PUBLIC MARQUEE CATERING ORDERS- 2025

THE BUNDY BURGER COMPANY BOOKING Info@thebundyburgercompany.com.au BOOKING NAME RACE DATE MELBOURNE CUP DAY - TUESDAY 4 NOVEMBER 2025 INDIVIDUAL SERVES for 1 person Chilled Serves Individual Serves (GF= Gluten Free) Individual Serves (GF= Gluten Free) PRIVER PRIVATE AREA Chilled Serves Individual Serves (GF= Gluten Free) PRIVER PRIVATE AREA Chilled Serves Individual Serves (GF= Gluten Free) Individual Serves (GF= Gluten Free) PRIVER PRIVATE AREA Chilled Serves Individual Serves (GF= Gluten Free) Individual Serves (GF= Gluten Free) PRIVER PRIVATE AREA Chilled Serves Individual Serves (GF= Gluten Free) Individual Serves (GF= Gluten Free) PRIVER PRIVATE AREA Chilled Serves Individual Serves (GF= Gluten Free) PRIVER PRIVATE AREA PUBLIC MARQUEE PRIVATE PUBLIC MARQUEE AREA PRIVATE PUBLIC MARQUEE PUBLIC MARQUEE AREA PRIVATE PUBLIC MARQUEE AREA PRIVATE PUBLIC MARQUEE PUBLIC MARQUEE PUBLIC MARQUE	I OD	LIC WANGOLL		U UI	DLI	13- 2	2023	
Info@Phebundyburgercompany.com.au								
BODKING NAME RACE DATE MELBOURNE CUP DAY - TUESDAY 4 NOVEMBER 2025 PRIVATE AREA	` ,							
NAME RACE DATE MELBOURNE CUP DAY - TUESDAY 4 NOVEMBER 2025 PRIVATE AREA INDIVIDUAL SERVES for 1 person PRICE QTY COST TIME Sandwiches Chicken, Cheese, and Salad with Aloli. (GF) Ham., Cheese, and Salad with Mustard. (GF) Salad and Cheese. (W/o cheese for Vegan) (GF) Salad serves (W/o cheese for Vegan) (GF) Salad Bowls Salad With Iline and Cracked Black Pepper Mayo + BACON. Alki Moon Rum BBQ Sauce. Salad Bowls Chicken Caesar Salad with Mustard. Salad with French Dressing (W/o cheese for Vegan) (GF) Salad Bowls Grilled Vegetable and shaved Parmesan Cheese Salad with French Dressing (W/o cheese for Vegan) (GF) Salad With French Dressing (W/o cheese for Vegan) (GF) Salad Bowls SHARE PLATTERS for 5 people All Platters serve 5 people PRICE OTY OST TIME PRICE OTY COST TIME PRICE OTY COST TIME PRICE OTY COST TIME Selection of mixed Warabs. Salad with Justard. Salad with Salad Salad with Salad With Salad Salad with Salad With Salad Salad with Salad Salad with Salad With Salad Salad Salad With Salad Salad Salad With Salad Sa		fo@thebundyburgercompany.com.au E-mail orders t			ceclub@	Photmail	.com	
NDIVIDUAL SERVES for 1 person				MOBILE				
Chilled Serves	RACE DATE	MELBOURNE CUP DAY – TUESDAY 4 NOVEMBER 2025			F	PUBLIC MARQUEE		
Chilled Serves Individual Serves (GF= Gluten Free)	INDIVIDUAL SERVES for 1 person							
Ham, Cheese, and Salad with Mustard. (GF) Egg and Lettuce with Mayo. (GF) \$7.50	Chilled Serves	s Individual Serves (GF= Gluten Free)						
Ham, Cheese, and Salad with Mustard. (GF) Egg and Lettuce with Mayo. (GF) \$7.50	Sandwiches	Chicken, Cheese, and Salad with Aioli. (GF)		\$8.50				
Salad and Cheese. (w/o cheese for Vegan) (GF) \$7.50								
Salad and Cheese. (w/o cheese for Vegan) (GF) \$7.50				\$7.50				
