



Winner of the 2008 Restaurant & Catering  
Award for Excellence - Event Caterer  
Australia

Winner of the 2008 Restaurant & Catering  
Award for Excellence - Event Caterer  
South Australia

Winner of the 2007 Restaurant & Catering  
Award for Excellence - Event Caterer  
Employer of the Year  
South Australia

Winner of the 2006 Restaurant & Catering  
Award for Excellence - Event Caterer  
Hall of Fame 2006  
South Australia

Winner of the 2005 Restaurant & Catering  
Award for Excellence - Event Caterer  
South Australia

Winner of the 2004 Restaurant & Catering  
Award for Excellence - Event Caterer  
South Australia

Winner of the 2003 Restaurant & Catering  
Caterer of the Year  
South Australia

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Award for Excellence - Event Caterer  
South Australia

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ABN 78 007 977 497

**AFTER 30 YEARS  
WE ARE STILL  
HAVING FUN**

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Since 1977 Blanco Catering has been providing private and corporate functions with innovative menus and impeccable service. We have always been a family run business, driven by passion for the culinary art and a pride for professional service that comes with personal attention.

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Creativity and thought go into the creation of individual menus. The result is food that is memorable.

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Our aim is to go beyond the expectation of both the organisers and guests and have people talking for days. The fact that around 90% of our business comes from referrals is testimony to this.

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Freedom from the restrictions of a constant venue or menu has allowed a level of imagination to influence our style of hospitality, which can be truly married to the style of event.

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Steve Blanco's professional training comes from service in international hotels throughout Australia and local fine dining restaurants. Consequently he brings a high level of experience, professionalism and knowledge to each event we undertake.



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**CANAPE  
PREMIUM MENU**

**Cold Selection**

Roast capsicum and goats cheese roulade, black olive tapenade, en croute  
South Australian oysters, cabernet vinegar, shallots  
Assorted Japanese sushi, soy sauce, wasabi, pink ginger  
Smoked salmon mini bagel, dill sour cream, red onion, capers  
Preserved lemon and lime chicken tartlet, chive, black sesame seed  
Carpaccio of beef, horseradish cream, beetroot confit  
Tomato, bocconcini, basil pesto crostini  
Smoked Rainbow trout tartlet, crème fraiche, dill, rocket  
Thai marinated prawn, Asian herb salad

**Hot Selection**

Fetta and kalamata olive croquette, sun dried tomato salsa  
Caramelised onion, blue cheese tart  
Roasted pumpkin tart, goat curd, chervil  
Marinated chicken skewer, dukkah crust, harissa yoghurt  
Artichoke pizzette, fetta cheese, olive tapenade  
Kataifi and coconut prawns, pomegranate syrup, yoghurt  
Peking duck, choux pastry, sweet soy, pistachio  
Pear and gorgonzola, crispy prosciutto  
Moroccan lamb cigars, minted yoghurt dip  
Italian arancini, mushroom, chive, pine nut  
Asian fish cakes, cucumber salad, hot sour dressing  
Steamed chicken and spring onion dumpling, sesame soy dressing

**Dessert Selection**

Chocolate tartlet, vanilla fairy floss  
Ricotta pistachio cannoli  
Chocolate Frangelico shot  
Vanilla pannacotta, berry compote  
Raspberry vodka shot  
Baked citrus tartlet, candied lemon  
Toffee hazelnut tart  
Gold leaf Cointreau jelly

**\$4.00 per item**

6 items –2 hour  
8 items –3 hour  
10 items –4 hour



**Prices include kitchen and food wait staff  
Minimum 50 guests  
Travel, hire equipment and delivery not included**

**CANAPE  
DELUXE MENU**

**Cold Selection**

Moreton Bay bug, skordalia, sauce vierge

Oysters natural, Japanese nori salad, soy mirin dressing

Garfish escabeche, horseradish cream

Rice paper cold rolls, glass vermicelli, shredded vegetables and shitakes, sweet salty dipping sauce

