

CATERING MENU



TERMS & CONDITIONS

MONDAY-FRIDAY

Minimum order \$50 + gst+ delivery

Delivery fees vary depending on location

After 4pm surcharges apply

WEEKENDS

Minimum order \$450 + gst + delivery

Delivery fees vary on location

SAME DAY CATERING

Minimum order \$50 + gst + delivery

Surcharge \$20

Delivery fees vary depending on location

ORDERING TERMS

All corporate catering arrives in eco friendly boxes.

Platters can be arranged for an additional charge.

All dietary requirements can be catered for however not assumed and only added if communicated at time of ordering. Dietary will be packaged separately and clearly labelled on request only.

Prices are for food only unless specified, additional charges for chef, wait staff and equipment.

ORDER CANCELLATION

50% deposit is required in order to secure your catering order and is always non refundable. If your order is cancelled within 7 days prior to your event date an instore credit may be issued depending on circumstances.

REFUNDS

50% deposit is required to secure your catering order and is always non refundable. An instore credit may be issued on a case by case basis. Once your order has been delivered and accepted, we do not offer refunds



TERMS & CONDITIONS

PAYMENT OPTIONS

Blackout accept payment via EFT, Stripe and PayPal. Cheques will not be accepted.

Invoices are issued via email requiring 50% deposit to secure booking and the remainder paid within 7 days prior to event date.

DELIVERY TIMES

Warm food may arrive up to 15 minutes prior to delivery time.

Cold food may arrive up to 60 minutes prior to delivery time.

PLATTERS AND EQUIPMENT

Platters and equipment will be collected the next business day and may incur a second pick up fee.

Any breakages or loss of equipment will incur an additional replacement fee.

Flowers and decorations are supplied by Blackout and remain the property of Blackout. These items are not to be taken home or distributed amongst others.

CONTACT

Contact us today to place your order, customise your event and all general enquiries

ENQUIRIES AND ORDERS

info@blackoutcoffee.com.au

0421 636 261

SARAH-OWNER

sarah@blackoutcoffee.com.au

0422 235 457



BREAKFAST MENU



BREAKFAST

TROPICAL CHIA POT (Vegan/GF/H) \$6

Fresh soaked chia in coconut milk mixed with pineapple and seasonal fruits topped with toasted coconut and passionfruit pulp.

YOGHURT + GRANOLA (Veg/H) \$6

Topped with seasonal berries, honey and crunchy granola.

COCONUT YOGHURT + GRANOLA \$7

(Vegan/GF/H)

Coconut Yoghurt with mixed berries and maple syrup.

FRUIT SALAD (Vegan/GF/H) \$6

Large seasonal fruit salad cup.

SWEET DANISH (Veg/H) \$7

-Apple crumble

-Cherry

-Apricot

-Pear Dolce

-Rhubarb

-Mango passionfruit

TEXAS SIZE SWEET MUFFS \$7

(Veg/H)

Chef selection.

GF TEXAS SIZE SWEET MUFFS \$8

(GF/H/Veg)

Chef selection.

\$7

SAVOURY DANISH

-Spinach + ricotta (Veg/H)

-Bacon + cheese

\$9

LARGE CROISSANT

-Ham + cheese

-Ham + cheese + tomato

-Chicken + cheese + aioli + salad onion (H)

-Mediterranean Veg (Veg/H)

\$12

BREKKY BRIOCHE ROLL

Omlette style egg seasoned to perfection, crispy bacon, smokey BBQ sauce with melted cheese.

\$12

VEGAN BREKKY ROLL

(Vegan/H)

Roast pumpkin, spinach, caramelised onion and sundried tomato.

\$13

GF BREKKY ROLL(GF)

Omlette style egg seasoned to perfection, crispy bacon, smokey BBQ sauce with melted cheese.

\$14

BREKKY WRAP

Omlette style egg seasoned to perfection chorizo, caramelised onion, spinach and melted cheese.

INDIVIDUAL BREAKFAST

BREKKY WRAP BOX \$20

Brekky wrap + a mini sweet fruit danish + seasonal fruit salad.

GF BREKKY BOX (GF) \$22

GF brekky roll with seasonal fruit salad + yoghurt and granola cup.

VEGAN BREKKY BOX (Vegan) \$22

Vegan brekky wrap + seasonal fruit salad + mini tropical chia pot.

BRIOCHE BREKKY BOX \$22

Brioche brekky roll + seasonal fruit salad + fruit juice.

-swap for cold brew coffee \$4

Vegan= includes dairy free and halal

GF=suitable for Coeliacs

H= Halal

All prices are per head ex GST

Please communicate dietary requirements when placing your order.

AM/PM TEA



AM/PM TEAS

BANANA BREAD (Veg/H) \$6

Served with decorative fruit.