Wraps Crispy Chicken Strips & Salad with Lime and Cracked Black Pepper Mayo. Strips Chicken Strips & Salad with Lime and Cracked Black Pepper Mayo + BACON. Ham, Swiss Cheese, and Salad with Mustard. \$10.50 Salad With Pepper Mayo + BACON. Ham, Swiss Cheese, and Salad with Mustard. \$10.50 Salad With Pepper Mayo + BACON. Roasted Vegetable, Cheese, and Lettuce with Herbed Tomato Sauce. (W/o cheese for Vegan) Cajun Fillet Beef, Cheese, and Salad with Mustard. \$16.00 Salad Bowls Striken Caesar Salad with Poached Egg and Croutons. \$16.00 Salad Bowls Striken Caesar Salad with Poached Egg and Croutons. \$16.00 Salad Bowls Salad With Poached Egg and Croutons. \$16.00 Salad Bowls Salad With French Dressing (W/o cheese for Vegan)(GF) Salad With French Dressing (W/o cheese for Vegan)(GF) Salad With French Dressing (W/o cheese for Vegan)(GF) Salad Bowls With Poached Egg and Croutons. \$16.00 Salad With French Dressing (W/o cheese for Vegan)(GF) PRICE QTY COST TIME TIME Time Fruit Time Salad With French Dressing (W/o cheese Freit) Salad With Freit Sal								
Black Pepper Mayo + BACON. Ham, Swiss Cheese, and Salad with Mustard. Roasted Vegetable, Cheese, and Lettuce with Herbed Tomato Sauce. (Wo cheese for Vegan) Cajun Fillet Beef, Cheese, and Salad with Kalki Moon Rum BBQ Sauce. Chicken Caesar Salad with Poached Egg and Croutons. Grilled Vegetable and shaved Parmesan Cheese Salad with French Dressing (w/o cheese for Vegan)(GF) Cold Prawn and fresh Pineapple Salad with Bundy Burger Company Special Sauce. (GF) SHARE PLATTERS for 5 people COLD PLATTERS All Platters serve 5 people PRICE QTY COST TIME TIME A selection of mixed Sandwiches. Fruit Selection of fresh in season Fruit. (GF) Antipasto Selection of Cold Meats, 2 Cheeses, Olives, Pickled Vegetables, Sundried Tomatoes, Mixed Nuts, Dip, and Crackers. Selection of 3 Cheeses, Dried Fruits, Fresh Fruit, Nuts, Olives, marinated Sundried Tomatoes and Crackers. Mixed Seafood Mixed Seafood Mixed Selection of mumus delay to eat, served Fresh Local Prawns, Marinated Squid with vegie sticks, with fresh lemon and TBBC Special Sauce. Prawns Fresh Local Prawns peeled and ready to eat, served \$150.00	Wraps	1		\$10.50				
Roasted Vegetable, Cheese, and Lettuce with Herbed Tomato Sauce. (W/o cheese for Vegan) Cajun Fillet Beef, Cheese, and Salad with Kalki Moon Rum BBQ Sauce. Salad Bowls Chicken Caesar Salad with Poached Egg and Croutons. Grilled Vegetable and shaved Parmesan Cheese Salad with French Dressing (w/o cheese for Vegan)(GF) Cold Prawn and fresh Pineapple Salad with Bundy Burger Company Special Sauce. (GF) SHARE PLATTERS for 5 people COLD PLATTERS A selection of mixed Sandwiches. A selection of mixed Sandwiches. Wraps A selection of fresh in season Fruit. (GF) Antipasto Selection of Cold Meats, 2 Cheeses, Olives, Pickled Vegetables, Sundried Tomatoes, Mixed Nuts, Dip, and Crackers. Cheese Selection of 3 Cheeses, Dried Fruits, Fresh Fruit, Nuts, Olives, marinated Sundried Tomatoes and Crackers. Selection of Gold Meats, Atlantic Salmon stuffed Baguettes and cream cheese, Smoked Tuna Canapes with a beetroot topper, Prawn and caramelized onion humus dip with vegie sticks, with fresh lemon and TBBC Special Sauce. Prawns Fresh Local Prawns peeled and ready to eat, served \$150.00		''		\$12.50				
