

Melbourne Cup

Carnival 2025

cirka
CATERING



About Us

Cirka Catering is proud to be a part of the 2025 Melbourne Cup Carnival at Flemington.

We are committed to delivering an exceptional experience at this year's Melbourne Cup Carnival. Your guests can look forward to some of Cirka Catering's signature dishes and some exciting new creations crafted especially for this year's event.

Our team will work with you to ensure you, and your guests will have a fun filled unforgettable day at the races.

We offer a range of tailored packages to suit all styles and budgets. Whether it's delivering gourmet boxes to your self-managed Car Park or providing full-service catering with chefs, beverages and wait staff at your Super Site, Cirka Catering is here to make your Melbourne Cup Carnival experience unforgettable.

We handle the hard work so you and your guests can simply enjoy the delicious moments!

Victoria Derby Day: Saturday 1st November 2025

Lexus Cup Day: Tuesday 4th November 2025

Crown Oaks Day: Thursday 6th November 2025

TAB Champions Day: Saturday 8th November 2025



Booking Information

Your booking confirmation is required by Wednesday, 15th October and a 50% deposit is required to confirm your booking.

Final guest numbers and dietary requirements must be confirmed by Friday, 17th October. Any alterations to guest numbers or menu selections after Friday, 17th October may incur a surcharge.

A final invoice for the remaining charges will be issued on Friday, 24th October with payment due before Friday, 31st October to guarantee delivery.

A cancellation fee of 50% will apply after confirmation of final guest numbers.

Any additional charges incurred on the day of your event must be paid at the time of request via card using our mobile POS terminal.

Please note: Cirka Catering reserve the right to change or delete items if fresh produce is unavailable.

Cirka Catering welcomes payment with Visa, Mastercard and American Express. Credit card payments can be made online, noting that credit card payments incur a 1.95% service fee.

Alternatively, you can direct debit into our bank account as follows:

CIRKA CATERING PTY LTD

BSB: 083 419 **Account No:** 972 045 895

Please use your invoice number as a reference.

All pricing excludes GST.



Additional Items & Services

Cirka Catering offers full Super Site management for Nursery and Car Park locations at an additional charge of \$530.00 per day.

Once you've booked your furniture, equipment, and glassware package (including BBQ and tools, if required) with the Harry the Hirer team, simply let us know. Cirka Catering will coordinate the setup of all your hired items along with your food order, beverages, and any additional elements you've arranged, such as flowers, ice, and tubs etc directly in your Super Site or Car Park site. You won't need to turn up early or lift a finger - just be there to welcome your guests.

All food will be delivered in 100% recyclable, biodegradable, and compostable packaging. If you'd prefer your food to be presented on platters, this can be arranged for an additional fee, which will be tailored to your order.

Please note: Furniture and equipment hire must be booked directly with Harry the Hirer.

If you are ordering beverages through Cirka Catering, bags of ice are required and will be supplied at a cost of \$18.50 per bag. The quantity of ice needed will be determined at the time of your confirmed booking.

A daily delivery service fee also applies:

Derby Day, Oaks Day & Stakes Day: \$225.00

Cup Day: \$260.00

Where Cirka Catering is required to receive, store, handle, and deliver your own beverages, an additional handling charge of \$880.00 will apply.



Beverages

When selecting from our 2025 Beverage Packages, please note that all alcoholic beverages supplied by Cirka Catering must be served by an RSA accredited staff member, in accordance with Liquor Control Victoria guidelines. Beverage service is permitted between 10:00am and 7:00pm, as per our license conditions.

Cirka Catering strictly adheres to the principles of Responsible Service of Alcohol (RSA). Our team are instructed not to serve alcohol to guests who are under the age of 18 or to those deemed to be intoxicated under RSA guidelines.

Dietary Requirements

Due to the greenfield nature of the 2025 Melbourne Cup Carnival, we will accommodate the following main dietary requirements, which are clearly marked throughout our menus. Our offering has been designed with inclusivity in mind, ensuring there are options to suit a variety of dietary needs and preferences.

