

BELLBIRD CATERING



**CASULA
POWERHOUSE
ARTS CENTRE**

CASULA POWERHOUSE
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1 Powerhouse Rd, Casula
(enter via Shepherd St,
Liverpool)

Tel 02 8711 7123

venue@
casulapowerhouse.com

casulapowerhouse.com



CATERING PACKAGES

Thank you for choosing Bellbird Dining and Bar at Casula Powerhouse Arts Centre.

We can accomodate catering for groups as small as 15 or groups larger than 400.

We have a large selection of food and beverage packages available and can tailor your function to suit any style or occasion, such as:

- Birthdays
- High Teas
- Corporate Functions
- Lunches & Dinners
- Engagements & Weddings
- Celebrations



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CASULA
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ARTS CENTRE



Supported by the
NSW Government
through Create NSW





ABOUT BELLBIRD

DINING & BAR

Our philosophy is guided by the principles of local, sustainable, seasonal, affordable and accessible.

Our flavours are a contemporary blend of modern influences ranging from French and Asian through to South American. Our Cordon Bleu-trained head chef, Federico Rekowski and sous chef, Steven Pham focus on showcasing locally-sourced, seasonal produce through simple and delicious recipes that often leave people asking for more.

Our chefs and staff pride themselves on creating memorable experiences for every diner; and focus on showcasing seasonal produce that is grown in our garden as well as locally-sourced to complement our evolving menu. Roughly 40% of our produce is picked straight from our garden.

LOCATION

Our location is unique within Casula Powerhouse Arts Centre, and the setting is casual with a touch of fine dining - the menu is seriously and simply delicious.

To keep up to date with our seasonal menu follow us on Instagram and Facebook

#bellbirddining
#casulapowerhouse



ENQUIRIES

Please send any enquiries through to the Venue Hire and Events Officer: venue@casulapowerhouse.com or ph 8711 7123. Staff will respond within 7 business days.

Please supply as much information as possible about your event to help us with scheduling and approval processes.

BREAKFAST PACKAGES

TRADITIONAL HOT BREAKFAST

Minimum 20 pax

Sit-down breakfast served to guests

Inclusions: Tea and Coffee Station, Juice (Nudie Juices), Free Range Eggs, Bacon, Tomatoes, Toast, Mushrooms, Hash Brown

\$22.00 per person

PREMIUM WORKING BREAKFAST

Minimum 15 pax

Suitable for networking and cocktail style functions

Inclusions: Tea and Coffee Station, Juice (Nudie Juices), Yoghurt Cups with Muesli, Croissants – Cheese & Ham and Cheese & Smoked Salmon, Assorted Muffins, Assorted Danishes, Fruit platter, Quiches

\$22.00 per person

STANDARD WORKING BREAKFAST

Minimum 15 pax

Suitable for networking and cocktail style functions

Inclusions: Tea and Coffee Station, Juice (Nudie Juices), Assorted Muffins, Assorted Danishes, Quiches

\$15.00 per person



MORNING TEA & AFTERNOON TEA

Minimum 15 pax (Waiters not included)

PACKAGE #1

Tea and Coffee, Assorted Cakes, Mini Muffins

\$6.60 per person

PACKAGE #2

Tea and Coffee, Quiches, Assorted Cakes and Muffins

\$9.00 per person

PACKAGE #3

Tea and Coffee, Quiches, Assorted Cakes and Muffins, Fruit Platter

\$11.00 per person

Add

Nudie Fruit Juices

\$1.00 per person

BUILD YOUR OWN PACKAGE

Minimum order of 12 pieces of any item listed below

MiniChoc Caramel Slice	\$3.50 each
Mini Choc Brownie	\$3.50 each
Mini Macarons	\$3.50 each
Assorted Mini Petit Danishes	\$3.50 each
Assorted Mini Friands	\$3.50 each
Assorted Mini Muffins	\$3.50 each
Mini Chocolate Mud Cake	\$3.50 each
Mini Portuguese Tart	\$3.50 each
Mini Bacon and Egg Sliders	\$4.00 each
Mini Mushroom and Egg Sliders	\$4.00 each
Vegetarian Quiches	\$4.00 each
Yoghurt Cups	\$4.00 each

