

THE MAGAZINE FOR FOOD LOVERS

# Flavours

## THE ULTIMATE PARTY & EVENT *guide*

Hints, tips, advice and menu ideas to guarantee success at every event

### BREAD BORED?

**C**heck out our fresh, innovative alternatives to the same old sandwich lunch

**150+** GOURMET MENU IDEAS

### YOUR EVENT WILL BE THE

*talk of the town*

with our Themed Stations - page 32

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**FRESH**  
food  
-and-  
**SERVICE**  
that sparkles

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Flavours Catering + Events

**FREE**

**Lunch Pack**

FOR ONLINE  
ORDERS  
**OVER  
\$200**

*includes, sandwich, drink + sweet*

*menu key*

HAVING TROUBLE WITH  
DIETARY REQUIREMENTS?

**NOT A PROBLEM**

Speak to one of our event  
managers to fulfill your guests'  
dietary needs

(v) Vegetarian

(vegan) Vegan

(gf) Gluten Friendly

(df) Dairy Friendly

# BREAKFAST, MORNING + afternoon tea



## Mixed bakery collection



\$3.50 (1 item pp - min 6)

A selection of our favourite mini sweet & savoury pastries. Assortment may include:

- muffins
- danish pastries
- cheese & tomato croissants
- pain au chocolat

## Mini pain au chocolat



\$3.20 (1 item pp - min 6)

Freshly baked chocolate filled croissants.

## Mini muffins



\$2.95 (1 item pp - min 6)

Mini bite sized muffins. Assortment may include:

- apple & cinnamon
- mixed berry
- chocolate & hazelnut
- caramel nut
- lemon

## Banana bread



\$3.75 (1 item pp - min 6)

Served with house made lemon curd.

Note: 1 serve = ½ a slice

## Mini danish pastries



\$3.75 (1 item pp - min 6)

Freshly baked french pastries with seasonal fruits. Assortment may include:

- pear
- raisin scroll
- cherry

## Banana & walnut loaf (vegan)



\$4.20 (1 item pp - min 1)

This vegan bread is so moist and delicious it can be served on its own!

## Apple & cinnamon sweet pastry taco



\$2.95 (1 item pp - min 6)

Miniature hand-filled pastry tacos.

(vegan)

## Mini savoury muffins



\$3.95 (1 item pp - min 6)

For those who don't have a sweet tooth & prefer a savoury option. Assortment may include:

- sundried tomato, zucchini & feta
- cheese & chive
- beetroot & carrot
- parmesan, garlic & mushroom



# Flavours Catering + Events

## Classic scones



\$4.50 (1 item pp - min 6)  
Classic scones served with jam & vanilla cream.

## Finger sandwiches



\$3.20 (1 item pp - min 3 per variety)

Add \$1 / finger for gluten free. Your choice of:

- chicken, celery, spring onion, rocket & herb mayo
- egg, lettuce & mayo (v)
- cucumber & cream cheese (v)

## Mini breakfast bites



\$3.50 (1 item pp - min 6)  
Two bite french style baguettes with assorted fillings.

- blt, bacon, lettuce, tomato & herb mayo
- avocado, semi dried tomato, spinach, hommus & feta (v)

## Mini corn fritters



\$3.50 (1 item pp - min 6)

Served with spicy aioli (v) (gf)

## Mini croissants



\$3.95 (1 item pp - min 6)  
Flaky buttery pastry croissant with savoury fillings.

Fillings include:

- ham & cheese
- tomato & cheese (v)

## Granola yoghurt cup



\$5.50 (1 item pp - min 8)

Vanilla yoghurt with gluten free granola (gf)

## Lemon curd, meringue & raspberry eton mess



\$4.95 EA (1 item pp - min 25)

Individual serves perfect for all occasions (gf)

## Yoghurt cup



\$5.50 (1 item pp - min 8)

Vanilla yoghurt cups with assorted fruit compotes (gf)

- passionfruit
- raspberry
- mango

## Assorted cakes & slices



\$3.50 (1 item pp - min 6)  
Assortment may include:

- carrot & walnut cake
- banana cake
- caramel slice
- chocolate mud cake
- lamington

## Petite lemon curd tarts



\$2.95 (1 item pp - min 6)

Home made lemon curd in a sweet pastry base. Perfect for high tea! (gf)

# Flavours Catering + Events

## Raw paleo slice



\$4.95 (1 item pp - min 6)  
These are your go-to for your dietary needs (vegan) (gf) (df) (egg free).  
Assortment may include:

- coconut bounty
- paleo crunch
- choc nut

## Gluten free florentines



\$3.95 (1 item pp - min 6)  
Flaked almond biscuit with chocolate, toffee & cherries (gf)

## Gluten free chocolate fudge brownie



\$2.95 (1 item pp - min 6)  
Irresistible... (gf)

## Handmade cookies



\$2.50 (1 item pp - min 6)  
Assortment may include:

- traditional shortbread
- double choc chip
- mixed nut shortbread

## French profiteroles



\$3.70 (1 item pp - min 6)  
Bite sized choux pastries filled with crème patissiere & assorted chocolate toppings.

