

# A·L·E·R·E

Function Centre  
Catering Package  
2024-2025





# Breakfast

## *Coffee and Tea*

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Freshly brewed Dawn Patrol coffee, and a selection of Tea Drop teas	<b>\$7 PP</b>
On arrival	<b>\$12 PP</b>
1/2 day continuous service	<b>\$16 PP</b>
Full day continuous service	

## *Seated Hot Breakfast*

**\$39PP**

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Freshly brewed Dawn Patrol coffee, a selection of Tea Drop teas and orange juice  
 Selection of baked mini Danish pastries or coconut chia pudding with mixed berries (GF, VG)

### FOLLOWED BY SEATED BREAKFAST PLATE

Double smoked bacon, scrambled free range eggs, roasted tomatoes, sautéed Swiss mushrooms,  
 smashed avocado, toasted sourdough bread

## *Stand Up Buffet Breakfast*

**\$39PP**

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Freshly brewed Dawn Patrol coffee, a selection of Tea Drop teas and orange juice  
 Selection of baked mini Danish pastries  
 Coconut chia pudding with mixed berries (GF, VG)  
 Egg and bacon breakfast slider with tomato relish

## *Set On The Table*

**\$14PP**

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Individual seasonal fruit salad, Fleurieu honey yoghurt and granola, selection of pastries



# Coffee Breaks



## *Morning & Afternoon Tea Selections*

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### COFFEE AND TEA

Freshly brewed Dawn Patrol coffee and a selection of Tea Drop teas on arrival	<b>\$7 PP</b>
Half day continuous service	<b>\$12 PP</b>
Full day continuous service	<b>\$16 PP</b>

### SWEET ITEMS

**\$6 / ITEM**

- Peanut butter and sweet potato brownies (10) (VG, GF, DF)
- Mini Danish pastries (2) (V)
- Portuguese custard tart (V)
- Mini muffins and doughnuts (2) (V)
- Vegan raspberry croissant (VG)
- Mini chocolate filled churros (2) (V)
- Coconut chia pudding with mixed berries (VG, GF)

### SAVOURY ITEMS

**\$6 / ITEM**

- Ham & cheese or cheese & tomato mini croissants
- Chicken, leek and fetta sausage rolls with tomato relish
- Assorted mini quiches - Lorainne, spinach & ricotta, Spanish chorizo
- Spinach and ricotta roll (V)
- Vegan chickpea and onion roll (VG)

# Coffee Breaks



## *Morning & Afternoon Tea Selections*

PRICE PER  
PLATTER

### PLATTERS

Chefs' selection of muffins, cakes, and slices	\$60
Peanut butter and sweet potato brownies (10) (VG, GF, DF)	\$60
Vegan raspberry croissant (10) (VG)	\$60
Roast pumpkin scones with maple butter (V)	\$60
Seasonal sliced fruit platter (VG)	\$65
Spanish vegetable frittata with tomato salsa (VG, GF)	\$65
Warm Pastries - a selection of mini pies and pastries (24)	\$95
Vegan Pastries - a selection of vegan pastries (24) (VG)	\$95
Cheese board - local artisan cheese, crackers, muscatel, grapes, quince paste, walnuts and dried apricots	\$125
Grazing board - cold meats, cheese, olives, muscatel, walnuts, bread and crackers	\$125
Vegan gourmet board - olives, antipasto, babaganoush, grilled vegetables, tabouleh with buckwheat, dolmades and grilled focaccia bread (VG)	\$125

# Conference Packages

## *Working Lunch A*

\$30 PP

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**Daily chef selection of 3 sandwiches, baguettes and wraps + salad**

A selection of house made sandwiches, baguettes and wraps

Italian mixed leaf & antipasto salad with shaved parmesan and almonds (V, GF)

Selection of seasonal whole fruit

Bottled water or juice

## *Working Lunch B*

\$40 PP

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Portuguese spiced chicken (GF, DF)

Herbed chat potatoes (VG, GF)

Vegetable samosa with tomato chutney (VG)

Quinoa, pumpkin and edamame salad (VG)

Bread rolls

Selection of seasonal whole fruit

Bottled water or juice

## *Platters*

\$12 PP

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Selection of house made artisanal breads, baguettes or wraps (choose 1 option)

