



Dineamic Events

Events Menu

ABOUT DINEAMIC

Dineamic Events prides itself on being a nimble, versatile and detailed catering business. When catering for your event we like to firstly understand your brief, provide you with the solution and go above and beyond to meet all your event needs along the way

NIMBLE

We're quick to respond and move quickly with the planning of your event. We provide our clients with flexible event options and we are more than happy to work with you to tailor your event to the specific need of the brief. We have an experienced team that has the ability to problem solve on the spot and push on quickly to ensure your event goes off without a hitch.

VERSATILE

We have many different service offerings in our suite of creative catering options to meet all budgets, external venue space or dietary requirements for any style of event you're looking at holding with Dineamic.

DETAILED

Our attention to detail and commitment to deliver the best possible event we can for you. We do this by our open communication and flexible, detailed planning no matter how big or small your event is. We will take the stress out of the planning for your next event.

ABOUT OUR MENUS

Dineamic Events offers versatile, creative and modern catering solutions, using fresh, nutritious produce. We have a strong focus on using seasonal and high quality produce and only work with suppliers with the same attention to detail.

Our menus focus on nutrition and health drawing flavours from across the world. At Dineamic, we always strive for excellence with every event, while maintaining outstanding, approachable customer service to ensure we deliver the perfect function every time.

DIETARY REQUIREMENTS

Dineamic Events prides itself on delivering excellent service to all guests including those who have a special dietary requirement. With prior arrangement, Dineamic will ensure your guest will not leave on an empty stomach, creating a delicious and nutritious allergen free meal.

Please note that we are unable to guarantee that the menu items will be 100% free from all traces of nuts, dairy and gluten. Additional charges apply for kosher meals

DIETARY CODES

V – Vegetarian G – Gluten Free D – Dairy Free

CITIPOWER CENTRE

CITIPOWER CENTRE - CRICKET VICTORIA - ST KILDA

CitiPower Centre at Junction Oval is the exciting home of cricket in Victoria. The state of the art facility is a year-round elite training base for Victoria's best cricketers as well as a hub for community cricket.

Opening in March 2018, the CitiPower Centre Function space is proved to be an exciting new addition to the Melbourne events scene,

Citipower Centre Function Room is a flexible space with up to 240 sit down and 350 cocktail capacity when utilising the whole room. Fully equipped with in-built AV, licensed bar and private terrace overlooking the scenic grounds, the space can also split into four smaller function rooms to accommodate the smaller events (10 - 50 guests) or large events that require flexibility and breakout spaces.



COCKTAIL

350



THEATRE

300



BANQUET

240



BANQUET/DANCE-FLOOR

200



CABARET

175



U-SHAPE

30



Dineamic Events

CONFERENCE

Combine business with pleasure and relax in one of Dineamic Events unique facilities perfect for meetings, seminars, workshops and conferences.

All conference packages are inclusive of standard AV including projector and screen, microphone, audio system, wifi, note pads, pens and mints.



HALF DAY DELEGATE PACKAGE

Includes continuous tea and coffee, 3 Morning or Afternoon Tea items, 4 Sandwich lunch fillings with 1 salad and assorted soft drink beverages served at lunch.

MORNING /AFTERNOON TEA

(Select 3 options)

Mini muffins V
Mini yoghurt cups with berry compote, toasted muesli V
Dineamic power balls V, G, D
Date, walnut, honey and quinoa muesli slice V
Bircher muesli V
Banana bread V, D
Assorted danishes V
Homemade scones with cream, jam V
Fruit platter V, VG, G, D
Melting moments V
Flourless orange cake V G
Lamingtons V, G
Chocolate brownie V, G

SANDWICHES- Mini baguettes, wraps and sandwiches

(Select 4 sandwich fillings)

Chicken, tarragon, rocket, lemon mayonnaise D
Smoked salmon, cucumber, red onion, capers, dill, spinach, cottage cheese
Devilled egg and rocket V
Turkey, cranberry, mayonnaise, salad greens D
Salami, relish, spinach, mayonnaise, crumbled goats cheese
Leg ham, dijon mayonnaise, swiss cheese, tomato, mix leaves

SALADS

(Select 1 option)

Pearl couscous salad with toasted seeds and roast pumpkin V, VG,
Spiced cauliflower and freekeh salad V, VG, D
Roast vegetable salad with rocket, goats curd and quinoa V, G
Kamut pasta salad, cherry tomatoes, pumpkin and spinach V, D
Thai noodle salad with nam jim dressing V, VG, G, D

V -Vegetarian

VG - Vegan

G - Gluten Free

D - Dairy Free



FULL DAY DELEGATE PACKAGE

Includes continuous tea and coffee, 3 Morning Tea Items, 4 Sandwich lunch fillings with 1 salad and assorted soft drink beverages served at lunch and 2 Afternoon Tea items.