## Petite cookies



\$0.75 (1 item pp - min 12)  
The perfect accompaniment to your tea & coffee package. (nut free).  
Assortment may include:

- citrus & white chocolate
- triple chocolate
- crunchy anzac

## Belgian waffles box



\$50 (10 waffles per box)  
Add \$3 per box to be served warm  
Waffles dusted in cinnamon sugar with fresh berries, maple, caramel & chocolate dipping sauce.

## Cupcakes box



\$80 (18 cupcakes per box)  
Assorted boutique cupcakes including:

- lemon citrus
- vanilla bean
- chocolate fudge
- raspberry
- mocha
- blueberry & lavender

## Fruit skewers



\$2.50 (1 item pp - min 6)  
A perfect healthy choice with a selection of seasonal fruit (vegan) (gf) (df)

## Fresh fruit nibble



\$30 (serves up to 6 people)  
\$60 (serves up to 12 people)  
Seasonal fresh fruit (vegan) (gf) (df)



## MORNING & AFTERNOON

# tea platters



### The sweet & savory bakery box



\$68 per box  
(20 items per box)  
Mini muffins  
Mini danish pastries  
Mini tomato & cheese  
croissants  
Mini pain au chocolat

### When you just can't decide combo



\$72 per box  
(24 items per box)  
Assorted finger  
sandwiches  
Caramelised onion &  
goat's cheese frittata  
(v) (gf)  
Assorted cakes & slices

### Sharing is caring collection



\$80 per box  
(25 items per box)  
Carrot & walnut cake  
French profiteroles  
Banana cake  
Caramel slice  
Chocolate mud  
Mini lamingtons

### The pure goodness box



\$39 per box  
(9 items per box)  
Gluten free roasted  
vegetable & hommus  
finger sandwiches  
(vegan) (gf) (df)  
Gluten free Florentines  
(gf) (egg & soy free)  
Raw paleo slices  
(vegan) (gf) (df) (egg free)

### Pancake box



\$80 (16 pancakes per box)  
Add \$3 per box to be  
served warm  
French style pancakes  
with berry compote,  
maple & thick cream.

### Smashed avocado toast box



\$55 (20 toasts per box)  
Gluten free option  
available  
Add \$5 per box  
Crispy sourdough toasts  
with smashed avocado,  
lemon & dukkah  
(vegan) (df)

# WARM BREAKFAST, BRUNCH,

## *morning & afternoon tea*

Beautifully boxed! Simply lift the lid and serve.



### Breakfast sliders



\$4.95 EA (1 item pp - min 6 per variety)

Gluten free option available

– add \$1 per slider

- bacon, egg, spinach, tomato relish
- sweet corn fritter, spinach, tomato, pesto (v)

### Breakfast burgers



\$9.50 EA (1 item pp - min 6 per variety)

Gluten free option available

– add \$1.50 per bun

- fried egg, crispy bacon, tomato chutney & spinach
- beetroot & goat's cheese burger patty, avocado, tomato & baby spinach

### Gourmet savouries



\$3.50 EA (1 item pp – min 6 per variety)

- spinach & ricotta rolls, tomato relish (v)
- pork & fennel rolls, smokey BBQ sauce
- mini corn fritters, spicy aioli (v) (gf)
- bacon, mozzarella & egg tart
- mushroom, garlic & thyme tart (v)

### Individual omelette



\$8.50 EA (1 item pp – min 6 per variety)

- ham, spinach & swiss cheese (gf)
- spinach, tomato & cheese (v) (gf)

### Hash browns



\$2.20 EA (1 item pp – min 6)  
with tomato sauce  
(vegan) (gf) (df)



# MORNING & AFTERNOON TEA

*convenient combos*



## BREAKFAST COMBOS

**MINIMUM 6**

### Continental breakfast

\$9.95 PP

BLT breakfast bite (1)