# Conference Packages

## INCLUDES

Continuous service of Dawn Patrol filtered coffee and Tea Drop teas

Bottled water on arrival

Morning tea and afternoon tea items

Working lunch includes daily selection of three sandwiches, baguettes and wraps

Daily salad

Selection of seasonal whole fruit

Bottled water or juice served with lunch

**FULL DAY PACKAGE**

**\$65 PP**

**HALF DAY PACKAGE**

**\$55 PP**



# Alere

## COCKTAIL MENUS

*V = Vegetarian | VG = Vegan | GF = Gluten Free | DF = Dairy Free*



## Canapés

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### COLD

- Heirloom beetroot tart, whipped ricotta, preserved lemon, chives (V)
- Chicken sando, pickled cabbage slaw, Thai chilli jam aioli (DF)
- Choux pastry filled with cream cheese, sundried tomato and chives (V)
- Spanish vegetable frittata with salsa (VG, GF)

### HOT

- Mini hotdogs with sauerkraut and cheese sauce
- Thai corn fritters with sweet chili sauce (VG)
- Spinach, mushroom and toasted pinenut arancini (VG)
- Chicken sausage roll with tomato chutney
- Vegetable gyoza with soy & chili sauce (VG)

### DESSERT

- Lemon Meringue tarts (V)
- Chocolate hazelnut cannoli (V)
- Mixed fruit tarts (V)
- Assorted macarons (V, GF)
- Chefs selection of petit fours (V)

### SUBSTANTIAL

- Beef slider with cheese, pickles and burger sauce
- Fish and chips with tartare sauce
- Tomato and bocconcini vol-au-vents with pesto (V)
- Vegetable samosa with tomato chutney (2) (VG)
- Beef burger, cheddar cheese, dill pickles, burger sauce

**\$9 / ITEM**

## Menu Pricing

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Chefs selection of 2 canapés	\$12 PP
Chefs selection of 4 canapés	\$24 PP
Your choice of 3 canapés	+ \$21 PP
Your choice of 4 canapés	+ \$28 PP
Your choice of 5 canapés	+ \$35 PP





# Alere

## LUNCH AND DINNER MENU

*V = Vegetarian | VG = Vegan | GF = Gluten Free | DF = Dairy Free*





## *Menu*

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### **ENTREE SELECTION (sample menu only)**

Hummus, broad bean, green pea, preserved lemon, chive oil, flowers (VG)

Chicken leg galantine, shitake mushroom, candied orange, red vein sorrel (GF)

Roasted pork belly, roasted fennel, smoked apple, watercress, fresh horseradish (DF, GF)

### **MAIN COURSE SELECTION (sample menu only)**

Flank steak, truffled pomme puree, green beans, bacon and bourbon jam jus (GF)

Atlantic salmon, spiced carrot & pumpkin, peas and crispy chickpea crumb (GF)

Roasted lemon thyme chicken breast, grain and herb salad, lemon aioli (DF)

### **ALL MAIN COURSES SERVED WITH**

Sourdough and butter medallions

Olive oil chat potatoes tossed in herb brown butter (V)

Baby cos, raisin, pearl cous cous, mint and toasted sesame dressing (VG)

### **DESSERT SELECTION**

Lemon meringue tart (V, GF)

Chocolate and walnut fudge cake (V, GF)

Orange and almond cake (V, GF)

Chef's selection of plattered sweet treats

### **INCLUDES**

Freshly brewed Dawn Patrol coffee and a selection of Tea Drop teas



# Pricing

## Menu

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2 Courses	\$70 PP
3 Courses	\$85 PP
Choice entree - per choice	+ \$8 PP
Choice mains - per choice	+ \$10 PP
Choice dessert - per choice	+ \$8 PP
Alternate drop - per choice	+ \$8 PP



## Additions

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<b>ANTIPASTO PLATTER</b>	<b>+ \$20 PP</b>
Capocollo, prosciutto, arancini, cherry tomato & bocconcini salad, marinated zucchini, capsicum, olives, grilled focaccia	
<b>CHEESE PLATTERS</b>	<b>+ \$17 PP</b>
Plattered selection of 3 local cheeses, lavosh and accompaniments	



*“Excellent food and great service.  
Enjoy a corporate lunch there  
with superb views.”*

**EZAZ**



*“I take all my business visitors  
here and recommend it to  
everyone!”*

**ELLEN**

# Beverage Packages

## *Angove Package*

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Angove Chalk Hill Blue Bubbles

