

# ZUSHI EVENTS イベント





# MOBILE ZUSHI モバイルシェフ

Hire your own sushi chef for your corporate functions, product launches, or private parties.

This is a unique experience which is guaranteed to impress your guests. Available daily from 12pm – 8pm.

## **Standard Menu \$100pp**

Cucumber Salad + Coleslaw

Daily Carpaccio

Tuna Tataki

Sashimi Moriawase

Nigiri salmon, tuna, whitefish, prawn, scallop, wagyu

Wagyu Roll

Tiger Roll

Ocean Roll

## **Deluxe Menu \$150pp**

Cucumber Salad + Coleslaw

Daily Carpaccio

Tuna Tataki

Sashimi Moriawase

Nigiri salmon, tuna, whitefish, prawn, scallop

Tiger Roll

Ocean Roll

Chicken Karaage

Honey Prawn

Wagyu Steak

Please note there is a minimum food spend of \$1000 and \$350 for 1 Chef.

Chefs are dependent on the number of guests and which tasting menu is selected.

Elevate your event with customisable add ons.

Enquire further with our catering team at [catering@zushi.com.au](mailto:catering@zushi.com.au).



# TERMS & CONDITIONS

## 利用規約

a) The client agrees to keep Zushi indemnified against all actions whatsoever - claims and demands, costs and expenses, suits and proceedings - arising out of injury or damage to any person or property as a result of the use of Zushi Catering and Mobile Zushi.

b) The client agrees to pay at least 50% of the total amount quoted by Zushi as a deposit when the order is placed. The remaining balance must be paid no less than 48 hours before the event date.

c) The cancellation policy is as follows: If you cancel the event or catering order more than 48 hours prior to the event date, the deposit (50% of the total amount quoted) or the full amount paid to Zushi is refundable.  
If you cancel the event or catering order within 48 hours prior to the event date, the deposit (50% of the total amount) is not refundable.  
If the client has already paid the total fee, only 50% of the total amount will be kept.

d) Mobile Zushi is available daily from 12pm to 8pm

e) A minimum food spend of \$1000 is required to engage in Mobile Zushi, plus \$350 for one Chef

f) Crockery and glassware hire must be charged based on requirements

g) We can cater for any dietary requirements. No changes are to be made on the day of the event. We cater for most dietary requirements noting that some special dietary needs your guests may have, may have an additional charge. We are able to offer vegan/vegetarian, gluten free and dairy free. Intolerances and allergies will be accommodated for as best as possible, however, please be aware that we use allergens so there is the chance of traces of. Please be advised that whilst all care will be taken, no responsibility will be assumed.

h) Any signed, written confirmation of the order or payment of the deposit/fees for Zushi is an acknowledgment and acceptance of these terms and conditions.

i) We can cater for Sydney city and surrounds but if travel is required further than the metropolitan area, travel expenses may apply.

j) If there is no parking available, parking fees may be applied.

k) If the setup for the location is unable to provide the equipment required, we will need to hire equipment so fees may apply.

l) Mobile Zushi timings vary on the size of the event. 1hr bump in and 1hr bump out is required.

The logo for Zushi, featuring the word "zushi" in a stylized, lowercase, black font with a slightly irregular, hand-drawn appearance.