

THE TIPSY



COLT

CATERING, BAR & WOOD FIRED PIZZA

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OUR STORY

Established in 2018 in the vibrant Geelong region, The Tippy Colt is distinguished by its commitment to impeccable service, premium cuisine, and a stress-free event experience. Our growth is rooted in a business model that prioritises excellence and client satisfaction.

What brings us the utmost joy is becoming an integral part of your special day. We take pride in orchestrating the perfect bar and food menu, bringing your vision to life, and providing assistance to ensure a seamless and enjoyable experience. At The Tippy Colt, we thrive on crafting unforgettable moments, and our dedication extends to ensuring the success of your celebrations.



WOOD FIRED PIZZA



A wood-fired pizza with our house-made sourdough base offers an unparalleled culinary experience, combining rustic charm with gourmet appeal.

The sourdough base, crafted from a natural fermentation process, brings a unique depth of flavor and a delightful tanginess that elevates the pizza to new heights. This base is characterized by its airy yet chewy texture, with a crispy crust that forms when baked in the intense heat of a wood-fired oven. The oven adds a smoky aroma and imparts a slight char to the crust, enhancing the overall taste profile.



PIZZA PACKAGES

- **Package 1: \$35 per person**

Includes:

- Grazing Table
- Wood Fired Pizza
- Gelato

- **Package 2: \$45 per person**

Includes:

- Grazing Table
- 3 x Canapés
- Wood Fired Pizza

- **Package 3: \$55 per person**

Includes:

- Grazing Table
- 4 x Canapés
- Wood Fired Pizza
- Gelato

GST & labour excluded from pricing



COCKTAIL PACKAGES

Explore our two comprehensive cocktail packages, thoughtfully crafted to cover your event from start to finish. Whether you prefer our classic selection or the premium experience, each package ensures a delightful and seamless journey throughout your celebration.



COCKTAIL STYLE

- **Package 1: \$60 per person**

Includes:

- Grazing Table
- 4 x Canapes
- 2 x Mini Meals

- **Package 2: \$70 per person**

Includes:

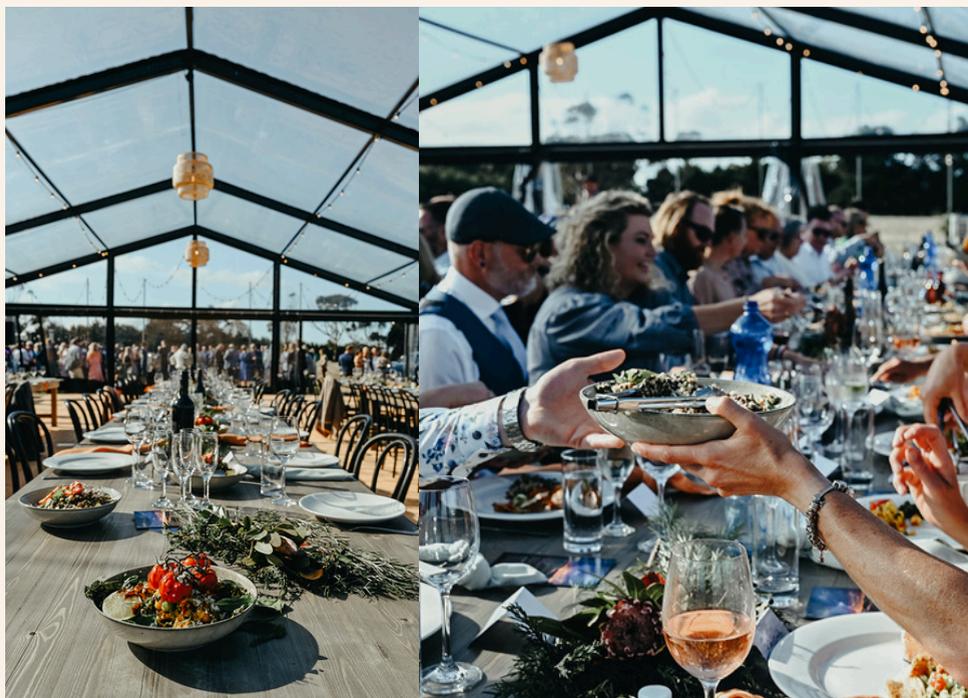
- Grazing Table
- 4 x Canapes
- 2 x Mini Meals
- Wood Fired Pizza (late night snack)

GST & labour excluded from pricing



SHARED SIT DOWN

Experience a modern twist on a classic with our shared sit-down option. Enjoy canapés served throughout the cocktail hour, setting the tone for a delightful experience, followed by a shared main course that brings everyone together at the table.



