

u8one2
catering

menu



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2011

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www.u8one2catering.com.au



breakfast packages

breakfast

Selection one - EXPRESS

\$12.90pp – one tart per person

- > Whole egg & bacon tart
- > Mushroom, spinach & cheese tart
- > Fresh fruit salad topped with toasted granola & honey yoghurt
- > Orange or Apple juice

Minimum order 10 per item

Selection two- FULFILLING

\$13.90pp

- > Thick cut French toast with bacon & maple syrup (2 per person)
- > Fresh fruit salad topped with toasted granola & honey yoghurt
- > Orange or Apple juice

Minimum order 10 per item

Selection three-BIG BREAKFAST

\$16.90pp

- > Scrambled eggs, crisp bacon, grilled tomatoes, chipolata sausages,
- > herb mushrooms, hash browns & warmed English muffin
- > Fresh fruit platter with honey yoghurt
- > Orange or Apple juice

Minimum order 10 per item

Selection four - ON THE GO

\$16.90pp – one of either croissant or Turkish roll per person

- > Ham, cheese, tomato croissant
- > Smoked salmon, sundried tomato cream cheese & rocket Turkish roll
- > Fresh fruit salad cup with honey yoghurt
- > Mini assorted muffins
- > Orange or Apple juice

Minimum order 10 per item

Selection Five- NICE CHANGE

\$17.90pp

- > Scrambled eggs
- > Kransky (1 per person)
- > Hash browns (2 per person)
- > Roast tomato halves
- > Sautéed onion rings
- > Warmed English muffins (1 per person)
- > Dijon & English mustard
- > Tomato sauce
- > Orange or Apple Juice

Note: Gluten free bread extra \$2.00pp

Minimum order 10 per item

Selection Six – A GREAT SPREAD

\$14.90 pp

Selection of toasts – 2 slices of toast per person

- > Fruit loaf
- > Croissant
- > White & Wholemeal toast
- > Mini Danishes – one per person

Platter of

- > Smoked salmon
- > Smoked ham
- > Swiss cheese
- > Cream cheese
- > Capers
- > Sun dried tomato pesto

Selection of spreads

- > Vegemite
- > Strawberry conserve
- > Honey
- > Butter
- > Margarine

We provide toasters for this package

Note: Gluten free bread extra \$2.00pp

Min 20 people

Selection Seven – HIGH PROTEIN LOW CARBOHYDRATE

\$17.90pp

Scrambled egg whites, grilled tomato, mushroom & wilted baby spinach

Or

Egg white omelette, smoked salmon with a Greek style salad

Minimum order 10 per item

Min 10 people

menu



morning & afternoon tea

morning & afternoon tea

SELECTION ONE

\$5.50pp

- > Homemade assortment of cake, slice & cookie (1 of each per person)

SELECTION TWO

\$6.50pp

- > Scone with fruit preserves & whipped cream (½ per person)
- > Homemade slice (1 per person)
- > Mini fruit skewer (1 per person)

SELECTION THREE

\$4.50pp

- > Our triple chocolate & pistachio brownie
- > Mini fresh fruit skewer drizzled with chocolate

SELECTION FOUR

\$7.90

- > Deluxe sandwich (½ per person)
- > Mini assorted savoury tartlets (1 per person)
- > Assorted slice of cake (1 per person)

SELECTION FIVE

\$9.50pp

3 dips, mini savoury tartlet & cake

- > French onion
 - > Macadamia & Asparagus
 - > Red capsicum, roast eggplant & cashew
- With
- > Crisp bread chards & corn chips
 - > Assorted savoury mini tartlets (1 per person)
 - > Selection of cake (1 per person)

Assorted freshly baked muffins – sweet

\$3.00pp

Minimum order 10 per item

Assorted freshly baked muffins – savoury

\$3.00pp

Minimum order 10 per item

Plain scones with strawberry preserve & fresh cream

\$3.50pp

Minimum order 10 per item

Parmesan & chive Scones with sun dried tomato butter

\$3.50pp

Minimum order 10 per item

Roast Pumpkin & nutmeg Scones with cinnamon butter

\$3.50pp

Minimum order 10 per item

Assorted Mini Danish Pastries

\$2.80pp

Minimum order 10 per item

Banana bread

\$5.00 pp (2 slices)

Served with maple syrup & mascarpone

Minimum order 10 per item

Assorted Selection of cake

\$2.50 per item

Minimum order 10 per item

Assorted Selection of Slice

\$2.50 per item

Minimum order 10 per item

Assorted Selection of our own made cookies

\$1.00per item

Minimum order 10 per item

continued...

menu



morning & afternoon tea

SWEET TREATS

Mixed berry Friands
\$3.00pp

Chocolate dipped Strawberries
\$1.80pp

Chocolate cup cake with chocolate icing
\$4.00pp

Butter cup cake with vanilla icing
\$4.00pp

Double chocolate & pistachio brownie
\$3.50pp

**Iced Petit Chocolate chip or Blueberry cup cakes
with fresh strawberry**
\$1.80pp

CRUDITÉS & 3 DIPS

\$4.50pp

- > French onion
 - > Macadamia & Asparagus
 - > Red capsicum, roast eggplant & cashew
- With
- > Crisp bread, grissini's & rice crackers
 - > Broccoli, cherry tomato
 - > Carrot, Celery & Capsicum

CHEESE PLATTER

\$7.50pp

- > Danish blue vine
 - > Brie (soft ripened)
 - > Vintage cheddar
- Severed with
- > Dried fruit paste
 - > Water/rice cracker
 - > Baguette slices
 - > Mixed nuts

OUR OWN FARM HOUSE PATE

\$4.00pp

- > Fruit chutney
- > Mini pickled cucumber
- > Crisp bread
- > Toasted baguette slices



menu



working lunch packages

working lunch packages

PACKAGE ONE

\$13.90pp

- > Selection of deluxe sandwiches (1 ½ per person)
- > Fresh fruit platter
- > Orange or Apple Juice

Minimum order 10 per item

PACKAGE TWO

\$15.00pp

- > Assorted Thick & Lush sandwich (1 per person)
- > Mini assorted savoury tartlets (1 per person)
- > Finger slice (1 per person)
- > Orange or Apple Juice

Minimum order 10 per item

PACKAGE THREE

\$15.90pp

- > Selection of Wraps & Turkish rolls (½ of each per person)
- > Double chocolate & pistachio brownies (1 per person)
- > Fresh fruit platter
- > Orange or Apple Juice

Minimum order 10 per item

PACKAGE FOUR

\$16.90pp

- > Ribbon & mini roll (1 of each per person)
- > Baby chocolate cup cake (1 per person)
- > Petit fresh fruit skewer (1 per person)
- > Orange or Apple Juice

Minimum order 10 per item

PACKAGE FIVE

\$15.90pp

- Selection of deluxe sandwich (1 per person)
- Mini Quiche (1 per person)
- Mini Sausage rolls (1 per person)
- Assorted cake slices (1 per person)
- Orange & Apple Juice

