

Major Sporting Venues

Council of the City of Gold Coast
ABN 84 858 548 460
PO Box 5042 GCMC QLD 9729
P 07 5581 7082

Platter Order Form

E majorsportingvenues@goldcoast.qld.gov.au

W cityofgoldcoast.com.au

Please use BLOCK LETTERS and complete all details in full.

1. Applicant Details			
Company/Group Name	[] []		
First Name	[] []	Last Name	[] []
Address	[] []		
Suburb	[] []	Post Code	[] []
Phone/Mobile	[] []	Email	[] []

2. Booking Details	
Name of Event	[] []
Venue	[] []
Date	[] []
Total Attendees (PAX)	[] []

3. Selection option					
Price/ person	Number of platters options	Duration	[✓]	Delivery Time	Total Price (Office Use)
\$23.50	6 (3 Cold + 3 Hot)	1 hr	[] []	[] []	
\$26.50	8 (4 Cold + 4 Hot)	1.5 hr	[] []	[] []	
\$30.50	10 (5 Cold + 5 Hot)	2 hr	[] []	[] []	
\$32.50	12 (6 Cold + 6 Hot)	2.5 hr	[] []	[] []	

3a. Select Cold Platters	[✓]
1. Lebanese bread wrap with satay chicken and rocket	[] []
2. Californian nori rolls with wasabi and soy	[] []
3. Seared marinated rare roast beef on baguette rounds with Tunisian relish	[] []
4. Tandoori lamb, tomato-cucumber salsa on crossini	[] []
5. Mini bruschetta, goats cheese, tomato, basil, and olive tapenade	[] []
6. Slow roast tomato, baby mozzarella and basil pesto bruschetta	[] []
7. Miniature vegetable frittata and garlic aioli	[] []
8. Veal tortellini and sun dried tomato skewer with rocket	[] []
9. Petite scones with anti-pasto toppings	[] []

10. Mini finger sandwiches – various fillings	
11. Thai beef salad, with tomato – cucumber salsa and rocket	
12. Rice paper roll with vegetable ratatouille and roast garlic yoghurt	
13. Feta, rocket and mushroom bruschetta	
14. Chinese spoons filled with watermelon, feta, lemon, fresh mint and toasted pine nuts	
3b. Select Hot Platters	[✓]
15. Thai chicken satay with pumpkin and peanut sauce	
16. Tempura whiting fillets with lime aioli	
17. Mini vegetarian spring rolls with sweet chilli jam	
18. Cocktail curried vegetable samosas with mango chutney	
19. Potato, garlic and fresh rosemary pizzettes	
20. Thai-style fish cakes with cucumber dipping sauce	
21. Curried veal with cheese sausage rolls and spicy chutney	
22. Mini assorted quiches	
23. Moroccan style fruit and nut meatballs with yoghurt raita	
24. Tempura of vegetable with soy, ginger and mirin	
25. Roasted tomato and capsicum soup shot with basil pesto and cream fraiche	
26. Roasted pumpkin, feta, roma tomato and pine nut tartlet	
27. Greek spinach & feta filo parcels	
28. Baby chilli burger with lime mayo	
29. Little hot dog with fresh tomato chutney and seeded mustard	
30. Mini baked potato filled with sour cream, bacon and chives	
31. Mini pies topped with whipped potato	

4. Additional Requests
Please list any dietary or special requirements:

Name of person submitting the Enquiry:		Date	
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Note:

- Final guest numbers are to be confirmed ten days prior to the events.
- All catering items must be paid for prior to delivery as per the Conditions of Hire 5.15 and 7.6.
- If multiple meeting rooms require catering, please complete a separate Catering Order Form for each room.

Please submit completed form to majorsportingvenues@goldcoast.qld.gov.au

Privacy statement

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Office use only			
Date received		Fee paid	
Received by		Booking ID	