MORNING /AFTERNOON TEA

(Select 3 Morning Tea and 2 Afternoon Tea options)

Mini muffins V
Mini yoghurt cups with berry compote, toasted muesli V
Dineamic power balls V, G, D
Date, walnut, honey and quinoa muesli slice V
Bircher muesli V
Banana bread V, D
Assorted danishes V
Homemade scones with cream, jam V
Fruit platter V, VG, G, D
Melting moments V
Flourless orange cake V G
Lamingtons V, G
Chocolate brownie V, G

SANDWICHES- Mini baguettes, wraps and sandwiches

(Select 4 sandwich fillings)

Chicken, tarragon, rocket, lemon mayonnaise D
Smoked salmon, cucumber, red onion, capers, dill, spinach, cottage cheese
Devilled egg and rocket V
Turkey, cranberry, mayonnaise, salad greens D
Salami, relish, spinach, mayonnaise, crumbled goats cheese
Leg ham, dijon mayonnaise, swiss cheese, tomato, mix leaves

SALADS

(Select 1 option)

Pearl couscous salad with toasted seeds and roast pumpkin V, VG,
Spiced cauliflower and freekeh salad V, VG, D
Roast vegetable salad with rocket, goats curd and quinoa V, G
Kamut pasta salad, cherry tomatoes, pumpkin and spinach V, D
Thai noodle salad with nam jim dressing V, VG, G, D

V -Vegetarian

VG - Vegan

G - Gluten Free

D - Dairy Free

HOT BUFFET UPGRADE

Still hungry?

Remove the sandwich lunch and feed your team with our themed buffet upgrades for an additional \$5.00pp



HOT BUFFET LUNCH UPGRADE

THEME

(Select 1 theme)

MOROCCAN

Moroccan lamb tagine G, D

Chermoula chicken thighs G, D

with spiced vegetables, golden couscous, sumac yoghurt and flat bread

GREEK

Braised lamb moussaka G

Chicken kebabs G, D

with pita, quinoa tabouli, Greek salad, hummus, tzatziki

THAI

Lemongrass and ginger grilled chicken G, D

Beef rendang G, D

with roti bread, coconut steamed rice and asian vegetables

ITALIAN

Beef lasagne G

Tuscan chicken G, D

with kamut pasta salad, garden salad, salsa verde and crusty baguette

INDIAN

Lamb korma curry G, D

Tandoori chicken fillets G, D

with pilaf rice, steamed vegetables, yoghurt raita, papadums

MEXICAN

Chicken burrito G, D

Chipotle pulled pork G, D

with steamed rice, wraps, slaw, tomato salsa, cheese and avocado crema

DIY BURGER BAR

Beef burgers

Chicken burgers

with burger buns, assorted salads and condiments

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POST CONFERENCE

When you have been working hard all day, why not treat your delegates to some beverages and canapes post conference.

For a \$12.00 upgrade add on 3 small canapes of your choice with beverages to be served on either consumption, cash bar or a package



POST CONFERENCE DRINKS AND CANAPES

SMALL - COLD CANAPÉS

Assorted sushi with condiments G, D
Rice paper rolls, nahm jim dipping sauce V, VG, G, D
Rare beef en croute, capers, goat's curd and caramelised onion
Cured salmon, creme fraiche, thyme, brown bread
Braised duck pancakes, hoisin D
Shucked oysters, white balsamic, shallot G, D

SMALL - HOT CANAPÉS

Pumpkin & leek tart, whipped feta V
Good old fashioned sausage roll, tomato relish
4 cheese arancini, saffron mayo G, V
Falafels, red pepper and almond dip V, VG, G, D
Fried pork dim sim, chilli jam D
Smoked chicken empanadas, chimichurri
Slow cooked beef pies, tomato relish
Spiced lamb and pine nut triangles, sumac yoghurt
Chicken yakitori, pickled cucumber, sesame glaze G, D
Crispy polenta, truffled mushroom, parmesan V, G

PLATTERS

(Serves 10 people per platter)

Gourmet cheese platter \$90.00
Antipasto platter \$90.00
Trio of dips with Turkish bread \$60.00

BEVERAGES

Mad Fish Vera cuvee sparkling NV, Margret River, Western Australia \$10.00
Mad Fish chardonnay, Margret River, Western Australia \$10.00
Mad Fish cabernet merlot, Margret River, Western Australia \$10.00
Single Fin Pale Ale \$8.50
Atomic Pale Ale \$8.50
Narrow Neck Pale Ale \$8.50
Hello Sunshine Apple Cider \$8.50
Selection of Coca Cola beverages \$4.00

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BOOKING INFORMATION

TENTATIVE BOOKING

This is the date that is determined for the event and is only held for 7 days.

CONFIRMATION OF YOUR BOOKING

An event booking is only confirmed upon receipt of our event contract signed by an authorised person, in combination with payment of the required deposit. The required deposit is 50% of the estimated cost of the event/function with a minimum deposit of \$500.00 per day booked unless otherwise stipulated in the quotation or the EABF.

FINAL NUMBERS

We require no less than 14 business days' notice for final numbers.

This will form the basis of your account. We also understand that there are last minute changes and special requests and our staff will endeavor to accommodate these as best we can.

STAFF

Dineamic pride themselves on professional and high standard staff ensuring the highest level of service is provided for your event. Staff are required to be paid for a minimum of 4 hours at the following hourly rates*:

KEY DEADLINES

Deposit to be paid	7 days after booking event
Menu Confirmation	14 Days prior to the event
Final Guest numbers advised	7 Days before the event
Full Prepayment of preliminary invoice	7 Days before the event
Dietary Requirements	7 Days before the event
Post event charges	7 Days post event





CONTACT DETAILS

Dineamic Events Team
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