Minimum order 10 per item

PACKAGE SIX

\$12.90pp

- > Individual pie & salad greens, house dressing
- Choose from
 - Smoked chicken & Leek
 - Braised lamb & vegetable
 - Beef & Mushroom
- > Selection of Fresh fruit platter

Minimum order 10 per item

PACKAGE SEVEN

\$14.50pp

- > Individual Beef or Roast vegetable Lasagne
- > House salad- tomato, avocado, cucumber, Spanish onion & crisp julienne vegetables

Minimum order 10 per item

continued...



menu



working lunch packages

PACKAGE EIGHT

\$12.90pp

- > Individual Quiche & salad greens, house dressing
- Choose from
 - Bacon & cheese
 - Roast vegetable , fetta & basil pesto
 - Smoked salmon, brie & dill
 - Mushroom, leek , spinach & cheese
 - Chorizo, cheese & spinach
- > Selection of fresh fruit platter

Minimum order 10 per item

PACKAGE NINE- HIGH PROTEIN LOW CARBOHYDRATE

\$24.00pp

- > Pan seared 300gm Aged grain fed scotch fillet
- With warm green bean, cherry tomato, Spanish onion & baby spinach
- Or
- > Pan seared Atlantic salmon steak
- With steamed broccoli, zucchini tossed in basil pesto

PACKAGE TEN – HIGH PROTEIN LOW CARBOHYDRATE

\$14.90pp

- > Marinated beef strips & seasonal vegetables
- Or
- > Grilled fish of the day with
- Steamed vegetables or green salad

Min of 10 per item

PACKAGE ELEVEN – HEALTHY OPTION

\$14.90pp

- > Poached chicken breast served with avocado, tomato & salad greens with our house dressing &
- > Low fat yoghurt with pumpkin seeds, LSA mix & diced apple
- Served in a individual tub

PACKAGE TWELVE – HEALTHY OPTION

\$14.90pp

- > Rare roast beef & fresh salad wrap with basil pesto
- > Individual tubs of nuts & seeds
- > Whole fruit



menu



individual working lunch box packages

individual working lunch boxes

PACKAGE ONE

\$14.50pp

- > 1 deluxe sandwiches, fresh fruit salad & sweet slice
- > 600ml Mount Franklin Still Water

Minimum order 10 per item

PACKAGE TWO

\$15.90pp

- > Chicken or beef pastry pie with house salad, Fresh fruit salad
- > 500ml Spring Valley Apple or Orange Juice

Minimum order 10 per item

PACKAGE THREE

\$15.90pp

- > ½ wrap & ½ Turkish roll each, whole fruit
- > 500ml Spring Valley Apple or Orange Juice

Minimum order 10 per item

PACKAGE FOUR -HEALTHY OPTION

\$14.00pp

- > 1 large Tuna & Avocado or Marinated Chicken California roll
- > 2 rice paper rolls-crisp vegetable, mushroom & avocado or prawn & crisp vegetables
- > Fresh fruit salad- 600ml Mount Franklin Still Water

Minimum order 10 per item

PACKAGE FIVE

\$15.90pp

- > 2 Baby Sour dough rolls, 1 chocolate & pistachio brownie
- > 500ml Spring Valley Apple or Orange Juice

Minimum order 10 per item

PACKAGE SIX

\$15.90pp

- > Thick & Lush sandwich 1 pp & 1 fruit salad cup
- > 600ml Mount Franklin Still Water

Minimum order 10 per item

PACKAGE SEVEN – HEALTHY OPTION

\$14.90pp

- > Rare roast beef & fresh salad wrap with basil pesto
- > Individual tubs of nuts & seeds
- > Whole fruit

Minimum order 10 per item



menu



Buffet / boardroom packages

buffet/boardroom packages

PACKAGE ONE

Min of 20 people

\$29.90pp

Mains

- > Spinach, ricotta & parmesan cannelloni with tomato & fresh basil sauce
- > Spicy chorizo sausage penne, zucchini, feta cheese, eggplant with a tomato & basil sauce

Sides

- > U8's green salad – tomato, avocado, cucumber, Spanish onion & crisp julienne vegetables with herb vinaigrette
- > Caesar – crisp bacon, shaved parmesan, coz lettuce & garlic crotons

Garlic bread

Dessert

Black forest cake

PACKAGE TWO

Min of 20 people

\$35.90pp

Mains

- > Roast beef sirloin with a mushroom, red wine sauce
- > Grilled fish of the day with lemon butter sauce

Sides

- > Creamy mash potatoes
- > Steamed Rice
- > Char grilled vegetables with garlic & rosemary

Dessert

- > Mini fresh fruit Pavlova
- > Caramel mud cake

PACKAGE THREE

\$31.90pp

Min of 20 people

Mains

- Beef Stroganoff
- Thai style green chicken curry

Sides

- Creamy mash potatoes
- Steamed Rice
- Broccoli, toasted almonds

Desserts

- Fresh fruit platter
- Chocolate & pistachio brownies with whipped cream & strawberries

PACKAGE FOUR

\$43.00pp

Min of 20 people

Mains

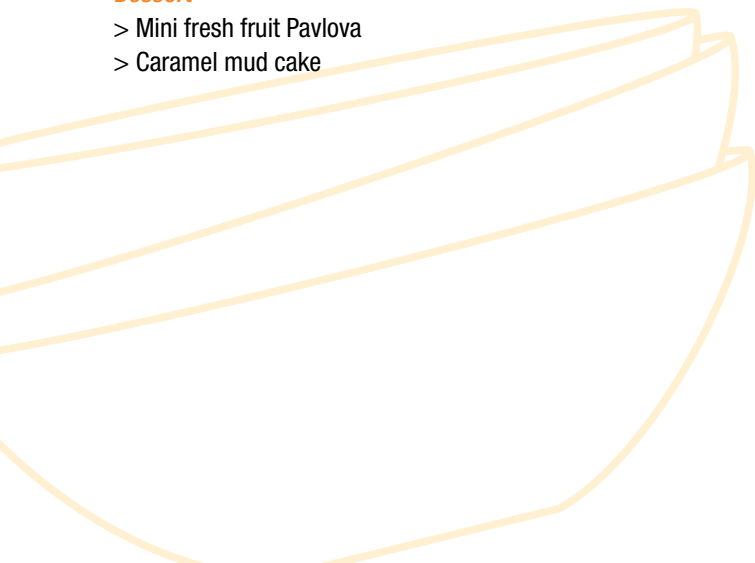
- > Grilled Salmon fillet with dill hollandaise
- > Brie, semi dried tomato & basil stuffed chicken breast wrapped in prosciutto

Sides

- > Roast potatoes with sea salt & herb baked pumpkin wedges
- Broccoli, toasted almonds
- > Garlic bread

