

cultivate

food and  
beverage

Functions Packages

Catering  to  
every need.



## About Us

Cultivate's purpose is to deliver quality food and beverage products while scaling social impact. Catering to the needs of our clients starts with a state-of-the-art kitchen. Then we add our most important ingredient - the people who work in it. At Cultivate, we recruit budding chefs and instill in them a pinch of purpose, a dash of pride and more than a splash of passion. That's our recipe for success.

## Delivering Social Impact

When a person moves from supported employment to open employment with Cultivate, they're not just serving our customers but the whole community. The social, financial and health benefits received by each employee - like financial independence, career progression, reduced social stigma and increased social connections - flow through to everyone they meet and deal with on a daily basis. Supplying our employees with the ingredients for change means we're great on the plate and in the community. At the same time, we're helping our customers fulfill their appetite for good.

# Menu

## Beverage Choices

Room Set Up Only // \$1.50 per person  
Room set up. Filtered water carafes with glasses & mints placed on table.

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Tea & Coffee // \$3.50 per person  
A selection of tea and freshly brewed coffee and filtered water (room set up included)

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Natural Unsweetened // \$2.50 per person  
Apple  
Orange

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Individual Drinks // Price on request

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## Sweet Platters

House Baked Biscuit Platter // small \$15.00  
Selection of homemade biscuits (25)

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Traditional & Fruit Scones // \$3.00 each  
Freshly baked w/ Berenberg jams & vanilla cream

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House Made Cakes & Slices // \$4.00 p/p  
Assortment of cakes  
Gluten free option available on request

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Home Baked Muffins // \$3.50 each  
Assortment of freshly baked sweet muffins  
Gluten free option available on request

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## Sandwiches & Rolls

Sandwich Platter // \$ 45.00  
Suitable for 10 people  
Selection of sandwiches  
Gluten free option available on request

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Sandwich Individual // \$5.00  
Individually packaged sandwiches made from your choice from our sandwich menu  
See staff for menu options  
Gluten free option available on request

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Roll Platter // \$55.00  
Suitable for 10 people  
Selection of sandwiches  
Gluten free option available on request

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Croissants // \$6.00 each  
Ham, Cheese, Tomato  
Vegetarian options available on request

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Please email enquiries to:  
[cultivatefb@bedfordgroup.com.au](mailto:cultivatefb@bedfordgroup.com.au)

Minimum 2 working days' notice  
for catering & 5 working days for  
catering involving room set up



## Warm Platters

Barossa Pork & Fennel Sausage Roll Platter // \$35.00 (20) w/ tomato sauce

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Lamb & Pea Cottage Pie Platter // \$40.00 (20) w/ tomato sauce

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Braised mushroom Pasty Platter // \$35.00 (20) w/ tomato sauce

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Spring Roll Platter // \$25.00 (40)  
Vegetarian spring rolls w/ sweet chilli sauce

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Baked Rosemary Focaccia, roasted capsicum and cheeses // \$35.00

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Mozzarella & Brisket Arancini // \$40.00 (20) w/ Tomato salsa

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Vegetable Pakoras // \$25.00 (40) w/ cucumber & mint yoghurt

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## Cold Platters

Seasonal Fresh Fruit Platter // mini \$25  
Chef's selection of seasonal fresh fruit GF V  
Suitable for at least 5 people

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Seasonal Fresh Fruit Platter // small \$40  
Chef's selection of seasonal fresh fruit GF V  
Suitable for at least 10 people

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Cheese Platter // \$50  
Suitable for at least 10 people  
Brie cheese  
Blue  
Cheddar cheese  
Mixed dried / fresh fruit  
Crackers

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Dip Platter // \$40 V  
Suitable for at least 10 people  
Selection of house made dips  
Carrot sticks  
Cucumber sticks, crackers & toasted pita

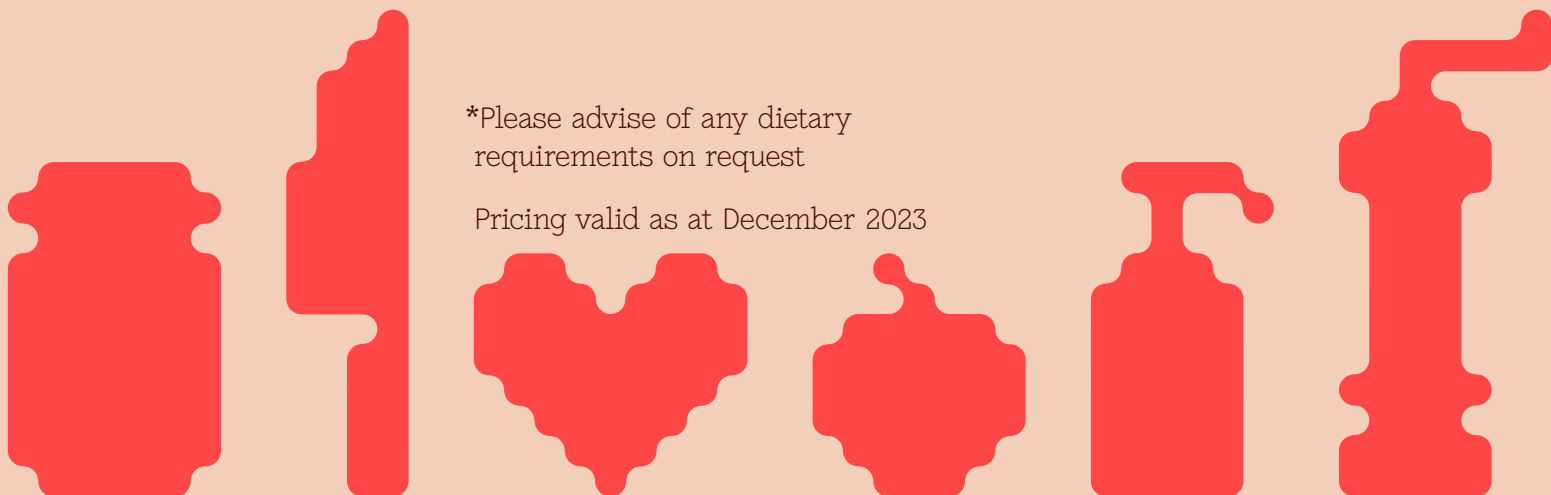
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Antipasto Platter // \$60  
Suitable for at least 10 people  
Selection of Artisanal local hand-crafted cured meats, pickles, mustards and sourdough

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\*Please advise of any dietary requirements on request

Pricing valid as at December 2023



# Terms & Conditions

## Payment

Your deposit is required to secure the booking. Payment is to be made either:

On the day/evening of the event at the conclusion of the event via EFTPOS.

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7 days prior to the event by invoice and EFT. If drinks on consumption, food is to be paid for 7 days prior to the event and drinks on the day/evening of the event at the conclusion of the event via EFTPOS.

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Strictly no split bills for functions.

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## Final numbers, menu & drinks selections

Food and drink selections are to be finalised no later than 7 days prior to the function for ordering purposes.

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Dietary requirements are required no later than 7 days prior to the function or we cannot guarantee they will be catered for.

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Final numbers are to be provided no later than 7 days prior to the function.

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You will be charged for the final numbers provided the 7 days prior to the function.

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Strictly no additional guests, changes to menu or drinks selections after the 7 days. Ordering and staffing is based on the final numbers provided 7 days prior. This is non-negotiable.

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For full terms & conditions please contact:  
[cultivatefb@bedfordgroup.com.au](mailto:cultivatefb@bedfordgroup.com.au)



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and ❤️ fulfilled.

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