PLATTERS

Minimum 15 pax
(Additional charges apply for tray service)

COLD PLATTERS
FRESH FRUIT PLATTER

A selection of seasonal fresh fruit
\$4.40 per person

CHEESE PLATTER
Selection of Australian Cheeses served with dried fruit, nuts and crackers
\$8.50 per person

ANTIPASTO PLATTER
Selection of cold meats, marinated vegetables, olives, cheeses and crackers
\$16.50 per person

HOT PLATTERS
STANDARD PACKAGE
Includes: Vegetarian Spring Rolls, Prawn Cones, Vegetarian Samosas & Empanadas
\$9.00 per person

PREMIUM PACKAGE
Includes: Peking Duck Spring Rolls, Handmade Pies, Cured Salmon Skewers, Tempura Prawns & Roasted Beef Sliders
\$15.00 per person



GOURMET SANDWICHES

Minimum 15 pax (1.5 sandwiches per person)

Sandwiches are available on a mixture of gourmet bread. Fillings will include meat selections and vegetarian selections. Fillings are dependent on seasonal availability of produce.

Gluten Free breads are available on request

\$11.00 per person



CANAPÉS

Minimum 20 pax

STANDARD CANAPÉ PACKAGE

A selection of 6 canapés (of your choice) from below:

- Assorted Hand Made Pies *V, GF, H
- Assorted Hand Made Quiches *V, GF, H
- Vegetarian Spring Rolls with Chilli Sauce
- Prawn Twisty with Wasabi Mayo
- Assorted Sliders *V, GF, H
- Beetroot and Goat Cheese Frittata *V, GF, H
- Assorted Samosas with Cucumber Riata *V, GF, H
- Rice Paper Rolls with Chilli Sauce *V, GF, H
- Assorted Empanadas with Chimichurri *V, GF, H
- Basil & Pesto Arancini with Herb Mayo *V, GF, H
- Mushroom & Mozzarella Arancini with Garlic Aioli *V, GF, H
- Chicken Teriyaki Skewers with Sesame Dressing
- Falafel with Garlic Aoili*V, H
- Chorizo Involtni with Chimichurri
- Mini Macarons *GF
- Mini Crème Brûlée Tarts
- Mini Chocolate Brownies
- Mini Custard Tarts
- Assorted Mini Tarts
- Mini Panna Cotta with Blueberry Compote *GF
- Mini Assorted Cakes & Slices
- Mini Cannolis

\$27.50 per person (price includes wait staff)



PREMIUM CANAPÉ PACKAGE

A selection of 7 canapés (of your choice) from below:

- Peking Duck Spring Rolls with Hoisin Sauce
- Vegetarian Spring Rolls with Chilli Sauce
- Cured Salmon Teriyaki Skewers with Sesame Seeds
- Prawn Twisty with Wasabi Mayo
- Assorted Sliders *V, GF, H
- Slow Roasted Beef on croute with Horseradish Mayo
- Beetroot and Goat Cheese Frittata *V, GF, H
- Celeriac Remoulade & Smoked Salmon Tart
- Assorted Samosas with Cucumber Riata *V, GF, H
- Rice Paper Rolls with Chilli Sauce *V, GF, H
- Assorted Empanadas with Chimichurri *V, GF, H
- Basil & Pesto Arancini with Herb Mayo *V, GF, H
- Mushroom & Mozzarella Arancini with Garlic Aioli *V, GF, H
- Chicken Mini Bao with Kim Chi & Spicy Mayo
- Pork belly Mini Bao with pickled Vegetables & Chilli Sauce
- Peking Duck Mini Bao with Hoisin Sauce
- Tempura King Prawns with Wasabi Mayo *GF
- Sydney Rock Oysters with Red Wine Vinaigrette
- Pork Belly, Kimchi Mini Taco
- Traditional Peruvian Ceviche with Crispy Shallots *GF
- Pork Belly, Hoisin & Shallot Skewers *GF
- Sliced Beef Tataki with Sesame Dressing *GF
- Mini Macarons
- Mini Crème Brûlée Tarts
- Mini Chocolate Brownies
- Mini Custard Tarts
- Assorted Mini Tarts
- Mini Panna cotta with blueberry Compote
- Mini Assorted Cakes & Slices
- Mini Cannoli
- Mini Assorted Cup Cakes