with Herbed Tomato Sauce. (w/o cheese for Vegan) Cajun Fillet Beef, Cheese, and Salad with Kalki Moon Rum BBQ Sauce. Chicken Caesar Salad with Poached Egg and Croutons. Grilled Vegetable and shaved Parmesan Cheese Salad with French Dressing (w/o cheese for Vegan)(GF) Cold Prawn and fresh Pineapple Salad with Bundy Burger Company Special Sauce. (GF) SHARE PLATTERS for 5 people COLD PLATTERS All Platters serve 5 people PLATTERS Sandwiches A selection of mixed Sandwiches. Wraps A selection of mixed Wraps. Selection of fresh in season Fruit. (GF) Antipasto Selection of Cold Meats, 2 Cheeses, Olives, Pickled Vegetables, Sundried Tomatoes, Mixed Nuts, Dip, and Crackers. Cheese Selection of 3 Cheeses, Dried Fruits, Fresh Fruit, Nuts, Olives, marinated Sundried Tomatoes and Crackers. Cold Local Prawns, Marinated Squid with garlic and ginger, Smoked Salmon Bruschetta, Atlantic Salmon stuffed Baguettes and cream cheese, Smoked Tuna Canapes with a beetroot topper, Prawn and caramelized onion humus dip with vegie sticks, with fresh lemon and TBBC Special Sauce. Prawns Fresh Local Prawns peeled and ready to eat, served \$150.00				\$10.50				
Cajun Fillet Beef, Cheese, and Salad with Kalki Moon Rum BBQ Sauce. Salad Bowls Chicken Caesar Salad with Poached Egg and Croutons. Srilled Vegetable and shaved Parmesan Cheese Salad with French Dressing (w/o cheese for Vegan)(GF) Cold Prawn and fresh Pineapple Salad with Bundy Burger Company Special Sauce. (GF) SHARE PLATTERS for 5 people Please choose a time slot 10-11, 11-12, 12-1, 1-2, 2-3, 3-3:30 COLD PLATTERS All Platters serve 5 people PRICE QTY COST TIME Sandwiches A selection of mixed Sandwiches. Wraps A selection of fresh in season Fruit. (GF) Selection of Cold Meats, 2 Cheeses, Olives, Pickled Vegetables, Sundried Tomatoes, Mixed Nuts, Dip, and Crackers. Selection of 3 Cheeses, Dried Fruits, Fresh Fruit, Nuts, Olives, marinated Squid with garlic and ginger, Smoked Salmon Bruschetta, Atlantic Salmon stuffed Baguettes and cream cheese, Smoked Tuna Canapes with a beetroot topper, Prawn and caramelized onion humus dip with vegie sticks, with fresh lemon and TBBC Special Sauce. Prawns Fresh Local Prawns peeled and ready to eat, served \$150.00				\$10.50				
Chicken Caesar Salad with Poached Egg and Croutons. \$16.00		Cajun Fillet Beef, Cheese, and Salad with		\$16.00				
Salad with French Dressing (w/o cheese for Vegan)(GF) Cold Prawn and fresh Pineapple Salad with Bundy Burger Company Special Sauce. (GF) SHARE PLATTERS for 5 people COLD PLATTERS All Platters serve 5 people PLATTERS Sandwiches A selection of mixed Sandwiches. Wraps A selection of fresh in season Fruit. (GF) Antipasto Selection of Cold Meats, 2 Cheeses, Olives, Pickled Vegetables, Sundried Tomatoes, Mixed Nuts, Dip, and Crackers. Cheese Selection of 3 Cheeses, Dried Fruits, Fresh Fruit, Nuts, Olives, marinated Squid with garlic and ginger, Smoked Salmon Bruschetta, Atlantic Salmon stuffed Baguettes and cream cheese, Smoked Tuna Canapes with a beetroot topper, Prawn and caramelized onion humus dip with vegie sticks, with fresh lemon and TBBC Special Sauce. Prawns Fresh Local Prawns peeled and ready to eat, served \$150.00	Salad Bowls			\$16.00				