DATE + HONEY LOAF (GF/H) \$6

Served with decorative fruit.

LEMONADE SCONE (Veg/H) \$6

Served with Chantilly cream, jam portion and decorative fruit.

2 MINI SWEET DANISH (Veg/H) \$7

-Apple crumble

-Cherry

-Apricot

-Pan Chocolat

TEXAS SIZE SWEET MUFFS \$7

(Veg/H)

Chef selection.

GF TEXAS SIZE SWEET MUFFS \$8

(GF/H/Veg)

Chef selection.

GF FRIAND (GF/H/Veg) \$6

Chef selection.

VEGAN/GF LAMINGTON \$7

(GF/H/Vegan)

Chocolate lamington.

MINI DOUBLE BAKED \$5

ALMOND CROISSANT (Veg/H)

Double baked and delicious.

\$4.5 MINI FILLED CROISSANT

-Cheese + sundried tomato(Veg/H)

-Ham + cheese

\$6 SAVOURY SCONE (Veg/H)

-Sundried tomato + herb + cheese

\$6 SAVOURY TARTS

-Onion jam + Danish feta (veg/H)

-Corn + broccoli + Chicken (H)

AM/PM TEAS PACKAGES

PACKAGE 1	\$15	\$18	GLUTEN FREE + VEGAN
Fresh lemonade scone with Chantilly cream and jam + mini double baked almond croissant + savoury quiche.			Chocolate lamington + fig nut and grain bar + hommus and crudites + decorative fruit.
PACKAGE 2	\$15	\$18	DIABETIC FRIENDLY
Chef selected savoury scone with butter portion + mini filled savoury croissant + sweet slice portion.			Hommus and crudites + vitawheats with herbed cream cheese + sweet potato and cashew spread + fat free yoghurt and fresh berries .
PACKAGE 3	\$15		
Mini savoury bagel with herb cream cheese + mini blueberry bagel with lemon cheesecake spread + fruit salad cup.			
PACKAGE 4	\$20		
Crustless sandwich fingers (3) + caramelised onion and feta tart + mini savoury scone + gourmet brownie chunk + petite sweet biscuit + decorative fruit.			

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All prices are per head ex GST.

Please specify if you would like share or individually boxed or grazing boards

Please communicate dietary requirements when placing your order.

LUNCH



SALADS

PUMPKIN BEETROOT (Veg/GF)

Roast pumpkin, beetroot, candied walnut, spinach and feta topped with a fig balsamic glaze.

CHICKEN CAESAR (GF)

Fresh chicken, mesclun lettuce, crispy bacon, egg and creamy Caesar dressing.

CITRUS COUS COUS

Smoked local chorizo, red onion, roasted capsicum and eggplant with zucchini with fluffy cous cous, olive oil, herbs on a bed of mesclun.

RUSTIC POTATO SALAD (GF)

Creamy dijon base with fresh herbs and perfectly cooked potatoes with crispy bacon.

VIETNAMESE PORK SALAD (GF)

Fresh wombok, bean sprouts, shallots, roasted peanuts, cucumber, coriander, chilli lime vinaigrette topped with char sui pork.

Vegan= includes dairy free and halal

GF= suitable for Coeliacs

H= Halal

Minimum 6 of the same for trio.

Minimum 6 of the same for individual.

Please communicate dietary requirements when placing your order.

Prices are ex GST.

HONEY CARROT SALAD (Veg/GF/H)

Honey glazed carrots with feta, toasted almonds and rocket with roasted salad onion.

CHICKEN SCHNITTY SALAD

Fresh mesclun, tomatoes, cucumber, red onion, crispy bacon, chicken schnitty with creamy ranch dressing.

PENNE MEDITERRANEAN SALAD

(Veg/H)

Soft penne with olives, sundried tomato, salad onion and pesto dressing with roast pumpkin.

INDIVIDUAL= \$14

TRIO INDIVIDUAL=\$16

SMALL (2-4)= \$40

MEDIUM (5-8)= \$60

LARGE (8+)= \$85

INDIVIDUAL LUNCH PACKS

SLIDER LUNCH PACK \$20

2x gourmet filled sliders + chef selected sweet treat + fruit salad.

BAGGIE LUNCH PACK \$20

Sourdough gourmet baggie + seasonal salad with dressing cup + Portuguese tart.

MIXED BREAD PACK \$20

Gourmet slider + soft taco wrap + 2 points sandwich + chef selected sweet treat.

BAGEL BOX \$22

Smoked salmon, dill cream cheese and capers bagel + seasonal salad with dressing cup + fruit salad.

SANGA + NIBBLES \$24

4 points gourmet sandwich with savoury grazing sections including a variety of cheese, deli meats, fresh and dried fruits, crackers and a sweet treat.