Smoked salmon tart, dill sour cream, red onion, capers, baby lettuce

**Hot Selection**

Baby beef and stout pies, semi dried tomato pesto

Scallops wrapped in prosciutto

Mini beef wellington

Japanese crumbed oyster, wasabi mayo, pickled ginger

Sugar cured salmon spring rolls, Vietnamese mint, spring onion

Crab tortellini, lobster bisque

Sizzling prawn, chilli, lemongrass

**\$5.00 per item**

**STAND UP LIGHT  
SUPPER MENU**

**Stand Up Light Supper**

Please select from this menu to supplement canapé menu

Mini yiros, Lebanese coleslaw, tzatsiki

Mediterranean chicken burger, tomato and rocket pesto

Baby beef filet mignon, sticky red wine jus

Egg noodles, mixed Asian greens, crispy shallots

Forest mushroom risotto, spring onion, baby spinach, grana padano

Ale battered Garfish, thick cut fries, aioli, lime wedge

Three cheese quesadilla, jalapeño, tomato salsa

North Indian beef curry, saffron pilaf, raita

Tasmanian salmon penne, capers and cream

Vine ripened tomato soup, grilled gruyere and sourdough wedge

**\$6.00 per item**

6 Items – 2 hour

8 Items – 3 hour

10 Items – 4 hour



**Prices include kitchen and food wait staff  
Minimum 50 guests  
Travel, hire equipment and delivery not included**

## INDIVIDUAL PLATTERS MENU

### Individual Platters

Antipasto with sliced ciabatta bread  
\$6.50 per person

Australian regional cheese and caramelized figs with lavosh  
\$4.00 per person

Smoked salmon with capers, red onion and crème fraiche  
\$5.50 per person

Half dozen SA natural oysters with lemon  
\$9.00 per person

Mini sweet tarts and éclairs  
\$3.50 per person

Continental cakes  
\$2.50 per person

Shortbreads  
\$1.50 per person

Seasonal fruit platter  
\$3.50 per person

Gourmet pide, pugliese and lepinja with assorted fillings  
1.5 per person  
\$12.00 per person

Gourmet wraps with assorted fillings  
1.5 per person  
\$10.00 per person

Gourmet sandwiches  
1.5 per person  
\$8.00

Ribbon sandwiches with three fillings  
\$4.50 per person

Coffee and tea  
\$3.50 per person



**Minimum 50 guests**  
**Travel, hire equipment and delivery not included**

**BREAKFAST  
BRUNCH MENU**

**Continental**

Assorted Danish pastries  
Seasonal fruit  
Cereal and muesli selection  
Yoghurt (various flavours)  
Assorted fruit juices  
Coffee and tea

**\$19.00 per person**

**Cooked**

Scrambled eggs  
Smoked bacon rashers  
Grilled tomatoes  
Sausages  
Sautéed button mushrooms  
White and wholemeal toast with preserves  
Assorted fruit juices  
Coffee and tea

**\$25.00 per person**

**Savoury**

Cheese, tomato and ham muffins  
Smoked salmon and crème fraiche bagel  
Leg ham and vintage cheese toasted croissants  
White and wholemeal toast with preserves  
Baby spinach, mushroom and pine nut frittata  
Caramelized onion and blue cheese tarts  
Pancetta and rocket quiche with tomato pesto  
Creamy scrambled eggs on a buttered brioche

**Sweet**

Strawberries, sweet balsamic, lemon mascarpone  
Bruschetta with ricotta, pistachio and caramelized apple  
Sweet pizza with various toppings  
Yoghurt, berry and muesli espresso cups  
Apple and cinnamon friands  
Seasonal fruit skewers  
Sambucca and espresso shot  
Champagne jelly  
Chocolate croissants  
Tri-melon platter  
Assorted Danish pastries

**\$4.00 per item**

Mixed shortbreads  
**\$1.50 per item**

Assorted fruit juices  
Tea and coffee  
**\$4.50 per item per person**



**Prices include 2 hours kitchen and food wait staff  
Minimum 50 guests  
Travel, hire equipment and delivery not included**

**GOURMET BBQ  
LUNCH OR DINNER  
MENU**

**Canapés**

Preserved lemon and lime chicken tartlets, chive, black sesame seed  
Smoked salmon mini bagel, dill sour cream, red onion, capers  
Peking duck, sweet soy, choux pastry  
Artichoke pizzette, fetta cheese, olive tapenade

**Main**

Prawn tails, lime zest, chilli  
Cumin and coriander chicken shaslicks  
Loin of beef, roasted garlic, rosemary  
Atlantic salmon, lemon, dill, garlic

**Salads**

Steamed baby potato, mustard grain, egg mayonnaise, spring onions  
Baby cos lettuce, bacon, parmesan, egg, garlic croutons  
Tomato, bocconcini, basil, virgin olive oil  
Cucumber, kalamata olives, marinated fetta  
Fresh breads

