

EARLY “AM” ITEMS / BREAKFAST ETC	Price Per Person / Item
Large Chocolate Croissant (75g)	\$3.80
Large Muffins (Choc Heaven, Very Berry & Choc or Banana & Walnut) - Chef's Daily Selection	\$4.50
Large GF & DF Muffins - Morning Glory (apple, current, walnut, coconut, carrot) – GF & DF	\$4.50
VEGAN Chocolate Pumpkin Bread (Nut Free)	\$4.50
Banana Bread with Butter Portion	\$4.00
Danishes – Assorted Flavours baked daily! Per Danish	\$2.75
Petite Boiled Bagels with Savoury Fillings (Note - 48 hours notice required)	\$5.50
<input type="checkbox"/> Smoked Salmon, Herbed Cream Cheese & Baby Spinach <input type="checkbox"/> Turkey Breast, Cranberry and Brie <input type="checkbox"/> Roasted Sweet Potato, Eggplant, Beetroot Relish, Feta and Spinach (Vegetarian)	
Croissants with Savoury Fillings baked daily!	\$3.30
<input type="checkbox"/> Leg Ham and Swiss Cheese <input type="checkbox"/> Tomato, Mushroom & Cheese - V <input type="checkbox"/> Smoked Salmon & Cream Cheese	
Banana Bread – VEGAN	\$4.00
Breaky English Muffins	\$4.70
<input type="checkbox"/> Bacon & Egg with BBQ Sauce <input type="checkbox"/> Tomato, Mushroom & Relish (VEGAN / V) <input type="checkbox"/> Leg Ham, Egg w/- Hollandaise <input type="checkbox"/> Smoked Salmon, Egg w/- Hollandaise	
Breaky Burger (Bacon, Egg, Tomato with BBQ & Hollandaise Sauce)	\$8.00
Breaky Wrap (Bacon, Egg, Cheese and BBQ Sauce)	\$8.00
Breaky VEGE Wrap (Mushrooms, Egg, Cheese and BBQ Sauce)	\$8.00
VEGETARIAN BREAKFAST Frittata – GF & V	\$6.00
BACON BREAKFAST Frittata – GF	\$6.00
Muesli Cup with Natural Yoghurt and Berry Compote	\$6.50
Fruit Salad Cup with Natural Yoghurt – GF	\$5.00
Fruit Salad Cup with Coconut Yoghurt – VEGAN, DF	\$6.00
BIRCHER Muesli Cup topped with In Season Fruit – DF	\$6.50

FRUIT, CHEESE, JUICE, DRINKS, DISPOSABLES, TEA & COFFEE STATIONS	Price Per Person / Per Item
Fruit Skewers w/ Yoghurt & Honey OR Fruit Skewers w/ Choc Dipping Sauce	\$3.30
Tropical Fruit Platter – Minimum 4 Pax	\$5.00
Cheese Platter (Water Crackers OR Rice (GF) Crackers) – Minimum 4 Pax	\$7.50
Mixed Tropical Fruit & Cheese Platter – Minimum 4 Pax	\$8.00
Crowd Pleaser Budget Fruit Platter –Serves 20 Pax	\$70.00
Crudites (crunchy Vegetable Sticks) with Dip and Rice Crackers (10 Person Platter)	\$30.00
2L Orange Juice OR 2L Apple Juice (allow 8-10 persons per 2L)	\$6.50
1.5L Spring Water	\$4.50
1.5L Coke OR 1.5L Diet Coke OR 1.5L Lemonade OR 1.5L Sparkling Water	\$5.50
2L Full Cream Milk OR 2L Skim Milk	\$5.50
Disposable Biopak Cup (8oz hot or cold), Plate, Knife, Fork & Napkin <i>recyclable and compostable</i>	\$1.20
Disposable Biopak Cup only (8oz hot or cold) - \$0.25 each <i>recyclable and compostable</i>	\$0.25
TEA & COFFEE STATIONS - Indicate <u>CERAMIC</u> (\$4.20) / <u>DISPOSABLE</u> (\$3) / <u>QUICK N EASY</u> (\$2)	