Desserts

- > Milk chocolate mousse with strawberry salad
- > Vanilla panacotta



menu



Entertainment platters

entertainment platters

GOURMET ANTIPASTO PLATTER \$12.90pp

Best for a function with duration of an hour & a half

> Italian salami, Prosciutto, Peperoni, smoked salmon, cherry tomato in basil pesto, marinated green olives, Capers, marinated feta cheese, dolmades & hummus with crusty bread

min of 15 people

TAPAS PLATTER \$11.90pp

Best for a function with duration of an hour

> Spicy meat balls, Grilled chorizo, Balsamic mushrooms, marinated bocconcini, green olives,
> Melon wrapped prosciutto, cherry tomato in basil pesto, crisp bread

min of 15 people

AFTER WORK CASUAL PLATTER \$9.90pp

Best for a function with duration of an hour

> Farm house pate, dried fruit paste & crisp bread
> Wedge of brie with water & rice crackers
> Fruit platter

min of 15 people

AFTER WORK COCKTAILS PLATTER \$25pp

Best for a function with duration of an hour & a half to two hours

Cold canapés

- > Smoked salmon blini – lemon cream cheese, caper & dill
- > Cherry tomato bruschetta, brie, baby spinach & semi dried tomato pesto
- > Farm house pate on crisp bread with sweet mango chutney & chive
- > Rare roast beef on oval pastry filled with corn relish topped with gherkin
- > Chicken, pistachio, spinach, roast red capsicum pastry roulade

Warm canapés

- > Buffalo wings with blue cheese sauce
- > Lime & coriander fish cakes
- > Mushroom & feta frittata
- > Mini lamb pie topped with parmesan mash potato
- > Cocktail chat potato topped with cheese, bacon & capsicum

min of 15 people

BAR SNACKS PLATTER \$5.00pp

Great for a quick after work drinks

- Rice crackers
 - Crisp tortilla chips
 - Beer nuts
 - Green olives
 - 2 chef's dips
- min of 15 people



menu



Canapé packages

Canapé packages

PACKAGE ONE

\$35 per person

Great for 21st birthday party

Best for a function with duration of two to three hours

Warm Canapés

- > Lime & coriander fish cakes
- > Spicy beef & bacon meatballs
- > Baby Beef & Mushroom pie
- > Sausage rolls
- > Roast vegetable frittata
- > Green chicken curry sticks
- > Spicy lentil & pumpkin puffs
- > Buffalo wings with blue cheese sauce
- > Cocktail chat potato topped with Chorizo, cheese & basil pesto

Cold Canapés

- > Rare roast beef on oval pastry filled with corn relish topped with gherkin
- > Chicken, pistachio, spinach, roast red capsicum pastry roulade
- > Spinach crepe filled with smoked salmon, fried capers, dill & basil pesto cream cheese
- > Roast capsicum mini muffin filled with blue cheese, caramelized pear & pecan
- > Grilled eggplant rolls filled with chilli, basil & feta cheese

PACKAGE TWO

\$17.50 per person

Great for product launches/ office cocktail party

Best for a function with duration of an hour to an hour and a half

Cold Canapés

- > Smoked salmon blini – lemon cream cheese, caper & dill
- > Farm house pate on crisp bread with sweet mango chutney & chive
- > Roast capsicum mini muffin filled with blue cheese, caramelized pear & pecan

Warm Canapés

- > Baby chicken & smoked cheese pie topped with sweet potato puree
- > Spicy lentil & roast pumpkin croquettes with cucumber dressing Mushroom, leek & ricotta tart
- > Lime & coriander fish cakes

PACKAGE THREE

\$38.00 per person

Great for engagement party

Best for a function with duration three to four hours

Cold

- > Peking duck pancakes with cucumber, shallot & plum sauce
- > Smoked salmon blini – lemon cream cheese, caper & dill
- > Cherry tomato bruschetta, brie, baby spinach & semi dried tomato pesto
- > Farm house pate on crisp bread with sweet mango chutney & chive
- > Smoked chicken & prosciutto in a pepper pastry with semi dried tomato pesto
- > Seared lamb fillet on roasted sweet potato disc topped with chilli, feta & basil cream

Warm

- > Bacon, cheese & onion tart
- > Lime & coriander fish cakes
- > Baby Smoked Chicken & Cheese Pies with sweet potato puree
- > Spicy lentil & roast pumpkin croquettes with cucumber yoghurt dressing
- > Cocktail chat potato - cheese, bacon & capsicum or Chorizo, cheese & basil pesto

Substantial Item

- > Mushroom & parmesan risotto in Chinese takeaway boxes
- > Stir-fry chicken & seasonal vegetables with rice noodles

continued...



menu



Canapé packages

PACKAGE FOUR

\$22.90 per person

Great for office parties

Best for a function with duration of two to two and a half hours

Cheese platter & farm house pate

- > Danish blue vine
 - > Brie (soft ripened)
 - > Vintage cheddar
- Severed with
- > Dried fruit paste
 - > Water & rice crackers
 - > Baguette slices
 - > Crisp bread
 - > Mixed nuts
 - > Smoked salmon blini – lemon cream cheese, caper & dill
 - > Cherry tomato bruschetta, brie, baby spinach & semi dried tomato pesto
 - > Grilled eggplant rolls filled with chilli, basil & feta cheese
 - > Rare roast beef on oval pastry filled with corn relish topped with gherkin
 - > Mini pastry ovals filled with creamy smoked chicken & corn

PACKAGE FIVE

\$20.50 per person

Great for Morning or afternoon tea launches or presentations

Best for a function with duration of half an hour to an hour

Cold Canapés

- > Spinach crepe filled with smoked salmon, fried capers, dill & basil pesto cream cheese
- > Fresh date filled with cream cheese, cashew nut & strawberry
- > Cocktail ribbon sandwiches (½ per person)

Hot Canapés

- > Baby Beef & Mushroom pie
- > Mini Assorted Quiches
- > Potato, tuna, shallots croquettes with garlic aioli

Sweet delights

- > Assorted Cakes & slices (1 of each per person)

PACKAGE SIX

\$12.50 per person

Great for product launches/ office cocktail party

Best for a function with duration of half an hour to an hour

Cold

- > Bocconcini wrapped with prosciutto & semi dried tomato, basil
- > Spinach crepe filled with smoked salmon, fried capers, dill & basil pesto cream cheese
- > Roast capsicum mini muffin filled with blue cheese, caramelized pear & pecan
- > Rare roast beef on oval pastry filled with corn relish topped with gherkin
- > Farm house pate on crisp bread with sweet mango chutney & chive

PACKAGE SEVEN

\$45.00 per person

Great for a 40th or 50th birthday party

Best for a function with duration three to four hours

To start:

- > **Oysters three ways** – natural with lemon wedges light dipping sauce – Jalapeno & coriander sauce
- > **Peking duck pancakes** – cucumber, shallot & plum sauce
- > **San Chow bow** – pork, chicken & shitake mushrooms
- > **Vegetarian san choy bow** – mixed mushrooms & marinated tofu
- > **Lemon cured blue eye cod** – marinated in chilli coconut cream served in Chinese soup spoon
- > **King Prawn platter** – wasabi & coriander mayonnaise

On The Grill:

- > **Lamb & haloumi cheese rosemary skewers** with romesco sauce
- > **Herb brushed blue eye cod skewer** – coriander, lime sauce
- > **Fillet steak rolls** – with rocket, haloumi & bread stuffing & horseradish cream

This package includes a chef to cook for you and your guests

menu



Conference & seminar catering

conference & seminar catering

PACKAGE ONE

\$33 per person (min 15 people)

