

CASULA
POWERHOUSE
ARTS CENTRE

CATERING



Bellbird
DINING + BAR



BELLBIRD DINING + BAR

AT CASULA POWERHOUSE

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



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:



#bellbirddining
#casulapowerhouse



ENQUIRIES

Please send any enquiries through to the Venue Hire and Events Officer: reception@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/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/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/person



MORNING TEA & AFTERNOON TEA

Minimum 15 pax (Waiters not included)

PACKAGE #1

Tea and Coffee, Assorted Cakes, Mini Muffins

\$6.60/person

PACKAGE #2

Tea and Coffee, Quiches, Assorted Cakes and Muffins

\$9/person

PACKAGE #3

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

\$11/person

Additional

Nudie Fruit Juices

\$1/person

BUILD YOUR OWN PACKAGE

Minimum order of 12 pieces of any item listed below

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



PLATTERS

Minimum 15 pax
(Additional charges apply for tray service)

COLD PLATTERS

FRESH FRUIT PLATTER

A selection of seasonal fresh fruit

\$4.40/person

CHEESE PLATTER

Selection of Australian Cheeses served with dried fruit, nuts and crackers

\$8.50/person

ANTIPASTO PLATTER

Selection of cold meats, marinated vegetables, olives, cheeses and crackers

\$16.50/person

HOT PLATTERS

STANDARD PACKAGE

Includes: Vegetarian Spring Rolls, Prawn Cones, Vegetarian Samosas & Empanadas

\$9/person

PREMIUM PACKAGE

Includes: Peking Duck Spring Rolls, Handmade Pies, Cured Salmon Skewers, Tempura Prawns & Roasted Beef Sliders

\$15/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/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 Aioli*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/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/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 Aioli*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/ 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 à 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
\$55/person

THREE COURSE MEAL

Your choice of entrée/main/dessert
\$66/person

SHARE PLATTERS

A selection of dishes from our seasonal à la carte menu
from \$45/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
\$45/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/child

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/person
3 hour service - \$42.50/person
4 hour service - \$55/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/person
3 hour service - \$57.50/person
4 hour service - \$70/person



BEVERAGES
ON CONSUMPTION

Note: Prices exclude bartender – staffing charges apply.
Additional staffing charges apply for wait staff.

		\$
SPARKLING		
NV Delamere Sparkling Cuvee Pinot Noir/Chardonnay, Pipers River, TAS		70
2018 Moppity Lock & Key Sparkling Pinot Noir/Chardonnay, Tumbarumba, NSW		45
NV Hare & Tortoise, Prosecco, Yarra Valley, VIC		
NV Edmond Thery Sparkling Blanc d’ Blanc, France	10/glass	35
Plus & Minus Blanc de Blancs, NSW – Zero Alcohol		30
WHITE WINE		
2021 Scorpius Sauvignon Blanc, Marlborough, NZ (vegan)	10/glass	40
2019 Greystone Sauvignon Blanc, Waipara, NZ (organic)		50
2021 Nick Spencer Gruner Veltliner, Tumbarumba, NSW		60
2021 Lark Hill Dark Horse Marsanne, Camberra District, NSW		65
2020 Woods Crampton “Black Label” Riesling, Eden Valley, SA (vegan)		50
2021 Frogmore Creek Riesling, Coal River Valley, Tasmania		60
2021 Tread Softly Single Vineyard Pinot Gris, Yarra Valley, VIC		40
2021 Printhie “Mountain Range” Pinot Gris, Orange, NSW		45
2020 Neudorf Tiritiri Pinot Gris, Nelson, NZ		50
2021 Flametree Chardonnay, Yarra Valley, WA	10/glass	45
2020 Howard Park Chardonnay, Miamup, WA		45
2021 Giant Steps Chardonnay, Yarra Valley, VIC		75
ROSE WINE		
2019 Petal & Stem Rosé, Marlborough, NZ	10/glass	35
2020 Tread Softly, Yarra Valley, VIC		
2019 Bertaine Rose, Valle de L’aude, FR		35
2019 SHW Oldbury Rd, Southern Highlands, NSW		50
2021 Cullen “Dancing in the Moonlight” Saignee Rose, Margaret River, WA		60
RED WINE		
2019 Kingston Estate Cabernet Sauvignon, Coonawarra, SA		40
2018 Little Giant Single Vineyard Cabernet Sauvignon, Coonawarra, SA		55
2018 Howard Park, Cabernet Sauvignon, Miamup, WA	12/glass	60
2018 Peter Lehmann VSV “Ruediger Cabernet Sauvignon, Barossa, SA		75
2020 Tread Softly Pinot Noir, Yarra Valley, VIC		45
2019 Port Phillip Estate, Pinot Noir, Mornington Pennisula, VIC		65
2019 Chard Farm River Run, Pinot Noir, Central Otago, NZ		75
2021 Shaw + Smith Pinot Noir, Adelaide Hills, SA		110
2019 Teusner, Avatar GMS, Barossa Valley, SA		60
2021 Mon Tout Kind Animals, Pinot Noir Syrah Grenache, Adelaide Hills, SA	10/glass	55
2020 Woods Crampton “Sleeping Dogs” (BMG), Barossa Valley, SA		45
2018 Craggy Range Gimblett Gravels, Merlot, Hawkes Bay, NZ		90
2018 Vinaceous Voodoo Moon Malbec, Margaret River, WA		45
2018 Woods Crampton Single Vineyard Shiraz, Eden Valley, SA		55
2019 Yangarra Estate Shiraz, McLaren Vale, SA		65
2018 Teusner Albert Shiraz, Barossa Valley, SA		70
2019 Heathcote Estate Single Vineyard Shiraz, Heathcote, VIC		100
2017 Lark Hilll Dark Horse, Syrah, Camberra District, NSW		120
2020 Peter Lehmann, H&V Tempranillo, Barossa Valley, SA		45
2019 Paxton Thomas Block Grenache, McLaren Valley, SA		60