MORNING / AFTERNOON TEA ITEMS

Price Per
Person / Item

Fresh Baked Scones with Jam & Cream	\$3.00 each
Fresh Baked Savoury Scones with Relish & Sour Cream	\$3.50 each
Danishes – Assorted Flavours baked daily! Per Danish	\$2.75 each
Chocolate Croissant (75g)	\$3.80 each
Croissants with Savoury Fillings baked daily! <input type="checkbox"/> Leg Ham and Swiss Cheese <input type="checkbox"/> Tomato, Mushroom & Cheese – V <input type="checkbox"/> Smoked Salmon & Cream Cheese	\$3.30 each
Large Muffins (Choc Heaven, Very Berry & Choc or Banana & Walnut) - Chef's Daily Selection	\$4.50 each
Large GF & DF Muffins - Morning Glory (apple, current, walnut, coconut, carrot) – GF & DF	\$4.50 each
Biscuits Only (2 per serve) – GF Available	\$3.50
Mini Muffins Only (2 per serve)	\$3.50
Vietnamese Rice Paper Rolls – VEGETARIAN – GF, DF, VEGAN	\$2.50 each
Vietnamese Rice Paper Rolls – CHICKEN – GF & DF	\$2.50 each
VEGAN Chocolate Pumpkin Bread (Nut Free)	\$4.50 each
Banana Bread with Butter Portion	\$4.00 each
Budget Sweet Platter (2 Pieces per pax) (Danish/Cake/Slice)	\$4.50
3 Piece Sweet Platter (per pax) – Chef's Sweet selections	\$6.50
3 Piece Savoury Platter (per pax) – Chef's Cold Savoury selections	\$6.50
3 Piece Mixed Sweet & Savoury Platter (per pax) – Chef's Sweet and Cold Savoury Selections	\$6.50
4 Piece Sweet Platter (per pax) – Chef's Sweet selections	\$8.00
4 Piece Savoury Platter (per pax) – Chef's Savoury selections	\$8.00
4 Piece Mixed Sweet & Savoury Platter (per pax) – Chef's Sweet and Cold Savoury Selections	\$8.00
HOT Savoury Platter (4 piece per pax) (MINIMUM 8 PAX) – Chef's Selection of Hot Savoury Items from the list below	\$8.00
DIETARY REQUESTS Add \$1.00 per person for <u>individual dietary request if packaged separate</u> to cover additional packaging, labelling and production costs – LIST IN SPECIAL INSTRUCTION OR COVER EMAIL	\$1.00

CHEF'S SWEET SELECTIONS MAY INCLUDE

Carrot Cake with Cream Cheese Frosting
 Cheesecake
 Chef's Selection of Cakes
 Chef's Selection of Slices
 Choc Topped Custard Profiteroles (GF)
 Chocolate Brownie (GF)
 Chocolate Caramel Slice (GF)

Chocolate Hazelnut Donut
 Danishes
 Lemon Curd Tartlets
 Mini Muffins
 Orange and Almond Cake (GF & DF)
 Protein Balls / Slice (Vegan)
 Walnut and Pear Cake (GF & DF)

CHEF'S SAVOURY SELECTIONS MAY INCLUDE

Chef's Selection of Savoury Tarts
 Crostinis with Chef's Toppings
 Falafel Bites (GF, DF & Vegan)
 Frittata (GF & V)
 Vietnamese Rice Paper Rolls (GF, DF & VEGAN AVAILABLE)

Savoury Mini Muffins
 Spinach and Feta Scrolls
 Ribbon Sandwiches
 Petite Sliders

CHEF'S HOT SAVOURY SELECTIONS MAY INCLUDE

Gourmet Mini Pies, Beef Sausage Rolls, Spinach & Ricotta Rolls (V), Quiches, Mixed Gourmet Pastries, Mixed Asian Savouries (spring rolls, curry puffs, samosas etc). Items served with Dipping Sauces. Dietary Hot Savouries on Request

THE ABOVE ITEMS ARE SUBJECT TO SEASONAL CHANGES AND SOME ITEMS MAY NOT BE AVAILABLE AT ALL TIMES. SOME ITEMS MAY BE MODIFIED AS REQUIRED FOR SPECIFIC DIETARY NEEDS.