On arrival – Continuous freshly Percolated Coffee & Tea – iced water & minties

Morning Tea – Assorted Danishes & muffins

Lunch – Selection of sandwiches 1 ½ each & 2 mini savoury tartlets each

Selection of seasonal fruit platter, orange or apple juice

Afternoon Tea – Assorted cakes & slices

PACKAGE TWO

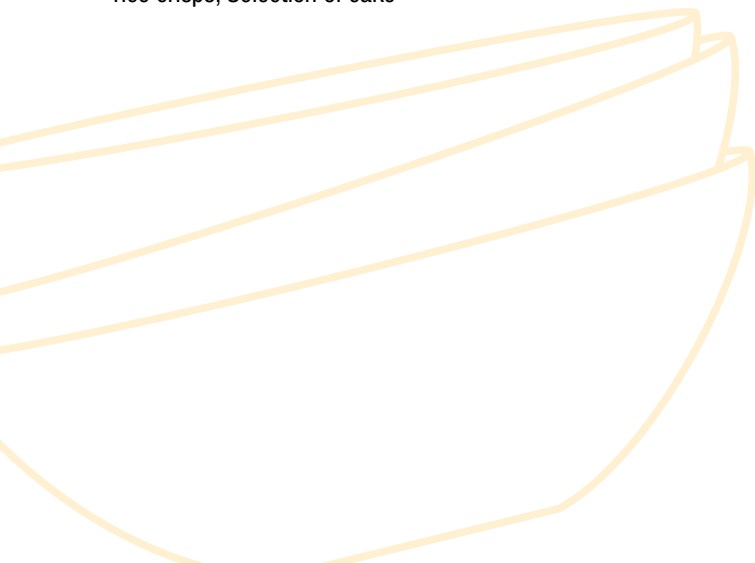
\$38 per person (min 15 people)

On arrival – Continuous freshly Percolated Coffee & Tea – iced water & minties

Morning Tea – Slices, cookies & mixed berry friends, 600 ml still water

Lunch – Selection of wraps & Turkish rolls ½ each per person
Selection of seasonal fruit platter, orange or apple juice

Afternoon Tea – Assorted cheese & dips platter with crisp bread, rice crisps, Selection of cake



PACKAGE THREE

\$34.00 per person (min 15 people)

On arrival - Continuous freshly Percolated Coffee & Tea – iced water & minties

Morning Tea – Selection of cake & cookies

Lunch – Individual Beef or Chicken pies with green salad
Selection of seasonal fruit platter, orange or apple juice

Afternoon Tea- Devonshire tea, scones with jam & cream
1 per person

All packages include: A person to set it all up for you, disposable cups, tea spoons, serviettes, side plates, knife & forks, water jugs, white table cloths for buffet tables

These are just suggestions, we can tailor make a package for you.

Email or call us to discuss a package to suit your needs & budget!



menu



Barbeque packages

barbeque packages

BRONZE PACKAGE ONE

\$32.00 per person (Min 30 people)

- > Beef burgers patties
- > BBQ sausages
- > Marinated chicken pieces
- > Grilled onions
- > Bread rolls & butter
- > **Two salads**
- > Basil pesto potato – semi dried tomato, spring onion & homemade mayo
- > U8's green salad – tomato, avocado, cucumber, Spanish onion & crisp julienne vegetables with herb vinaigrette
- > **Dessert**
- > Mixed fruit & berry Pavlova
- > Lemon cheese cake

SILVER PACKAGE TWO

\$37.00 per person (Min 30 people)

- > Scotch fillet steak
- > Beef burgers
- > Marinated chicken pieces
- > Basil pesto brushed mushroom & zucchini pieces
- > Thick sausages
- > Grilled onions rings
- > Bread rolls & butter
- > **Two Salads**
- > Caesar – crisp bacon, shaved parmesan, coz lettuce & garlic crotons
- > U8's green salad – tomato, avocado, cucumber, Spanish onion & crisp julienne vegetables with herb
- > **Dessert**
- > Tiramisu & fresh fruit platter

GOLD PACKAGE THREE

\$49.00 per person (Min 30 people)

- > Beef rib eye on the bone
- > Salmon steaks
- > Assorted gourmet sausages
- > Marinated chicken strips
- > Seasonal char grilled vegetables tossed with sundried tomatoes
- > Char grilled field mushroom with herb & garlic butter
- > Grilled onion rings
- > Bread rolls & butter
- > **Three salads**
- > Green salad – tomato, avocado, cucumber, Spanish onion & crisp julienne vegetables with herb dressing
- > Roast pumpkin & Potato – Spanish onion, crisp bacon, shaved parmesan, mesclun greens, and garlic aioli
- > Roasted caramelised beetroot & broccoli - toasted walnuts, rocket, roasted carrot, shallots with a honey Dijon mustard dressing
- > **Dessert**
- > Chocolate mousse with fresh strawberries & Selection of cheese & dried fruit platter

An extra \$2.50 per person for disposable good quality dinner plates, cutlery & serviettes

Commercial Gas BBQ Hire if required - \$190
(includes gas supply, set up & delivery)

Our packages are prepared ready to go, cook up with friends or work mates.

Or

One of our chefs can come out and cook it all for you.

menu



Beverage packages

beverage packages

PACKAGE ONE

\$12.50 per person (min 15 people)

Best for a function with duration of an hour

Allowing 2 standard drinks per person

- > Light and full strength beer
- > Red and white wine
- > Orange Juice
- > Still Water

PACKAGE TWO

\$12.50 (min 15 people)

Best for a function with duration of an hour

Allowing 2 standard drinks per person

- > Sparkling Wine
- > Orange Juice
- > Still water

PACKAGE THREE

\$17.50 per person (min 25 people)

Best for a function with duration of 2 to 2 & half hours

Allowing 3 ½ standard drinks per person

- > Light and full strength beer
- > Red and white wine
- > Sparkling wine
- > Orange Juice
- > Still Water
- > Ice and Ice buckets

PACKAGE FOUR

\$35.00 per person (min 25 people)

Best for a function with duration of 4 to 4 ½ hours

Allowing 6 ½ standard drinks per person

- > Light and full strength beer
- > Red and white wine
- > Sparkling wine
- > Orange Juice
- > Still Water

Once you choose your package, we will give you a list of the types and brands of beer, wine & soft drinks that would be used at your event.

