



**Catering
For
Change**

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Catering Pack

Tackling youth homelessness, together.

Supported by Rotary Melbourne

Why Catering For Change?

Who are we?

Catering For Change is a business that operates just like any other but with a bold mission of eliminating youth homelessness. We are dedicated to empowering young people experiencing homelessness to secure sustainable employment by providing them with the tools they need to live independently.

Our program, Pathways For Change, fosters a respectful employee and employer relationship, paying our young people for every hour of training they undertake.

At For Change Co., we invest in our programs that have been proven to have a long-term and sustainable impact on the lives of the young people we support. We work to provide our graduates with the necessary tools to build a brighter future and achieve their full potential.

Make your event have impact.

Over 100

young people supported
in our programs since
2018

\$98,941

award-rate wages paid to
young people in FY23

80%

of trainees remain
engaged in employment
12 months post-program

100%

of profits reinvested in tackling
youth homelessness



Our Packages



Catering Set Packages

Breakfast Package

Minimum order of 20 ppl
\$30 per head

Treats

Blueberry muffins (VG,N, GFO)
Strawberry & Rhubarb Muffin (VG,N, GFO)
GFO + \$1

Granola pots (VGO)

House made granola, coconut yoghurt,
strawberries & rhubarb.

Brekkie Burger (GFO,VGO)

Egg, plant based bacon, hashbrown
with aioli, relish & rocket on toasted
brioche bun
GFO + \$2

Fruit Platter (GF)

Afternoon tea Package

Minimum order of 20 ppl
\$19 per head

Treats

Chocolate Brownie (VG, GFO)
Blueberry muffin (VG, N, GFO)
Raspberry & white chocolate muffins (VG, N, GFO)
GFO + \$1

Caprese Canapés (VGO)

Tomato, fior di latte & basil pesto with sherry
vinaigrette on sliced baguette

L'Orto Canapés (VG)

Marinated eggplant, piquillo peppers &
giardiniera with macadamia cream & salsa
verde on sliced baguette

'Meatballs' (VG)

Individual 'meatballs' and tomato sugo

Allergen Key

GF - Gluten Free

GFO - Gluten Free Option

N - Contains Nuts

VG - Vegan

VGO - Vegan Option

Our menu is 100% vegetarian

Serviettes provided

Catering Set Packages

Lunch Package

Minimum order of 20 ppl
\$19 per head

Treats

Blueberry muffins (GFO, VG, N)
Raspberry & white chocolate (GFO, VG, N)
GFO + \$1

Caprese (GFO, VGO)

Tomato, fior di latte & basil pesto with
sherry vinaigrette on fresh ciabatta roll
GFO + \$2

Meatball Sub (GFO, VG)

'Meatballs', tomato sugo, mozzarella &
basil pesto
GFO + \$2

L'Orto (VG, N, GFO)

Marinated eggplant, piquillo peppers
& giardiniera with macadamia cream,
rocket & salsa verde on fresh
ciabatta roll
GFO + \$2

Lunch Sharing Package

Minimum order of 20 ppl
\$35 per head

Treats

Chocolate Brownie (VG, GF)
Blueberry muffin (VG, N, GFO)
Raspberry & white choc muffins (VG, N, GFO)
GFO + \$1

L'Orto (VG, GFO)

Marinated eggplant, piquillo peppers &
giardiniera with macadamia cream, rocket &
salsa verde on fresh ciabatta roll
GFO + \$2

Crispy Sichuan Tofu platter (VG)

Crispy sichuan tofu, served with buckwheat
noodle salad, shredded cabbage, coriander,
korean chilli-sesame dressing

Falafel Platter (VG, GF, N)

House-made falafel with quinoa
tabbouleh & almond hummus

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Create your own package

Make your own package with a combo of Rolls, Sharing Platter, Canapés, and Treats.

Rolls

GFO + \$2

L'Orto (VG, N, GFO)

Marinated eggplant, piquillo peppers & giardiniera with macadamia cream, rocket & salsa verde on fresh ciabatta roll

\$14.5

Meatball Sub (VG, GFO)

Plant-based meatballs, tomato sugo, mozzarella & basil pesto

\$14.5

Caprese (GFO, VGO)

Tomato, fior di latte & basil pesto with sherry vinaigrette on fresh ciabatta roll

\$16

Brekkie Burger (GFO)

Egg, plant based bacon, hashbrown with aioli, relish & rocket on toasted brioche bun

\$16.5

Smoked Carrot Lox Croissant (VGO)

Smoked carrot, chive cream cheese, dill, capers and red onion

\$14.5

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Sharing Platters

Each serves 10 minimum

Crispy Sichuan Tofu (VG)

\$220

Crispy sichuan tofu, served with buckwheat noodle salad, shredded cabbage, coriander, korean chilli-sesame dressing

Falafel Bowl (VG, GF, N)

\$240

House-made falafel with quinoa tabbouleh & almond hummus

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Canapés

Comes in serves of 10

L'Orto (GFO, VG)