Cold Prawn and fresh Pineapple Salad with Bundy Burger Company Special Sauce. (GF) SHARE PLATTERS for 5 people COLD PLATTERS All Platters serve 5 people PRICE QTY COST TIME As election of mixed Sandwiches. Wraps A selection of mixed Wraps. Fruit Selection of fresh in season Fruit. (GF) Antipasto Selection of Cold Meats, 2 Cheeses, Olives, Pickled Vegetables, Sundried Tomatoes, Mixed Nuts, Dip, and Crackers. Cheese Selection of 3 Cheeses, Dried Fruits, Fresh Fruit, Nuts, Olives, marinated Sundried Tomatoes and Crackers. Mixed Seafood Seafood Cold Local Prawns, Marinated Squid with garlic and ginger, Smoked Salmon Bruschetta, Atlantic Salmon stuffed Baguettes and cream cheese, Smoked Tuna Canapes with a beetroot topper, Prawn and caramelized onion humus dip with vegie sticks, with fresh lemon and TBBC Special Sauce. Prawns Fresh Local Prawns peeled and ready to eat, served \$150.00		Salad with French Dressing (w/o cheese for Vegan)(GF) Cold Prawn and fresh Pineapple Salad with		\$15.00				
Bundy Burger Company Special Sauce. (GF) SHARE PLATTERS for 5 people COLD PLATTERS Sandwiches A selection of mixed Sandwiches. Wraps A selection of fresh in season Fruit. (GF) Antipasto Selection of Cold Meats, 2 Cheeses, Olives, Pickled Vegetables, Sundried Tomatoes, Mixed Nuts, Dip, and Crackers. Cheese Selection of 3 Cheeses, Dried Fruits, Fresh Fruit, Nuts, Olives, marinated Sundried Tomatoes and Crackers. Cold Local Prawns, Marinated Squid with garlic and ginger, Smoked Salmon Bruschetta, Atlantic Salmon stuffed Baguettes and cream cheese, Smoked Tuna Canapes with a beetroot topper, Prawn and caramelized onion humus dip with vegie sticks, with fresh lemon and TBBC Special Sauce. Prawns Fresh Local Prawns peeled and ready to eat, served SHOOLD PRICE OTY COST TIME PRICE QTY COST TIME SHOOLD \$50.00 \$				\$22.00				
SHARE PLATTERS for 5 people COLD PLATTERS Sandwiches A selection of mixed Sandwiches. Wraps A selection of fresh in season Fruit. (GF)				Ψ 22.00				
COLD PLATTERS Sandwiches A selection of mixed Sandwiches. Wraps A selection of fresh in season Fruit. (GF) Antipasto Selection of Cold Meats, 2 Cheeses, Olives, Pickled Vegetables, Sundried Tomatoes, Mixed Nuts, Dip, and Crackers. Cheese Selection of 3 Cheeses, Dried Fruits, Fresh Fruit, Nuts, Olives, marinated Sundried Tomatoes and Crackers. Mixed Seafood Singer, Smoked Salmon Bruschetta, Atlantic Salmon stuffed Baguettes and cream cheese, Smoked Tuna Canapes with a beetroot topper, Prawn and caramelized onion humus dip with vegie sticks, with fresh lemon and TBBC Special Sauce. Prawns Fresh Local Prawns peeled and ready to eat, served \$150.00	CHADE DI		Please choose a time slot					
COLD PLATTERS Sandwiches A selection of mixed Sandwiches. A selection of mixed Wraps. Fruit Selection of fresh in season Fruit. (GF) Antipasto Selection of Cold Meats, 2 Cheeses, Olives, Pickled Vegetables, Sundried Tomatoes, Mixed Nuts, Dip, and Crackers. Selection of 3 Cheeses, Dried Fruits, Fresh Fruit, Nuts, Olives, marinated Sundried Tomatoes and Crackers. Cold Local Prawns, Marinated Squid with garlic and ginger, Smoked Salmon Bruschetta, Atlantic Salmon stuffed Baguettes and cream cheese, Smoked Tuna Canapes with a beetroot topper, Prawn and caramelized onion humus dip with vegie sticks, with fresh lemon and TBBC Special Sauce. Prawns Fresh Local Prawns peeled and ready to eat, served \$150.00	JIIAKL PLA	ATTENS for 5 people						