\$38.50 per person (price includes wait staff)

CANAPÉ AND DRINKS PACKAGE

A selection of 6 canapés (of your choice) from below:

- Assorted Hand Made Pies *V, GF, H
- Assorted Hand Made Quiches *V, GF, H
- Vegetarian Spring Rolls with Chilli Sauce
- Prawn Twisty with Wasabi Mayo
- Assorted Sliders *V, GF, H
- Beetroot and Goat Cheese Frittata *V, GF, H
- Assorted Samosas with Cucumber Riata *V, GF, H
- Rice Paper Rolls with Chilli Sauce *V, GF, H
- Assorted Empanadas with Chimichurri *V, GF, H
- Basil & Pesto Arancini with Herb Mayo *V, GF, H
- Mushroom & Mozzarella Arancini with Garlic Aioli *V, GF, H
- Chicken Teriyaki Skewers with Sesame Dressing
- Falafel with Garlic Aoili*V, H
- Chorizo Involtni with Chimichurri
- Mini Macarons *GF
- Mini Crème Brûlée Tarts
- Mini Chocolate Brownies
- Mini Custard Tarts
- Assorted Mini Tarts
- Mini Panna Cotta with Blueberry Compote *GF
- Mini Assorted Cakes & Slices
- Mini Cannolis

Beverages include House wines, Sparkling wines, Mineral water and Soft drinks for a 2 hour service

\$45.00 per person (price includes wait & bar staff)

SIT-DOWN MEALS

LUNCH OR DINNER

Minimum 10 pax • Maximum 120 pax

You can order from Bellbird’s seasonal a la carte menu for an exceptional dining experience.

All packages include warm sourdough bread and cultured butter, as well as tea and coffee

All courses will be alternate serves (4 or 6 options will need to be selected)

TWO COURSE MEAL

Your choice of main/dessert

\$49.50 per person

THREE COURSE MEAL

Your choice of entrée/main/dessert

\$66.00 per person

SHARE PLATTERS

A selection of dishes from our seasonal à la carte menu

\$39.00 per person

Bellbird also hosts regular Degustation events with specialised menus – sign up at reception to receive invites.



HIGH TEA PACKAGES

Minimum 12 pax

- A selection of freshly prepared sandwiches – Smoked Salmon, Egg and Lettuce, Chicken and Avocado, Cucumber and Cheese
- Scones with Jam and Cream
- Assorted Cakes and Lamingtons
- Endless Teas
- Complimentary glass of Sparkling Wine or Orange Juice
- \$38.50 per person**

CHILDREN

(aged 4-12)

- A selection of freshly prepared sandwiches – Cheese and Tomato, Chicken and Lettuce, Fairy Bread
- Assorted Cakes and Lamingtons
- Endless Soft Drinks or Juices
- \$15.00 per child**



BEVERAGES ON CONSUMPTION

Price excludes bartender, staffing charges apply.
Additional staffing charges apply for wait staff.

