

van go

catering

About Us

Understanding that great food, beverage and service are part of every successful event, the Van Go Catering Group is pleased to offer a variety of catering options to entertain and impress your guests

Commitment to Service

We are committed to offering a highly professional, but friendly service and aspire to achieve 100% customer satisfaction

Variety

We are dedicated to making innovative, interesting food and beverages and promote this by offering our complimentary menu design service. Our extensive menu range was created to include past favourites, as well as new contemporary ideas

Quality

We source, make, and supply fresh, tasty, stylish food and beverage options. We use only the freshest ingredients

Safety

The safety of the food delivered to you is of paramount importance. We pride ourselves in our state of the art purpose built mobile vans and our commercial kitchen which is located at Moonee Ponds minutes away from Melbourne's CBD. All our facilities meet the high standards set by local environmental health officers and HACCP recommendations

Delivery Confidence

We confirm promptly receipt of all faxed and emailed orders so that you know we have received it

We are committed to providing incomparable service, by delivering on time every time, and to a high quality standard, so will allow the peace of mind you can be assured when dealing with Van Go Catering

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Catering

A delicious breakfast on the go, this stand-up breakfast package offers your guests a balanced way to start the day complete with freshly squeezed or blended mixed juices, nutritional smoothies, coffee, tea and hot chocolate drink blends.



Juices and Smoothies

Van Go catering prides itself on its fresh produce and our fresh juices and smoothies are no exception, and we offer the following delights:

- freshly blended mixed fruit juice
- freshly blended mixed fruit smoothies
- bottled water
- natural greek yoghurt with passionfruit or raspberry toppings
- fresh fruit salad with a selection of natural toppings

*This option includes the supply of blenders, extractors, product, straws, disposable serving containers cutlery and staff. This option is also offered with china settings for an additional charge per guest

Espresso Coffee, Tea and Hot Chocolate

Includes supply of one Coffee van, espresso machine, coffee grinder, coffee, teabags, milk, sugar, stirrers, disposable cups with lids and staff

- freshly brewed espresso varieties
- freshly made filtered teas
- freshly blended drinking chocolate

Note: The above options can be operated with our state of the art purpose built vans. A single phase 15 amp power supply will be required for each van to be available on site. This option is also offered with china settings for an additional charge per guest

additional coffee package items

- fresh percolated coffee stations available
- instant coffee/tea station available

Note: Each option includes delivery to the site, equipment, product, site set-up, staff, cups, lids as required, straws, refrigeration of beverages on site and removal of equipment.

Breakfast

Add any of the following extra option to your stand-up breakfast package for a great start to the day.

Choose from:

- fresh baked croissant and danish pastry
- assorted breakfast cereal selection served with milk
- muesli, natural greek yoghurt and berry macchiato
- toasted raisin loaf and whipped butter
- bacon and egg roll

additional breakfast package items continued next page

Mini Pancakes

Freshly cooked mini pancakes with an assortment of delicious toppings:

maple syrup, powdered sugar, butter, fresh strawberries or raspberries, ice cream or whipped cream

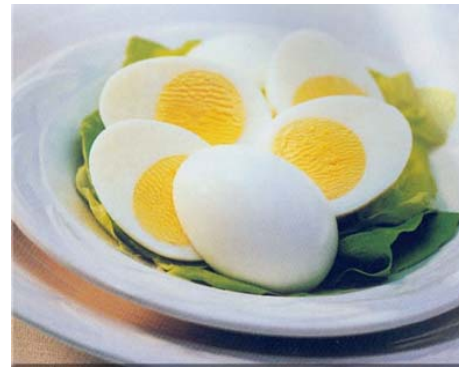


Egg Station

Free range eggs and accompaniments cooked to your preference:

fried, poached and scrambled eggs

accompaniments include; sautéed mushroom, spinach, hash brown, cooked tomato with garlic and pepper



Sweet temptations

- assorted shortbread cookies
- gluten-free classic biscotti
- muesli and mixed fruit florentine
- large single-wrapped almond, choc-chip or white chocolate
- mini muffins
- muffins – Blueberry, Apple & Cinnamon, Choc Chip, Orange & Poppy Seed
- breads – apple & raspberry, banana
- fresh fruit - selection seasonal fruit in bowls
- variety of gelato