**Dessert Selection**

Australian regional cheese, caramelized figs, lavosh  
Mini sweet tarts and éclairs  
Seasonal fruit platter  
Tea, coffee and petit fours

**\$60.00 per person**



**Prices include 4 hours kitchen and food wait staff  
Minimum 50 guests  
Travel, hire equipment and delivery not included**

**Soup selection – please select one**

Minestrone soup, garlic croutons, shaved parmesan

Cauliflower, leek and gorgonzola soup, parmesan crisp

**Entrée selection – please select one**

Antipasto platter of cured meats, Italian cheese, arancini, oven roasted tomato, roasted capsicum, marinated olives, potato frittata

Chargrilled chicken fillet, rocket and pickled red onion salad, grilled chorizo, salsa verde

Marinated prawns tails, lime vinaigrette, potato and red onion salad, citrus aioli

Roasted pumpkin tart, goats cheese, caramelised onion, rocket, pear and parmesan salad, balsamic reduction

Three cheese and kalamata olive dumplings, lightly spiced tomato broth, basil chiffonnade

**Pasta selection – please select one**

Tagliatelle with baby spinach, roasted cherry tomato, toasted pine nuts, shaved pecorino

Baby spinach and ricotta cannelloni, rich Roma tomato sauce

Potato gnocchi, ragu of veal, Swiss brown mushrooms

**Main Selection - choose one item**

*All meals served with*

*mixed leaf salad, balsamic dressing and oven baked ciabatta rolls*

Roasted loin of MSA beef, roast garlic and thyme crushed potato, Shiraz jus, wilted spinach, sweet onion

Filet mignon, crisp parmesan polenta, slow cooked tomato, black olive tapenade, basil scented jus

Scotch fillet, olive and herb potato, wild rocket salad, parsley olive and caper salsa

Saltimbocca of chicken breast wrapped in prosciutto, basil risoni, pepporanata, pesto dressing

Chicken breast roasted with Italian herb butter, wild mushroom risotto, salsa rossa

Crispy skinned kingfish, spiced spinach, rich tomato sauce

Seared Atlantic salmon on lemon scented crushed potato, watercress and roasted capsicum salad, salsa verde

Dukka crusted salmon, roasted vegetable couscous, harissa yoghurt, grilled lime, saffron oil

Braised lamb shank, parsnip mash, spiced beetroot relish, red wine glaze, gremolata

Pork loin cutlet, rosemary bacon, slow cooked thyme scented white beans, vincotto

Grilled eggplant and sweet potato stack, haloumi cheese, sautéed spinach, tzatsiki

**Dessert Selection - choose one item**

Baked lime glazed citrus tart, burnt orange syrup, double cream

Vanilla pannacotta, toasted pistachio and almond bread

Chocolate, rum and coffee cheese cake, rum raisin syrup, Kahlua dressed mascarpone

Sardinian ricotta and honey cake, blood orange glaze, toasted almond mascarpone, poached fruit

Celebration cake, berry coulis, double cream, almond tuille

Australian brie with white port, saffron poached pear, black pepper lavosh

Australian regional cheese, caramelized figs, lavosh

Tea, coffee and petit fours

\$45.00 per person – 2 Courses - 3 hour

\$55.00 per person – 3 Courses - 5 hour

**Prices include kitchen and food wait staff**

**Minimum 100 guests**

**Travel, hire equipment and delivery not included**



**Soup selection – please select one**

Roast duck consume with porcini dumplings, shaved duck breast

Mediterranean seafood broth

**Entrée Selection - choose one item**

Antipasto stack of Roman artichokes, oven dried tomatoes, roasted red peppers, grilled eggplant, bocconcini, prosciutto, rocket, basil pesto

Duck leg confit, rocket, orange and almond salad, Grand Marnier dressing, apple balsamic

Shortcrust prawn pie, creamed leek, baby spinach, black pepper potato crust, roasted tomato coulis

Seared speck wrapped scallops, green apple puree, crisp leeks, sweet lemon vincotto dressing

Tasmanian salmon gravalax, citrus dressed watercress, crisp potato galette, honey mustard dressing

Salad of smoked trout and smoked salmon, kipfler potato, crushed peas, lemon dressing