GF = Gluten Free

DF = Dairy Free

V – Vegetarian

VEGAN as noted

SANDWICHES, ROLLS, WRAPS, SLIDERS, SHARE SALADS

Price Per
Round / Item

Budget Crowd Pleaser Sandwich (4 points / 1 whole sandwich)	\$4.60
Traditional Sandwich (Executive) (4 points / 1 whole sandwich)	\$5.60
Vegetarian Traditional Sandwich (Executive) (4 points / 1 whole sandwich)	\$5.60
Gourmet (Modern) Sandwich (4 points / 1 whole sandwich)	\$6.60
Gourmet Vegetarian Sandwich (4 points / 1 whole sandwich)	\$6.60
RIBBON SANDWICHES (3 ribbons per serve)	\$6.00
BRIOCHE SLIDERS (Individual Butter Brioche Rolls / Chef's Fillings) (order to be placed by 2pm the day prior)	\$6.00
Traditional (Executive) Seeded Rolls and Turkish Selection	\$6.80
Gourmet (Modern) Mixed Rolls (NEW RANGE OF ROLLS / PANINI / OAT AND RYE!)	\$8.00
Gourmet Vegetarian Mixed Rolls (NEW RANGE OF ROLLS / PANINI / OAT AND RYE!)	\$8.00
Lavoche Wraps Gourmet	\$8.00
GLUTEN FREE Sandwiches (1.5 Sandwiches per serve) (Soy & Linseed or Pumpkin)	\$9.00/serve
GF& DF BOXED SALAD with Roast Chicken	\$11.00
Vegetarian, GF & DF BOXED SALAD with Roast Vegetables (Suitable for Vegans)	\$11.00
SALAD BOWLS TO SHARE (minimum 5 per selection) - \$4.40 PER SERVE <input type="checkbox"/> Baby Chatsworth Potato – GF <input type="checkbox"/> Gourmet Garden - GF, DF, V <input type="checkbox"/> Raw Broccoli Salad with Bacon and Cheese - GF <input type="checkbox"/> Pasta Salad <input type="checkbox"/> Classic Caesar <input type="checkbox"/> Med Vege w/ Rustic Croutons – V <input type="checkbox"/> Super Salad w/ Roasted Vegetables, Quinoa, Spinach, Pepita Seeds - VEGAN GF DF <input type="checkbox"/> Thai Style Salad – VEGAN GF DF	\$4.40 / serve

COMBO LUNCH PLATTERS

Price
Per Person

EXECUTIVE LUNCH PLATTERS Traditional Sandwiches & Mixed Traditional Turkish Selection and Rolls with Sliced Tropical Fruit	\$12.50
GOURMET LUNCH PLATTERS A mixture of Traditional Sandwiches and Gourmet Mixed Rolls with Sliced Tropical Fruit, Cheese and Crackers	\$14.50
SLIDER GOURMET LUNCH PLATTERS Brioche Sliders with Chef's Fillings (2 per pax) with Sliced Tropical Fruit & Cheese Platters	\$15.00
MIXED LUNCH PLATTERS Traditional Sandwiches, Vietnamese Rice Paper Rolls (GF & DF), Sliced Tropical Fruit & Chef's Selection of Sweet Items	\$14.50

SEMINAR PACKS, EXCURSION BOXES

Price
Per Person

HALF DAY BUDGET SEMINAR PACK	Morning Tea – Danishes (1 per pax) & Sweet Items (2p/p) Lunch – Traditional Sandwiches with Sliced Tropical Fruit	\$15.50
HALF DAY GOURMET SEMINAR PACK	Morning / Afternoon Tea – Chefs Selection of Sweet / Savoury Items (3p/p) with Sliced Tropical Fruit Lunch – Traditional Sandwiches, Gourmet Rolls, Cheese Platter	\$19.60
FULL DAY BUDGET SEMINAR PACK	Morning Tea – Danishes (1 per pax) & Sweet Items (2p/p) Lunch – Traditional Sandwiches Afternoon Tea – Fruit Skewers with Choc Sauce & Cheese Platter	\$19.80
FULL DAY GOURMET SEMINAR PACK	Morning Tea – Chefs Selection of Sweet/Savoury Canapes (3p/p) Sliced Tropical Fruit Lunch – Traditional Sandwiches, Gourmet Mixed Rolls, Cheese Platter Afternoon Tea – Decadent Biscuits (2p/p)	\$23.00
FULL DAY PLOUGHMANS SEMINAR PACK	Morning Tea – Chefs Selection of Sweet/Savoury Canapes (3p/p) Sliced Tropical Fruit Lunch – Sliced Roast Chicken Breast, Smoked Champagne Ham, Smoked Salmon with condiments, Sliced Cheeses, Selection of Breads and Crackers, Accompanying Sauces / Condiments, Side Salad Afternoon Tea – Decadent Biscuits (2 per pax)	\$25.50
INDIVIDUAL LUNCH / EXCURSION PACK	Leg Ham OR Roast Chicken OR Avocado with Salad & Cheese Sandwich, Mini Muffin, Cheese & Crackers, Piece In Season Fruit, Popper Juice	\$14.50
GF INDIVIDUAL LUNCH BOX / EXCURSION PACK	Chicken and Salad Box OR Vegetarian Salad Box, GF Sweet, Cheese & Rice Crackers, Piece of In Season Fruit, Popper Juice	\$15.00

