



Overland Wedding Catering





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The Overland

Thank you for enquiring with the Kalgoorlie Overland events team regarding your wedding reception catering.

The Overland pride ourselves on quality food and great service to match. We can cater for both cocktail and sit down events catering for a minimum of 100 guests up to 500 guests.

We are a family owned and operated business and like to take the time to ensure your wedding is exactly how you would like it to be at a venue of your choice.

The Overland Motel itself offers a wide variety of accommodation styles, with a restaurant and bar to accommodate your guests travelling to Kalgoorlie for the big day.

We would be delighted to arrange a time for you, where we can meet at your preferred event venue or at our motel to discuss your special day in further details.

For more information email us at:

eventscatering@overlandmotel.com.au

Or

Call us on +61 (08) 9021 1433





The Classic Reception Catering Package

Package Services are Included in the menu per person fee listed below:

- Full table sets; (cutlery, plates, bowls & tall water glasses)
- Skirted Bridal, Cake and Gifts table
- Tea and coffee station
- Continuous email and phone communication with events coordinator
- Food Service staff

PLEASE SEE LIST OF EXTRAS THAT CAN BE INCLUDED IN THE SET UP ON BOOKING FORM



Platter Menu

Platter 1 - \$55 per platter

Selection of gourmet meat and vegetarian sandwiches
(GF on Request)

Platter 2 - \$65 per platter (GF)

Mixed Fruit Platter
(Pineapple, Watermelon, Rockmelon, Kiwi Fruit & Strawberries).

Platter 3 - \$70 per platter

Continental Meat and Cheese platter with Pickles and Crackers

Platter 4 - \$80 per platter (GF)

Gourmet selections of sushi pieces

Platter 5 - \$55 (GF)

Crudities with Guacamole, Sour cream & Chives

Platter 6 - \$80

Tapas Platter
(Turkish Bread, Marinated Olives, Feta, Roast vegetables in olive oil, Grilled Chorizo, & Squid Rings.)

Platter 7 - \$70

Mini Sausage Rolls, Party Pies, Mini Beef Dim Sims, Chicken Wing Dings, Served with tomato Sauce.

Platter 8 - \$65

Fried Vegetable Samosas, Mini Spring Rolls, Prawn Gyoza,
Crumbed Squid Rings, Served with Sweet Chili.

Platter 9 - \$90

Crumbed Prawn Cutlets, Tempura soft shell crab, Crumbed Squid rings, Herb Crumbed fish Goujons,
Served with Tartar Sauce.

Each platter serves approximately 8 people for a snack or 4-5 for something more substantial.(minimum 20 platters for offsite catering)

Set Menu
Alternate Drop

\$90 per person.

Entrée

Bruschetta Al Pomodoro with balsamic glaze.

Avocado & Prawn salad with sweet chilli and micro herbs. (GF)

Mains

Prosciutto wrapped chicken breast served on a pumpkin & chilli Palmerston mash,
Accompanied with Broccolini & an aurose sauce.

Grilled Eye fillets served on skordalia mash with baby spinach, Asparagus and a red wine jus.

Desserts

Salted Caramel Slice served with cream Chantilly and chocolate Sauce.

Mini Pavlovas served with cream Chantilly, kiwi fruit, passion fruit pulp & Strawberry coulis.





Buffet Menu

\$75 per Person

Entree - (choose one)

Seafood chowder
Thai pineapple and melon salad with chicken strips and Nam Jim
Bruschetta al pomodoro with Danish feta and crisp prosciutto

HOT SELECTION (Choose four)

Roasted Garlic and rosemary lamb legs
Slow cooked lamb shanks
Pork belly on apple slaw with soy
Pepper crusted pork loin in mustard cream
Roast beef sirloin in mushroom sauce
Beef masaman curry with basmati rice
Beef ribs braised in coconut and chili
Gold band snapper with lemon, lime beurre Blanc and herb salad
Baked saltwater barramundi with chilli Thai seafood sauce
Chicken and prawn nasi goreng
Creamy garlic and prawn penne
Chilli squid on stir fried vegetables

VEGETABLES (Choose two)

Roasted beetroot, sweet potato and parsnip with mixed herbs, baby spinach and feta
Garlic and bacon, mixed potato gratin
Ratatouille with feta and shaved parmesan
Roasted garlic field mushrooms with rocket
Steamed runner beans, broccoli, bok Choy and wombok
Roasted balsamic and sesame butternut pumpkin