You will see the following dietary indicators used across our menus:

v = vegetarian | *vg* = vegan | *gf* = gluten friendly | *df* = dairy friendly

An allergen matrix for all menu items can also be provided upon request. Please speak with our team if you require further clarification about dietary considerations.

Food Safety Statement

While we at Cirka Catering endeavour to accommodate requests and take steps to minimise the risk of cross contamination for customers with food allergies or intolerances, we cannot guarantee completely allergen free meals due to the potential presence of trace allergens in our working environment and supplied ingredients.



Minimum Numbers

A minimum order of 10 people applies to all packages. All food will be delivered in black insulated thermo boxes, ready to open and serve. Cocktail napkins are provided, and all items will be garnished for presentation.

Staffing

Whether you're bringing your own food or booking a catering package through Cirka Catering, we can provide professional and experienced catering and event staff to support your race day experience.

Please note:

- Any Beverage Package ordered through Cirka Catering, or handling of your own beverages, will require RSA accredited staff under Liquor Licensing guidelines.
- A minimum staffing charge of 9 hours per staff member applies to all food and beverage staff booked through Cirka Catering.
- Staffing ratios are strictly 1:20 guests.

DERBY DAY	\$94.00 per hour
MELBOURNE CUP DAY	\$119.00 per hour
OAKS DAY	\$94.00 per hour
STAKES DAY	\$94.00 per hour

A minimum charge of 6 hours applies to all BBQ cooks booked through Cirka Catering. Staff will be allocated at a ratio of 1 cook per 30 guests.

DERBY DAY	\$99.00 per hour
MELBOURNE CUP DAY	\$134.00 per hour
OAKS DAY	\$99.00 per hour
STAKES DAY	\$99.00 per hour



Traditional Car Boot Hamper

The Main Event

Peking duck crepes with pickled vegetable, orange scented plum sauce

Vegetarian rice paper rolls, nuoc cham dipping sauce *v, vg, df, gf*

Honey soy chicken skewers *df*

Mini charcoal brioche, Tasmanian smoked salmon, citrus caper cream cheese

Roast vegetable, fetta, sun-dried tomato & olive finger *vg*

Classic chicken sandwiches, fresh herbs and mayonnaise

The Home Stretch

Carrot cake

Berry velvet tea cake

Pistachio lemon teacake petit four *vg*

\$99.00 per person



A Taste of Flemington Hamper

The Starting Gate

Little rolls filled with rare roast beef, dijon mustard and roasted capsicum

Vegetarian rice paper rolls, nuoc cham dipping sauce *v, vg, df, gf*

Selection of artisan sushi, pickled ginger, wasabi *v, vg, df, gf*

Peking duck crepes with pickled vegetable, orange scented plum sauce

The Main Event

Honey soy chicken skewers

Mini charcoal brioche, Tasmanian smoked salmon, citrus caper cream cheese

Roast vegetable, fetta, sun-dried tomato & olive finger *v*

Classic chicken sandwiches, fresh herbs and mayonnaise

The Home Stretch

Carrot cake

Berry velvet tea cake

Pistachio lemon teacake petit four *vg*

\$162.00 per person



A Taste of Flemington with BBQ

The Starting Gate

Classic chicken sandwiches, fresh herbs and mayonnaise

Peking duck crepes with pickled vegetable, orange scented plum sauce

Vegetarian rice paper rolls, nuoc cham dipping sauce *v, vg, df, gf*

The Main Event

On platters with accompaniments and garnishes

Wagyu beef burger, tasty cheese, fennel and cabbage slaw, chipotle mayo, brioche bun

Honey soy chicken skewers *df*

Grilled lamb cutlets, preserved lemon and mint sauce *gf, df*

BBQ prawns, chermoula spice, lemon wedge *gf, df*

Chargrilled kingfish, miso sesame dressing *gf, df*

The Home Stretch

Carrot cake

Berry velvet tea cake

Pistachio lemon teacake petit four *vg*

\$196.00 per person

Please note: This package requires BBQ cook labour and BBQ and tool hire from Harry the Hirer.



