

IBERIA

GRAZING TABLES

Selection of hard and soft cheeses

Selection of meats

House made mini bagels

Sourdough bread

Crispy fruit toasts

Lavosh + Crackers

Selection of house made dips + fruit pastes

Selection of seasonal fresh fruit+ dried fruit

House made pickles, roasted nuts + marinated olives

Dark chocolate

PREMIUM TABLE:

Inclusive of everything on the standard Grazing Table with the addition of:

Selection of premium cheeses

Selection of premium meats

Truffle honey and house made honeycomb

House smoked salmon and premium tinned seafood

House made duck parfait

TACO STATION

TACOS MADE WITH HOUSE MADE CORN TORTILLAS:

-Barongarook free range pork belly, cabbage, grilled pineapple, arbol chile salsa

-Beef brisket, fresh tomato, pickled jalapenos, green sauce

-Cauliflower, black bean, fried chickpeas, corriander

-Chicken thigh, salsa macha, avocado, pickled celery

Comes with barbecued sweet corn, a selection of salsas, crema, grated ricotta salata, chopped corriander and lime

SEAFOOD STATION

Freshly shucked oysters with condiments

House smoked salmon with buttermilk blini + condiments

Poached prawns, tomato salt and ailoi

Steamed Portarlington mussels with chilli, thyme + garlic

Seasonal Cevich

Boiled new potatoes, house cultured butter + chives

Crusty Born and Bread sourdough

Ice berg lettuce and sesame salad

THE FINE PRINT

- We require a \$1000 minimum spend for functions at our venue or if you require us to come to your specified venue to cater. This minimum spend covers staff to work your event, preparation, crockery, cutlery and glassware, delivery and transport within Geelong, and cleaning costs. The exception to this minimum spend is corporate, grazing tables and delivered or pick-up dessert catering (i.e. whole cakes etc). Please contact our Catering Manager for a personalised quote.
- Our whole space has a capacity of 100 people and is available to be hired from 4pm every day. Our smaller private function space has a capacity of 20 people and is available at any time of day, at a \$500 minimum.
- For corporate catering, grazing tables and delivered dessert catering including cakes, please contact our Catering Manager for a quote.
- House Iberia Catering is dedicated to providing exceptional standards for clients with dietary restrictions. However, as our kitchen is not an allergy-free environment, we cannot guarantee that food is completely allergy-free. This includes but is not limited to allergies concerning: Gluten, Wheat, Dairy, Egg, Fish, Seeds, Chicken, Nuts and Berries. We require written notice of guests with food allergies, so we can best cater to them safely. House Iberia Catering does not accept responsibility for illness caused by consuming catered food.
- Our catering is delivered or served at our chef's specified temperature, in accordance with the current Food Safety Act. As such, we recommend consuming hot food immediately, or food left at room temperature within two hours of delivery/serving. House

Iberia Catering strongly discourages re-heating hot food that has cooled down. If food served/delivered at room temperature is not to be consumed immediately, we strongly recommend refrigerating food before serving. House Iberia does not accept responsibility for any illness caused by food consumed after or outside of these recommended timeframes.

- House Iberia Catering is committed to reducing our carbon footprint as much as possible. We use biodegradable and eco friendly packaging and procedures for our delivered goods. We use the highest quality, ethical ingredients especially regarding meat and seafood. Where possible, we use local produce to support and promote growers in our region, and reduce our environmental impact.
- We require a 25% deposit of your estimated quote paid in full within 7 business days of booking your event. This is to guarantee our services on your specified date. If you need to cancel or alter your booking, we will refund your deposit if email or verbal notice is given to our Catering Manager no later than 14 days before your scheduled event.
- On the day of or after your event, our Catering Manager will send you a finalised quote via email, for which payment is required in full within 7 business days.
- For any and all inquiries regarding specialised quotes, payment, or general interest, please contact our Catering Manager- Tessa on 0417348381 or at catering@houseiberia.com.au