\$20 DIABETIC LUNCH PACK

2x corn tortillas with chicken, cheese, salad onion and cream cheese + trail mix with choc bits + sugar free iced tea.

\$22 VEGAN LUNCH PACK

Sourdough falafel and roast pumpkin baggie + seasonal salad with zesty dressing cup + vegan sweet treat.

\$22 GF LUNCH PACK

GF gourmet roll + fruit salad cup + GF sweet treat.

Vegan= includes dairy free and halal

GF=suitable for Coeliacs

H= Halal

All prices are per head ex GST

Individually packaged.

Please communicate dietary requirements when placing your order.

BREAD SELECTION

GOURMET WRAPS Chef selected fillings cut in half (2 halves per serve)	\$12	\$13	GF ROLL Gourmet filled, cut in half (2 halves per serve)
CIABATTA Chef selected fillings cut in half (2 halves per serve)	\$12.5	\$13	VEGAN BAGGIE Gourmet filled, cut in half (2 halves per serve)
DUO SLIDERS 2x Gourmet sliders (2 sliders per serve)	\$10		
MIXED BREADS Sourdough baggie and Turkish rolls cut in half (2 halves per serve)	\$12.5		
SINGLE SANDWICH Gourmet filled cut in half (2 halves per serve)	\$7		
TRIO SANDWICHES Gourmet filled cut in half (3 halves per serve)	\$10		

Please communicate dietary requirements when placing your order.

Individually packaged on request.

All prices are per head ex GST

HOT MEALS



HOT MEALS

INDIVIDUAL= \$18

SATAY CHICKEN (GF/H)

Homestyle peanut sauce with fresh chicken, capsicum and snow peas on a bed of steamed rice.

BUTTER CHICKEN (GF/H)

Aromatic Indian specialty served with steamed rice.

BEEF STROGANOFF (H)

Traditional Russian dish with slow cooked beef, field mushrooms and sautéed onions served with perfectly cooked fettuccini.

CHICKEN CARBONARA

Classic Italian dish with bacon, fresh chicken, field mushrooms in a creamy sauce topped with parmesan cheese.

BURRITO BOWLS (GF)

Your choice of taco beef, Mexican chicken or BBQ pulled pork, refried beans, salsa, sour cream, guacamole, corn salsa on a bed of steamed rice

HONEY SWEET CHILLI CHICKEN

(GF/H)

Honey and sweet chilli marinated chicken perfectly cooked served with roast vegetables.

BANGAS AND MASH (GF)

English style thick sausages on a bed of creamy mashed potato topped with caramelised onion and side of mushy peas

LAMB + ROSEMARY PIE

Slow cooked lamb in rosemary red wine jus served with creamy mashed potato and a side of mushy peas.

POTATO CURRY (Vegan/GF)

Slow cooked chick pea and lentil potato curry served with steamed rice

Vegan= includes dairy free and halal

GF-=suitable for Coeliacs

H= Halal

Please communicate dietary requirements when placing your order.

Minimum 4 of the same for individual.

Individually packaged

Prices are per item ex GST.

HOT FINGER FOOD



HOT FINGER FOOD

\$4 PER SERVE

HOMEMADE SAUSAGE ROLLS

(1 per serve)

PUNJAB BITES (Vegan/H)

(2 per serve)

KARAAGE CHICKEN BITES (H)

(2 per serve)

FALAFEL + HOMMUS

(Vegan/H/GF)

(2 per serve)

MAC + CHEESE CROQUETTES

(Veg/H)

(1 per serve)

ARANCINI BALLS

(GF/Veg/H)

(1 per serve)

MINI CHICKEN + LEEK PIE

(1 per serve)

BRAZILLIAN CHEESY

PUFFS (GF/Veg/H)

(2 per serve)

SPRING ROLLS (Veg)

(1 per serve)

PUMPKIN SAUSAGE ROLL

(Vegan/GF)

(1 per serve)

Please communicate dietary requirements when placing your order.

Products served with dipping sauces.

All prices are per item ex GST.

Will be delivered in eco catering boxes 15 minutes prior to event start time. Chafing dishes incur an additional fee.