◆ House ★ Premium

Sparkling	
NV Barnsworth Blanc De Blancs Brut, SA ◆	\$30
NV Sec & Co Prosecco, King Valley, VIC ★	\$40
White Wine	
2019 Barnsworth Sauvignon Blanc 2019, SA ◆	\$25
2018 Rock Ferry 3rd Rock Organic Sauvignon Blanc, Marlborough NZ ★	\$50
2018 Woods Crampton “White Label” Riesling, Eden Valley SA ★	\$40
2018 Fontavera Organic Pinot Grigio, Veneto IT ★	\$40
2018 Rock Ferry Organic Pinot Gris, Marlborough NZ ★	\$50
2019 Burns & Fuller Chardonnay, Adelaide Hills, SA ★	\$30
Rose Wine	
2018 Bertaine Rose (Syrah), Aude Valley, France ★	\$30
2017 Woods Crampton “Third Wheel” Rose, Barossa Valley, SA ★	\$40
2018 Artemis “Saignée Rose”, Southern Highlands NSW ★	\$40
Red Wine	
2019 Hare & Tortoise Pinot Noir, Yarra Valley VIC ★	\$30
2018 Little Giant Grenache, McLaren Vale, SA ★	\$40
2018 Maretti Chianti Classico, Tuscany IT ★	\$50
2019 Barnsworth Shiraz, SA ◆	\$30
Craft Beer	
Young Henrys Newtowner Pale Ale ★	\$9
Beer	
Toohey’s Extra Dry, Corona , James Boag’s Premium Light , Great Northern Brewing & Co – Original ◆	\$7
Cider	
Somersby Pear Cider, Somersby Apple Cider	\$7
Spirits	
Scotch, Bourbon, Gin, Vodka	
Soft Drinks	
Coke, Sprite, Coke No Sugar, Diet Coke, Fanta	\$3.50
Remedy Kombucha - Original, Lemon, Lime and Mint, Apple Crisp, Raspberry Lemonade, Cherry Plum, Lemon Lime and Bitters.	\$4.50
Gingerella Organic Ginger Ale	\$4.50
Lemmy Organic Lemon Lime and Bitters	\$4.50
Orangeade Organic Sparkling Orange	\$4.50
Naked 100% Natural Soda -	\$4.00
Raspberry Lime, Lemonade Cucumber, Lemon Citrus Squash	
Nudie Juices - Orange, Cloudy Apple	\$4.00
Beloka Sparkling Water 500ml	\$4.00
Still Water	\$2.00

BEVERAGE PACKAGES

Price excludes bartender, staffing charges apply.
Additional staffing charges apply for wait staff.



WINE AND BEER PACKAGE

- House Reds
- House Whites
- House Sparkling
- House Beer and Cider
- Mineral Water
- Soft Drinks
- 2 hour service - \$30.00 per person**
- 3 hour service - \$42.50 per person**
- 4 hour service - \$55.00 per person**

PREMIUM SPIRITS, WINE AND BEER PACKAGE

- Premium Reds
- Premium Whites
- Premium Sparkling
- Premium Beer and Cider
- Mineral Water
- Soft Drinks
- 2 hour service - \$45.00 per person**
- 3 hour service - \$57.50 per person**
- 4 hour service - \$70.00 per person**



GENERAL INFORMATION

ABOUT THE BUILDING

Built in 1951 by the NSW Electricity Commission, the Casula Powerhouse Arts Centre (then known as the Liverpool Powerhouse), was one of a series of identical buildings erected to supplement electricity production during winter and power shortages. The Powerhouse was closed in 1976, and purchased by Liverpool Council in 1978. The building became derelict over the following decade, and in 1985, the residents of Liverpool decided by public vote that the building should become an arts centre. By 1987, Council had appointed two staff members to oversee the first capital works program.

In 1993, Casula Powerhouse Arts Centre, as it had then become known, was allocated funding in council budgets for the very first time. An ambitious development took place, and the centre opened its doors in 1994. In 2006, stage two of development commenced for the centre. After a 22-month closure, the Casula Powerhouse Arts Centre reopened in April 2008 with significantly improved new facilities.

LOCATION

Casula Powerhouse is located on the banks of the Georges River just past the sprawling Casula Parklands. Vehicle entry is via Shepherd Street Liverpool.

Our address is 1 Powerhouse Road, Casula.