**Pasta selection – please select one**

Hand made crab tortellini, champagne and chive beurre blanc

Coorong oxtail ravioli with sautéed spinach and red wine porcini glaze

**Main Selection - choose one item**

All meals served with a mixed leaf salad, balsamic dressing and ciabatta rolls

Roasted beef fillet, celeriac potato mash, spicy beetroot relish, spinach, red wine glaze

Beef eye fillet, potato galette, rocket, truffle oil and shiraz jus

Char grilled poussin, warm salad of eggplant, capsicum and zucchini, minted yoghurt dressing

Free range chicken wrapped in pancetta, thyme and olive oil roasted kipfler potato, braised borlotti beans, tomato salsa

Spatchcock with jamon and cannelli bean stuffing, spinach salad, candied balsamic

Pancetta wrapped fillet of salmon, fresh steamed asparagus, chive scented potato, citrus salsa

Crisp skin Kingfish, creamed fennel, kipfler potato, salsa verde

Loin of lamb, spinach, sultana and pine nut stuffing, crisp polenta, wild fig port and apple cider vinegar reduction

Roasted pork loin, crisp parmesan polenta, basil scented jus, roast capsicum relish

Veal involtini, veal stuffed with asparagus and prosciutto, tomato salad

**Dessert Selection - choose one item**

Gianduja chocolate tart, hazelnut mascarpone, Frangelico sauce

Trio of chocolates, white chocolate espresso, bitter dark chocolate pannacotta on sour cherry syrup and hazelnut chocolate tart

Baked green apple custard tart, jasmine syrup, jersey cream and almond shortbread fingers

Spiced apple, stilton and walnut pastry roulade, double cream, red wine syrup

Seasonal berries, citrus shortbread discs, Cointreau patisserie cream, lime and lavender syrup

Steamed lemon polenta cake, blood orange coulis, marinated strawberries, sweetened yogurt, toffee espresso

Pecan, bourbon and treacle tart, caramel sauce, poached pear compote, vanilla bean ice cream

International cheeses and caramelized figs and lavosh

Tea, coffee and petit fours

\$55.00 per person – 2 Courses - 3 hour

\$65.00 per person – 3 Courses - 5 hour

**Prices include kitchen and food wait staff**

**Minimum 100 guests**

**Travel, hire equipment and delivery not included**



**CHARCOAL BBQ  
MENU**

	per portion
<b>Chargrilled Poultry</b>	
Quarter chicken	\$4.00
Maryland chicken	\$4.50
Chicken leg fillet, pumpkin, cheese and sage stuffing	\$6.00
Chicken mignon	\$6.50
Whole quail	\$6.00
Chicken shaslick	\$5.00
Chicken drumstick	\$2.50

<b>Chargrilled Meat</b>	
Pork, veal, bacon and capsicum shaslick	\$5.00
Scotch fillet mignon	\$9.00
Scotch fillet steak	\$8.50
Rack of lamb	\$8.00
Pork, chilli and fennel sausage	\$3.00
Continental sausage	\$2.50
BBQ sausage	\$1.80
American cut pork ribs	\$2.50

<b>Sliced Roasts</b>	
Roast scotch fillet	\$6.50
Turkey breast	\$5.50
Roast pork	\$5.00
Leg of lamb	\$5.00

<b>Seafood</b>	
Baked whole snapper, white wine, cream, tomato	\$7.50
Atlantic salmon, dill, lemon, olive oil	\$7.50
Whole cooked prawns, seafood sauce	POA
Crumbed calamari	\$4.00
Marinated calamari salad	\$39.00kg
Marinated octopus	\$49.00kg

<b>Pasta</b>	
Traditional Italian lasagna	\$5.00
Spinach and ricotta cannelloni	\$5.00

<b>Salad</b>	
Green leaf salad, balsamic and olive oil dressing	
Steamed baby potato, mustard grain egg mayonnaise	
Roasted pumpkin and chickpea, balsamic vinaigrette	
Traditional coleslaw	
Mixed bean, red onions, virgin olive oil	
Rocket, caramelized pear, blue cheese	
Tomato, bocconcini, basil, virgin olive oil	
Baby cos, bacon, parmesan, egg, garlic croutons	
Cucumber, kalamata olives, marinated fetta	
Choice of three salads	\$6.00pp