Wraps A selection of mixed Wraps. \$60.00 Fruit Selection of fresh in season Fruit. (GF) \$70.00 Antipasto Selection of Cold Meats, 2 Cheeses, Olives, Pickled Vegetables, Sundried Tomatoes, Mixed Nuts, Dip, and Crackers. Selection of 3 Cheeses, Dried Fruits, Fresh Fruit, Nuts, Olives, marinated Sundried Tomatoes and Crackers. Mixed Cold Local Prawns, Marinated Squid with garlic and ginger, Smoked Salmon Bruschetta, Atlantic Salmon stuffed Baguettes and cream cheese, Smoked Tuna Canapes with a beetroot topper, Prawn and caramelized onion humus dip with vegie sticks, with fresh lemon and TBBC Special Sauce. Prawns Fresh Local Prawns peeled and ready to eat, served \$150.00		All Platters serve 5 people						
Fruit Selection of fresh in season Fruit. (GF) \$70.00 Antipasto Selection of Cold Meats, 2 Cheeses, Olives, Pickled Vegetables, Sundried Tomatoes, Mixed Nuts, Dip, and Crackers. Cheese Selection of 3 Cheeses, Dried Fruits, Fresh Fruit, Nuts, Olives, marinated Sundried Tomatoes and Crackers. Mixed Cold Local Prawns, Marinated Squid with garlic and ginger, Smoked Salmon Bruschetta, Atlantic Salmon stuffed Baguettes and cream cheese, Smoked Tuna Canapes with a beetroot topper, Prawn and caramelized onion humus dip with vegie sticks, with fresh lemon and TBBC Special Sauce. Prawns Fresh Local Prawns peeled and ready to eat, served \$150.00	Sandwiches	A selection of mixed Sandwiches.		\$60.00				
Antipasto Selection of Cold Meats, 2 Cheeses, Olives, Pickled Vegetables, Sundried Tomatoes, Mixed Nuts, Dip, and Crackers. Selection of 3 Cheeses, Dried Fruits, Fresh Fruit, Nuts, Olives, marinated Sundried Tomatoes and Crackers. Mixed Seafood	Wraps	A selection of mixed Wraps.		\$60.00				
Vegetables, Sundried Tomatoes, Mixed Nuts, Dip, and Crackers. Cheese Selection of 3 Cheeses, Dried Fruits, Fresh Fruit, Nuts, Olives, marinated Sundried Tomatoes and Crackers. Mixed Seafood Seafood Seafood Seafood Canapes with a beetroot topper, Prawn and caramelized onion humus dip with vegie sticks, with fresh lemon and TBBC Special Sauce. Prawns Fresh Local Prawns peeled and ready to eat, served \$100.00	Fruit	Selection of fresh in season Fruit. (GF)		\$70.00				
Fruit, Nuts, Olives, marinated Sundried Tomatoes and Crackers. Mixed Cold Local Prawns, Marinated Squid with garlic and ginger, Smoked Salmon Bruschetta, Atlantic Salmon stuffed Baguettes and cream cheese, Smoked Tuna Canapes with a beetroot topper, Prawn and caramelized onion humus dip with vegie sticks, with fresh lemon and TBBC Special Sauce. Prawns Fresh Local Prawns peeled and ready to eat, served \$150.00	Antipasto	Vegetables, Sundried Tomatoes, Mi		\$95.00				
Seafood ginger, Smoked Salmon Bruschetta, Atlantic Salmon stuffed Baguettes and cream cheese, Smoked Tuna Canapes with a beetroot topper, Prawn and caramelized onion humus dip with vegie sticks, with fresh lemon and TBBC Special Sauce. Prawns Fresh Local Prawns peeled and ready to eat, served \$150.00	Cheese	Fruit, Nuts, Olives, marinated Sundr		\$100.00				
Prawns Fresh Local Prawns peeled and ready to eat, served \$150.00		ginger, Smoked Salmon Bruschetta, stuffed Baguettes and cream cheese Canapes with a beetroot topper, Pra caramelized onion humus dip with v	Atlantic Salmon e, Smoked Tuna awn and vegie sticks, with	\$130.00				
