European Catering

National Winner AWARDS For EXCELLENCE 2019

National Events Caterer AWARDS For EXCELLENCE 2024

National Caterer of the Year AWARDS For EXCELLENCE 2024

National Gold AWARDS For EXCELLENCE 2023

Conference Menu

"There is no sincerer love than the love of food"

George Bernard Shaw

Autumn-Winter Menu

Price per person from $43.00

Including complimentary welcome coffee & tea on arrival

Morning tea (1.5 items per person with a variety of 2)

Tapioca, pandan pudding, caramelized bananas & passionfruit GF I VG

Cabbage, potato, caraway & gruyere tartlet V

Fresh whole fruits

Luncheon

Pretzel burger buns – Smoked turkey, pickled fennel, baby cos, Swiss cheese, tomato chilli relish

Roasted celeriac, sweet and sour peppers, mushrooms, beetroot hummus GF I VG

Salad

Waldorf salad, blue cheese & apples GF I V

Cous cous salad – Sweet potato, fetta, oranges, kale, cranberries, pomegranates, pea shoots V

Petit Deli Station

Honey, mustard & thyme chicken, roasted corn & jalapeno relish, grated vintage cheddar GF

Curried samosas, Brussel sprouts, sweet potato, silver beet, green chutney VG

Fruits & Cheeses

Selection of fresh seasonal fruits

Australian & European cheeses, dried fruit, nuts & lavoche

Hot Dishes *(optional, add $10.00+GST per person) - may require additional service staff*

Braised beef, smoked paprika, charred capsicums, leeks & fennel DF I GF

Potato & chive puree GF I V

Afternoon Tea (1 item per person with a variety of 2)

Assorted macaroons GF

Pear tartlet GF

Fresh whole fruits

Beverages

Crave coffee, Origin teas

Freshly squeezed orange juice, guava juice & apple juice

Still & sparkling mineral water

All prices are per person, for food only and exclude GST. Depending on your event you may require service staff

CN contains nuts I VG vegan | V vegetarian | GF gluten free | DF dairy free | RSF refined sugar free

Australian Inspired

Price per person from $43.00

Including complimentary welcome coffee & tea on arrival

Morning tea (1.5 items per person with a variety of 2)

Banana, hazelnut & Nutella muffin CN I GF

Bacon & aged cheddar tart

Fresh whole fruits

Luncheon

Salad bar

Butter lettuce, samphire, avocado, cherry tomato, parmesan & lemon vinaigrette GF | V

Charred carrot, wild rice, lemon Myrtle dressing GF I VG

Petit Deli Station

BBQ chicken, salt bush, beetroot & gin relish DF | GF

Smoked ricotta, roasted mountain pepper pumpkin, apple balsamic reduction GF I V

Lamb & river mint sausage rolls, bush tomato relish

Avocado & egg sourdough sandwich V

Fruits & Cheeses

Selection of fresh seasonal fruits

Australian & European cheeses, dried fruit, nuts & lavoche

Hot Dishes *(optional, add $9.00+GST per person) - may require additional service staff*

Australian beef pie

Buttered roast vegetables & peppermint GF I V

Afternoon tea (1 item per person with a variety of 2)

Anzac biscuit

Lamington

Fresh whole fruits

Beverages

Crave coffee, Origin teas

Freshly squeezed orange juice, guava juice & apple juice

Still & sparkling mineral water

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Austrian Inspired

Price per person from $43.00

Including complimentary welcome coffee & tea on arrival

Morning tea (1.5 items per person with a variety of 2)

Chocolate, salted caramel & hazelnut slice CN I GF

Almond “Milchreis” rice pudding, seasonal fruit CN I DF I GF I VG

Fresh whole fruits

Luncheon

Double smoked ham, Emmentaler cheese, seeded mustard & kraut sourdough

Alpine honey baked pumpkin, Mediterranean pesto CN I GF I V

Salad bar

Viennese potato salad, dark pumpkin oil dressing DF I GF I V

Field cucumbers, herb crème fraiche, rapeseed oil, dill GF I V

Petit Deli Station

Austrian poached beef “Tafelspitz”, pickled vegetables, horseradish, remoulade DF I GF

Tomato, ricotta & pesto tart, toasted pepitas CN I V

Fruits & Cheeses

Selection of fresh seasonal fruits

Australian & European cheeses, dried fruit, nuts & lavoche

Hot Dishes *(optional, add $9.00+GST per person) - may require additional service staff*

Viennese veal goulash GF

Homemade egg spaetzle

Afternoon Tea (1 item per person with a variety of 2)

Chef’s selection of homemade patisserie which may include:

Viennese biscuits

Apple & fig cake CN I GF

Fresh whole fruits

Beverages

Crave coffee, Origin teas

Freshly squeezed orange juice, guava juice & apple juice

Still & sparkling mineral water

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Greek Inspired

Price per person from $43.00

Including complimentary welcome coffee & tea on arrival

Morning tea (1.5 items per person with a variety of 2)

Orange & almond cake CN I GF

Mediterranean tomato, feta & olive tart V

Fresh whole fruits

Luncheon

Spanakopita V

Artichoke dolmades DF I GF I VG

Salad Bar

Village salad, tomato, cucumber, watermelon, olives, feta GF I V

Garden salad, haloumi GF I V

Petit Deli Station

Lemon oregano chicken, fennel & orange DF I GF

Lamb gyros

Fruits & Cheeses

Selection of fresh seasonal fruits

Australian & European cheeses, dried fruit, nuts & lavoche

Hot Dishes *(optional, add $9.00+GST per person) - may require additional service staff*