<b>Bread</b>	
Ciabatta bread rolls	\$1.00pp



**Minimum orders of \$1000.00**  
**Staff, travel, hire equipment and delivery not included**

**CHARCOAL BBQ  
MENU**

**Vegetables**

Steamed broccoli, almonds	
Baked cauliflower, cheese cream sauce	
Honeyed carrots	
Baked potato and ham pie	
Sweet peas, champignons	
Roasted root vegetables, garlic, thyme	
Steamed seasonal greens	
Rosemary and garlic seasoned potatoes	
Choice of three vegetables	\$6.00pp

**Dessert**

Apple crumble cake	\$5.00
Tiramisu torte	\$5.00
Apricot and hazelnut meringue gateaux	\$5.00
Baked ricotta cheesecake	\$5.00
Flourless chocolate torte	\$5.00
Mini sweet tarts and éclairs	\$3.50
Continental cakes	\$2.50
Australian regional cheese, caramelized figs, lavosh	\$4.00
Seasonal fruit platter	\$3.50
Mixed shortbreads	\$1.50
Coffee and Tea	\$3.50

**Plates and Cutlery**

Paper plates, napkins and plastic cutlery	\$1.50
China plates, stainless steel cutlery and cloth napkins	\$2.50

**SET MENU**

**Menu One**

1/8 chicken	
Pork, veal, bacon and capsicum shaslick	
Continental sausage	
Three salads (of your choice)	
Ciabatta bread and butter	
Paper plate, napkin and plastic cutlery	\$18.00 pp

**Menu Two**

Roast scotch fillet	
Roast turkey breast	
Roast pork	
Three salads (of your choice)	
Ciabatta bread and butter	
Paper plate, napkin and plastic cutlery	\$25.00 pp

**Menu Three**

Baked whole snapper with white wine, cream, tomato	
Rack of lamb	
Chicken shaslicks	
Roast scotch fillet	
Three salads (of your choice)	
Ciabatta bread and butter	
Paper plates, napkins and plastic cutlery	\$35.00 pp

**Minimum orders of \$1000.00**  
**Staff, travel, hire equipment and delivery not included**



**LUNCH BOX  
MENU**

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**Lunch Box One**

Assorted Sushi  
Piece of fresh fruit  
Fruit yoghurt  
Fresh bottled fruit juice or bottled water

**\$18.00 per person**

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**Lunch Box Two**

Chicken caesar baguette  
Piece of fresh fruit  
White chocolate and raspberry muffin  
Mixed lollies  
Fresh bottled fruit juice or bottled water

**\$22.00 per person**

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**Lunch Box Three - Vegetarian**

Rocket, parmesan, basil mayonnaise wrap  
Piece of fresh fruit  
Banana muffin  
Dried fruit and nuts  
Fresh bottled fruit juice or bottled water

**\$22.00 per person**

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**Lunch Box Four - Children's**

Vegemite sandwich  
Piece of fresh fruit  
Mixed lollies  
Fresh bottled fruit juice or bottled water

**\$12.00 per person**

All lunch boxes are brightly coloured with white linen napkins



**Staff, travel, hire equipment and delivery not included**

**ASSORTED  
PLATTER  
MENU**

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**Platter One**

Assorted gourmet baguettes  
Australian regional cheese, caramelized figs, lavosh  
Seasonal fruit  
**\$18.50 per person**

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**Platter Two**

Antipasto with sliced ciabatta bread  
Chicken Caesar salad  
Seasonal fruit  
**\$24.00 per person**

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**Platter Three**

Gourmet pide, pugliese and lepinja  
Smoked rainbow trout tart, crème fraiche, dill, rocket  
Chicken Caesar salad  
Mini sweet tarts and éclairs  
Australian regional cheese, caramelized figs, lavosh  
Seasonal fruit  
**\$31.00 per person**

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**Platter Four – Childrens**

Ribbon sandwiches  
Mini sweet tarts and éclairs  
Mini fun size chocolates  
Seasonal fruit  
**\$10.00 per person**