SWEETS



SWEETS

SLICE OF THE DAY	\$6	\$7	GINGERNUT SLICE
Chef's selection.			(Vegan/GF)
LARGE CINNAMON DONUT	\$5.5	\$7	CHOCOLATE LAMINGTON
			(Vegan/GF)
MINI FILLED DONUT	\$4.5	\$6	BAR CAKES
Salted caramel + strawberry jam + custard + Nutella cream			(Vegan/GF)
			White fudge or chocolate beautifully decorated
BISCOFF CHEESECAKE SQUARES	\$3	\$9	LARGE DOUBLE BAKED ALMOND CROISSANT
BROWNIE (GF)	\$7	\$5	CHUNKY COOKIES
-Choc caramilk			-Choc chip
-Jaffa topped with candied oranges			-Peanut butter choc chip
-Rum + raisin			-White choc macadamia
(2 halves per serve)			
BLONDIE (GF)	\$7	\$8	TRIO ANZAC COOKIES
-Lemon			Pack of 3 large
-Choc chip			
(2 halves per serve)			
		\$6	FRIENDS (GF)
			-Lemon
			-Blueberry

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Please communicate dietary requirements when placing your order.

Multiples will be delivered in eco catering boxes.

Prices are per item ex GST.

SWEETS

LEMON MERINGUE

-Individual \$8

-Family Size (10+ serves) \$90

TIRAMISU

-Individual \$8

-Family Size (10+ serves) \$90

PAVLOVA (GF)

-Individual \$6

-Family Size (10+ serves) \$55

BANOFFEE PIE

-Individual \$8

-Family Size (10+ serves) \$90

PASSIONFRUIT WHITE CHOC TART

-Individual \$8

\$12.5

PAVLOVA SHARE BOARD (GF)

Traditional individual pavlova + double
cream + mixed berries + coulis +
chocolate + fresh mint to assemble
yourself

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Please communicate dietary
requirements when placing your order.

Multiple will be delivered in eco catering
boxes.

Prices are per item price ex GST.

CANAPES



COLD CANAPES

\$7 PER SERVE

ASSORTED TARTLETS

- Spinach + artichoke (veg/H)
- Beetroot + feta (veg/H)
- Ratatouille + hommus (Vegan)
- Pumpkin + caramelised onion + goats cheese (veg/H)

BRUSCHETTA (Veg/H)

Sourdough crustini topped with Sicilian bruschetta and beetroot hommus.

STILTON DATES (GF)

Stilton stuffed dates wrapped in pan-cetta and seared to perfection with fig balsamic glaze.

SUSHI BITES (GF/H)

Assorted sushi bites with soy sauce dipping sauce and pickled ginger.

SMOKED SALMON BLINI (H)

Smoked salmon, herbed cream cheese with dill and capers on a soft blini.

Vegan= includes dairy free and halal

GF=suitable for Coeliacs

H= Halal

Minimum 15 of one choice.
Please communicate dietary requirements when placing your order.

Prices are per head ex GST.

FALAFEL DUO (Vegan/GF/H)

Duo falafel balls made from the finest ingredients served on a bed of red pesto and fresh herbs.

SKEWERS (veg/GF/H)

Blistered tomatoes, fresh bocconcini and basil leaf with fig balsamic glaze drizzle.

TURKEY SLIDER (H)

Shaved turkey, cranberry and brie on soft milk bun slider.

HOT CANAPES

\$8.5 PER SERVE

DUO ARANCINI BALLS

- Spinach + pumpkin (GF/veg/H)
- Pea + mint (GF/veg/H)
- Tomato + bocconcini (GF/Veg/H)
- Mushroom + mozzarella (GF/veg/H)

POTATO SPUN PRAWN (H)

King prawn coated with Asian inspired seafood farce bound in crispy golden hand spun potato with chilli lime dipping sauce.

FILOS BITES^(GF)

- Ricotta + Spinach (Veg/H)
- Chicken + Mushroom (H)
- Spicy lamb

LAMB SKEWERS ^(GF/H)

Grilled lamb with seared halloumi skewered with herbs and homestyle tzatziki.

INVOLTINI

Spinach, ricotta and chorizo involtini with rustic tomato relish.

Vegan= includes dairy free and halal

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Minimum 15 of one choice.
Please communicate dietary requirements when placing your order.

Prices are per head ex GST.

CROQUETTES

Delicious mac n cheese taken to the next level with smokey bacon, crispy jalapenos in a crispy coating.

SWEET POTATO CROQUETTES

^(Vegan/GF/H)

Sweet potato and herb croquettes with crispy coating served with rustic tomato relish.

JALAPENOS POPPERS ^(Veg/H)

Fresh jalapenos stuffed with cream cheese and crispy coating .

SUBSTANTIAL CANAPES

\$12 PER SERVE

KARAAGE CHICKEN (H)

Crispy karaage chicken cups topped with chilli lime coriander dressing and shaved chillies.

BEER BATTERED FISH (H)

Crispy beer batted flathead with tartare sauce and lemon wedge served with crispy potatoes.

BAO BUNS

BBQ pulled pork in smokey BBQ sauce and house slaw in a soft bao bun.

MINI BURRITO BOWLS (GF/H)

Mexican spiced chicken mini burrito bowls with guacamole, seasoned sour cream, pico de gallo and lime on a bed of coriander lime rice.

