HEYDERS AT HOME 2023 CHRISTMAS EDITION

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HEYDERS AT HOME - 2023 CHRISTMAS EDITION

Welcome to an unparalleled Christmas experience with Heyders at Home.

Embrace ultimate convenience and luxury this festive season with our exclusive offering.

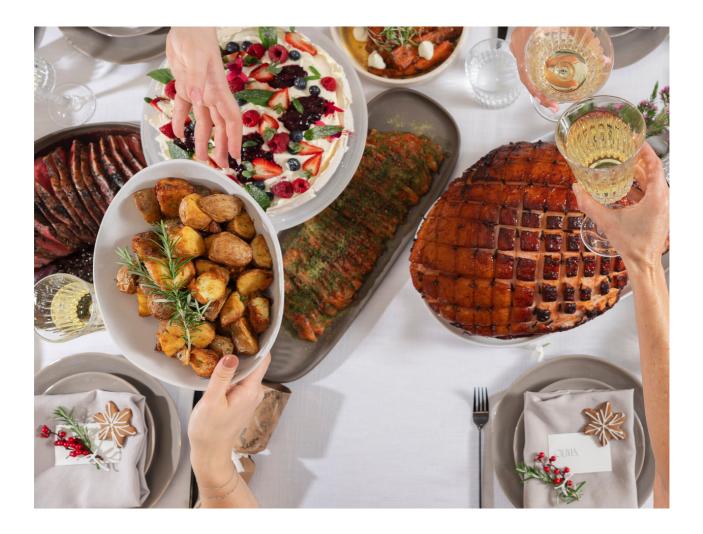
Our team has curated a menu boasting the finest ingredients, infused with the season's essence freeing you to relish cherished moments with loved ones. Heyders at Home provides all you need to effortlessly execute your Christmas feast, leaving you with little to do on the joyful day.

Further explore the Heyders at Home - 2023 Christmas Edition below.

Please note that this menu has been carefully curated, and while we will happily accommodate dietary requirements, a surcharge may apply. Our Hampers cater to a minimum of 8 guests, expandable in increments of 4.

Reserve your Heyders at Home - 2023 Christmas Edition by completing the below form and returning it to <u>heydersathome@heydershears.com.au</u> before December 12th, subject to availability. For bookings or enquiries, contact 9221 4110.

Merry Christmas from the team at Heyder & Shears.



MENU

Simply pop in the oven, add the finishing touches, and voila! A magnificent Christmas feast awaits.

BREADS

Sourdough Loaf, Cultured Butter v

PROTEINS

Whole Christmas Ham Leg, Heyders Christmas Glaze gf, df

Turkey Roulade, Pistachio & Cranberry Farce

Whole Roast Rump Cap, Caramelised Onions gf, df

CONDIMENTS & ACCESSORIES

Heyders Ham Bag, Spiced Jus, Mustard & Cranberry Sauce

SIDES

Traditional Roast Potatoes gf, df, v

Burnt Brussel Sprouts, Crispy Bacon, Kale, Toasted Almonds, Seeded Mustard Aioli gf

Mixed Leaves, Roasted Pumpkin, Beetroot, Goats Cheese & Candied Pepita Seed Salad gf, v

Roasted Carrots, Fetta, Bush Honey, Herbs gf, v

DESSERT

Whole Pavlova Cake, Fresh Berries, Berry Compote, Cream, Mint gf, v

\$1250 per hamper. Suitable for approx 8 guests.

Additional numbers can be catered for in increments of 4 guests. Additional cost of \$480 applies for 4 guests. Please note, this excludes an additional ham.

For larger numbers please contact our events team.

ADDITIONS

The below items can be ordered in addition to the above menu. Costs are outlined below, prawns & oysters are strictly available per dozen, puddings are priced per pudding (8 servings per pudding) all other items can be served based on a minimum of 8 guests and then in increments of 4 guests above minimum numbers.