Angove Chalk Hill Blue Semillon Sauvignon Blanc

Angove Chalk Hill Blue Cabernet Merlot

Peroni, Peroni 0.0%, Asahi Super Dry

Coca-Cola soft drinks, orange juice, filtered and sparkling water

1 Hour	\$20 PP
2 Hours	\$24 PP
3 Hours	\$28 PP
4 Hours	\$32 PP
Extra Hour	+ \$4 PP

Beverage on consumption available Minimum spend required. POA



# Staff & Equipment

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## STAFF PER HOUR

(minimum 3 hour engagement per staff member)

Supervisor	\$60
Chef	\$60
Kitchen staff	\$55
Wait staff	\$55
Bar staff	\$55
Cocktail staff	\$55

## HIRE EQUIPMENT

3 tray oven	\$350
10 tray convection oven	\$650
Hotbox	\$250
Warmer	\$450
Coolroom	\$350
CoolroomTruck/Van	Fuel extra

## DELIVERY OF HIRE EQUIPMENT

POA

Metropolitan

Crockery, cutlery and glassware and other hire equipment are available on request. Please ask our staff for further information.

*\*Terms and Conditions apply*



Alere  
INFORMATION



# Terms & Conditions

## **BOOKINGS**

Catering packages are to be ordered no less than 14 days prior to the event. Final numbers, dietary requirements, menu selections and timings to be confirmed 7 days prior event to ensure we have all necessary ingredients.

## **DIETARY REQUIREMENTS**

At Alere, we cater to all dietary requirements. If you have a specific dietary requirement, please let us know before the date your catering is required and we can adjust the packages to suit your needs. Dietary requirements that are informed on the day, may not be able to be adjusted.

While Alere makes its best efforts to cater to dietary requirements and food allergies, we cannot guarantee that the meals provided are to the exact specifications. Our kitchens will contain traces of ingredients that some guests may be allergic to. If you have concerns regarding your requirements, please give the staff at Alere a call, they will be happy to assist you.

## **DELIVERY FEES**

Some deliveries may incur a fee. All deliveries included is disposable crockery, cutlery & plates. There may be a fee involved in the delivery and set up of your catering request- this can be avoided by collecting your catering selection from Alere. Please discuss the delivery and set up requirements with a friendly staff member from Alere so that we can determine the best outcome for all.

## **ALCOHOL SERVICE**

Responsible service of alcohol: Alere reserves the right (under the liquor Licensing Act, 1997) to refuse service of alcohol to intoxicated or disorderly patrons. These patrons may also be asked to leave the premises. Through the liquor-licensing Act, Alere has a duty of care for staff and patrons and we therefore act accordingly. Alere is not allowed to serve alcohol to minors and therefore reserve the right to request suitable identification

## **MENU CHANGES AND SUBSTITUTIONS**

Alere reserves the right to change or withdraw any items or services for sale up to and including at the time of the event. We will advise you of any changes that need to be made and endeavour to replace the item with a suitable alternative. Alere will not be held liable for impact to the client or its customers as a result of menu or service changes.

## **PAYMENT**

Alere request full or progress payment 7 days prior to your catering date. Payments incurred on the day must be finalised on the day unless otherwise agreed by Alere. Final payments are to be made prior to the delivery by cash, card or electronic funds transaction.





*“Very nice seasonal menu with great vegetarian and vegan menu and interesting beer and wine list. Also good coffee. Great view.”*

Yi ZHONG

*“The view itself deserves a 5 star. Coffee is very nice and the service is friendly and quick.”*

MINA





# Acceptance

I (print name) \_\_\_\_\_  
of (company) \_\_\_\_\_

I have read and fully understand and accept the above written conditions and hereby confirm our booking in accordance with the quote provided to me/us by Alere Cafe

Signed \_\_\_\_\_  
Date \_\_\_\_\_  
Event Date \_\_\_\_\_

Should you have any queries, please do not hesitate to contact us:  
CAFÉ ALERE & FUNCTION CENTRE CATERING  
Mary Coventry - Venue & Events Manager

Level 2, The Hub,  
Flinders University

Business Hours: 8.00 AM - 2.00 PM weekdays  
E: [alere@flinders.edu.au](mailto:alere@flinders.edu.au)  
P: (08) 8277 7186



# Contact

## *Alere Function Centre*

Mary Coventry

Venue & Events Manager

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Flinders University - Registry Road

ALERE