Mini muffin (1)

Mini danish pastry (1)

### Healthy kick start

\$11.50 PP

Granola yoghurt cup (gf) (1)

Mini corn fritter (gf) (1)

Fruit skewer (gf) (1)

### Morning pick me up

\$12.95 PP

Bacon, mozzarella & egg tart (1)

Mini savoury muffin (1)

Yoghurt cup (gf) (1)

## MORNING & AFTERNOON TEA COMBOS

**MINIMUM 6**

### Mid morning munchies

\$4.95 PP

Assorted cakes & slices (1)

Petite cookies (2)

### Fresh from the oven

\$8.50 PP

Mushroom, garlic & thyme tart (v) (1)

Petite assorted pies (1)

Caramelised onion & goat's cheese  
frittata (v) (gf) (1)

### For your sweet tooth

\$8.50 PP

Petite cookies (2)

Mini pain au chocolat (1)

Mini muffin (1)

### Dietaries delight

\$8.50 PP

Apple & cinnamon pastry taco (2)  
(vegan)

Fruit skewer (vegan) (gf) (df) (1)

# - GOURMET -

## sandwiches & more

### Classic sandwiches



\$8.95 per sandwich  
(we recommend 1.5 sandwiches per person)  
Brown, white & wholegrain bread with assorted gourmet fillings

Our sandwiches are made daily with seasonal fresh ingredients



### Mini farmhouse rolls



\$5.50 per roll  
(we recommend 3 rolls per person)  
Mixed rolls including seeded kaiser, italian white & whole wheat baguettes with assorted gourmet fillings

### Finger sandwiches



\$3.20 per finger  
(we recommend 5 fingers per person)  
Gluten free – add \$1 / finger  
• cucumber & cream cheese  
• chicken, celery, spring onion & herb mayonnaise  
• egg mayonnaise & lettuce

### Mixed harvest collection



\$9.95 per round  
(we recommend 1.5 rounds per person)  
Farmhouse rolls, urban bites, turkish bread, sandwiches & wraps with assorted gourmet fillings

### Wellbeing wraps



\$10.95 per wrap  
(we recommend 1.5 wraps per person)  
Flour tortilla wraps including multigrain & chia seed with assorted gourmet fillings

### Mini urban bites



\$3.50 per urban bite  
(we recommend 5 urban bites per person)  
Bite sized french style baguettes with assorted gourmet fillings

### Rustico rolls



\$6.50 per roll  
(we recommend 2 rolls per person)  
Rustic seeded grain rolls with assorted gourmet fillings



# Flavours Catering + Events

WE OFFER A VAST ARRAY OF BREAD STYLES THAT ALLOW VARIATION ON THIS TIME-HONORED LUNCH TIME STAPLE!

## Turkish pide



\$9.50 per sandwich  
(we recommend 1.5 sandwiches per person)  
Turkish pide bread with assorted gourmet fillings

## Gluten free quinoa rolls



\$10.95 per roll  
(we recommend 1 roll per person)  
With delicious, healthy gluten friendly fillings. Can be made vegan & dairy free!

## Signature prawn rolls



\$78 PER BOX  
12 ITEMS PER BOX  
Our signature prawn rolls are the talk of any event!

## Big crunch sushi rolls & soy sauce



\$5.50 EA (min 6)  
No artificial preservatives, flavours or colours.

- tofu, vegetable, brown rice (vegan) (gf) (df)
- smoked salmon, avocado, cucumber, brown rice (gf) (df)
- teriyaki beef, cucumber, white rice (gf) (df)
- tuna, cucumber, white rice (gf) (df)
- chicken schnitzel, cucumber, white rice (gf) (df)
- california crab, white rice (gf) (df)



## Slider box

\$90 per box  
(20 sliders per box – we recommend 4 sliders pp)

Fillings include:

- chicken schnitzel, tomato, cheddar, lettuce & mayo
- beef, horseradish, swiss cheese, tomato, spinach & mustard mayo
- bacon, rocket, avocado, tomato & dijon mayo
- falafel, hommus, carrot, sprouts, lettuce & chilli jam (v)

## Naked sandwich bowl (vegan) (gf) (df)

\$12.95 EA

Super healthy mixed leaves, avocado, tomato, cucumber, carrot, cabbage, red onion, celery, pepitas & sprouts, lemon & house dressing