Slow roast beef moussaka GF

Lemon roast potatoes DF I GF I VG

Afternoon Tea (1 item per person with a variety of 2)

Baklava CN

Assorted biscuits to include: Kourambiethes & Melomakarono... CN

Fresh whole fruits

Beverages

Crave coffee, Origin teas

Freshly squeezed orange juice, guava juice & apple juice

Still & sparkling mineral water

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Asian Inspired

Price per person from $43.00

Including complimentary welcome coffee & tea on arrival

Morning tea (1.5 items per person with a variety of 2)

Spiced carrot & walnut cake, candied ginger CN I GF

Eggplant & sesame tart, black sesame V

Fresh whole fruits

Luncheon

Charred sesame cauliflower, carrot Bombay salad CN I GF I VG

Wrap (1 per person)

BBQ Korean beef wrap, spicy mayo, cucumber

Salad Bar

Nepalese Achar potato, cucumber & carrot DF I GF I VG

Brown rice, avocado salad, pepitas, almonds, sunflower seeds CN I GF I GF I VG

Petit Deli Station

Tandoori chicken breast, kachumber salad DF

Char sui pork, Asian greens DF

European CATERING

Fruits & Cheeses

Selection of fresh seasonal fruits

Australian & European cheeses, dried fruit, nuts & lavoche

Hot Dishes *(optional, add $9.00+GST per person) - may require additional service staff*

Nepalese chicken curry, coriander & tomatoes DF I GF

Steamed Jasmine rice DF I GF I VG

Afternoon Tea (1 item per person with a variety of 2)

Black sesame & yuzu cake GF

Raspberry & passionfruit cake CN I GF

Fresh whole fruits

Beverages

Crave coffee, Origin teas

Freshly squeezed orange juice, guava juice & apple juice

Still & sparkling mineral water

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Plant-Based Menu 1

Price per person from $40.00

Including complimentary welcome coffee & tea on arrival

Morning tea (2 items per person with a variety of 4)

Oats slice, dates & sunflower seed slice VG

Almond milk rice pudding, seasonal fruits CN | DF | GF | VG

Seasonal sliced fruit GF | VG

Eggplant & sesame tartlet, black sesame V

Luncheon

Avocado, tofu & pickled daikon sushi rolls, wakame, soy, wasabi, pickled ginger DF | GF | VG

Vietnamese rice paper rolls, mung bean noodles, coriander, Thai basil, peanut hoisin sauce GF without the sauce | VG

Pea & legume curry puffs, sweet chilli sauce DF | VG

Salad bar

Green garden salad, avocado, cucumber, Spanish onion, ginger & garlic dressing DF | GF | VG

BBQ Korean style chickpeas, sprouts, broccoli DF | GF | VG

Wild rice, mizuna, pickled ginger, soy miso dressing DF | GF | VG

Petit Deli Station

San Choy Bow – 5 spice tofu, water chestnut, shitake mushroom DF | VG

Poke platter - Avocado, edamame, brown rice, tofu, cherry tomatoes, cucumber, sesame seeds GF | VG

Fruits & Cheeses

Selection of fresh seasonal fruits

Australian & European cheeses with dried fruit, nuts & lavoche

Hot Dishes *(optional, add $9.00+GST per person) - may require additional service staff*

Hokkien egg noodles, Asian greens, soy mint chilli DF | VG

Tofu & mushroom rendang curry DF I VG

Afternoon tea (1 item per person with a variety of 3)

Pumpkin & feta tea sandwich V

Raw cacao bar DF | GF | VG

Coconut & banana cake V

Fresh whole fruits

Beverages

Crave coffee, Origin teas

Freshly squeezed orange juice, guava juice & apple juice

Still & sparkling mineral water

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Plant-Based Menu 2

Price per person from $40.00

Including complimentary welcome coffee & tea on arrival

Morning tea (2 items per person with a variety of 4)

Quinoa chia bircher, banana, macadamia CN I DF | GF | VG

Caprese croissant V

Orange & almond cake, rose petal crème cheese CN I GF

Banana, hazelnut & Nutella muffin CN I GF | V

Luncheon

Kale & broccoli frittata, goats curd, smoked almond CN I GF | V

Soy & linseed sourdough, roasted eggplant, zucchini, bocconcini, spinach, pesto CN V | VG can be made available

Herbed ricotta, roasted bell pepper, eggplant basil pesto wrap CN I V

Salad bar

Sweet potato, broccoli, walnut & ricotta salad CN | GF | V

Garden salad, orange & poppyseed vinaigrette GF | VG

Roast heirloom carrots, baby cos, quinoa, goats' cheese, hazelnut, balsamic & pomegranate CN I GF | V

Petit Deli Station

Edible garden – hummus, baby heirloom vegetables DF | GF | VG

Baked pumpkin, cashew & harissa cream CN | GF | VG

Fruits & Cheeses

Selection of fresh seasonal fruits

Australian & European cheeses with dried fruit, nuts & lavoche

Hot Dishes *(optional, add $6.00+GST per person) - may require additional service staff*

Mediterranean moussaka, eggplant, roasted peppers, Greek cheese GF | V

Afternoon tea (1 item per person with a variety of 3)

Leek & forest mushroom tartlet, caramelised onion V

Raw cereal bar DF | GF | VG

Chocolate and raspberry brownie GF

Fresh whole fruits

Beverages

Crave coffee, Origin teas

Freshly squeezed orange juice, guava juice & apple juice

Still & sparkling mineral water

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