SHARED SIT DOWN PACKAGE

- **Package 1: \$80 per person**

Includes:

To Start

- Grazing Table
- 5 x Canapes

Main Meal

- 2 x Salads
- 2 x Meat
- 2 x Sides

- **Package 2: \$110 per person**

Includes:

To Start

- Grazing Table
- 4 x Canapes

Shared Entree

- 2 x Entree Selections

Main Meal

- 2 x Salads
- 2 x Meat
- 2 x Sides

GST & labour excluded from pricing



MENU

COLD CANAPÉS

- Vietnamese Style Rice Paper Rolls - Chicken or Vegetarian
- Pumpkin & Sage Bruschetta
- Assorted Nori Rolls
- Root Vegetable Tartlet
- Rare Beef Crostini
- Oysters with Orange Granita
- Cucumber Cups with Chicken, Dill, and Lemon Mayo

HOT CANAPÉS

- Petite Cheeseburgers
- Moroccan Spiced Lamb Meatballs
- Crispy Duck Spring Rolls
- Thai Chicken Bites
- Pork & Fennel Sausage Rolls
- Crispy Chicken Bao Buns
- Zucchini & Corn Fritters
- Goat's Cheese & Brie Arancini
- Mac & Cheese Bites with Pulled Beef Brisket & Pickled Gherkin
- Parmesan-Crusted Chicken Skewers
- Prosciutto-Wrapped Prawn Cutlets
- Mango & Prawn Tostadas

MENU

MINI MEALS

- Tandoori Chicken served on fragrant rice with cucumber yoghurt
- Crispy Chicken Schnitzel Burger with corn chips and avocado salsa
- Mexican Rice & Beans topped with pulled beef and mango salsa
- Chargrilled Barramundi with lentil and tabouli salad, finished with garlic butter
- Soft Shell Fish Tacos with corn chips and avocado salsa
- Grilled Lamb Cutlets with minted yoghurt, served on roasted vegetable and couscous salad
- Mini Pulled Beef Enchiladas with corn chips, mayonnaise and salsa

Shared Entree

- Salt & Pepper Calamari with zesty lemon dressing
- Pumpkin & Sage Gnocchi
- King Fish Sashimi
- Twice Cooked Chicken & Spinach Risotto
- with parmesan & fresh basil
- Burrata & Heirloom Tomato Salad

MENU

Main Meal Salads

- Burrata & Heirloom Tomato
- Asian Inspired Coleslaw
- Roasted broccoli & cherry tomato salad with feta & dukkha
- Lentil & Tabouli
- Roast Vegetable & Cous Cous
- Traditional Green Leaf

Main Meal Sides

- Hasselback Potatoes
- Crispy Roast Chats with Garlic & Thyme
- Creamy Sweet Potato with Ginger & Sage
- Broccolini with Garlic & Clarified Butter
- Green Beans with Spinach & Dukkha

Main Meal Meat

- Peri-Peri Chicken
- 14 Hour Slow Roasted Pork shoulder
- Smokey Paprika Slow Roasted Beef Brisket Slow Roasted Traditional Lamb with Rosemary
- Prosciutto-wrapped chicken breast with preserved lemon
- Moroccan spiced lamb with hummus, crispy chickpeas & minted yoghurt

BAR SERVICE



Glassware

Glassware hire from \$3 per person

Includes,

Wine

Champagne

Multipurpose



Cocktails

From \$10 per person

Includes,

Glassware

Mixers

Syrups

Garnishes



Bar Hire

Reach out for a personalised quote to suit your event.



Champagne Tower

From \$300

ADD ONS



Cutlery & Crockery

Pricing from \$1.50 per person



Oyster Bar

From \$10 per person



Custom Packages

If you can't see what you are looking for reach out, we are happy to customise a package to suit your event

EVENT PLANNING

Get A Quote

01

Step One: Get in touch for a quote! Once you've inquired about a date, The Tippy Colt will tentatively hold it for you. There's no need to rush into any decisions – take your time. We'll keep you informed if others express interest in your chosen date.

Lock It In

02

Step Two: Lock it in! After confirming your quote, we'll issue an invoice for a 10% deposit (with 30-day terms). Alongside that, you'll receive a contract outlining all the crucial details. Your event date is secured once the deposit is received.

Finalise The Details

03

Step Three: Finalise the details! Schedule a tasting meeting with our team 3-6 months prior to your event. This allows us to run through all the important details and ensure everything aligns seamlessly for your big day.

LET'S GET IN TOUCH

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