COFFEE & TEA PACKAGE

One session **\$5.90 per person** (min 15 people)

All day session **\$12.50 per person** (min 15 people)

- > Freshly brewed Veneziano coffee
- > Selection of T2 teas, black & herbals

Both sessions include:

- > white sugar /equal / full cream & skim milk
- > Eco paper cups, plastic spoons
- > White table cloth for the table
- > Ceramic cup, saucer & Teaspoon \$1.80 per set
- > Soy Milk \$4.00 per one litre



menu



Cutlery & crockery Equipment hire

cutlery & crockery

GLASSWARE PACKAGE 1 \$2.50pp

- > Champagne Glasses
 - > Wine Glasses
 - > Drinking Tumblers/Beer
- Includes ice and ice buckets

GLASSWARE PACKAGE 2 \$2.00pp

- > Wine Glasses
 - > Drinking Tumblers/ Beer Glasses
- Includes ice and ice buckets

GLASSWARE PACKAGE 3 \$2.00pp

- > Champagne Glasses
 - > Drinking Tumblers
- Includes ice and ice buckets

CROCKERY PACKAGE 1 \$3.50pp

- > Dinner Plates – Ceramic
 - > Side Plates – Ceramic
 - > Knife & Fork set – Stainless
- Includes serviettes

CROCKERY PACKAGE 2 \$2.50pp

- > Dinner Plates – Ceramic
 - > Knife & Fork set – Stainless
- Includes serviettes

CROCKERY PACKAGE 3 \$2.50pp

- > Cup, Saucer & Teaspoon Set –Ceramic
 - > Side Plates – Ceramic
- Includes serviettes

DISPOSABLE PACKAGE 1 \$1.80pp

- > Knife, folk & serviette set
- > Dinner plates – Disposable
- > Plastic tumblers – Disposable

DISPOSABLE PACKAGE 2 \$1.00pp

- > Eco paper cups
 - > Side plates – Disposable
- Includes serviettes

equipment hire

Bench Top Bar Oven - **\$150.00**

Food Warming Oven 10 shelves - **\$250.00**

Commercial BBQ with 1 gas bottle - **\$200.00**

Urn (15 litres) - **\$55.00 per item**

Chaffing Dish with insert - **\$60.00 per item**

Tablecloth White Linen 1.8m - **\$15.50 per item**

Tablecloth White Linen 2.4m - **\$18.50 per item**

Rectangular Trestle Table 1.8m - **\$25.00 per item**

Rectangular Trestle Table 2.4m - **\$28.00 per item**

Large Ice filled tub (contains 3 bags of ice) **\$19.50 - per item**

Toaster - **\$20.00**

Water Jugs (Plastic) - **\$4.50 per item**

Water/Juice Jugs (Glass) - **\$5.50 per item**

Bags of Ice - **\$6.00 per item**



menu



Special dietary menu

special dietary menu

We have Vegan, Gluten free, Dairy free, and High Protein low carbohydrate diet meals

We have more options through the menu.

BREAKFAST OPTIONS

- > Breakfast wrap- soy cheese, tomato, spinach & field mushrooms **\$13.90pp** (V, DF)
- > Scramble chive silken tofu with soy cheese muffin & wilted spinach **\$14.90pp** (V, DF)
- > Polenta tart with whole egg, mushroom & spinach **\$6.00pp** (LF, GF)
- > Assorted Sweet & Savoury Muffins **\$4.50pp** (V, DF, GF)
- > Muesli slice **\$4.00pp** (V, DF, GF)
- > Fresh fruit salad cup **\$5.50pp** (V, DF, GF)
- > Fresh fruit skewers **\$3.50pp** (V, DF, and GF)

HIGH PROTEIN LOW CARBOHYDRATE BREAKFASTS

- > Scrambled egg whites, grilled tomato, herb mushrooms & sautéed spinach **\$17.90pp**
- > Egg white omelette with smoked salmon, rocket & tomato salad **\$17.90pp**
- > Whole egg omelette with ham & tomato **\$13.90pp**

MORNING & AFTERNOON TEA

- > Chocolate brownie **\$4.50pp** (V, DF, GF)
- > Assorted Sweet & Savoury Muffins **\$4.50pp** (V, DF, GF)
- > Banana bread with maple syrup **\$6.50pp** (2 slices per serve) (V, DF, GF)
- > Carrot cake **\$3.50pp** (GF)
- > Orange & Almond cake **\$3.50pp** (GF)
- > Mixed berry friend **\$4.50pp** (GF)
- > Corn cakes with tomato salsa, avocado & coriander spread **\$4.50pp** (V, DF, and GF)

LUNCHES / DINNERS

- > Wrap – beetroot relish, roast pumpkin, baby spinach, hummus & alfalfa sprouts **\$12.90pp** (V, DF, and GF)
- > Potato & eggplant curry with fresh tomato relish & steamed rice **\$12.90pp** (V, DF) (GF with no rice)
- > Korean style vegetable & noodles **\$13.90pp** (V, DF)
- > Bibimbap- thinly sliced vegetables with rice **\$12.90pp** (V, DF) (GF with beef)
- > Roast pumpkin & lentil croquettes & salad **\$13.90pp** (V, DF)
- > Korean style BBQ beef & rice \$14.90pp (GF)

HIGH PROTEIN LOW CARBOHYDRATE MAIN MEALS

- > Chicken breast & seasonal vegetable stir fry - **\$14.90pp**
- > Chorizo, spinach & zucchini frittata - **\$10.90pp**
- > Marinated beef strips & seasonal vegetables - **\$14.90pp**
- > Grilled fish of the day with Steamed garlic vegetables or green salad - **\$14.90pp**
- > Pan seared 300g Aged grain fed scotch fillet – **\$24.00pp**
With warm green bean, cherry tomato, Spanish onion & baby spinach
- > Pan seared Atlantic salmon steak- **\$24.00pp**
With steamed broccoli, zucchini tossed in basil pesto





choose your own menu

Breakfast / Morning & Afternoon items

BREAKFAST ITEMS

Refreshing seasonal fruit

- > Fresh fruit platter **\$5.00pp**
- > Fresh fruit skewers **\$3.30pp**
- > Mini fruit skewers **\$2.00pp**
- > Whole fresh fruit basket **\$2.50pp**
- > Fresh fruit cup **\$5.50pp**
- > Fresh fruit cup toasted granola, honey yoghurt **\$5.50pp**

Maple Granola, yoghurt & mixed berry compote cups **\$5.50pp**

Homemade granola – toasted almond, raisins, bran, sunflower seeds, dried apricot, toasted oats with cinnamon maple syrup

Banana bread **\$5.00pp** (2 slices)

Served with maple syrup & mascarpone

Breakfast tarts **\$4.80ea**

- Whole egg, bacon & tasty cheese
- Smoked salmon, brie & whole egg
- Herb mushroom, baby spinach, cheddar & ricotta

Croissants **\$7.00 pp**

- Smoked chicken, avocado & Swiss cheese
- Tomato & cheddar cheese
- Ham & cheddar cheese

Breakfast Baguettes **\$8.50pp**

- Bacon, egg, melted cheddar & b.b.q sauce
- Sautéed herbed field mushrooms, wilted spinach & Swiss cheese
- Chipolata sausage & onion roll with melted cheddar & b.b.q sauce

Turkish bread roll **\$7.50ea**

- Smoked salmon, avocado, Swiss cheese
- Sautéed mushroom, spinach & cream cheese

French toast with crispy bacon (2 slices per person) **\$7.90pp** Maple syrup & mascarpone cheese

Freshly baked muffins – sweet **\$3.00pp**

- Banana & oatmeal
- Triple chocolate
- Date & pecan
- Raspberry & white chocolate
- Blue berry

Freshly baked muffins – savoury **\$3.00pp**

- Roast capsicum & feta cheese
- Bacon, cheese & onion
- Sundried tomato, cheese & basil pesto