ADD A  
PROTEIN  
PUNCH  
\$3.50 EA

- sous vide chicken (gf) (df)
- beef (gf) (df)
- smoked salmon (gf) (df)
- tuna (gf) (df)
- boiled egg & hommus (v) (gf) (df)



# LUNCH COMBOS

*and kits*

WHEN YOU'RE PRESSED  
FOR TIME *and* NEED TO SERVE AN IMPRESSIVE  
**LUNCHEON, PICK ONE OF OUR**  
fantastic combinations  
*and you are set to go!*

## Sandwich safari

\$13.40 PP min 10

Classic sandwiches (1/2)

Wellbeing wraps (1/2)

Mini urban bites (1)

## Urban grazer

\$15.65 PP min 10

Wellbeing wraps (1/2)

Bacon, mozzarella & egg tart (1)

Chicken & mushroom arancini (1)

Corn fritters, spicy aioli (v) (gf) (1)

## Fork & talk

\$15.95 PP min 10

**\*gf & vege available**

Hot meal of the day (1)

Artisan roll, butter (1)

## Healthy is the new black

\$15.95 PP min 10

Wellbeing wraps (1/2)

Mini urban bites (1)

Tofu & vegetable nori roll, soy sauce (vegan) (gf) (df) (1)

Lemon herb chicken skewer, aioli (gf) (df) (1)

## The gluten free

\$16.75 PP

Vegetarian big crunch sushi roll (vegan) (gf) (df) (1)

Lemon & herb chicken skewer, aioli (gf) (df)

Chef's selection Individual mini salad bowls (gf) (1)

## Light & tasty

\$16.95 PP min 10

Classic sandwiches (1)

Mushroom, garlic & thyme tart (v) (1)

Chef's selection petite bamboo salad boats (1)

## Traditional & timeless

\$17.50 PP min 10

Rustico rolls (1)

Mini urban bites (1)

Chef's selection individual mini salad bowls (1)



# Flavours Catering + Events

## Midday energiser

\$19.25 PP min 10

Mini farmhouse rolls (1)

Vegetarian big crunch sushi roll (vegan) (gf) (df) (1)

Lemon herb chicken skewer, aioli (gf) (df) (1)

Chef's selection petite bamboo salad boats (1)

## Tasty morsels

\$22.65 PP min 10

Rustico rolls (1)

BBQ pork cigar, chilli plum dipper (1)

Satay chicken skewer, lime peanut sauce (gf) (1)

Lamb kibbeh, sumac spiced yoghurt (gf) (1)

Caramelized onion & goat's cheese frittata (v) (gf) (1)

Tofu & vegetable nori roll, soy sauce (vegan) (gf) (df) (1)



## International entertainer

\$25.85 PP min 10

Mini vegetarian pizzetta (v)

BBQ pork cigar, chilli plum dipper (1)

Satay chicken skewer,  
lime peanut sauce (gf) (1)

Sundried tomato, feta & pesto  
arancini, aioli (v) (1)

Mushroom, garlic & thyme tart (v) (1)

Chicken schnitzel, tomato, cheddar,  
lettuce & mayo slider (1)

Chef's selection petite bamboo  
salad boats (1)

**JUST ADD WATER \$1.95  
WITH ANY LUNCH COMBO**





# lunch kits

A REAL CROWD PLEASER

Catering will be delivered on recyclable eco trays and boxes.

No onsite team required. These come packaged with your serving ware, eco plates, cutlery and napkins.

## Build your own burger kit

\$19.95 PER BURGER  
(min 25 people)

- Angus beef rissole
- Marinated chicken fillet (gf)
- Beetroot & goat's cheese burger patty (v) (gf)
- Bacon rashers (gf)
- Sliced tomato | lettuce | cheese | beetroot
- Burger bun (add gluten free \$1.50 ea)
- Grilled onions (v) (gf) (df)
- Smoky BBQ sauce | tomato sauce | american mustard | aioli

## Build your own burrito bowl, taco or nachos

\$24.95 PER PERSON  
(min 25 people)

- Cuban beef (gf)
- Chimichurri chicken (gf)
- Mexican brown rice, red quinoa (vegan) (gf) (df)
- Corn, lime, black beans & coriander (vegan) (gf) (df)
- Mini flour tortillas (2pp)
- Corn chips (gf)
- Lettuce | carrot | grated cheese | jalapenos (v) (gf)
- Tomato salsa | guacamole | sour cream (v) (gf)

## Souvlaki BBQ kit

\$29.95 PER PERSON  
(min 25 people)

- Lamb souvlaki (gf) (df) (1pp)
- Chicken souvlaki (gf) (df) (1pp)
- Quinoa falafel (vegan) (gf) (df)
- Greek salad (v) (gf)
- Grilled onions (v) (gf) (df)
- Flat bread (v)
- Tzatziki | hommus | lemon wedges

↓  
Add more  
tacos for  
a more  
substantial  
lunch!