SET BUFFETS AND MIXED PLATTERS

Price
Per Person

BUDGET BUSTER BUFFET (MIN 8 PAX)	Roasted Chicken Pieces in Garlic and Rosemary with Dinner Roll plus your choice of 2 sides from below	\$14.75
INDIVIDUAL QUICHE BUFFET (MIN 8 PAX)	Chefs Selection of Quiches plus your choice of 2 sides from below	\$14.75
MIXED BUFFET PLATTER (MIN 8 PAX)	Sliced Leg Ham, Sliced Chicken Breast and Smoked Salmon with condiments, with Dinner Roll plus your choice of 2 sides from below	\$14.75
DELI BLOCK BUFFET (MIN 8 PAX)	Roasted Chicken Pieces in Garlic and Rosemary, Chef's Selection of Quiches (Vegetarian & GF Options Available), Sliced Tropical Fruit, Sweet items (2p/p), Dinner Roll plus your choice of 2 sides from below	\$19.50
PLOUGHMAN'S / ANTIPASTO PLATTER (MIN 8 PAX)	Sliced Roast Chicken Breast, Smoked Champagne Ham, Roast Beef, Sliced Cheeses, Selection of Breads and Crackers, Accompanying Sauces / Condiments with your choice of 2 Salads	\$19.50

SALAD SELECTIONS FOR SET BUFFETS & MIXED PLATTERS TO SHARE (Choose 2 Salads)

- | | |
|--|---|
| <input type="checkbox"/> Baby Chatsworth Potato – GF | <input type="checkbox"/> Classic Caesar Salad |
| <input type="checkbox"/> Gourmet Garden - GF, DF, V | <input type="checkbox"/> Mediterranean Vege w/ Rustic Garlic Croutons – V, DF |
| <input type="checkbox"/> Pasta Salad | <input type="checkbox"/> Super Salad with Roasted Vege, Quinoa, Spinach, Pepita Seeds – VEGAN, GF, DF |
| <input type="checkbox"/> Raw Broccoli Salad with Bacon and Cheese - GF | <input type="checkbox"/> Thai Style Salad – VEGAN, GF, DF |

GF = Gluten Free

DF = Dairy Free

V – Vegetarian

VEGAN as noted

BOWLS **NEW!** Gluten & Dairy Free (min 5 per selection)

Our fabulous Bowls are recyclable and compostable made from Sugar Cane Pulp that would otherwise be wasted or burnt! Includes Disposable Cutlery & Napkin.

Price
Per Meal

VIETNAMESE BOWL V GF DF	Fried Tofu served w/ Rice Noodles, Mint, Coriander, Lettuce, Carrot, Cucumber, Bean Sprouts and Avocado with a Soy and Lime Dressing	\$13.50
VIETNAMESE BOWL GF DF	Sticky Soy & Chilli Chicken (mild) served w/ Rice Noodles, Mint, Coriander, Lettuce, Carrot, Cucumber, Bean Sprouts and Avocado with a Soy and Lime Dressing	\$13.50
JAPANESE BOWL V GF DF	Fried Tofu served w/ Black Rice, Shredded Cabbage, Bean Sprouts, Edamame Beans, Cucumber, Avocado, Coriander and Pickled Ginger with a Creamy Sesame Dressing	\$13.50
JAPANESE BOWL GF DF	Sticky Soy & Chilli Chicken (mild) served w/ Black Rice, Shredded Cabbage, Bean Sprouts, Edamame Beans, Cucumber, Avocado, Coriander and Pickled Ginger with a Creamy Sesame Dressing	\$13.50
MEDITERRANEAN BOWL V GF DF	Falafel Bites served w/ Quinoa, Roast Vegetables, Chick Peas, Baby Spinach and Cherry Tomatoes with a Beetroot & Chick Pea Hummus	\$13.50
MEDITERRANEAN BOWL W/ LAMB GF DF	Marinated Lamb served w/ Quinoa, Roast Vegetables, Chick Peas, Baby Spinach and Cherry Tomatoes with a Beetroot & Chick Pea Hummus	\$15.00

HOT INDIVIDUALLY PORTIONED MEALS (min 5 per selection)

Our fabulous Hot Meals are served in a recyclable and compostable container made from Sugar Cane Pulp that would otherwise be wasted or burnt! Includes Disposable Cutlery & napkin.