Marinated eggplant, piquillo peppers & giardiniera with macadamia cream & salsa verde on sliced baguette

GFO + \$2

\$30

Smoked Carrot (GFO, VG)

Smoked carrot, chive cream cheese, dill & capers on sliced baguette

GFO + \$2

\$30

Caprese (GFO, VGO)

Tomato, fior di latte & basil pesto with sherry vinaigrette on sliced baguette

GFO + \$2

\$30

\$30

Meatball (GFO, VG)

Individual 'meatballs' and tomato sugo

GFO + \$2



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House Made Treats

GFO + \$1

Strawberry & Rhubarb Muffin (VG, N, GFO)	\$6
Raspberry & White Choc Muffin (VG, N,GFO)	\$6
Blueberry Muffin (VG, N, GFO)	\$6
Chocolate Brownie (VG, GF)	\$4
Bliss Balls (VG)	\$4
Choc Chip & Hazelnut Cookies (VG, N)	\$4.5

Other Items

Granola Pot (VGO) House-made granola, coconut yoghurt, strawberries & rhubarb	\$8
Fruit Platter	\$35
Mini Pastries (N) A choice of: Plain croissant, cherry danish, pan au chocolat & almond croissant	\$4 each

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Drinks

Karma Orange Juice	\$5
Karma Apple, Guava and Passionfruit Juice	\$5
Karma Orange, Mango and Apple Juice	\$5
Karma Cola	\$5
Lemmy Lemonade	\$5
Lemon Lime & Bitters	\$5
Sparkling Water	\$4.5

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Booking information

Thank you so much for selecting Catering For Change to cater your special event!

Your decision is truly amazing, as your guests will love our scrumptious food while also helping in the fight against youth homelessness.

What we need from you

If you could help us with the following, it would be greatly appreciated:

- Confirm a date and time
- Know how many people you would like to cater for.
- One direct contact at your workplace who is across the logistics of the day and who can help us set up.

Booking

Booking and order details must be provided a minimum of 2 weeks before the event date to ensure we're able to meet your requirements.

Catering For Change is currently only operating Monday- Friday.

Although we would love to cater for everyone we do have a current capacity whilst we grow!
Maximum capacity - 100 people
Minimum order for delivery- \$400
Minimum order for in house pick up - \$150

We understand last minute orders can sometimes happen, and Catering For Change will make every effort to accommodate this; however, last minute orders can't always be guaranteed.

Payments

We require a 50% deposit to secure your catering date, we then require the further 50% 2 weeks prior to your event. If the event is less than a month away we ask for the full payment to be made prior to the event.

Delivery

Delivery window - 8.30am- 3pm
Collection from our Middle Park venue. We can currently only make personal deliveries within a 5km radius of Middle Park for a \$30 delivery fee
The suburbs that we deliver to are: Albert Park, Cremorne, Docklands, Melbourne CBD, Port Melbourne, Prahan, Richmond, South Melbourne, South Yarra, St Kilda, Toorak and West Melbourne.

If you're requesting delivery, please consider where we will be able to park to drop off the catering goods.

Also...

After the event, please give us your feedback and let us know how your guests enjoyed having us!

Do you know other organisations who might be interested in having us cater their upcoming event? We'd love for you to spread the word!

Terms & Conditions

Thank you for hiring Catering for Change for your event!
Please take note of the following terms and conditions for hiring Catering for Change for your event.

1. Securing your date

- a.** Your event date and time is secured when you pay your 50% or 100% deposit, as agreed upon by the parties;

2. Deposits and invoicing

- a.** A 50% or 100% deposit (depending on the location of your event and subject to personal preference) will be issued via invoice and is required to be paid in order to secure your event date;
- b.** If you pay a 50% deposit, the second 50% invoice will be issued one month prior to the event and will need to be paid prior to the commencement of the event;
- c.** All invoices must be paid within one fortnight of the invoice being issued.

3. Order details

- a.** Booking and order details must be provided a minimum of 2 weeks before the event date to ensure we're able to meet your requirements.
- b.** All booking and ordering information given to us via email are considered correct and final unless otherwise notified.

4. Cancellation of an event

- a.** If the event has to be canceled by you for any reason any payments can be credited and used at a later date. All cancellations are required to be made in writing directly to: catering@forchangeeco.com.au.
- b.** Cancellation charges apply when costs are incurred for food, labour and/or equipment hire.
- c.** Where more than fourteen (14) days notice is provided from the scheduled event date, the deposit is refundable in full
- d.** Within fourteen (14) days of the proposed event date, the deposit is not refundable, but may be transferred to an alternate date.
- e.** Where cancellation occurs within seven (7) days of the proposed event date, the deposit is not refundable and a charge may be applied to cover administration fees and/or stock for the booking.
- f.** If we need to cancel the event for any reason and you have already paid a 50% deposit, all payments already made will be directly returned to you.

5. Postponing of an event

- a.** If your event date changes or needs to be postponed there will be no charge and any payments already made will be directed to your new event date.



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