Assorted Mini Danish Pastries - **\$2.80pp**

- Maple Pecan
- Cinnamon Swirl
- Vanilla Crème
- Apple & Raspberry
- Lemon & poppy seed

ASSORTED SELECTION OF CAKE

\$2.50 per item Minimum order 10 per item

- Chocolate cake with chocolate icing
- Carrot cake with cream cheese icing
- Orange & Poppy seed
- Caramel Mud
- Banana & Blueberry
- Zucchini & Cinnamon
- Lemon & Coconut
- Mango swirl cheese
- Cookie & Cream cheese
- Strawberry swirl cheese
- Black forest
- Tiramisu

ASSORTED SELECTION OF SLICE

\$2.50 per item Minimum order 10 per item

- Frangipani
- Chocolate & Caramel
- Passionfruit & Coconut
- Honey Muesli & Nut
- Almond & Honey

ASSORTED SELECTION OF OUR OWN MADE COOKIES

\$1.00 per item Minimum order 10 per item

- Chocolate chip & pecan
- Ginger snaps
- Butter Shortbread
- Passionfruit cream melting moments
- Peanut Butter
- Anzac
- Battenberg

menu



choose your own menu

Sandwiches: Mini rolls / Deluxe /Ribbons Salad Bar

SANDWICHES: MINI ROLLS / DELUXE / RIBBONS

Ribbons **\$6.90 per sandwich**

Deluxe **\$6.90 per sandwich**

Mini **\$4.80 per roll**

Note: we have gluten free bread & wraps extra \$2.00 per person

We also have vegan & dairy free wraps extra \$2.00 per person

Double smoked ham, tasty cheese, tomato & seeded mustard

Turkey breast, cranberry sauce, cream cheese & cucumber

Roast beef, cheddar cheese, gherkins & Dijon mustard

Roast chicken breast, lettuce & homemade mayo

Smoked salmon, cream cheese, capers & alfalfa sprouts

Tuna, spring onion, cucumber & homemade mayo

Pesto, roast beef, semi-dried tomato & cheese

Egg, homemade mayo & lettuce

Vegetarian fillings

Roasted vegetable, basil pesto & feta cheese

Avocado, cheese, semi-dried tomato & rocket

Cheese omelette, salad greens

Falafel, sweet chilli, hummus & lettuce

Tasty cheese, fruit chutney & salad greens

Beetroot relish, feta cheese & rocket

Marinated tofu, sweet chilli, grated carrot, tomato & salad greens

Thick & Lush sandwich **\$8.90 each**

Turkish bread rolls **\$9.50 each**

Wraps **\$9.50 each**

Tandoori chicken with cucumber, mint yoghurt

Chicken schnitzel Caesar salad

Rare roast beef, cheddar, tomato, lettuce & garlic aioli

Falafel, sweet chilli, hummus & bean sprouts

Chicken, avocado, semi-dried tomato pesto & tasty cheddar

Falafel, pumpkin spread & rocket

Marinated steak, caramelised onion, rocket & tomato

SALAD BAR

Standard

By the Bowl – **\$4.00pp**

Individual boxes – Small **\$5.50pp**, Large **\$7.50pp**

(minimum order 10 people)

Basil pesto potato – semi dried tomato, spring onion & home-made mayo

U8'sgreen salad – tomato, avocado, cucumber, Spanish onion & crisp julienne vegetables with herb vinaigrette

Penne pasta – semi dried tomato, shaved parmesan, rocket with garlic olive oil

Chickpea & Couscous- tomato, cucumber, Spanish onion, capsicum, parsley with a lemon & garlic vinaigrette

Roast pumpkin & Potato – Spanish onion, crisp bacon, shaved parmesan, mesclun greens with a Caesar style dressing

Roasted caramelised beetroot & green beans - toasted walnuts, rocket, roasted carrot, shallots with a honey Dijon mustard dressing

Caesar – crisp bacon, shaved parmesan, coz lettuce & garlic crotons

Greek – feta, kalamatta olives, Spanish onion, tomato, cucumber & capsicum

Gourmet

By the Bowl – **\$5.50pp**

Individual boxes – Small **\$6.90pp**, Large **\$8.90pp**

(minimum order 10 people)

Smoked Chicken & Avocado – baby spinach, cherry tomato, red onion, broccoli with a honey Dijon dressing

Thai beef & bean noodles – mint, coriander, cucumber, chilli, green beans, snow pea sprout, red capsicum & Spanish onion

Vietnamese chicken – wom-bok, carrot, Spanish onion, mint, coriander with a sweet & sour dressing

Tuna Nicoise – eggs, new potatoes, green beans, kalamatta olives, cherry tomatoes, Spanish onion with a garlic anchovy vinaigrette

Prosciutto, caramelized pear & toasted walnut – baby spinach, broccoli, mesclun greens with a blue cheese dressing

Smoked Salmon & Avocado – rocket, cherry tomato, Spanish onion, capsicum, cucumber with a dill lemon vinaigrette

Tandoori chicken pieces – feta, kalamatta olives, Spanish onion, tomato, cucumber & capsicum mesclun greens with a dill yoghurt dressing

Roast pumpkin & chickpea – broccoli, zucchini, rocket, and crisp prosciutto tossed with walnut & parsley pesto

menu



choose your own menu

Lunch / Dinner / Soups

LUNCH / DINNER

> Filo Parcels **\$14.90 per person**

- Chicken breast wrapped in filo pastry filled with ham & Swiss cheese
- Creamy garlic prawn with broccoli & parmesan cheese
- Spinach, mushroom, ricotta & parmesan

Served with seeded mustard & cheese sauce or Tomato & fresh basil sauce & Our garden green salad

Minimum order 10 per item

> Large Tarts **\$30.00 each (serves 8)**

- Smoked salmon, asparagus & brie
- Spinach, semi -sundried tomato & feta
- Bacon, chorizo, cheese & shallot

> Large Lasagne **\$40.00 (serves 8)**

- Beef
- Roast Vegetable

Suggestion:

Choose from our range of great salads to accompany your tarts or Lasagne at \$4.00 per person

SOUPS

Served with sour dough roll & butter

All soups packages are a min of 20 people

\$6.90pp

Choose from

- > Chicken, corn & coriander
- > Potato, Leek & bacon
- > Creamy Wild mushroom
- > Sweet potato, coconut & coriander

\$7.90pp

Choose from

- > Cream of pumpkin with sour cream
- > Minestrone & grilled chorizo
- > Chicken noodle & vegetable
- > Spicy Lentil with cucumber raita
- > Cream of Broccoli & Brie
- > Beef Goulash with sour cream



menu



choose your own menu

Hot lunch & dinner buffet options

MAINS

\$14.00pp

Minimum order 10 per item

- > Crisp seasonal vegetable, feta cheese, kalamatta olives, rocket, and basil pesto penne
- > Beef Stroganoff
- > Spinach, ricotta & parmesan cannelloni with tomato & fresh basil sauce
- > Creamy roast pumpkin, baby spinach & toast pine nut risotto with shaved parmesan
- > Thai style green chicken curry
- > BBQ chilli pork with Choy sum
- > Chicken Stir fry
- > Eggplant, potato & pumpkin curry with fresh tomato & coriander salsa
- > Spicy chorizo sausage penne, zucchini, feta cheese, eggplant with a tomato & basil sauce
- > Creamy chicken & roast pumpkin fettuccine with toasted pine nuts & rocket
- > Grilled vegetable lasagne
- > Beef lasagne
- > Roast vegetable stack – sweet potato, eggplant, mushrooms, zucchini, tasty cheese, and capsicum & cashew pesto