Price
Per Meal

SPINACH & PUMPKIN PENNE V	Penne Pasta with Pumpkin, Baby Spinach in a White Wine and Cream Sauce with Feta and Toasted Pine Nuts	\$13.50
SPINACH & PUMPKIN PENNE w/ CHICKEN	Penne Pasta with Chicken Breast, Pumpkin, Baby Spinach in a White Wine and Cream Sauce with Feta & Toasted Pine Nuts	\$14.50
BEEF RAGU GF DF	Slow braised Beef in a Rich Red Wine and Tomato Sauce with Jasmine Rice	\$13.50
LAMB ROGAN JOSH GF DF	Tender Lamb cooked in Chef's Home Made Sauce with Secret Spices served with Jasmine Rice topped w/ Toasted Almonds	\$15.00
CHICKEN KORMA GF DF	Chicken Thigh baked in Home Made Korma Sauce served with Jasmine Rice & Toasted Almonds	\$13.50
CHEF'S VEGAN VEGE CURRY GF DF	Chef's House Made Curry with Chick Peas, Lentils, Jasmine Rice & Toasted Almonds	\$13.50

COLD INDIVIDUAL SALAD MEALS (min 5 per selection)

Our fabulous Salads are served in a recyclable and compostable container made from Sugar Cane Pulp that would otherwise be wasted or burnt! Includes Disposable Cutlery & napkin.

Price
Per Meal

THAI STYLE SALAD GF DF VEGAN	With Asian Dressing and Toasted Crushed Peanuts	\$13.50
THAI STYLE CHICKEN SALAD GF DF	Sliced Chicken Breast With Asian Dressing and Toasted Crushed Peanuts	\$14.50
VEGAN SUPER SALAD GF DF	Roast Pumpkin, Quinoa, Baby Spinach, Pepita Seeds & Goji Berries	\$13.50
NOT VEGAN SUPER SALAD GF DF	Sliced Chicken Breast, Roast Pumpkin, Quinoa, Baby Spinach, Pepita Seeds & Goji Berries	\$14.50
CAESAR SALAD	Traditional Caesar Salad with Roast Chicken and Garlic Croutons	\$13.50

DESIGN YOUR OWN BUFFET (min 10 Pax)

Served in chafing dishes / bowls for self-service. Please advise if serving utensils are required.

**Price
Per Person**

# 1 - BUFFET w/ 2 Hot Selections and 1 Side Selection, Bread Basket w/ Butter Portions	\$18.50
# 2 - BUFFET w/ 2 Hot Selections and 2 Side Selections, Bread Basket w/ Butter Portions	\$21.50

HOT MEAL SELECTIONS FOR DESIGN YOUR OWN BUFFET (CHOOSE 2)

CHICKEN KORMA – GF DF

Chicken Thigh baked in Home Made Korma Sauce served with Jasmine Rice & Toasted Almonds

BEEF RAGU – GF DF

Slow braised Beef in a Rich Red Wine and Tomato Sauce with Jasmine Rice

LAMB ROGAN JOSH – GF DF

Tender Lamb cooked in Chef's Home Made Sauce with Secret Spices served with Jasmine Rice topped w/ Toasted Almonds

SPINACH & PUMPKIN PENNE PASTA – V

Penne Pasta with Pumpkin, Baby Spinach in a White Wine & Cream Sauce with Feta and Toasted Pine Nuts

SPINACH & PUMPKIN PENNE PASTA W/ CHICKEN

Penne Pasta with Chicken Breast, Pumpkin, Baby Spinach in a White Wine & Cream Sauce with Feta & Toasted Pine Nuts

CHEF'S VEGAN VEGETABLE CURRY – VEGAN GF DF

Chef's House Made Curry with Chick Peas, Lentils, Jasmine Rice & Toasted Almonds

SIDE SELECTIONS FOR DESIGN YOUR OWN BUFFET (See also Page 4 For Set Buffet Options)

