



At a location of your choice

Thank you for recent enquiry regarding our catering services here at Market 190. Market 190 prides itself on the use of fresh, seasonal and local produce. With this in mind we have constructed a variety of menu options to suit any style of function from private dinner parties, cocktails parties, business meetings or your Big Day.. Our specialty weddings!

Over the past 6 years Market 190 has grown to be the number one caterer in McLaren Vale, catering for many weddings and a large variety of functions including the McLaren Vale Wine Show for over 560 people.

We look forward to catering for your next function. Please contact us at anytime to discuss the relevant details and any questions you may have. We can then organise a mutually convenient time to meet and discuss your function and for you to partake in a tasting.

Regards

Wayne Angove and Hayley Rochford

Functions Team

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Pre Dinner Canapés

P.D.C Menu 1

- Smoked Aldinga turkey, roast capsicum and brie tartlet
 - Thai beef salad served on a crispy wonton
- Roast vegetable and fetta frittata with tomato kasundi

P.D.C Menu 2

- Cajun spiced chicken with basil aioli on a cassava cracker
- Smoked salmon blini's (pikelets), crème fraiche and salmon pearls
 - Goats curd, cherry tomato and basil tartlet

Pre Dinner Canapés are served for 45 minutes by our waiting staff or can be served as platters

Cocktail Menu

Cocktail Cold Menu 1

- Smoked Aldinga turkey, roast capsicum and brie tartlet
- Cajun spiced chicken with basil aioli on a cassava cracker
- Rare beef fillet with horseradish crème fraiche on a toasted Turkish bread
 - Goats curd, cherry tomato and basil tartlets
 - Roast vegetable and fetta frittata with tomato kasundi
 - Smoked salmon blini's(pikelet), crème fraiche and caviar
 - Prawn, mango and coriander tartlets
 - Thai beef salad served on a crispy wonton
- S.A Oysters, a mixture of natural, Kilpatrick and lime and coriander

Cocktail Hot Menu 1

- Selection of mini quiches, smoked salmon and dill, bacon and chive, mushroom and leek
 - Local chorizo sausage, tomato and mozzarella pizza
 - Chickpea and herb falafels with tomato chutney
 - Pumpkin and fetta risotto balls
 - Caramelised leek and tallegio cheese tartlets
 - Potato, chive and corn croquettes
 - Chicken and beef skewers with peanut satay sauce
- Herb crumbed fish goujons (small bites) with homemade tartare
 - Dukkah coated chicken tenderloins with tomato kasundi
 - Selection of individual gourmet pies, lamb and rosemary, chicken florentine and peppered steak
 - Spicy lamb meatballs with cumin yoghurt
- Thai style fish cakes with coriander and sweet chilli dipping sauce
 - Salt and pepper squid pieces with roast garlic aioli

The Cocktail menu is served for 2 hours by our wait staff

Gourmet 'Aussie' BBQ

Served buffet style

Aussie BBQ Meat Menu

- Marinated Rare Beef Skewers with Tomato Kasundi
 - Gourmet Lamb Basil and tomato sausages
 - Kangaroo fillet with plum sauce

- Chicken skewers with peanut satay sauce
- Gourmet beef and vegetable pattie with spicy tomato chutney

Aussie BBQ Seafood Menu (Additional charge)

- Tiger Prawn and Atlantic salmon skewers with aioli
- Grilled Barramundi with lemon wedges and homemade tartar sauce
- Preserved lemon marinated squid served with roast garlic aioli

Aussie BBQ Vegetarian Menu

- Vegetable and Haloumi skewers with basil and almond pesto
- Large Swiss brown mushrooms with haloumi and pesto
- Potato and leek rosti topped with grilled eggplant and mint yoghurt sauce

Aussie BBQ Salad Menu

- Creamy potato, bacon and spring onion salad
 - Garden salad with fetta and olives
 - Cous cous and roast vegetable salad
- Baby spinach, roast pumpkin and pine nut salad
 - Potato salad with basil and almond pesto

Aussie BBQ Dessert

- Rich chocolate mousse served with double cream
- Individual pavlovas with passionfruit coulis and cream
- Slow baked Lemon curd tarts with Alexandrina cream

The gourmet Aussie BBQ can be served as platters to each table for an extra charge of
\$5.50 pp

Seated Dining Menu

Dining Entrée Menu

- Salt and Pepper squid with slow roasted tomatoes, greens and a candied balsamic reduction.
- Dukkah crusted chicken, roast pumpkin and baby spinach salad with a sun dried tomato dressing
 - Herb chicken falafels with wild rocket and a homemade tomato chutney
- Thai beef salad with coriander, bean sprouts, cashews and a chilli, soy and lime dressing

Dining Main Course Menu

- Goats cheese, leek and pine nut tart with beetroot and rocket salad and spicy potato wedges
- Grilled chicken breast topped a seeded mustard cream sauce served with roast potatoes, honeyed carrots and green beans
- Beef fillet served on sweet potato mash with green beans and topped with sweet potato crisps and a McLaren Vale shiraz glaze
- Atlantic salmon fillet topped with dill butter served on lemon risotto with brocollini and fried leek
- Moroccan spiced Lamb cutlets on a bed of roast pumpkin cous cous topped with mint yoghurt