Cold Selection

Sandwich Selection

finger portions - choose from:

ham, cheese and tomato, turkey and cranberry relish, spicy salami and tomato chutney, pesto chicken and rocket, gypsy ham and cucumber, cucumber and cream cheese

additional selection

- turkish bread with roasted vegetables and baba ganoush
- baguette roll, roast beef, gherkins, tomato onion relish
- wholegrain bread, smoked chicken, mustard cress
- damper bun with avocado, semi-dried tomato and cress salad

Wraps

finger portions - choose from:

ham, cheese and tomato, turkey and cranberry relish, spicy salami and tomato chutney, pesto chicken and rocket, gypsy ham and cucumber, cucumber and cream cheese

additional selection

- tandoori chicken
- pork vindaloo
- mediterranean roast veg & fetta

Gourmet Salads

buckwheat noodle & blue cheese, cajun roasted potato, greek salad, caesar salad

bean & kalamata, thai asian noodle, coleslaw, roasted pumpkin with carrot & coriander

roasted mediterranean and spicy rice

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hot selection

frittatas

spinach & fetta, peperoni & semidried tomatoes, chicken pesto & goats cheese, mediterranean, pinenut, mushroom & vegetable, pumpkin & red capsicum, spring vegetable, pesto with sundried tomato & bacon, herb, potato, pasta & basil, ham, cheese & vegetable, sweet potato & vegetable

Involtines

traditional italian pastry rolled with pieces of; goat's cheese, pesto & semidried tomatoes, teriyaki chicken, chicken kasoundi, smoked salmon & wild rice

Quiche's

Seasonal varieties available

Traditional Fair

beef pies

pasties

sausage rolls

party pies

mini sausage rolls

Others

chicken & mushroom sausage roll

vegetable parcels

thai pork & veal balls

thai chicken & bok choy balls

vietnamese chicken & squid balls

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sizzling barbecue packages

mini steak sandwiches with condiments

chicken satay skewers

lamb satay skewers

spicy lamb sausage and onion with condiments

kransky sausage and onion with condiments

bacon & egg roll with condiments

Prawn Skewers

Important information

Please note the following important information with regard to catering:

- The type of menu available may be restricted by the structure or location of the site. Please discuss your requirements in detail with the sites Functions Coordinator who will advise on restrictions. Depending on the type of event, there may also be servery and space requirements which need to be incorporated into the site structure.
- If the catering order is received by Van Go Catering past the due date (i.e., Less than 14 days prior to the bump-in of the event), a 20% surcharge may apply on all staffing rates and food and beverage items.
- Permanent staff will be required for catering events, based on number of guests and the event type.
- If additional staff are required they will be charged at the following rates; Monday to Friday \$35.20 per hour (minimum 4 hours) Saturday \$43.30 per hour (minimum 4 hours) Sunday \$52.70 per hour (minimum 4 hours) Public holidays \$66.20 per hour (minimum 4 hours)
- confirmation of guests numbers must be advised one (1) week prior to the event. If guest numbers decrease in the final week of the commencement of the event, there will be no reduction in charges. Where possible, increases to guest numbers in the final week will be accommodated for, however, a surcharge of 20% on all Food and Beverage will be incurred on the increased number of guests advised. While every effort will be made to ensure that the requested products and services are delivered, this will be subject to their availability.

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Function details

All catering function details, final items and quantities etc, will be arranged approximately fourteen (14) days prior to the date of the function. These details will be entered into a catering agreement signed by both parties at which time a 50% down payment and associated security deposit will need to be presented. Deposits can be made by cash, cheque, or bank transfer

Please contact the Van Go Catering Event Manager for further information.

Dietary requirements

Van Go catering can provide vegetarian, vegan, low-lactose, gluten-free, diabetic and low-carbohydrate meals for catering events. If meals of this type are required, we must be informed 1 week prior to the event taking place. Please note that any other meal requirements, e.g., kosher or halal, carry additional charges.

Points to note

- each espresso machine requires a single phase 15 amp power supply to be available on site.
- Machines will need to be installed at the latest, 2 hours prior to the commencement of the event.
- Van Go Catering reserves the right to substitute ingredients according to seasonal availability.
- Water connection and/or access may be required (client to arrange through the site co-ordinator) .
- Prices are available on request and are dependent on your custom requirements and guest numbers. Prices quoted will be per serving per person ex GST.

Images of Past Events



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