SLIDERS

18 hour house smoked beef brisket milk bun slider with melted cheese and topped with pickles and smokey BBQ sauce.

LOADED WEDGES (GF)

Beer battered wedges topped with melted cheese, shaved shallots and smoked bacon with sour cream and sweet chilli sauce drizzle.

BUTTER CHICKEN (GF/H)

Indian style butter chicken cup on a bed of aromatic basmati rice.

LAMB CUP (GF)

Slow cooked minted lamb cup on a bed of black rice and cranberries.

KRANSKY DOG

Inhouse smoked cheese kransky mini dog with house tomato chutney topped with fresh mozzarella and basil leaf.

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Minimum 15 of one choice.
Please communicate dietary requirements when placing your order.

Prices are per head ex GST.

DESSERT CANAPES

\$8.5 PER SERVE

BISCOFF CHEESECAKE

Biscoff cheesecake squares served with chocolate drizzle.

LEMON MERINGUE

Deconstructed lemon meringue pie served in a glass with double cream and fresh mint.

MINI APPLE DOMES

Apple shaped mousse coated with a green glaze and topped with a dark chocolate stalk resting on a hazelnut Breton.

BLACK FORREST

Layers of sour cherries dark and white chocolate mousse on a chocolate sponge.

MANJARA CHOC TARTS

Chocolate shortbread tart filled with Manjara chocolate mousse, decorated with gold glaze and finished with gold leaf.

CHOCOLATE RASPBERRY

(Vegan/GF)

Layers of crunchy chocolate base, rich chocolate raspberry cake finished with dark chocolate ganache.

TRUFFLE DUO

Chocolate mint + Baileys infused with shaved white chocolate and fresh coulis

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Minimum 15 of one choice.
Please communicate dietary requirements when placing your order.

Prices are per head ex GST.

BUFFET



BUFFET PACKAGES

BUFFET 1	\$30	\$40	BUFFET 3
-Traditional beef lasagne			-Roast chicken portion (GF/H)
-Vegetable Frittata (GF/Veg)			-Roast beef (GF)
-Vegan Filo (Vegan)			-Roast pork (GF)
-Seasonal garden salad (Vegan/GF)			-Steamed seasonal veg (Vegan/GF)
-Rustic Potato salad (GF)			-Roast veg medley (Vegan/GF)
- Dinner roll + butter portion			-Dinner roll + butter portion

BUFFET 2	\$40	\$30	BUFFET 4
-Smoked BBQ pulled pork (GF)			-Butter chicken (GF/H)
-18 hour house smoked beef brisket (GF)			-Beef stroganoff
-Cheese kransky (GF)			-Chickepea potato curry (GF/Vegan)
-House slaw (GF/Veg/H)			-Steamed basmati rice (GF/Vegan)
-Mac and cheese bake (Veg/H)			-Naan bread (Veg/H)
-Milk bun slider + butter portion			

\$48	BUFFET 5
	-Prosciutto wrapped chicken stuffed with pumpkin and feta in creamy white wine sauce (GF)
	-Slow cooked sugo lamb (GF)
	-18 hour house smoked beef brisket (GF)
	-Potato bake (GF)
	-Steamed seasonal greens (Vegan/GF)
	-Creamy parsnip puree (GF/Veg)

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H= Halal

Minimum 10 people per choice.
Chafing cradles included. Set up and delivery on top of per head price.

Please communicate dietary requirements when placing your order.

Prices are per head ex GST.

BLACKHOLE

D O D G E

OLD
PGD-370



FOOD TRUCK

\$25 PER SERVE

BRISKET BURGER

House smoked beef brisket, double American cheese, pickles, onion rings, smokey BBQ sauce and side of potato.

PULLED PORK + SLAW BURGER

House smoked BBQ and apple pulled pork with slaw and a side of potato.

SMASH BURGER

Angus beef smash patty, American cheese, sauteed onion, tomato, lettuce and bacon with jalapenos and rustic tomato relish with side of potato.

CHICKEN SCHNITTY BURGER

Crispy chicken schnitty with bacon, melted cheese and ranch with side of potato.

AUSSIE BURGER

Angus beef smash patty, sliced beetroot, American cheese, onion, tomato, lettuce, bacon, pineapple and rustic tomato relish with side of potato.

PLANT BASED BURGER

Vegan patty with vegan cheese, aioli and other vegan stuff with a side of potato.

CHEESEBUGER LOADED FRIES (GF)

Smoked beef brisket, pickles, onion and grated cheese with drizzle of Blackout burger sauce and fries.

BACON RANCH LOADED FRIES (GF)

Loaded with liquid cheese, ranch, bacon and shallots on fries.