Dining Dessert Menu

- Gluten free chocolate brownie layered with vanilla bean ice cream and fudge sauce
 - Rhubarb and Apple crumble served hot with double cream
 - Sticky date pudding with butterscotch sauce and cream
- Gourmet Bread and Butter Pudding with rum soaked dried fruits served with a dollop of double cream
 - Slow baked lemon curd tart served with double cream

Catering Price List

Gourmet Aussie BBQ (Min 60 pax) \$42.50 pp/\$48.00pp

- Choose 3 Meats
- Choose 1 vegetarian
- Choose 2 Salads
- Choose 2 desserts or service of the wedding cake with cream and coulis

Gourmet Aussie BBQ with Seafood (Min 60 Pax) \$52.50 pp/\$58.00pp

- Choose 1 meat
- Choose 1 vegetarian
- Choose 2 seafood
- Choose 2 dessert or service of the wedding cake with cream and coulis

Cocktail Menu (Min 60 Pax) \$48.50 pp

- Choose 4 cold cocktails
- Choose 6 hot cocktails

Each person receives 2 pieces of each selection totalling 20 pieces which is a substantial meal

Pre Dinner Canapés

(Min 60 pax with other menu selection or 100 pax on own)

- **Option 1** PDC Menu 1 **\$12.50 pp**
- **Option 2** PDC Menu 2 **\$14.50 pp**

Each person receives 2 pieces of each canapé totalling 6 pieces

Catering Price List Continued

Seated Dining (Minimum 40 pax)

- **2 course alternate drop \$53.00 pp**
(Choose 2 entrees and 2 mains)
- **3 Course alternate drop \$60.00 pp**
(Choose 2 entrees, choose 2 mains and choose 2 desserts)
- **2 Course guests choice \$65.00**
(Guests choose from 2 options for entrees and mains)

- **3 Course guest choice \$72.00**
(Guests choose from 2 options for entrees, mains and desserts)
- Set menu available on request

Children's Meals of Chicken Nuggets and Chips are charged at \$15.50 per child

Cut and Service of wedding Cake \$4.00 pp

Served with Mixed Berry Coulis and Alexandrina Double Cream

Includes dessert plate and fork/spoon

Coffee and Tea (Min 25% guests) \$4.00pp

Coffee and Tea Station all inclusive; including tea, coffee, sugar, sweeteners, milk and all cutlery and crockery

Almond Biscotti available at the tea and coffee station for an extra \$2 pp

Market 190 Catering

Terms and Conditions at a location of your choice

Confirmation and Deposit: To confirm a booking we require a 25% deposit paid to Market 190 and a signed Terms and Conditions form. Deposits can be made in Cash, cheque, EFT or by credit card (Amex and Diners 3% surcharge). Final payment, numbers and running times of the events are required 7 days prior to the event.

Cancellations: In the event of a cancellation received 3 months prior to the event a full refund of the deposit will be reimbursed minus a 25% admin fee. Cancellations within 3 months of the event are not reimbursed the deposit.

Prices and Additional Costs: All prices are inclusive of GST unless otherwise stated. Every endeavour has been made to maintain the prices listed in this package; however prices may change from time to time as market prices dictate.

- The food cost includes menu consultation, chef, wait staff, food and service of food.
- All cutlery, crockery, napkins, tablecloths and tableware for the catering incur an additional cost and are to be hired through Market 190.
- The cocktail menu at a function does not require cutlery, crockery, tablecloths or linen napkins.

- The BBQ and Sit down style menus require cutlery, crockery, tablecloths and linen napkins.
- In the event that the running time of your wedding exceeds the agreed time, extra staff charges will apply, staff are charged at \$38.50 per hour per staff member. These charges will be applied to your credit card the day following your function.
- A site inspection needs to be carried out by the chef to ensure the facilities are adequate for the Market 190 team to cater. This site inspection is done free of charge if within 30 km. We will report back to you with any requirements that we need at the location you have chosen.

Quote: The quote provided includes GST and Food staff

Sundays and Public holidays attract a surcharge of 15% .

Menu Tasting: Tastings are encouraged prior to your event to sample the menu you have chosen, these are charged at \$35.00 per person and are available on Mondays, Tuesdays, Fridays Saturdays and Sundays (bookings essential with at least a weeks' notice).

Responsibility: The client is financially responsible for any damages to equipment caused by guests during the function. You will be billed after the event for any damages.

I have read and agree to the terms and conditions for Market 190 catering at

Print Name: _____

Sign name: _____

Date:

EVENT RUNNING SHEET		
CLIENT DETAILS		FOOD
Name		Menu Selected:
Address		
Telephone		FUNCTION AGENDA
Email		Ceremony:

Contact Person		Arrival at reception:
Contact on Day		Pre Dinner:
Phone number		Entree:
Date		Main:
Time		Dessert:
Total Guests	Adults	Tea and Coffee:
	Children	
	Special Meals	
Type of Function		
Venue		
Wedding Cake		
Number of Staff		
BEVERAGE DETAILS		
Tea and Coffee		
Bar staff		
EQUIPMENT HIRED		
Cutlery /Crockery Approx cost \$1.00- \$3.50		
Linen napkins \$1.00 Table cloths approx \$15.00 per cloth		
Cool Room \$275.00		
Other hired goods:		MISCELLANIOUS INFORMATION
Surcharge applied to public holidays		

and Sundays		
BILLING INFORMATION		
Total		
Minus Deposit		
Remaining		
Terms and Conditions Signed and returned	Notes:	
Credit card details for extra charges		