	Prawns	Fresh Local Prawns peeled and read	ly to eat, served	\$150.00				

DESSERT PLATTERS	All Platters serve 5 people	PRICE	QTY	COST	TIME		
Dessert	Double Chocolate Mixed Berry Brownies; Chocolate Eclairs, and Cream Horns with Strawberry Jam.	\$80.00					
SHARE PLATTERS for 10 people		Please choose a time slot 10-11, 11-12, 12-1, 1-2, 2-3, 3-3:30					
COLD PLATTERS	All Platters serve 10 people	PRICE	QTY	COST	TIME		
Sandwiches	A selection of mixed Sandwiches	\$105.00					
Wraps	A selection of mixed Wraps.	\$115.00					
Fruit	Selection of fresh in season Fruit (GF)	\$145.00					
Antipasto	Selection of Cold Meats, 3 Cheeses, Olives, Pickled Vegetables, Sundried Tomatoes, Mixed Nuts, Dip and Crackers.	\$175.00					
Cheese	Selection of 4 Cheeses, Dried Fruits, Fresh Fruit, Nuts, Olives, marinated Sundried Tomatoes and Crackers.	\$190.00					
Mixed Seafood	Cold Local Prawns, Marinated Squid with garlic and ginger, Smoked Salmon Bruschetta, Atlantic Salmon stuffed Baguettes and cream cheese, Smoked Tuna Canapes with a beetroot topper, Prawn and caramelized onion humus dip with vegie sticks, with fresh lemon and TBBC Special Sauce.	\$240.00					
Prawns	Fresh Local Prawns peeled and ready to eat, served with lemon & Bundy Burger Company Special Sauce.	\$250.00					
DESSERT	All Platters serve 10 people	PRICE	QTY	COST	TIME		
Dessert	Double Chocolate Mixed Berry Brownies; Chocolate Eclairs, and Cream Horns with Strawberry Jam.	\$170.00					
SPECIAL DIETARY REQUIREMENTS		TOTAL COST					

Catering Terms and Conditions

- All prices include GST
- Orders are made via e-mail to the Race Club Office by the week before the event.
- You will then be sent an invoice, which includes bank account details for EFT payment prior to the event.
- Platters are prepared onsite by the Bundy Burger Company and are delivered to your table.
- Platters are unable to be delivered at specific times. Please choose a delivery time slot (10-11-12, 12-1, 1-2, 2-3, 3-3:30).
- Due to the high volume of catering orders at popular or sold-out events, you may experience a delay in your delivery time. Your patience is appreciated.
- Please ensure guests are in your booking area at chosen time slot as platters cannot be returned to kitchen to be delivered at later time.
- No refunds are offered on catering if the booking is cancelled 7 days before the event.
- Any questions regarding catering on race day should be directed to Bundaberg Burger Company Catering Team or the Bundaberg Race Club Race Day Coordinator.
- Any dietary requirements require 2 weeks' notice and are to be discussed with David from the Bundy Burger Company prior to ordering (additional costs may apply).
- Additional food items and coffee can be purchased on the day from the Bundy Burger Company menu in the clubhouse canteen; however, platters cannot be purchased on the day as they are only available by pre-order.
- Additional burgers, chips, sweet potato chips, seasoned wedges (with sour cream and sweet chilli sauce), chicken
 nuggets etc can be purchased on the day from the Bundy Burger Company Food Van on site on the public lawn.