POPCORN CHICKEN LOADED FRIES

Topped with shallots and smokey bacon sauce on fries.

FOOD TRUCK

\$25 PER SERVE

CHICKEN ENCHILADA

Traditional Mexican enchiladas served on a bed of Mexican rice.

PULLED PORK + PINEAPPLE QUESADILLA

House smoked BBQ and apple pulled pork with pineapple, sauteed onion, cheese folded and melted to perfection.

NACHO BOWLS (GF)

House pulled pork or Mexican chicken with sour cream, refried beans, guacamole, salsa and grated cheese atop crispy tortilla chips and topped with shallots

BURRITO BOWLS (GF)

House pulled pork or Mexican chicken with sour cream, refried beans, guacamole, salsa and grated cheese atop steamed Mexican rice and topped with shallots.

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GF=suitable for Coeliacs

H= Halal

Maximum 4 choices per event. Please communicate dietary requirements when placing your order. Potato products subject to availability.

Prices are per head ex GST.

MEAT TRAY

Smoked beef brisket, cheese kransky, house pulled pork with fresh slaw and dinner roll with butter portion.

SCHNITTY TRAY

Crispy chicken schnitty with side of potato topped with parmigiana sauce, bacon and grated cheese.

GRAZING



GRAZING BOXES

SWEET TEA \$15

Fresh lemonade scone with Chantilly cream and jam + mini double baked almond croissant + savoury. Quiche + decorative fruit.

SAVOURY TEA \$15

Chef selected savory scone with butter portion + mini filled savory croissant + sweet slice portion + decorative fruit.

HIGH TEA \$20

Crustless sandwich fingers (3) + caramelised onion and feta tart + mini savory scone + gourmet brownie chunk + petite sweet biscuit + decorative fruit.

HOLY SUGAR \$15

Mini filled sweet donuts + brownie chunks + sweet cookies decorated beautifully with sweet treats and fruit.

FRESH FRUIT \$9

Seasonal fresh cut fruit decorated beautifully

\$18 GLUTEN FREE + VEGAN

Chocolate lamington + fig nut and grain bar + hommus and crudites + decorative fruit.

\$18 DIABETIC FRIENDLY

Hommus and crudites + vitawheats with herbed cream cheese + sweet potato and cashew spread + fat free yoghurt and fresh berries .

\$20 SAVOURY GRAZING

Variety of cheese + deli meats + fresh and dried fruits + crackers and crispbreads + nuts + Antipasto ingredients + savoury fillers + sour-doughs .

\$18 GOURMET CHEESE

Variety of Australian cheeses + grapes + nuts + fresh and dried fruits + relishes + selection of crackers .

\$18 AUSSIE HITS

Lamington fingers + vegemite and cheese pinwheels + Jatz with kabana and cheese + fairy bread cupcakes

Vegan= includes dairy free and halal

GF=suitable for Coeliacs

H= Halal

Delivered in eco catering boxes to share. Can be arranged on grazing boards for an extra charge. Please communicate dietary requirements when placing your order.

Prices are per head ex GST

BBQ



BBQ PACKAGES

BBQ PACKAGE 1 \$15

Bacon and egg brekky rolls with BBQ sauce, melted cheese on a brioche bun + Veg brekkie burgers with halloumi, mushroom and capsicum with spinach.

BBQ PACKAGE 2 \$18

Steak sandwiches with seared steak, caramelised onion, tomato, lettuce and cheese on thick bread + Double banger hot dogs with 2 bbq sausages, cheese, onion, tomato sauce and mustard.

BBQ PACKAGE 3 \$20

Beef burgers with tomato, lettuce, cheese and BBQ sauce + chicken schnitty burgers with bacon, ranch and cheese.

All prices are per head ex GST

Blackout chefs will come to your premises to cook a BBQ for your staff or function. There will be an additional staff fee on top of per head price for our chefs. We require 45 minutes set up prior to eating time.

Please communicate dietary requirements when placing your order.

ALL DAY CONFERENCE



BUFFET PACKAGES

PACKAGE 1

\$38

ON ARRIVAL

-Instant tea and coffee on arrival with disposable cups and lids + variety of milks +sugar.

-Complementary jugs of water + glass wear.

MORNING TEA

-Fresh lemonade scones with Chantilly cream and jam (1)

-Zucchini slice (1)

-Fresh cut fruit platter

LUNCH

-Gourmet sandwich (1)

-Fresh cut fruit platter

-Fruit juice canisters + glass wear

PM TEA

-Chef selection of sweet slices + brownies

\$44

PACKAGE 2

ON ARRIVAL

-Percolated tea and coffee on arrival with disposable cups and lids + variety of milks +sugar.

-Complementary jugs of water + glass wear.