ADD  
THEMING  
FOR \$150  
PER KIT



# CORPORATE DAY

## packages

The total solution  
for training days,  
workshops & conferences



### THE AFFORDABLE OPTION

**\$25.50 PP MIN 10**

#### Morning tea

Mixed bakery collection (1.5pp)

#### Lunch

Wellbeing wraps (1/2)

Bacon, mozzarella & egg tart (1)

Chicken & mushroom arancini (1)

Corn fritters, spicy aioli (v) (gf) (1)

#### Afternoon tea

Assorted cakes & slices (1)

Petite cookies (2)

### THE HEALTHY WORKER

**\$28.95 PP MIN 10**

#### Morning tea

Mini croissants (1)

Mini muffins (1)

#### Lunch

Wellbeing wraps (1/2)

Mini urban bites (1)

Tofu & vegetable nori roll, soy sauce  
(vegan) (gf) (df) (1)

Lemon herb chicken skewer, aioli  
(gf) (df) (1)

#### Afternoon tea

Gluten free florentines (gf) (1)

Fruit skewers (vegan) (gf) (df) (1)

### THE TALK OF THE OFFICE

**\$28.95 PP MIN 10**

#### Morning tea

Blt breakfast bite (1)

Mini danish pastries (1)

#### Lunch

Hot meal of the day (1)\*

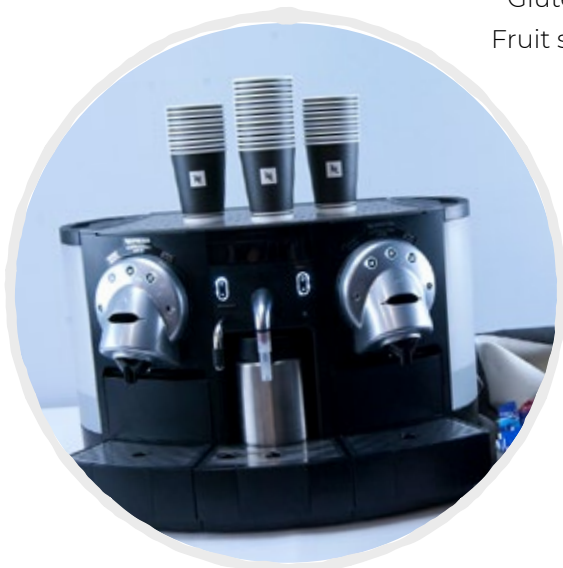
**gf & vege available**

Artisan roll, butter (1)

#### Afternoon tea

Gluten free chocolate fudge  
brownie (gf) (1)

Mini muffins (1)



**ADD TEA & COFFEE, BEVERAGE PACKAGES  
OR STAFF THAT CAN SERVE,  
clean and top up.**

# GRAZING PLATTERS & fresh fruits



## Garden crudité & dips



\$70 (serves up to 15 people)

Seasonal market vegetables, hummus, romesco & tzatziki (v) (gf)

## Italian antipasto



\$125 (serves up to 15 people)

Marinated vegetables, salami, chorizo, feta, olives, caprese salad, pesto & crostini

## Farmhouse cheese



\$90 (serves up to 15 people)

Local & imported cheese, quince paste, dried fruit, toasted nuts, lavosh & crackers (v)

Why not add artisan rolls & salads!







### Artisan rolls



\$1.50 per roll  
Assorted dinner rolls & butter  
Gluten free option available – add \$0.50 per roll

### Fresh fruit nibble



\$30 (serves up to 6 people)  
\$60 (serves up to 12 people)  
Seasonal fresh fruit (vegan) (gf) (df)

### Fruit skewers



\$2.50 (1 item pp – min 6)  
A perfect healthy choice with a selection of seasonal fruit (vegan) (gf) (df)

### Whole fruit box



\$15 (8 pieces)  
\$37 (20 pieces)  
Seasonal whole fruit pieces for a healthy snack option (vegan) (gf) (df)



OUR SUPER HEALTHY SALADS ARE PACKED WITH NUTRIENTS

# NOURISHING *Salads*



PETITE BAMBOO BOATS - \$4.50  
INDIVIDUAL MINI BOWLS - \$7.50  
SMALL PLATTER (SERVES 6-8) - \$60  
LARGE PLATTER (SERVES 15-18) - \$120

