

THE TIPSY COLT

PRODUCT BROCHURE

Event Collection



OUR STORY

Established in 2018 in the vibrant Geelong region, The Tipsy 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 prioritizes 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 Tipsy Colt, we thrive on crafting unforgettable moments, and our dedication extends to ensuring the success of your celebrations.

OUR MISSION

At The Tippy Colt, our mission is to elevate moments into memories. Rooted in the heart of Geelong since 2018, we are dedicated to providing impeccable service, delivering top-tier cuisine, and streamlining the event experience. Guided by a commitment to excellence, our business model has propelled us to where we stand today.

We take pride in being an integral part of your special day, meticulously organizing the perfect bar and food menu to achieve your unique vision. Our mission is to contribute to the seamless flow of your event, ensuring that every detail aligns harmoniously. At The Tippy Colt, we don't just host events; we craft unforgettable experiences and contribute to the success of your celebrations.



PACKAGES

2024



Wood Fired Pizza

Choose from our three fantastic wood-fired pizza packages, each offering a delightful range of options. From Grazing and Canapés to Gelato and, of course, our signature pizzas, there's something to suit every palate and event style.

Cocktail

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.



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.

PACKAGES

2024



PIZZA 1

Grazing

Wood Fired Pizza

Gelato

\$35pp



PIZZA 2

Grazing Table

3 x Canapés - your selection of cold or hot

Wood Fired Pizza

\$45pp



PIZZA 3

Grazing Table

4 x Canapés - your selection of cold or hot

Wood Fired Pizza

Gelato

\$55pp

*Note all pricing is excluding GST

admin@thetipsycolt.com.au

PACKAGES

2024



COCKTAIL 1

4 x Canapés - your selection of cold or hot

2 x Mini Meals

\$60pp



COCKTAIL 2

Grazing Table

4 x Canapés - your selection of cold or hot

2 x Mini Meals

Woodfired Pizza

\$70pp



SIT DOWN

Grazing Table

5 x Canapés - your selection of cold or hot

2 x Meats

4 x Sides - Salads & Vegetables

Woodfired Pizza

\$80pp

*Note all pricing is excluding GST

admin@thetipsycolt.com.au

ADDITIONAL CHARGERS

Staffing charges are excluded from our per-person pricing. Our customised labor charges are formulated to align with the distinct requirements of each event. To receive a comprehensive quote tailored to your specific needs, please feel free to contact us.

Furthermore, we are pleased to include the following services in our standard pricing:

- Cake cutting and service
- Cutlery and crockery for sit-down events

For any inquiries or to discuss your event details, don't hesitate to reach out.



MENU

CANAPÉS & MINI MEALS

COLD CANAPÉS

Vietnamese Style Rice Paper Rolls - Chicken or
Vegetarian Pumpkin & Sage Bruschetta
Assorted Nori Rolls
Root Vegetable Tartlet
Rare Beef Crostini

HOT CANAPÉS

Petite Cheeseburgers
Moroccan Lamb Meatballs
Crispy Duck Spring Rolls
Traditional Pork & Fennel Sausage
Rolls Crispy Chicken Boa Buns
Zucchini & Corn Fritters
Goats Cheese and/or Brie Arancini
Moroccan Spiced Chicken Skewers

MINI MEALS

Tandoori Chicken on Rice with Cucumber Yoghurt
Crispy Chicken Schnitzel Burger with Corn Chips
& Avocado Salsa
Mexican Bean Rice with Pulled Beef & Mango
Salsa
Chargrilled Barramundi on Lentil & Tabouli Salad
with Garlic Butter

MENU

SIT DOWN MAIN

SALADS

Asian Inspired Coleslaw
Lentil & Tabouli
Roast Vegetable & Cous Cous
Traditional Green Leaf

ROAST VEGETABLE

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

MEAT

Peri-Peri Chicken
14 Hour Slow Roasted Pork shoulder
Smokey Paprika Slow Roasted Beef Brisket
Slow Roasted Traditional Lamb with Rosemary

EVENT PLANNING



step one

Step One: Get in touch for a quote! Once you've inquired about a date, The Tipsy 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.

step two

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.



step three

Step Three: Finalize 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.



Get in touch

admin@thetipsycolt.com.au

www.thetipsycolt.com.au

@thetipsycolt

