

SELF CATERING / EXTERNAL CATERER GUIDELINES

OUR APPROVED CATERERS

Our Approved Caterers

- *Spitting Image Spit Roast Catering in Melbourne Catering
- *Kartel Catering Melbournes Best Caterers
- *ASCR Catering. Melbourne Catering With Social Impact
- *MABU MABU | Indigenous Catering, Dining and Products
- *Fabulous Catering Melbourne | Finger Food Catering and More
- *Sal's New York Pizza. Min Order of 3 pizzas required
- *Around The Pan Paella.
- *Primo Pizza Catering Co. Pizza Catering Onsite

CLIENT / CATERERS PLEASE PROVIDE THE FOLLOWING

Delivery, set up, service and pack down of food.

Clearing catering related items from the function room or rink side tables to clearing stations e.g. plates, cutlery, serviettes, food scraps, platters etc.

Provision of all service items including the plates, cutlery, serviettes, serving utensils, serving platters etc.

Disposable & single use items are not permitted.

Buffet tables if required (Function room bookings include tables for buffets).

All cooking and cleaning equipment including chopping boards, chopping knives, oven trays, cooking pots, cooking utensils, serving platters, washing detergent and sponges.

All items required to pack down the food including glad wrap, platters/plates, take away containers, foil etc

Management of dietary requirements.

Cleaning of kitchen to required specifications and all rubbish to be disposed of in appropriate bins.

SUSTAINABILITY

Our mission is to reduce our waste going to landfill by 70%

The biggest contributor to our landfill waste is single use plates and cutlery.

To reduce this waste, disposable plates, cutlery and platters are not permitted at the Club.

Please ensure you make your caterer aware of our policy.

We are sure they will be happy to support it.

To minimise food waste ending up in landfill we have purchased a commercial composter.

It can compost up to 20kg of food waste in 24 hours so all food waste can be composted onsite - how good is that!

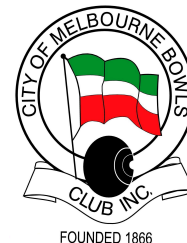
Our main catering partner, Spitting Image,

is supporting our initiative and will be providing crockery & cutlery to landfill by 70%

Food deliveries from delivery services such as Uber Eats and Pizza are not permitted at the club.

Food deliveries from caterers must be on reusable platters (platters can be stored for pick up at a later date).

All food waste to be put into composting collection bins provided by the club



KITCHEN EQUIPMENT PROVIDED (WHEN KITCHEN IS BOOKED)

6 burner gas stove.

Gas oven. Oven Dimensions: Width 665mm, Depth 590mm, Height 385mm. Rack size 660mm x 540mm

Microwave.

Airfryer

Steamer

Deep Fryer (must supply & remove oil and clean thoroughly after use).

Fridge and freezer (limited) storage.

Commercial pass through dishwasher.

Access is only available during your function booking time.

BBQ HIRE

BBQ hire available.

\$4.00 per person includes use of BBQ during bowls session time, BBQ utensils, plates & crockery (washed by Club after use).

EQUIPMENT HIRE

Crockery & Cutlery – Washed by Club after use (\$3.00 per person per course).

ACCESS TIMES

Access is only available during your function booking time or your barefoot bowls session.

If you require earlier access this must be organised prior to your event.

Additional charges may apply.

All catering must be cleared from your booked space at the conclusion of your event

DELIVERIES

Delivery access is available via William Street opposite the Flagstaff Garden Hotel.

Bollards may be in place but are usually unlocked. Please call on 83190211 if so and we will come down and unlock.

Once in the Gardens drivers must drive at walking pace with hazard lights on.

Access to the Gardens is for deliveries and pick ups only. No parking is available onsite.

Cars must be moved once equipment and food has been unloaded.

BEVERAGES

No BYO beverages including soft drinks are permitted.

No BYO coffee or tea is permitted.

Thank you so much for taking our guidelines on board!