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

Dessert Cocktail Menu

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

George Bernard Shaw

Dessert Canapés

From $6.00 per person/per selection

Lemon & lime meringue tartlet

Chocolate & hazelnut pudding, crème anglaise, ice cream GF

Assorted French macarons CN

Pineapple & coconut tartlet, mango curd, coconut tapioca DF | VG

Chai latte crème brûlée GF

Spiced berries compote, French vanilla bean ice cream, crème anglaise GF

Classic tiramisu

Chocolate ginger éclair

Ruby opera cake

Raspberry frangipane tartlet, crème fraiche

Traditional ricotta, honey, pistachio cannoli

Honey & cardamom panna cotta, seasonal fruits GF

Chocolate brownie, milk chocolate ganache

Chocolate espresso tart

Caramel chocolate cookie

Mandarin & raspberry cheesecake

Apple tatin on Sable Breton biscuit

Vanilla bean crème brulee tart (minimum order 80)

Raspberry & passionfruit mini cake GF

Raspberry bakewell tart GF

Spiced carrot & walnut mini cake with cream cheese & pumpkin seeds GF

Chocolate, salted caramel & hazelnut slice GF

Orange & almon cake, pistachios, dried rose petals GF

Lemon myrtle baba

Salted caramel tart

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

VG vegan | V vegetarian | GF gluten free | DF dairy free | RSF refined sugar free

Bambino cones

Price per person/per selection from $6.00

Chocolate

Mango

Praline

Raspberry

White chocolate

Mint

Custom Bambino cones

Price per person/per selection from $6.00

Toasted sesame

Salted caramel

Pineapple & yoghurt

Valrhona dark chocolate

Banana & caramelised almonds

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Dessert Theatre Stations

Chocolate Fountain (Minimum 50 guests)

Price from $450.00 (for 50 to 80 guests)

For an elegant & entertaining centrepiece for any special occasion,

experience the sight of delicious, mouth-watering cascading chocolate…

Dip your favourite variety of seasonal fruit, honeycomb, marshmallows and

more in:

Milk chocolate

Dark Chocolate

Ruby chocolate *(surcharge applies)*

Gold chocolate *(surcharge applies)*

Creperie (Minimum 30 guests)

Price per person from $9.50

Needing an experience where the aroma will capture your audience? Why not add a piece of France with our scrumptious hand turned French style crepes. Enjoy them with our:

Flambeed oranges

Rosewater cream

Dark chocolate ganache

Macerated berries

Toasted almonds

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“Kaiserschmarrrn”

Price per person $8.50

Brining a little bit of our Directors home to our menus, why not try these delectable traditional Austrian caramelised pancakes made with rum soaked raisins… Served with:

Apple compote

Plum compote

Cheese Trolley

Price per person $15.00

Is it cheese o’clock yet? Always a sure crowd favourite so why not add this to your event. Enjoy a variety of 10 Australian & European cheeses with our:

Seasonal fruits

Honeycomb rack

Muscatels

Walnut & fig roulade

Artisan crackers & bread

Donut Wall

Price per person $9.50

Looking for something different, fun & obviously tasty. Ensure to try our funky donut walls for your next event. Flavours include… but not limited to:

Chocolate

Cookies & cream

Cinnamon

Strawberry jam

Nutella

Caramel

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Gelato Bar (Minimum 50 guests)

Price per person 1 x scoop from $6.00

2 x scoops from $9.50

Chocolate coat your gelato from $1 pp with our new choc top service – sprinkles included

With a variety of delicious flavours how could you not want to add this to your event. A sure crowd pleaser. Served in waffle cones or cups:

Lychee & coconut DF

Native Wattleseed

Spiced strawberry DF

Caramelised walnut

Muscatel & rum

Toasted sesame

Cookies & cream

Dark Valrhona chocolate

Pineapple & yoghurt

Mango & passionfruit DF

Tahitian vanilla bean

Barista Coffee

Price available on request

This includes the hire of a commercial Espresso machine to add quality

Barista made coffees into the mix for your next event. Whether it is a silky latte or frothy cappuccino, there is something for everyone…

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Celebration Cakes

From $145.00 (approx. 18 slices)

$195.00 (approx. 25 slices)

Needing a special touch to your event. Why not look at adding a delightful cake for your guests to enjoy…

Chocolate & hazelnut entremets: milk chocolate crunch, hazelnut dacquoise, caramel & hazelnut cream, chocolate mousse, chocolate glaze

'Traveller's cake': orange & chocolate cake, chocolate ganache, chocolate coating GF

Baked cheesecake: cream cheese, gluten-free crumble GF

Coffee & chocolate opera: chocolate joconde sponge, coffee buttercream, chocolate ganache, chocolate glaze

Yuzu Fromage blanc: Linzer sable crunch, vanilla sponge, raspberry marmalade, Fromage Blanc mousse

Add on: Birthday/message white chocolate plaque $10.00+GST

Delivery: $60.00+GST

Dessert Bars

Selection of dessert canapés to be presented on a tiered display

1 dessert per person/selection of 2 price from $6.00 per person

2 desserts per person/selection of 3 price from $11.00 per person

3 desserts per person/selection of 4 price from $16.00 per person

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