



Flinders
UNIVERSITY

A·L·E·R·E
function centre

Flinders University Catering Delivery Package



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Thank you for considering Alere at Flinders and the award winning Blanco Horner Hospitality Management (Blanco Horner) team. Opened in 2016, Alere Restaurant & Function Centre (now cafe Alere & Function Centre) was designed to provide a versatile space to fit the needs of the working person staff & students of Flinders University.

At Alere, we offer several catering packages to suit your needs and cater to your meeting requirements, ranging from basic coffee and tea options, through to working breakfasts and everything in between. These packages can be collected from the cafe or delivered anywhere on Flinders Bedford Park, Tonsley, Sturt and Flinders Medical Centre.

Alere are multiple award winners including "Best New Caterer" at the 2016 Australian Restaurant & Catering Awards, "Best New Restaurant – South West" at the 2016 South Australian Restaurant & Catering Awards and "Best New Caterer" at the 2016 South Australian Restaurant & Catering Awards as well as the National Awards.

Managed by Blanco Horner, our professional service and depth of experience is reflected in our multiple awards including "The Best Achievement in Catering" at the 2011 Australian Event Awards, "Best Venue Caterer South Australia 2010, 2011, 2013" and Caterer of the Year 2013, and 2015.

Please do not hesitate to contact our friendly staff to book your next catering requirements with us.

We look forward to assisting with your catering needs.

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Selection of seasonal fruit	\$3 per person
Selection of tarts and biscuits	\$4 per person
Selection of pastries	\$6 per person
Cold Platter selection of frittata, cold meats, cheese and cicada olives person	\$8.50 per
Selection of sandwiches or baguettes or wraps (selection of 3 fillings) person	\$10.00 per
Salad bowls Chefs daily salad person	\$3.50 per
Tarts Braised leek and gruyere person	\$8.50 per
Warm Pastries Selection of pies, pasties and mini quiches person	\$9.50 per



BBQ packs

20 x Sausages , 10 x vegetable patties, bread, sliced onion, sauces and oil for cooking	\$60 per pack
20 x Sausages, 20 x chops,10 x vegetable patties, 2 x chef selection of salads, bread, sliced onion, sauces and oil for cooking	\$100 per pack
20 x Gourmet sausages, 10 x minute steaks, 10 x kangaroo, 10 x vegetable patties 2 x gourmet chef selection of salads, bread, sliced onion, sauces and oil for cooking	\$150 per pack

**BBQ packs are for collection between the hours of 8am and 5pm from Alere and designed to be cooked yourself. All BBQ packs will be temperature controlled within Alere and a temperature check and food safety form will be provided on collection, no responsibility will be taken by Alere for the safety of the food once it has been collected.

For information about BBQ hire and fixed BBQ locations at Bedford Park campus, please refer [here](#).

Platters

Seasonal fruit platter	\$30 per platter
Warm Pastries – a selection of pies, pasties and mini quiches	\$100 per platter
Cheese and Charcuterie - Local artisan cheese, raisin and cinnamon bread, fruit paste, lavosh, Artisan charcuterie, charred bread, Onion & Parsley salad, piccalilli	\$120 per platter
Morning Tea platter – a selection of pastries, tarts and biscuits	\$80 per platter

Each platter is designed to feed approximately 10 – 15 people.



Bookings

The catering package is designed for use of the Restaurant only or to be delivered to Flinders University Bedford Park, Tonsley and Sturt Campus. If you wish to use the Alere Function Centre, an event information booklet can be found on our website.

Catering packages are to be ordered 7 days prior to ensure we have all necessary ingredients.

Dietary Requirements

At Alere, we cater to all dietary requirements. If you have a specific dietary requirement please let us know before the date your catering is required and we can adjust the packages to suit your needs. Dietary requirements that are informed on the day, may not be able to be adjusted.

While Alere make best efforts to cater for dietary requirements and food allergies, we cannot guarantee that meals provided are to exact specifications. Our kitchens will contain traces of ingredients that some guests may be allergic to.

If you have concerns regarding your requirements, please give the staff at Alere a call, they will be happy to assist you.

Payment

Alere request full or progress payment 7 days prior to your catering date. Payments incurred on the day must be finalised on the day unless otherwise agreed by Alere. Final payments are to be made prior to the delivery by cash, card or Electronic Funds Transfer.

Fringe Benefit Tax (FBT) for Flinders University Staff

The Australian Taxation Office (ATO) have delivered a tax ruling to Flinders University which exempts Fringe Benefits Taxation on corporate expenditure at Alere Restaurant and Function Centre, realising a significant saving to individual areas and overall University budgets. Take full advantage of this reduction in cost by using us for your catering needs.

For more information regarding the FBT please contact Alere

Delivery Fees

There may be a fee involved in the delivery and set up of your catering request – this can be avoided by collecting your catering selection from Alere. Please discuss the delivery and set up requirements with a friendly staff member from Alere so that we can determine the best outcome for all.