TRANSPORT AND PARKING

With Casula Train Station on the doorstep, it is incredibly easy to catch public transport to the centre. We are one stop past Liverpool and a 1 minute walk from Casula train station. If you wish to drive, we have ample parking with two sealed and one overflow carpark. The front carpark has a capacity of 44 cars with accessible parking available. Rear carpark has an 80 car capacity and the carpark to the rear has a capacity of 200 cars.

VENUE INFORMATION

With its unique industrial architecture and modern accents, Casula Powerhouse Arts Centre has the ability to function as a multi-space arts centre and exhibition space, catering for small to large events, theatre shows, movie screenings, concerts, outdoor events, conferences, presentations, and music festivals, with in-house catering and fine dining available.

The Casula Powerhouse Arts Centre is proud to offer a number

of spaces available for hire, all of which are easily accessible. With a variety of open and adaptable spaces, as well as professional technical options available, Casula Powerhouse Arts Centre is the ideal environment for all your function needs.

The venue also boasts our fully licensed onsite restaurant Bellbird Dining and Bar, providing high quality catering and staffing requirements for your next event.

Spaces available:

- Performance Space
- Theatre
- Turbine Hall
- Artists' Studio
- Kids Studio
- Bellbird Awning
- Outdoor Spaces

ENQUIRIES

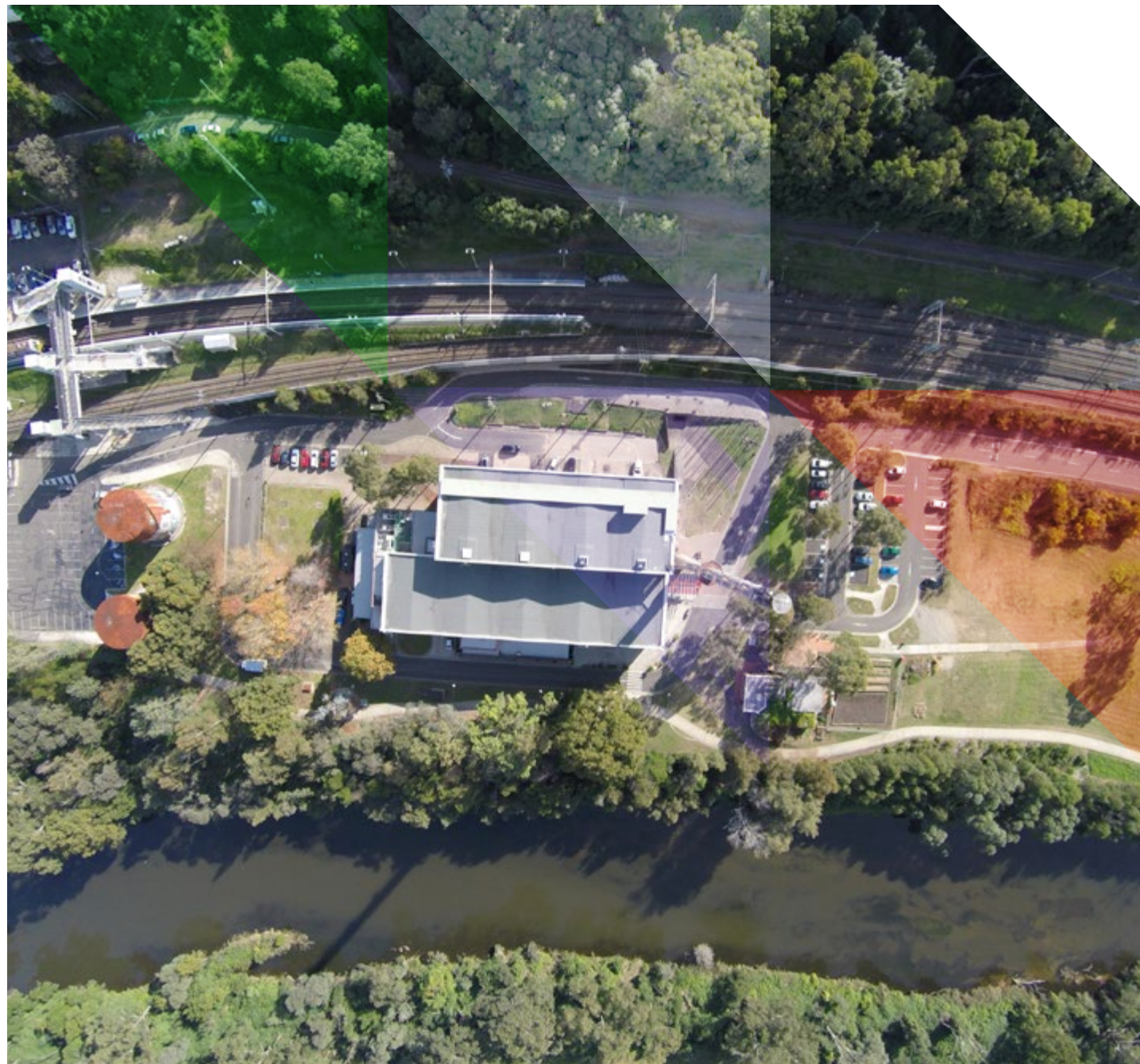
All further enquiries regarding hire of the venue should be directed to:

Venue Hire and Events Officer
Casula Powerhouse Arts Centre
Locked Bag 7064
Liverpool BC NSW 1871

T: 02 8711 7123

venue@casulapowerhouse.com

Please note: All bookings and events must be approved by the Director. All fees and charges presented are part of Liverpool City Council's Statement of Revenue Policy (2020/2021).



TERMS AND CONDITIONS

Minimum numbers apply to some packages and menus. All prices are GST Inclusive.

When placing a catering request, please realistically estimate the number of attendees you are expecting for your function.

A deposit of 30% is required where Bellbird is catering for a minimum of 30 guests. The deposit must be paid 30 days prior to the event to secure the booking.

The deposit is non-refundable should the event be cancelled or numbers changed within 7 days of the scheduled date.

Final numbers are expected 7 days prior to your booking date. Full payment required once final numbers are advised 7 days prior to your booking date.

All menus are based on sustainable produce and what we can source locally depending on seasonally available produce. All prices are GST inclusive. All requirements must be finalised 7 days prior to your booking or additional charges will apply.

Notification of special dietary requirements should also be

confirmed 7 from the event date. Gluten Free, Vegetarian, Vegan, Halal and specific Food Allergies requirements can be met upon specification.

Fees and Charges

Regular Staff Rate Monday – Friday (per person per hour) \$52.00

Penalty Staff Rate Saturday (per person per hour) \$62.00

Penalty Staff Rate Sunday (per person per hour) \$77.00

Penalty Staff Rate Public Holiday (per person per hour) \$92.00

Inclusions

Costs are inclusive of service furniture, linen, general waste, equipment and disposable consumables (napkins, cups, plates). Charges may apply for crockery and cutlery.

Additional charges may apply to cover costs for events held outside regular trading hours, Public Holidays or where events run over the scheduled finish time.

Licensee and Catering

Please note that no beverages (alcoholic or otherwise) are to be

brought onto the premises at any time for any event. To do so would be contravening liquor licensing regulations. Failure to achieve the request will result in a warning and immediate confiscation of liquor. If further action is required management will not hesitate to evict any offences and take the necessary, further action

Staff and management of Casula Powerhouse Arts Centre reserve the right under the Responsible service of Alcohol Legislation to refuse the service of alcoholic beverages if in their opinion the service would contravene their obligations under liquor licensing laws.

Tailored Packages

Tailored packages are available to suit your needs. We can accommodate and work to your budget for catering and can also provide various combinations of the above. Please discuss your needs with the Venue Hire Officer.

Venue Hire

Venue Hire Fees are separate. Please see our venue hire package for more info.



**CASULA
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ARTS CENTRE**



A CULTURAL
FACILITY OF
**LIVERPOOL
CITY
COUNCIL**