	\$
COCKTAILS	
Aperol Spritz – Aperol, Blood Orange & Prosecco	15
Japanese Spritz – Cointreau, Yuzu Sake Spritz & Blueberries	
Bellbird Negroni – Archie Rose Gin, Sweet Vermouth & Campari	
Bellbird Fireball – Fireball & English Garden Spritz	
Limoncello Mojito – Limecello, Fresh Lime & Mint	
Limoncello Sour – Limoncello, Aperol, Lime & Egg White	
Archie Rose Rosella Sour – Hibiscus, Pineapple & Strawberries	
Archie Rose Gin w. Naked Cucumber Lemonade	
Archie Rose Botanical Vodka w. Fever Tree Tonic Water	
Dolce Cocco w. Coconut, Mint, Lime, Pineapple	
Dolce Fragola w. Strawberry, Lime, Sprite	
Dolce by Cello – Limoncello, Limecello,	8
Melonecello, Caramel, Passionfruit, Coconut	
Brix – Spiced Blood Orange, Peach & Ruby Grapefruit	10
Spiced Ginger Beer and Native Finger Lime	
CRAFT BEER/CIDER	
Stone & Wood Pacific Ale	9
Young Henrys Newtowner Pale Ale	
Bilpin Blush Pink Lady Apple Cider	
BEER	
Great Northern Original	7
James Boags Premium Light	
Corona Extra	
Heaps Normal Quiet XPA Non-Alcohol	
NON-ALCOHOLIC	
Lemon, Lime & Bitters	6
Naked Life Virgin Cocktails – Yuzu Sake Spritz, Margarita,	6
Italian Spritz, Canadian Rye Spirit, Spiced Caribbean	
Naked Life Iced Tea – Peach & Apple, Lemon & Ginger	5
Soft drinks – Coke, Coke Zero, Sprite,	3.50
Fanta, Passito, Creaming Soda	
Kombucha – Original, Lemon Lime & Mint, Apple Crisp,	4.50
Raspberry Lemonade, Cherry Plum	
Naked 100% Natural Soda – Raspberry Lime,	4
Lemonade Cucumber, Lemon Citrus Squash	
Dash Sparkling Water – Blackcurrant, Peach	3.50
Beloka Sparking Water	4
Nudie Juice – Orange	4
HOT BEVERAGES	
Coffee your way - St. Dreux “the rainmaker”	3.50
Additions add 50c	
Pot of Tea – english breakfast, earl grey, green tea, lemon ginger	4
Chamomile, Peppermint	
Hot Chocolate – Blend callebaut 35% and callebaut 54%	4
Chai Latte	4