Crossing the Finish Line

Add hot favourites to your package – available from 4pm

Beef & Guinness party pies, tomato sauce

House-made pork & fennel sausage roll with tomato chutney

Truffle arancini ball, garlic aioli *vg*

Little boxed fish and chips, lemon wedges, tartare sauce

Fritto misto cups, creamy aioli

Crossing the Finish Line -Vegetarian

Party pies – cauliflower, leek and cheese *v*

Spinach and ricotta sausage rolls *v*

Truffle arancini ball, garlic aioli *v*

Little boxed cauliflower bites, lemon wedges, tartare sauce *v*

Sweet potato chip cups, creamy aioli *v, df*

\$68.00 per person

Please note: These add-on packages are only available when ordered alongside a Traditional Car Boot Hamper, A Taste of Flemington Hamper, A Taste of Flemington with BBQ, or Boxed Selections.



Boxed Selections

Choose from our convenient, ready to serve boxed selections

Boxed cheese board \$205

A thoughtfully curated selection of four specialty cheeses. Served with fruit paste, dried fruits, roasted nuts, and an assortment of crackers

(Serves 10)

Boxed chicken sandwiches \$196

Classic chicken sandwiches, fresh herbs and mayonnaise

(10 sandwiches/ 40 points)

Boxed vegetarian sandwiches \$196

A handpicked mix of delicious vegetarian sandwich options *v*

(10 sandwiches/ 40 points)

Boxed Australian peeled prawns \$255

Freshly peeled Australian tiger prawns, seafood sauce, lemon wedges *gf*

(20pcs)

Boxed Peking duck crepes \$196

Peking duck crepes with pickled vegetables and orange scented plum sauce *gf, v options available (20pcs)*

Boxed mini brioche \$196

Mini charcoal brioche, Tasmanian smoked salmon, citrus caper cream cheese *(20pcs)*

Boxed rice paper rolls \$196

Vegetarian rice paper rolls, nuoc cham dipping sauce *v, vg, df, gf (20pcs)*

Boxed sweet treats \$196

Carrot cake, Berry velvet tea cake & Pistachio lemon teacake *vg (20pcs)*



Beverage Package 1

Wine

Rococco NV Sparkling

Sheep Shape Pinot Gris

Sheep Shape Rosé

DB Winemakers Shiraz

Beer

James Boags Premium and Premium Light

James Squire Orchard Crush Apple Cider

Non - Alcoholic

Assorted Schweppes Mineral Water, Pepsi & Lemonade

Bottled still water

\$96.00 per person



Beverage Package 2

Wine

De Bortoli King Valley Prosecco

3 Tales Marlborough Sauvignon Blanc

De Bortoli Rosé Rosé

One Line Pinot Grigio

17 Trees Shiraz

Re-Write the Rules Pinot Noir

Beer

Furphy Refreshing Ale

Heineken + James Boags Premium and Premium Light +

James Squire Orchard Crush Apple Cider

Non - Alcoholic

Assorted Schweppes Mineral Water, Pepsi & Lemonade

Bottled Water and Orange Juice

\$109.00 per person

Arrival Cocktail Upgrade:

Limoncello Spritz Cocktail - \$34.00 per person

(first two hours only)



Beverage Package 3

Wine

La Boheme Cuvee Blanc

De Bortoli Yarra Valley Estate Vineyard Chardonnay

De Bortoli La Boheme Pinot Gris

Vinoque Rosato

De Bortoli La Boheme Pinot Noir

De Bortoli Yarra Valley Estate Vineyard Shiraz

Beer

Heineken + Kirin + James Squire One Fifty Lashes Pale Ale +
James Boags Premium light + James Squire Orchard Crush
Apple Cider

Non - Alcoholic

Assorted Schweppes Mineral Water, Pepsi & Lemonade
Bottled Water and Orange Juice

\$133.00 per person

Arrival Cocktail Upgrade:

Limoncello Spritz - add \$34.00 per person
(first 2 hours only)



Additional Beverage Add-Ons

More of what you love - add extra drinks to complement your package

Gordons Gin and Tonic	<i>\$16</i>
Johnnie Walker and Cola	<i>\$16</i>
Smirnoff Double Black	<i>\$16</i>
Smirnoff Soda Lime and Lemon	<i>\$16</i>
MUMM 750ml per case of 6	<i>\$600</i>



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