



THE NINTH AVE.

✉ events@theninthave.com.au

☎ 1300 720 470

📍 9 Western Avenue, Westmeadows

All our food is prepared by The Ninth Ave, using only the freshest and quality ingredients. We specialise in catering for Wakes & Memorials.

- 2-hour event duration
- Cocktail style furniture with comfortable lounges and chairs,
- Soft background music (optional)
- Continuous tea & coffee service for event duration
- Your choice from 5 set menus
- Private Space

Our menus include the timeless classics - poached chicken sandwich, traditional sausage rolls, to a homestyle feast. We are always available to offer advice and assistance on any aspect of your Wake or Memorial gathering. All menus are setup and served as buffets.

MENU 1 \$26pp

(Minimum 2 staff required for food/drink service \$440)

4 sandwich points, 1 hot savoury, 1 mini sweet per person

- Poached chicken, spring onion, chive, aioli
- Crisp bacon, egg, rocket sandwich point (V available)
- Fetta, pumpkin, leek quiche (v)
- Carmel slice

MENU 3 \$43pp

(Minimum 3 staff required for food/drink service \$660)

2 sandwich points, 6 mini hot savouries, 3 mini sweets per person

- Platters of chef's selection premium sandwich fillings
- Hot savoury food selection including country style sausage rolls, mini pizzette, vegetarian spring rolls, mushroom, and white wine arancini, chicken filo pastries.
- Platters of mixed desserts including, gluten free brownie, lemon slice, vanilla bombolini

MENU 2 \$35pp

(Minimum 2 staff required for food/drink service \$440)

4 sandwich points, 3 mini hot savouries, 2 mini sweets per person

- Poached chicken, spring onion, chive, aioli
- Crisp bacon, egg, rocket sandwich point (V available)
- Vegetarian spring roll, sweet chilli sauce
- Country style beef sausage roll, tomato sauce
- Pumpkin and fetta arancini, aioli (v)
- Carmel slice
- Vanilla bombolini

MENU 4 \$49pp

(Minimum 3 staff required for food/drink service \$660)

1 panini, 6 savoury pieces, 4 mini sweets, fresh fruit per person

- Platters of chef's selection premium filled gourmet panini
- Platters of hot and cold savouries
 - chicken satay skewers, peanut sauce
 - angus beef cheeseburger, onion jam, pickles, American cheese
 - vegetarian spring rolls, sweet chilli sauce
 - lamb and rosemary pie
 - country style sausage roll, tomato sauce
 - selection of sushi and rice paper rolls, traditional condiments
- Platters of hot and cold savouries
- Fresh sliced seasonal fruit
- Assorted petit fors

MENU 5 \$75pp

(Minimum 4 staff required for food/drink service \$880)

The Feast – A family style buffet that can be enjoyed both sitting and standing.

Traditional beef ragu lasagna

- Salt and pepper calamari
- Chicken and prawn fried rice with bacon, egg and vegetables
- Pork and fennel chipolata with fried peppers and potatoes
- Veal and pork meatballs
- Green salad with tomato, cucumber, red onion, Italian dressing
- Served with mini ciabatta rolls.

*Minimum 150ppl

STAFF COSTS (this is additional to food menu)

- 1 staff for 4 hours \$ 220
- 2 staff for 4 hours \$ 440
- 3 staff for 4 hours \$ 660
- 4 staff for 4 hours \$ 880

Staff numbers and times will be dependent on the number of your guests, we will be able to advise/update when booking is submitted to us by your Funeral Arranger or please call direct to speak with us.

ADDITIONAL INFORMATION

We are available to cater at all Funeral Homes, Church venues/halls and private homes. We supply everything that is necessary - staff, equipment, drinks (*coffee cart can be organised at external venues. Price upon request)

Delivery of food without staff is also available – sandwiches, cakes, fruit boxed ready to serve, savoury in foil trays to be warmed in your oven with instructions given.

BEVERAGES

LifeHouse Church does not currently hold a liquor permit, therefore only non-alcoholic beverages can be consumed onsite.

We can offer an unlimited dry beverage package per person including barista made coffee, sparkling and still mineral waters, assorted soft drinks and cold pressed juices. **\$25pp.**

Alternatively, a tab can be set up and paid for at the conclusion of your event.