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

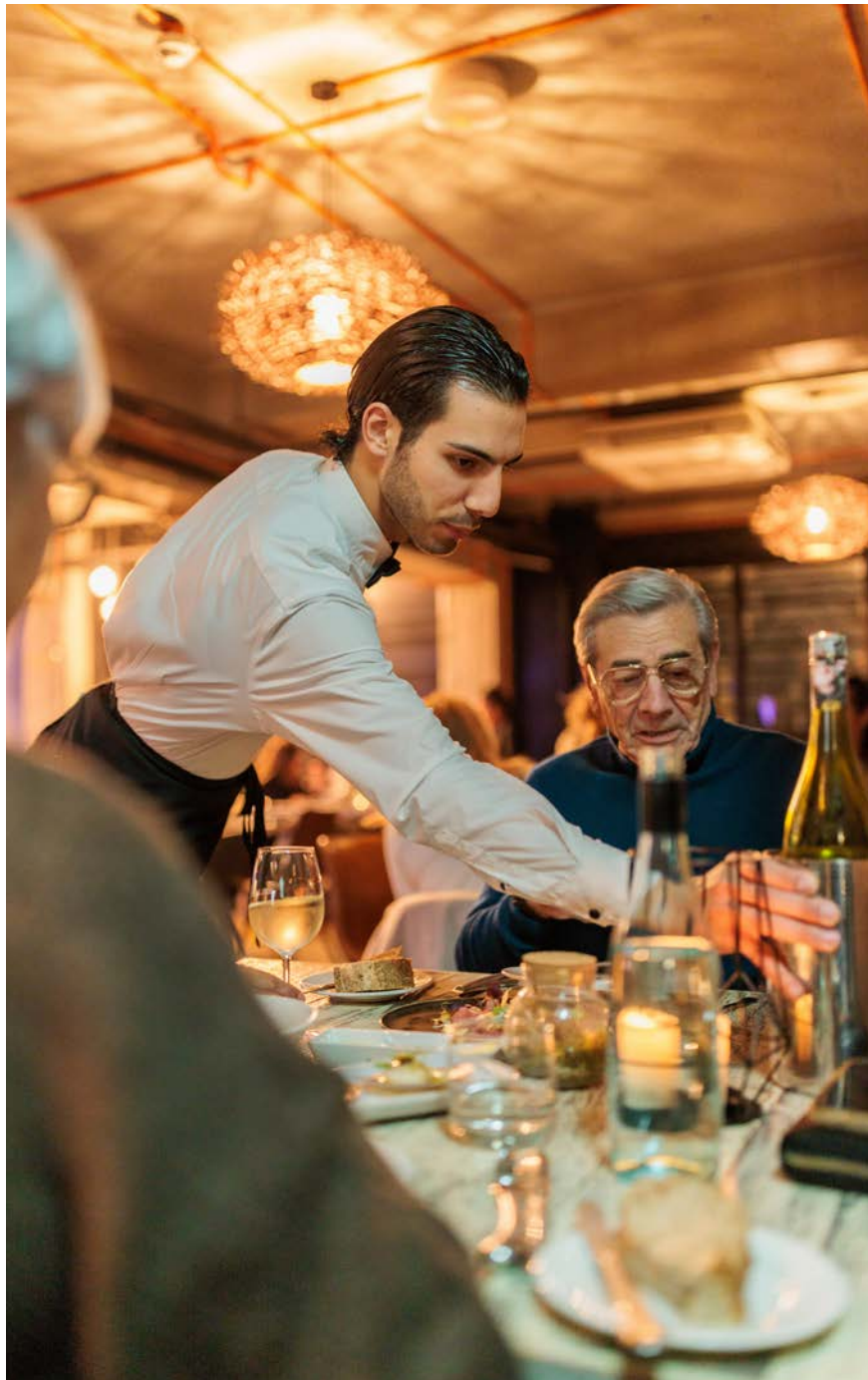
All further enquiries regarding hire of the venue should be directed to:

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

T: 02 8711 7123
reception@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).

WWW.CASULAPOWERHOUSE.COM • TEL 02 8711 7123 • RECEPTION@CASULAPOWERHOUSE.COM



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 (per person)	
Monday – Friday	\$52/hr
Penalty Staff Rate (per person)	
Saturday	\$62/hr
Sunday	\$77/hr
Public Holiday	\$92/hr

Prices are subject to change. Information is correct at time of printing.

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 POWERHOUSE ARTS CENTRE

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

Tel 02 8711 7123

reception@casulapowerhouse.com

casulapowerhouse.com





WWW.CASULAPOWERHOUSE.COM