. An invoice will be sent to you with the booking confirmation and the required deposit.

Delivery

Vanilla Bean Catering will provide free delivery to all ANU campus facilities in ACTON with any order over \$200. For multiple deliveries the minimum order of \$200 will be required for each delivery, otherwise a \$20 deliver fee will be applicable per delivery. A delivery surcharge will apply for catering outside the ANU campus. Please note cold orders may be delivered within 1 hour prior to the specified delivery time. Hot orders will arrive within 15 minutes of the specified time. If access to your premises is not available at the time of delivery, our staff will telephone the contact person to arrange a second delivery time which may result in a delivery fee.

Payment

For all non-ANU clients direct debit, cheque or cash are the only accepted payment options.

Surcharges

Additional surcharges will apply for functions held on Saturday, Sundays and all public holidays. Also additional charges may apply for functions conducted outside normal working hours.

Crockery and cutlery are included in the catering price. If tablecloths are required there will be an additional surcharge of \$10 per tablecloth.

Insurance

Vanilla Bean Catering maintains a public liability insurance policy. However, it is the responsibility of the client to arrange their own public liability and property insurance to cover injury to third parties and damage or theft of personal belongings and property during the function.

Lost or Broken Equipment

Any lost or broken equipment will be charged at replacement cost.

Cleaning

General cleaning is included in the cost of the function. If cleaning requirements following your function are judged to be excessive, additional cleaning charges will be incurred.