BUFFET SIDES (SALADS)

Baby Chatsworth Potato Salad - GF
Gourmet Garden Salad - GF, DF, V
Pasta Salad - V
Classic Caesar Salad
Thai Style Salad – VEGAN, DF, GF
Mediterranean Vege w/ Rustic Garlic Croutons – V DF
Chef's Specialty Salad of the Day

BUFFET SIDES (VEGETABLES)

Steamed Greens and Root Vegetables – GF, V
Roasted Chat Potatoes w/ Herbs & Garlic - GF, V
Roast Root Vegetables – GF, DF, V
Potato Gratin – GF, V

CANAPES

	Price Per Pax	Total Required	DELIVERY TIME	SERVICE TIME
Finger Food – 3 Cold + 3 Hot per person	\$15.00			
Finger Food – 4 Cold + 4 Hot per person	\$20.00			

COLD SELECTIONS

1. Crudites with Dips – GF, DF & V
2. Mini Salad Cups filled with Seasonal Produce
3. Smoked Salmon & Spinach Roulade (GF)
4. Savoury Tarts filled with Seasonal Produce
5. Rustic Bread with 2 Dips, Olive Oil and Dukkah
6. Mini Sliders

HOT SELECTIONS

1. Gourmet Cocktail Pies
2. Pastries with Chef's Fillings
3. Spring Rolls and Asian Selection - V
4. Vegetarian Quichettes – V
5. Porcini Mushroom and Truffle Risotto Balls - V
6. Yakitori Chicken Skewers – Add \$0.50 per serve
7. Sweet Chilli Chicken Tenders
8. Spinach & Fetta Triangles - V

THEMED CANAPE / FINGER FOOD EVENTS

We love menu tailoring for Themed Event Canapes, please contact us on email food@carbonbasecatering.com or phone 3891 5831. We'll happily and enthusiastically tailor a menu to meet your needs and budget at a competitive price!

[Like us on our Facebook and Follow us on Instagram](#)
[\(Carbon Base Catering\) for all the latest news, photos and event ideas.](#)

CARBON BASE CATERING – POLICIES / TRADING TERMS

Placing your Order - Orders can be emailed (food@carbonbasecatering.com) or telephoned on 07 3891 5831. We are generally able to provide catering at short notice (ie, on the day of the function). When events are arranged in advance, please tentatively arrange catering and confirm numbers & dietary requirements the day prior to the function. Should you need any equipment for your function, please give 48 hours notice.

Allergens – Whilst every effort is made for allergens / special dietary requests we advise that our kitchen handles wheat/gluten, dairy, egg, seafood & nut based products. Carbon Base does not serve Egg Based Products that are not cooked, FYI.

“Whilst all efforts are taken in relation to special diet and allergy requests our kitchen is not a seafood/nut/seed/dairy/gluten free environment and therefore foods may contain traces of these items. All care is taken but no responsibility accepted

Cancelling your Order - 24 hours notice in writing and by telephone must be given for cancellation of orders. Any orders cancelled on the day of the function may incur order costs at the same menu prices.

Delivery - CBD Deliveries are free of charge for order over \$100. Please ask for delivery charges to areas outside the CBD. Order under \$100 will incur a \$5 administration / delivery fee.

Weekend and Evening Catering - All catering orders for delivery on Saturday and Sunday and after 7pm weekdays will incur a 15% surcharge.

Catering Equipment - All catering equipment is the property of Carbon Base. All catering equipment will be collected upon completion of your event / function or as otherwise arranged. Any damaged equipment or unreturned items will be charged at replacement cost. It is requested that all catering equipment is cleaned prior to collection, in particular buffet / chafing dishes, otherwise a cleaning fee may apply.

Written Quotes - We will provide written quotes & work within budgets to accommodate any special requirements you may have.

Invoices - All invoices are provided via email after the function / event.

PAYMENTS

Direct Debit (Preferred Method) - Preferred method of payment is by Direct Debit. Email remittance advice to admin@carbonbasecatering.com.

Credit Card – We accept all Credit Cards including AMEX - An authority to charge is required and this can be returned by email. Receipts are emailed once payment is processed.

Cheque - Cheques payable to Carbon Base Enterprises Pty Ltd, c/- Reception, 44 Ferry Street, Kangaroo Point Qld 4169.