



FRESH & LOCAL CATERING

Delivered to your office, boardroom or desired space at Lot Fourteen

At Table on the Terrace, we believe that great food brings people together. That's why we create our catering services using only the freshest, locally sourced ingredients.

Whether you're hosting a small meeting or a networking event, we offer a diverse selection of delicious options to suit any occasion. From vibrant grazing platters and canapés to handcrafted sandwiches served with tea, coffee and juice, our catering is designed to satisfy.

Explore our menu, and let's start planning your event today!

PACKAGES

The Brekky

Start the day strong!

Cheese, Bacon & Scrambled Egg Wrap

Seasonal Fruit Platter

Tea, Coffee & Juice

Maximum 35 people

35 p/p

The Full Dayer

Fuel the team for the whole day.

Variety of Sandwiches (approx. 1.5 items p/p)

Assortment of Sweet Pastry (approx. 2 items p/p)

Yoghurt & Fruit Pots (1 item p/p)

Cheese Platter

Tea, Coffee & Juice

75 p/p

The Nibble

The perfect option for a short meeting.

Assortment of Sweet Pastry (2 items p/p)

Tea, Coffee & Juice

25 p/p

The Networker

From morning to late afternoon, we have everything covered plus, you can add beer or wine to end the day in style.

Variety of Sandwiches (approx. 1.5 items p/p)

Yoghurt & Fruit Pots (1 item p/p)

Assortment of Sweet Pastry (approx. 2 items p/p)

Meat + Cheese Board

Dips Platter

Tea, Coffee & Juice

Alcoholic Beverages (charged on consumption)

100 p/p

The Half Dayer

Fuel the team over morning tea & lunch.

Variety of Sandwiches (approx. 1.5 items p/p)

Assortment of Sweet Pastry (approx. 2 items p/p)

Yoghurt & Fruit Pots (1 item p/p)

Tea, Coffee & Juice

50 p/p



PLATTERS

Assorted Sandwiches (VO) Serves up to 10 people Assortment of Meat & Vegetarian Sandwiches or Wraps using seasonal local produce. VO	75	Savoury Pastries Serves up to 10 people Assortment of locally produces Pastries	100
Seasonal Fruit (VG) Serves up to 10 people Assortment of seasonal Fruit	80	Meat & Cheese Board Serves up to 10 people Locally sourced Cold Cuts & Cheeses, paired with Lavosh Crackers, Breads, Dried Fruit & Nuts	150
Sweet Pastries (V) Serves up to 10 people Assortment of locally produces Sweet Treats	100	Dips Platter (V) Serves up to 10 people Three house made Dips with Flat Bread & Crudites	60

CANAPÉS

Four selections per person \$55 or Six selections per person \$65

HOT SELECTION

Honey Soy Chicken Skewers
GF DF NF (1 per person)

Trio of Cheese Arancini
Parmesan, Provolone, Mozzarella & Garlic Aioli. V NF (1.5 per person)

Mini Cheeseburgers
Angus Beef, Cheese, Tomato Sauce, Mustard, Pickle
GFO NF (1 per person)

BBQ Pulled Pork & Slaw Sliders
GFO NF (1 per person)

Italian Meatballs
in tomato sugo GF NF (2 per person)

Chicken & Mushroom Dumplings
(3 per person)

Veg Dumplings
V (3 per person)

Veg Spring Rolls
Sweet chilli, V NF (3 per person)

Patatas Bravas
with Spanish Salsa
VG GF (1 mini boat per person)

Tempura Prawns
with Honey Lime Chilli drizzle
GF (1 per person)

Salt and Pepper Tofu
with Sweet and Sour Sauce
VG GF (2 per person)

Cauliflower Bites
with BBQ Soy Sauce
VG GF (1.5 per person)

Spicy Southern Style Corn Bread with Parmesan Cheese
V NF (1 per person)

COLD SELECTION

Tomato Bruschetta
GFO VG (2 per person)

Smoked Salmon
Cream Fraiche Crouton
GFO (2 per person)

Natural Oysters
with Ponzu, Chilli & Chives
GF DF NF (1 per person)

Tuna Sushi Roll
Cucumber & Pickled Ginger with Wasabi Aioli & Tamari
GF DF NF (1.5 per person)

Prosciutto Wrapped Asparagus
GF DF (1.5 per person)

Goat Curd
with Olive Tapenade Roast Pepper & Crostini Basil GFO V

Bocconcini Skewers
with Cherry Tomato & Olives
Balsamic Glazed GF V VGO

CATERING TERMS & CONDITIONS

1. Deposit & Payment

- A 30% deposit is required to confirm all catering orders. This is based on standard industry practices in Adelaide, South Australia.
- Tentative orders will be held for 7 days without a deposit. If the deposit has not been paid and we are unable to contact you, the order will be cancelled.
- Deposits will be forfeited if cancelled within 24 hours prior to the event.
- Full amounts will be sent by invoice and can be paid up to 1 day before the event.
- Payment can be made online or in-store. Merchant fees may apply for card payments.

2. Delivery

- A delivery charge will apply for orders outside 1km from the café.
- Clients must ensure that someone is available to receive the order at the agreed-upon delivery time.
- Delivery includes drop-off only unless setup has been pre-arranged for an additional fee.

3. Final Numbers & Menu Adjustments

- Final guest numbers and menu selections must be confirmed at least 3 business days before the event.
- Menu items may change due to seasonal availability. Any substitutions will be of equal or greater quality.

4. Lead Time

- Orders must be placed at least 5 business days in advance.
- Orders received with less notice may be fulfilled at an additional fee, depending on availability.
- **Feel free to contact us if you are in a pickle and need urgent catering!**

5. Cancellation & Refund Policy

- Orders cancelled more than 48 hours before the event will receive a full refund of the deposit.
- Orders cancelled within 24-48 hours will receive a 50% refund of the deposit.
- Orders cancelled within 24 hours will result in forfeiture of the full deposit, and any additional costs incurred will be invoiced.

6. Dietary Requirements & Allergens

- While we accommodate dietary requirements (e.g., vegetarian, gluten-free), we cannot guarantee an allergen-free environment due to shared kitchen facilities.
- It is the responsibility of the client to inform guests of any potential allergens.

7. Equipment & Return Policy

- Any platters, serving trays, or catering equipment provided must be returned within 2 business days, or additional charges may apply.
- Clients are responsible for any damage or loss of hired catering equipment.

8. Food Safety & Handling

- Once delivered, food is the responsibility of the client. We recommend that all food be consumed within 2 hours to ensure food safety.
- We are not liable for any food-related issues after delivery or once food has been left out beyond recommended timeframes.



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