MORNING TEA

-Selection of fresh banana breads with butter portions (1)

-Variety of savoury danishes (1)

-Fresh cut fruit platter

LUNCH

-Gourmet filled sliders (2)

YOUR CHOICE OF 2 SHARE SALADS

-Caesar / pumpkin beetroot / chorizo cous cous / honey carrot and feta

-Fruit juice canisters + glass wear

PM TEA

-Beautifully decorated individual tea cakes with double cream

All prices are per head ex GST

Minimum 10 people per choice. Please communicate dietary requirements when placing your order. Dietary to be packaged individually. Food beautifully displayed in share boxes unless otherwise specified. Disposable cutlery and trays will be supplied unless otherwise stated for ceramic.

BUFFET PACKAGES

PACKAGE 3

\$60

ON ARRIVAL

- Percolated tea and coffee on arrival with ceramic cups + variety of milks +sugar.
- Complementary jugs of water + glass wear
- Fruit juice canisters (2 varieties)

MORNING TEA

- Mini double baked almond croissants (1)
- Sundried tomato, herb and cheese savory scones (1)
- Fresh cut fruit platter

BUFFET LUNCH

- Hot roast chicken portion (1)
- Sticky pineapple pork bits (3)
- Honey carrot salad
- Rustic potato salad
- Asian style wombok salad

PM TEA

- Plated Lemon meringue tarts + tiramisu with double cream.

FUNCTIONS



WEDDING + EVENTS

We customise any event from pre-births to wakes, beautiful grazing tables to amazing cakes. We make any celebration memorable.

We work with you every step of the way which includes taste tests specific to your cuisine and dining type. These can be pre arranged by contacting the Blackout team on the details below.

We theme and set tables, supply waitstaff, RSA staff, chefs and event management. We take the upmost pride in our service.

CONTACT US

Contact us today to place your order, customise your event and all general enquiries

ENQUIREIES AND ORDERS

info@blackoutcoffee.com.au

0421 636 261

SARAH-OWNER

sarah@blackoutcoffee.com.au

0422 235 457

CUSTOM CUPCAKES + COOKIES



CUSTOM CAKES + COOKIES

From wedding cakes to baby showers and everything in between, we can customise for any occasion. All cakes are baked and decorated fresh to order.

The below prices are based on a 4 layer semi naked round cake.

We are happy to create fondant decorations and figurines however we do not cover cakes in fondant.

FULL SLAB CAKE	\$140	\$4	CUPCAKES
2 layers 80-100 people			
HALF SLAB CAKE	\$100	\$4	CUSTOM SUGAR COOKIES
2 layers 30-40 people			Fondant covered share box
SINGLE TIER 6"	\$100	\$4.5	CUSTOM SUGAR COOKIES
4 layers 10-20 people			Fondant covered individually wrapped
SINGLE TIER 8"	\$120		FLAVOURS
4 layers 20-50 people			Chocolate butter cake, vanilla butter cake, citrus, jaffa, strawberry, choc mint, coffee, red velvet, marble, banana, carrot, hazelnut chocolate, choc mud cake, caramel mud cake, white choc mud cake, rainbow layered, VEGAN white fudge cake, VEGAN chocolate fudge, GF butter cake, GF choc almond,
SINGLE TIER 10"	\$140		
4 layers 60-70 people			
2 TIER 6" + 8"	\$230		
4 layers each 60 people			
2 TIER 8" + 10"	\$270		
4 layers each 120 people			

All prices are per item ex GST

Gluten Free cupcake and cookies incur an additional 50c. Prices do not include delivery or cake stands. Additional decorations are priced individually (flowers, drizzles, figurines, gold leaf etc.) flavoured buttercream on request. Ganache available for an additional charge.

BEVERAGES



ALCOHOLIC BEVERAGES

BASIC PACKAGE	\$35	\$70	SUPERIOR PACKAGE
-Banrock Station Moscato			-Brown Brothers Pinot Grigio
-Lobster Reef Sauvignon Blanc			-19 Crimes Pinot Noir
-Hahn light			-De Bortoli Prosecco
-XXXX			-De Bortoli Cabernet Sauvignon
-Canned soft drink and bottled water			- James Boag's Premium Light
			-Corona
			-Peroni
PREMIUM PACKAGE	\$45		-Bottled soft drink and sparkling water
-Brown Brothers Moscato			
-Lobster Reef Sauvignon Blanc			
-Penfolds Shiraz			
-Hahn light			
-XXXX			
-Great Northern Original			
-Canned soft drink and bottled water			
DELUXE PACKAGE	\$55		
-De Bortoli Prosecco			
-De Bortoli Cabernet Sauvignon			
-Rosemount Chardonnay			
-Tempus Two Merlot			
- Cascade Light			
-150 Lashes			
-Great Northern Super Crisp			
-Bottled soft drink and sparkling water			

All prices are per head ex GST

Prices are for a 2 hour drinks service.
RSA staff not included. Price includes appropriate glass wear and ice tubs.