SALADS (choose three)

Caesar
Greek salad
Garden
Waldorf
Coleslaw
Baby beetroot and feta
Minted pesto and penne

DESSERT (Choose two)

Tiramisu
Chocolate and rum mousse with honeycomb
Mars bar cheesecake
Lemon lime cheesecake
Black forest gateaux
Pavlova with fruit salad
Vanilla slice
Profiteroles filled with crème patisserie

TERMS & CONDITIONS



Bookings

- Tentative Bookings will be held for 30 days only.
Fee of \$550 is paid as deposit, (the amount will be deducted from your final account).
- To book an offsite event, the customer must have a venue in mind that can be viewed By the Overland Events Coordinator.
- The customer will receive a quote indicating the full catering costs for their wedding After the viewing of the venue is completed.
- Weddings held on a public holiday will incur a 10% surcharge of the total invoice amount.

Cancellations

If cancellation occurs, the following conditions apply:

- Notice of more than 3 months, your full deposit will be refunded
- Notice of less than 3 months, 50% of your deposit will be refunded
- Your deposit will not be refunded if notice is less than 1 month.
- Cancellations must be submitted in writing.
- Full payment of function plus catering will be charged if cancellation is less Than 48 hours of the function date.
- A fee of \$250.00 per hour may be charged during trading hours if a function Overstays allocated time.

Gifts & lost property

- The Overland Motel does not accept any responsibility for damage of equipment or Property left on the venue premises prior to or after your wedding.
Independent insurance should be considered for valuable items.

Menu

- We have a selection of buffet/ alternate drop and platter Menus to suit your requirements.
- We also cater for any dietary requirements (2 weeks' notice is required for any special requests.)

Decorations

- You have the choice to hire a decorator or discuss with our function coordinators the ideas You have and we can advise on your best solution.
- We have the tables set and dressed completely and ready to decorate as early As the day prior so long as venue access is available.
- We have both black and white chair covers available; we charge \$4 per chair For the hire and fitment.
- We have both black and white table cloths available; we charge \$15 per table for The hire and fitment.

Payment

- A Deposit of \$550 is required to secure your booking.
- Prepayment by cash or credit card or direct deposit of the balance of your account is Due no later than 14 days prior to your wedding. Personal cheques will only be Accepted by prior arrangement with management.
- A pre authorisation of \$200 can be performed by the overland.

If there is anything you would like to discuss or ask please do not hesitate to Contact us we are more than happy to help.

BOOKING DETAILS



Name of function _____

Contact person _____

Date required _____ Contact number _____

Email address _____ Number of Persons _____

TOWN HALL HANNAN ST RACE CLUB MARQUEE OTHER VENUE

Other Venue Address _____

Delivery Details for Catering Purposes _____

Please fill out menu selection's below: (Please tick)

Platter menu:

Circle and how many)

1 x ___ 2 x ___ 3 x ___

4 x ___ 5 x ___ 6 x ___

7 x ___ 8 x ___ 9 x ___

Alternative drop

Buffet menu

Beverage package: (Please Circle) Classic Deluxe Premium

Special Dietary requirements (2 weeks prior): _____

Number of People: (confirmation 3 weeks before): _____

Time of function: Start: _____ Finish: _____

Food serving times: Entree _____ Main _____ Dessert _____ (3 hrs max)

Platter Serving Times : _____ (max 2 hours)

EXTRAS: (please circle)

Linen tablecloths	(black or white)	(\$15 each)
Chair Covers	(black or white)	(\$4 each)
Linen Napkins	(black or white)	(\$2 each)
Paper Napkins	_____ (colour)	(no charge)
Kitchen Equipment hire if applicable		(price tbc-subject to venue)



How function will be paid: *Credit card / Cash / Cheque / Direct Deposit (please circle)*

Payment Details:

For direct deposit payments:

ANZ Bank BSB 016 002 Account # 188273894

For credit card payments:

Name on card: _____

Card number: ____ / ____ / ____ / ____ Exp: __ / __

Security/CCV code: _____ Amount: _____

Signature of cardholder: _____

Please either scan completed form to events catering@overlandmotel.com.au or fax to 90211121

I have read and understand the terms and conditions. (Please tick).

Name (please print): _____ Signature: _____

Date: __/__/__