**Minimum 50 guests  
Travel, hire equipment and delivery not included**

## BEVERAGE MENU

### Premium package

De Bortoli Willowglen Sparkling Brut

De Bortoli Willowglen Semillon Chardonnay and Cabernet Merlot

Coopers Pale Ale and Cascade Light

Soft drinks, orange juice and spring water

\$15.00 per person 2 hours

\$27.00 per person 5 hours

\$ 4.00 per person extra per hour

### Superior package - choose one white and red wine

Killawarra Sparkling Brut

Wolf Blass Bilyara Chardonnay and Shiraz

or

Penfolds Private Release Chardonnay and Shiraz Cabernet

Crown Lager, and Cascade Light

Soft drinks, orange juice and spring water

\$19.00 per person 2 hours

\$34.00 per person 5 hours

\$ 5.00 per person extra per hour

### Deluxe package - choose one white and red wine

Yellowglen Vintage Cremant and Seppelt Fleur de Lys Chardonnay Pinot

Wynn's Coonawarra Chardonnay and Cabernet Shiraz Merlot

or

Annie's Lane Semillon Sauvignon Blanc, Riesling and Shiraz

Crown Lager and Cascade Light

San Pellegrino Sparkling and Aqua Panna

Soft drinks and orange juice

\$25.00 per person 2 hours

\$43.00 per person 5 hours

\$ 6.00 per person extra per hour

### Soft drink package

Soft drinks, orange juice and spring water

\$ 6.00 per person 2 hours

\$12.00 per person 5 hours

\$ 2.00 per person extra per hour

### Drinks service package

Service of client supplied beverages, staff to set up, serve and clear glasses and bar equipment.

\$ 8.50 per person 2 hours

\$19.00 per person 5 hours

\$ 3.50 per person extra per hour



**HIRE EQUIPMENT  
AND STAFF**

<b>Tables, Seating and Linen</b>	each
Rectangle trestle table 76cm x 1.8m seats 8	\$15.00
Round table 1.8m seats 10	\$19.80
Round garden white plastic table seats 4	\$12.00
Rectangle white tablecloth	\$16.00
Round white tablecloth	\$18.50
Plastic white garden chairs	\$3.00
Americana white chair	\$9.00
Napkin white	\$1.20

<b>Crockery and Cutlery - supplied in multiples of 10</b>	
Dinner plate white 12"	\$10.00
Dinner plate white 10"	\$5.50
Entrée plate white	\$5.50
Side plate white	\$5.50
Soup bowl white	\$5.50
Coffee cup and saucer	\$7.50
Knives (butter, entrée, main)	\$4.50
Forks (entrée, main, dessert)	\$4.50
Spoon (soup, dessert, tea)	\$4.50
Salt and pepper shaker white (pair)	\$2.50
Milk jug white (each)	\$2.50
Sugar bowl white (each)	\$2.50

<b>Glasses - supplied in multiples of 10</b>	
Champagne Flute	\$6.00
White wine (Hastings)	\$6.00
Red wine (Hastings)	\$6.00
Beer/water/juice (Hastings)	\$6.00
Spirit (Hastings)	\$6.00
Port/Sherry (Hastings)	\$6.00

<b>Staff</b>	per hour
Supervisor	\$38.50
Chef	\$38.50
Cocktail barman	\$38.50
Waiter	\$35.00
Kitchen Staff	\$35.00
Barman	\$35.00

<b>Delivery of Hire Equipment</b>	
Metropolitan	\$75.00
Other	POA



Marquee, Pavilions, Flooring, Dance Floors, Lighting and Electrical Equipment are available on request, please ask our staff for further information

**All prices are inclusive of GST  
5% Public Liability & Damage Waiver applies**

#### **Delivery of Food**

Local and metropolitan areas - \$60.00

Outside the metropolitan area - price on application

#### **Terms of Trade**

Net 7 Days

#### **GST**

The prices quoted are inclusive of GST

#### **Order Alterations**

We always try to accommodate changes in catering numbers, final numbers are required 7 days prior to function date.

#### **Pricing Fluctuations**

All prices are correct at time of printing and are quoted on current costs, these may vary from time to time due to seasonal or supplier shortages.

Blanco Catering will make every endeavour to maintain the current prices.

#### **Payment**

For your convenience the following payment options are accepted: Company cheque, VISA, Mastercard, Bankcard, direct deposit or cash on delivery.

#### **Cancellation**

Cancellation charges will apply when your catering requirements have been confirmed verbally or in writing, where costs have been incurred in regard to food, labour or other services.

Full staff charges may apply if staff are cancelled within 1 business day before your event.

#### **Lost or Broken Equipment**

Any lost or broken equipment will be charged at replacement cost.

#### **Functions and Events**

For terms and conditions pertaining to your event please refer to the document titled 'Blanco Catering Terms and Conditions for Function and Receptions' contained in your quotation.

