

FUNERAL WAKE MENU

A DECADE of 'DELICIOUSLY EASY CATERING!'

Since 2014 our award-winning family-owned business has specialised in 'drop & run' catering for groups of 6 to 600 people within Toowoomba & surrounding areas!

Our meals are packaged into enviro-friendly disposable platter boxes & made with quality locally sourced ingredients.

Simply remove the lids & serve.

- Amy aka The Head Monkey

GRAZING PLATTERS

	PRICE	QTY
SMALL FRUIT PLATTER / seasonal cut fruit / serves 6 / GF DF Ve	\$35	_____
LARGE FRUIT PLATTER / seasonal cut fruit / serves 12 / GF DF Ve	\$68	_____
HEALTHY DIP PLATTER / 2 dips / veg sticks / crackers / serves 10 / GF DF Ve	\$75	_____

WAKE PACKAGES – DROP & RUN ONLY (ONSITE SERVICE NOT INCLUDED)

CLASSIC / serves 25 people for light lunch OR 50 people for a light refreshment 20 sandwich round / 20 house made sweet bites / 20 quiches / fruit platter	\$320	_____
COUNTRY / serves 25 people for light lunch OR 50 people for a light refreshment 20 sandwich round / 20 scones + jam & cream / 40 hot finger food / fruit platter	\$415	_____
GLUTEN & DAIRY FREE FRIENDLY / serves 5 people for a light lunch / GF DF 5 gluten & dairy free sandwich rounds / 10 sweet bites / fresh fruit	\$110	_____
VEGETARIAN & VEGAN FRIENDLY / serves 5 people for a light lunch / V Ve 5 vegan sandwich rounds / dip / veggie sticks / crackers / fresh fruit	\$90	_____

MENU LEGEND & INFORMATION

GF - GLUTEN FREE FRIENDLY / **DF** - DAIRY FREE FRIENDLY / **V** - VEGETARIAN
Ve - VEGAN / * - ALTERATIONS AVAILABLE / **Min.** - MINIMUM ORDER QUANTITY



HOW TO BOOK

Complete form & email to chef@monkeybusiness.catering

Booking confirmation & invoice will be emailed to you within 24 business hours.

Pay in full or your deposit amount ASAP to secure the booking. Catering is confirmed 7 days prior to your event.

FOR CATERING WITH LESS THAN 7 DAY NOTICE, please call to confirm availability.

EVENT DATE

EVENT NAME / PURCHASE ORDER

BOOKING / ACCOUNTS CONTACT

DELIVERY CONTACT

COLLECTION / DELIVERY

FREE COLLECTION

DELIVERY FEES:

\$25 - Toowoomba CBD & Central

\$35 - Wellcamp / Charlton / <15km Toowoomba

\$45 - Highfields

DELIVERY ADDRESS

SERVICE TIME – This is the time you are eating!

TOTAL NUMBER OF PEOPLE

DISPOSABLES

Plate / cutlery / napkin / salt & pepper

EMAIL:

PHONE:

NAME:

MOBILE:

FREE COLLECTION at _____ am/pm

Collection available from 8am to 2pm (or via appointment outside these time).

DELIVERY

Delivery will occur from 8am to 2pm (or via appointment outside these time).

Hot food deliveries will be 10 to 30minutes prior to service time.

Please note we have LIMITED DELIVERY AVAILABILITY.

NO: We have our own!

YES: Please supply at \$1 per person

TERMS & CONDITIONS

SHORT ORDER AVAILABILITY / Call us if you require catering with less than 7 days' notice. We have limited availability, but you might be lucky!

PAYMENT, DEPOSITS & CANCELATIONS / Payment is due before delivery! If you are a private booking, we require a 50% deposit to secure the date

DELIVERY / Making your food is easy part! Adding in extra deliveries at short notice is difficult due to staffing. Book your delivery at least 7 days prior to your event. Pickup is always available from our Harlaxton kitchen.

PRODUCT AVAILABILITY & SUBSTITUTIONS / We are juggling ongoing supply shortages of ingredients & packaging! We will endeavour to notify you of any changes & substitutions as they occur. Please note that sometimes these happen with ridiculously short notice.

SATURDAY AVAILABILITY / We have limited availability during the weekends.

SUNDAY & PUBLIC HOLIDAY CLOSURE / We are unavailable on Sunday & Public Holidays.

DIETARY REQUIREMENTS & ORDERS / All our dietary meals are made in a mixed environment kitchen. Our dietary meals are 'friendly' to these dietary requirements but not 100% guaranteed to be free of any allergens.

FOOD SAFETY COMMITMENT / We are committed to providing you with safe & delicious food! Please note that we deliver everything ready to eat & take no liability for any food consumed 1 hour (or more) from when you receive the food. Food must be refrigerated or kept hot in line with food safety standards.