MAINS

\$19.50pp

Minimum order 10 per item

- > Whole roast garlic chicken with apricot & bacon stuffing & roast vegetables
- > Slow roast lamb leg with roast vegetable & mint sauce
- > Grilled Salmon fillet with dill hollandaise & steamed broccoli
- > Roast beef sirloin with a mushroom, red wine sauce
- > Grilled fish of the day with lemon butter sauce
- > Brie, semi dried tomato & basil stuffed chicken breast
- > Whole Portobello stuffed with spinach, toasted pine nut, feta cheese with a roast red capsicum sauce

SIDES

\$4.00pp

- > Creamy mash potatoes
- > Steamed Rice
- > Buttery parmesan polenta
- > Oven baked polenta chips
- > Broccoli, toasted almonds & garlic olive oil
- > Stir fried rice noodles
- > Char grilled vegetables with garlic & rosemary
- > Roast potatoes with sea salt & herb baked pumpkin wedges
- > Cauliflower & three cheese bake

BREADS

\$3.00pp

- > Garlic bread
- > Semi dried tomato & parmesan
- > Basil pesto & parmesan

DESSERTS

\$5.00pp

- > Mini fresh fruit Pavlova
- > Caramel mud cake
- > Black forest cake
- > Strawberry swirl cheese cake
- > Mango & Macadamia cake
- > Fresh fruit platter
- > Chocolate & pistachio brownies with whipped cream & strawberries
- > Assorted cheese platter with dried fruit paste & water crackers

menu



choose your own menu

Canapés

CANAPÉS

We recommend 4 finger food items per person for the first hour of cocktail function, adding 2-3 finger food items per hour thereafter.

MENU ONE COLD CANAPÉS

- > Smoked salmon blini – lemon cream cheese, caper & dill **\$2.50ea**
- > Cherry tomato bruschetta, brie, baby spinach & semi dried tomato pesto **\$2.50ea**
- > Farm house pate on crisp bread with sweet mango chutney & chive **\$2.50ea**
- > Bocconcini wrapped with prosciutto & semi dried tomato, basil **\$2.50ea**
- > Rare roast beef on oval pastry filled with corn relish topped with gherkin **\$2.50ea**
- > Creamy chicken & corn filled in oval pastry **\$2.50ea**
- > Chicken, pistachio, spinach, roast red capsicum pastry roulade **\$2.50ea**
- > Spinach crepe filled with smoked salmon, fried capers, dill & basil pesto cream cheese **\$2.50ea**
- > Fresh date filled with cream cheese, cashew nut & strawberry **\$2.50ea**
- > Roast capsicum mini muffin filled with blue cheese, caramelized pear & pecan **\$2.50ea**
- > Grilled eggplant rolls filled with chilli, basil & feta cheese **\$2.50ea**
- > Corn cakes with coriander mousse topped with chilli prawn **\$2.50ea**
- > Smoked chicken & prosciutto in a pepper pastry with semi dried tomato pesto **\$2.50ea**
- > Pepper pasty filled with French onion cream, roasted cherry tomato & chervil **\$2.50ea**
- > Sweet potato zucchini fritter with roast red capsicum sauce **\$2.50ea**
- > Peking duck pancakes with cucumber; shallot & plum sauce **\$3.50ea**
- > Fresh rice paper rolls **\$3.80ea**
- Avocado, enoki mushroom, mint, coriander, carrot & cucumber with hoi sin sauce

- Marinated chicken, lettuce, carrot, coriander, capsicum & vermicelli noodles
- Prawn, lettuce, mint, coriander carrot, cucumber & vermicelli noodles
- > Lemongrass chicken, cucumber, orange segment & spring onion skewer **\$2.50ea**
- > California rolls with **\$3.00ea**
- Avocado, prawn, lettuce & mayonnaise severed with wasabi & pickled ginger
- Marinated chicken, lettuce, carrot, coriander, capsicum
- > Shredded chicken, bean noodle, mint, coriander, sweet & sour dressing on Chinese spoon **\$2.50ea**
- > NZ mussel in half shell, crumbed severed with garlic aioli **\$3.00ea**
- > Seared lamb fillet on roasted sweet potato disc topped with chilli, feta & basil cream **\$4.00ea**
- > Coffin Bay Oyster served natural with fresh lemon **\$3.50ea** (min order of 2doz)
- > Coffin Bay Oyster Thai style chilli dressing **\$3.50ea** (min order of 2doz)

MENU ONE HOT CANAPÉS

- > Lime & coriander fish cakes **\$2.50ea**
- > Buffalo drumettes with blue cheese sauce **\$3.00ea**
- > Crisp coconut crumbed chicken strips with mango & coriander mayo **\$2.50ea**
- > Pork & Prawn wonton in a clear broth served in a Chinese tea cup garnished with fresh coriander, red capsicum drizzled with sweet soy reduction. **\$3.50ea**
- > Char grilled mini chicken & chorizo skewers, sweet capsicum relish **\$3.00ea**
- > Spicy beef & bacon meatballs **\$2.50ea**
- > Green chicken curry pies **\$2.50ea**
- > Baby Beef & Mushroom pie **\$2.50ea**
- > Assorted bite size pizza **\$3.00ea**
- Mozzarella, parmesan, fresh tomato & basil pesto
- Ham, Tasty cheese & sundried tomato paste



choose your own menu

Canapés

- Four cheese – feta, mozzarella, ricotta, parmesan & roast red capsicum pesto
- Roast pumpkin, Rocket, feta & parmesan & basil pesto
- > Chorizo & spinach frittata **\$2.50ea**
- > Mushroom & feta frittata **\$2.50ea**
- > Mini lamb pie topped with parmesan mash potato **\$2.50ea**
- > Baby chicken & smoked cheese pie topped with sweet potato puree **\$2.50ea**
- > Mini Beef burger with tasty cheese, caramelized onion, bbq sauce & mustard **\$4.00ea**
- > Spinach & feta filo pastry triangles **\$2.50ea**
- > Bacon, cheese & onion tart **\$2.50ea**
- > Spicy lentil & pumpkin puffs **\$2.50ea**
- > Spinach, cherry tomato & feta tart **\$2.50ea**
- > Mushroom, leek & ricotta tart **\$2.50ea**
- > Cocktails sausage rolls **\$2.50ea**
- > Green chicken curry sticks **\$2.50ea**
- > Chilli pork skewer **\$3.50ea**
- > BBQ beef skewer **\$3.00ea**
- > Marinated chicken drumettes **\$3.00 each**
- > Herbed crumbed fish strips with tartar sauce **\$2.50ea**
- > Mini Colourful vegetable skewer with basil pesto **\$2.50ea**
- > Cocktail chat potato topped with **\$3.00ea**
- Cheese, bacon & capsicum
- Chorizo, cheese & basil pesto
- Sautéed mushroom, blue cheese
- Smoked salmon, asparagus, brie
- > Potato, tuna, shallots croquettes with garlic aioli **\$3.00ea**
- > Spicy lentil & roast pumpkin croquettes with cucumber yoghurt dressing **\$3.00ea**
- > Mini Forest mushroom risotto balls served with lemon aioli **\$3.50ea**
- > Prawn cutlet crumbed with roast garlic aioli **\$3.50ea**
- > NZ mussel in half shell topped with sweet soy, garlic & chilli **\$3.00ea**

