



CATERING STYLES

CELEBRATION CANAPES

SUITABLE FOR MILESTONE EVENTS AND CELEBRATIONS – PACKAGE INCLUDES:

a choice of eight items – we provide 1.5 portions of each (12 per guest total) for a substantial meal
napkins and all service accoutrements for a stylish cocktail function
all food service staff

COCKTAIL WEDDINGS

a wedding requires attention to detail and pampering to you and your guests. The following package is tailored to meet these requirements and provide additional services needed on your special day. This includes:
working with you to schedule your running order for the day
mezze platters to begin
tea + coffee buffet
handling and tray service of your wedding cake – includes cutting
a choice of eight items – we provide up to 1.5 portions of each (12 per guest total) for a substantial meal
napkins and all service accoutrements for a stylish cocktail function
all food service staff

BUFFET

DELUXE BUFFET

Your Package Includes:

Linen for the buffet tables

Deluxe paper napkins

All food service accoutrements

A choice two meats (hot or cold) with sauces to accompany.

Penne Pasta with Napoli or Lasagne

A choice of three salads from our salad selection.

Roast Potato & Pumpkin or Rice Pilaf

Crusty Fresh Bread.

Cutlery, Crockery and everything required for food service to your guests

Coffee and Tea Buffet with linen

All food service staff

DELUXE BUFFET w. CANAPES

A choice of three canapés – tray service to your guests – perfect to allow your guests to mingle at the beginning of your function followed by buffet service of your main course

PLATINUM BUFFET

in addition to our deluxe buffet, the platinum buffet includes the following:

A choice of three canapés – tray service to your guests – perfect to allow your guests to mingle at the beginning of your function

AND

The main course buffet will include Whole Baked Tasmanian Salmon OR Barramundi OR Fresh King Prawns

‘POP-UP’ CATERING OR FOOD STATIONS

A contemporary style of catering that replicates the ambience of an outdoor

street market. We provide four food service stations that can be indoors or in outdoor marquees. You can choose different food theming for each stall and add your own decorator touches to create a casual and unique dining experience.

TABLE SERVICE

all table service packages include the following:

Crusty Bread

Cutlery, Crockery, Deluxe Paper Napkins and everything required for food service to your guests

Coffee and Tea Buffet

All food service staff

TASTE PACKAGE – option 1

CANAPES TO BEGIN

A choice of four canapés – tray service to your guests – perfect to allow your guests to mingle at the beginning of your function

MAIN COURSE

Choice of two - alternated to your guests at the table

TASTE PACKAGE – option 2

ENTREE

Choice of two - alternated to your guests at the table

MAIN COURSE

Choice of two - alternated to your guests at the table

STYLE PACKAGE

CANAPES TO BEGIN

A choice of four canapés – tray service to your guests – perfect to allow your guests to mingle at the beginning of your function

ENTREE

Choice of two - alternated to your guests at the table

MAIN MEAL

Choice of two - alternated to your guests at the table

Note – dessert may be substituted for either canapés or entrée

EXCELLENCE PACKAGE

CANAPES

A choice of four canapés – tray service to your guests – perfect to allow your guests to mingle at the beginning of your function

TO BEGIN

Crusty Bread

ENTREE

Choice of two - alternated to your guests at the table

MAIN MEAL

Choice of two - alternated to your guests at the table

DESSERT

Choose one - served to your guests at the table

FEAST MENU

A STYLISH FEAST WHERE ASSORTED HOT AND COLD PLATTERS OF MEATS VEGETABLES AND SALADS ARE PLACED ON THE TABLE FOR YOUR GUESTS TO SERVE THEMSELVES - MUCH IN THE STYLE OF A TRADITIONAL BANQUET.