BEVERAGES

BASIC TEA + COFFEE \$3.5

Moccona instant coffee + variety of teas + full cream milk + skinny milk + Almond milk + sugars including equal.

(Kept onsite throughout the function)

PERCULATOR TEA + COFFEE \$4.5

Barista quality perculator coffee + variety of teas + full cream milk + skinny milk + Almond milk + sugars including equal.

(Kept onsite throughout the function)

COLD BREW BUFFET \$6

Cold brew coffee concentrate + full cream milk + skinny milk + Almond milk + Oat milk + syrups for flavouring

(Kept onsite throughout the function)

ICED TEA BUFFET \$4.5

Trio of iced tea flavours pre made in jugs served with ice

(Kept onsite throughout the function)

\$3 CANNED SOFT DRINK

Coke range presented in ice tubs

\$4.5 GLASS BOTTLED SOFT DRINK

Coke range + Cascade Lemon Lime Bitters + Sparkling water presented in ice tubs.

\$30 DRINK CANISTERS

Your choice of iced teas, orange juice, breakfast juice, sparkling water, flavoured mineral waters, tropical fruit punch, homestyle lemonade, Coke, Coke no sugar, Sprite, Fanta, Lift.

(10-12 serves per canister)

All prices are per head ex GST.

Coffee packages include disposable cups + lids unless ceramic otherwise requested. Plastic cups will be provided unless glass otherwise requested.

Blackout Coffee



COFFEE CART

COFFEE CART

Bringing a coffee shop to you has never been easier. Our qualified baristas with a professional set up will definitely boost moral in the workplace or top off any event.

1-50 PEOPLE	\$275	ADDITIONAL FEES \$150 SET UP FEE Includes delivery, set up and 1 hour of barista service
51-80 PEOPLE	\$440	ADDITIONAL HOURS \$76 per hour on top of set up fee for 2 qualified baristas to serve
81-100 PEOPLE	\$550	
100+ PEOPLE		
On request		

All prices are per head ex GST

Prices include tallied drinks for 1 hour period. Additional fees outlined above are required for extra time. Blackout offers a variety of milks, sugars and alternatives to coffees including chai, chocolate and teas. If you have a specific request please communicate at time of ordering.

STAFF



STAFF

WAIT STAFF Monday–Friday 9am-5pm	\$38	\$48	CHEF Monday–Friday 8am-4pm
WAIT STAFF Monday–Friday after 5pm Saturday -Sunday 9am-5pm	\$45	\$55	CHEF Monday–Friday after 4pm Saturday -Sunday 10am-8pm
WAIT STAFF Saturday-Sunday after 5pm	\$50	\$70	CHEF Saturday-Sunday after 8pm
RSA STAFF Monday–Friday 10am-5pm	\$42		
RSA STAFF Monday–Friday after 5pm Saturday -Sunday 10am-9pm	\$50		
RSA STAFF Saturday-Sunday after 9pm	\$65		

All prices are per hour rate per staff member ex GST.

Minimum 3 hours per staff member.

DELIVERY FEE

AFTER HOURS **\$55**

4pm Monday-Friday

Minimum spend \$300

WEEKEND DELIVERY **\$80**

Saturday-Sunday 8am-4pm

Minimum spend \$450

WEEKEND AFTER HOURS **\$85**

Saturday-Sunday after 4pm

Minimum spend \$600

All prices are per delivery ex GST.

Delivery prices for Monday-Friday
6am-4pm will be quoted on a
location basis.

EQUIPMENT



EQUIPMENT

DISPOSABLE

KNIFE + FORK + NAPKIN	\$0.5	\$0.25	PLASTIC CUP
TRAY + NAPKIN + CUTLERY	\$1.2	\$0.25	COFFEE CUP
ECO FRIENDLY CATERING BOXES	\$2.5		
Additional boxes			

EQUIPMENT HIRE

TUMBLER	\$0.75	\$2	SIDE + DINNER PLATE
WINE GLASS	\$0.85	\$2.5	SIDE + DINNER + BOWL
CHAMPAGNE GLASS	\$0.85	\$40	CHAFING DISH + FUEL
ICE TUBS	\$16	\$20	TABLE HIRE + LINEN
TEACUP + SAUCER + SPOON	\$1.85		
TEASPOON	\$0.6		
ENTRÉE KNIFE + FORK	\$1.2		
MAIN KNIFE + FORK + DESSERT SPOON	\$2		

All prices are per item ex GST

Contact us for colour selection.
Additional fee for damaged or
broken equipment.