SUBSTANTIAL CANAPÉS

Served in mini Chinese boxes with wooden chopsticks or plastic fork

- > Crisp coconut crumbed chicken strips & rocket, cherry tomato salad with mango mayo **\$4.20ea**
- > Thai beef salad & bean noodle - capsicum, green beans, mint, coriander, snow pea sprout **\$4.20ea**
- > Chicken Caesar salad - egg, crisp bacon, shaved parmesan **\$4.20ea**
- > Forrest mushroom & parmesan risotto with cherry tomato, shaved parmesan & rocket **\$4.20ea**
- > Fresh tomato, basil penne tossed with garlic olive oil **\$4.20ea**
- > Herbed crumbed fish strips with crisp thin potato chips, lemon & aioli **\$4.20ea**
- > Stir fry chicken & vegetable with rice noodles **\$4.20ea**
- > Stir fry vegetables with rice noodles, toasted sesame seeds & coriander **\$4.20ea**
- > Thai style green chicken curry & steamed rice **\$4.20ea**
- > Spicy chorizo sausage penne, zucchini, feta cheese, eggplant with a tomato & basil sauce **\$4.20ea**
- > Seared sirloin strips served on parmesan potato puree with blue cheese & caramelized onion sauce **\$6.00ea**



menu



choose your own menu

Beverages

BEVERAGES

> Assorted Juices - 500ml **\$3.50ea** – 2 litre **\$7.50ea**

- Orange Juice
- Apple Juice

> Assorted Soft Drinks 600ml **\$4.20ea** – 1.25litre **\$6.00ea**

- Coke
- Coke Zero
- Diet coke
- Sprite
- Sprite Zero

> Canberra Milk

- 2 litre full cream **\$3.80**
- 2 litre skim **\$3.80**

> 1 litre Vita soy milk **\$3.50**

> Still water

- 350mls **\$2.50ea**
- 600mls **\$3.50ea**
- 1.5litres **\$6.00ea**

> Sparkling mineral water

- 330mls **\$3.00ea**
- 1.25mls **\$6.00ea**



menu

Staffing

staffing

U8one2 provides professional food, beverage and kitchen staff. Our team are experienced in performing their duties with initiative and discretion.

Hourly Rates:

Staff	Mon-Fri 7am-12am	Sat 7am-12am	Sun-Public Holidays	Surcharge 12am-3am
Supervisor	\$45.00	\$55.00	\$65.00	\$5.50
Chef	\$55.00	\$65.00	\$75.00	\$5.50
Floor/Bar	\$35	\$45.00	\$55.00	\$5.50

Minimum call out charge: 3 hrs per staff member.
Staff minimum hire - two staff members per function

We recommend:

- 1 Supervisor per function (we highly recommend this)
- 1 Staff member per 20 guests for cocktail or buffet style service

Teams & Conditions

Quotation

U8one2 can assist with quotations, based on your individual requirements.

Once a quote is accepted, we will email you a confirmation.

Prices

U8one2 prices are subject to change without notice

Payments

We accept Bankcard, master card & visa with a 2% surcharge with every transaction. Direct bank deposit, company cheque & cash. All orders are to be paid in full on the date of delivery, unless you set up and an account with us.

We have 7 day accounts for corporate clients.

Private functions are secured with a 50% deposit via credit card or direct bank deposit upon booking.

Cancellations

Cancellations made on the day of delivery will not be accepted and will still be charged the full amount of the order. *We also do not accept any changes to orders on the day of delivery.*

When placing an order

Orders must be placed by midday the day before it is required.

For any orders above 50 people 3 days notice is required.

Surcharges

2 % surcharge with every credit card transaction.

10% surcharge to the total invoice applies on weekends

15 % surcharge to the total invoice applies on public holidays.

10% surcharge on the total bill for any orders that is placed on the day of delivery.

Equipment pick up

All u.8.one.2 equipment must be stored in an appropriate manner for easy of pick up after your function, would be much appreciated. All equipment remains the property of u.8.one.2 catering unless damage or lost. In this instance the full cost of the trays will be added to your invoice. *If the pickup address differs from function venue, please let us know.*

Delivery

U8one2 delivery hours are between 7am to 5pm anything outside these hours will incur a \$50 delivery surcharge, on top of the normal delivery charges.

Suburbs

Suburbs	Delivery Charge
Belconnen & surrounding areas	\$20.00
Gungahlin & surrounding areas	\$30.00
Canberra central & surrounding areas	\$10.00
Barton and surrounding areas	\$20.00
Deakin, Woden, Weston creek, Yarralumla & surrounding areas	\$25.00
Tuggeranong/Symmonston	\$45.00
Jerrabomberra and Queanbeyan	\$55.00

This includes delivery & collection of trays

You can now also pick up your order from our shop front

Note: These prices are subject to change

menu



About U8one2

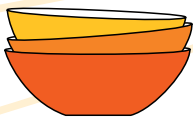
U8one2 catering is food made simple!

We have been providing Canberra with good food made simple for over 8 years now.

We are proud to have customers such as the ANU that we do the mid year and end of year 3 day graduation functions. Which we have now done for the past 5 years. As well as most of the other ANU functions. We are also the main in house caterer for Order-in, KPMG. Some of our other major clients include Commonwealth Departments, Ernest & Young & BAE systems This is just to give new visitors to our website an insight of what **U8one2** can do.

Our range of services will ensure that you and your guests have an experience that you will enjoy from start to finish. Delicious and fantastically presented food provided for all tastes.

U8one2 specializes in corporate catering, board meetings, conferences, product launches, and fashion parades. We also cater for cocktail parties, birthdays, celebrations & special occasions. Our menu also caters for special dietary required meals. Our menu has a comprehensive selection, to meet a range of function styles which also includes buffet dinners & BBQ picnic packages as well as the option to design your own menu. Where we work with you to clearly understand all of your requirements. This includes presentation, special requests and dietary considerations.



u8one2
catering

CONTACT U8one2 CATERING

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TRADING HOURS

Open Mon-Fri.

For weekend bookings call us to discuss.

Closed all public holidays.



We also have a shop front cafe.

You can come in have coffee, lunch and sample all the great food we have on offer that you may like to have at your next event. If you happen to be there when the home made chocolate cookie come out of the oven, the girls would be happy to give you a little taste while it warm. Yum!

Our Shop Front Cafe is open from 8am to 3pm Monday to Friday We look forward to seeing you!

good food made simple!

menu