SEAFOOD

Whole Cooked Exmouth Prawns, Brandy Cocktail Sauce gf, df \$60 per dozen

South Australian Oysters, Tabasco, Lemon \$36 per dozen

Banks & Bloom Gin Cured Salmon, Dessert Lime, Salt Bush, River Mint gf, df \$140 for 8 guests

SALADS

Cabbage & Pea Slaw, Coriander, Mint, Kewpie gf, df, v \$40 for 8 guests \$20 for 4 guests

Burrata Cheese, Heirloom Tomato, Sea Herbs, Quandong gf, v \$96 for 8 guests \$48 for 4 guests

DESSERTS

Cheese Platter Berry's Creek Riverine Buffalo Blue, Petit D'affinois, King Island Smoked Cheddar, Cab Sauv Dried Grapes, Aged Black Garlic & Cherry Paste, Fresh Fruits, Crackers, Lavosh \$120 for 8 guests \$60 for 4 guests

Christmas Plum Pudding, Brandy Sauce, Crème Anglaise \$80 per pudding, serves 8 guests

Fruit Platter \$48 for 8 guests \$24 for 4 guests

Fruit Mince Pies \$32 for 8

ACCESSORIES

Shucking Knife \$30

TERMS & CONDITIONS

MINIMUM NUMBERS & FINAL NUMBERS

- Minimum numbers for the Heyders at Home service is 8 guests.
- If numbers are less than 8 guests, we reserve the right to charge for minimum numbers.
- Final numbers are are required by close of business on the 12th December 2023.

PAYMENT CONFIRMATION & CANCELLATION

- Bookings must be confirmed by providing a signed Heyders at Home booking form. An invoice will be issued upon agreement of final charges and services required. Should the payment not be received within 7 days of the invoice being issued Heyder & Shears reserve the right to cancel the booking.
- Full payment confirms your order, payment will be made utilising the credit card details you have provided unless otherwise discussed.
- Should you wish to cancel your order, written confirmation must be sent to heydersathome@heydershears.com.au. The following penalties will apply.
 - Prior to the 28th November 2023, a \$200 administration cancellation fee will apply.
 - 28th November 5th December 2023 50% of the total cost will be retained as your cancellation fee.
 - 5th December 2023 onwards 100% of the total cost will be retained as your cancellation fee.

DELIVERY

Delivery is subject to availability. If available, we would be delighted to deliver your Heyders at Home service directly to you. A fee will apply, please contact our team to discuss.

BEVERAGES

The provision of alcohol is unavailable with the Heyders at Home service, our license prohibits the sales of sealed liquor.

SERVICE STAFF

Heyder & Shears are unable to provide service staff on Christmas Day 2023.

HIRE EQUIPMENT

Should you require hire equipment for your festive table we recommend Hire Society. They can be contacted directly on 9389 9921 or by visiting www.hiresociety.com.au.

FOOD ALLERGIES

- Please note that menu items may contain traces of nut, egg, wheat, soy, seeds and any other allergens. Due to the nature of our varied catering business and the potential of cross-contamination, Heyder & Shears is unable to guarantee the absolute absence of all or any allergen ingredients in any of its menu items.
- Heyder & Shears will not be liable for any alleged damage or loss that may be caused to any person whatsoever, arising from the consumption of food items provided and the client will indemnify Heyder & Shears in respect of all or any such claims for alleged damage or loss, except to the extent that such loss, damage or claim is caused by the negligence or other wrongful act or omission of Heyder and Shears, its officers or employees.

FOOD HANDLING GUIDE

At pick up you will be provided with sealed boxes including ice packs for transportation. Ensure that you travel directly home after collection and avoid leaving boxes for longer than necessary.

- Food is to be stored at below 5 degrees.
- Once cooked hot food is to be kept above 60 degrees.
- Any leftovers are consumed at your own risk.

PRIVAY POLICY

To view our privacy policy please click here.