Vitamin rich, high fibre, spiced cauliflower, chickpea, pumpkin, cranberry salad, almond dressing (vegan) (gf)

Superfoods salad of kale & quinoa, fresh vegetables, tahini dressing (vegan) (gf)

Farm fresh potato salad, baby spinach, garden herbs, fried capers (v) (gf)

Nutrient rich Japanese slaw, edamame, seaweed, roasted sesame & miso dressing (v) (gf)

Light & refreshing glass noodle salad, fresh vegetables, herbs, sesame oil dressing (vegan) (gf)

Low GI vegetable spiral pasta salad, fresh vegetables, rocket leaves, garlic vinaigrette dressing (vegan)

Antioxidant rich black rice, sweetcorn, cherry tomato, light lime & coriander dressing (vegan) (gf)

Detox, power booster salad, cous cous, pumpkin, cranberry, roasted capsicum, pepita seed, turmeric dressing (vegan)

Raw energy garden salad, mixed leaves, cucumber, tomato, capsicum, onion, house made vinaigrette (vegan) (gf)

*Opt for our*  
**CHEF'S ASSORTMENT**

in BAMBOO BOATS or INDIVIDUAL MINI BOWLS to ensure your guests are provided with a wide selection of choices



A HEALTHY & NUTRITIOUS LUNCH ALTERNATIVE!

# SALAD & *poke bowls*

## Poke Bowl

\$15.95 EA

Protein of choice, seasoned brown rice, cabbage, diced onion, shredded carrot, wakame seaweed salad, edamame beans, Hawaiian style dressing

- sashimi grade tuna (gf) (df)
- sashimi grade salmon (gf) (df)
- poached chicken breast (gf) (df)
- shiitake mushroom (vegan) (gf) (df)

## Naked Sandwich Bowl

\$12.95 EA

Super healthy mixed leaves, avocado, tomato, cucumber, carrot, cabbage, red onion, celery, pepitas & sprouts, lemon & house dressing

ADD A  
PROTEIN PUNCH  
\$3.50 ea

sous vide chicken (gf) (df)  
smoked salmon (gf) (df)  
rare roast beef (gf) (df)  
boiled egg & hommus (v) (gf) (df)  
sirena tuna (gf) (df)  
kale, onion & chickpea fritter  
& hommus  
(vegan) (gf)

WHOLESOME  
CHOICES TO  
HELP YOU  
MAINTAIN  
A HEALTHY  
LIFESTYLE



# - CANAPES - & finger food

Small in size  
BIG on taste!

**COLD**  
FLAVOURS



Spinach & feta  
baby tart (v)  
\$2.50 EA (min 6)



Quinoa falafel,  
sweet chilli  
(vegan) (gf) (df)  
\$3.20 EA (min 6)



Caramelised  
onion & goat's  
cheese frittata  
(v) (gf)  
\$2.50 EA (min 6)



Chicken, celery,  
spring onion,  
rocket & herb  
mayo finger  
sandwich  
\$3.20 EA (min 6)



Potato rosti, lime  
peanut dipper  
(vegan) (gf) (df)  
\$2.95 EA (min 6)



Bacon, mozzarella  
& egg tart  
\$3.50 EA (min 6)



# Flavours Catering + Events



Smoked salmon,  
lemon & dill crème  
fraiche blini  
\$3.20 (min 6)



Corn fritters,  
spicy aioli  
(v) (gf)  
\$3.50 EA (min 6)



King prawn  
remoulade tart (gf)  
\$3.20 EA (min 25)



Tofu & vegetable  
nori roll, soy sauce  
(vegan) (gf) (df)  
\$3.50 EA (min 6)



Kale & onion  
pakora, chilli jam  
(vegan) (gf) (df)  
\$3.20 EA (min 6)



Lemon herb  
chicken skewer,  
aioli  
(gf) (df)  
\$3.75 EA (min 6)



Vegetarian rice  
paper rolls, famous  
dipper  
(vegan) (gf) (df)  
\$3.50 EA (min 6)



Peking duck  
pancake,  
cucumber,  
shallot, hoi sin  
\$4.50 EA (min 25)



Parmesan, garlic &  
mushroom savoury  
muffin (v)  
\$3.95 EA (min 6)



# HOT FLAVOURS.



Classic party  
pies, tomato  
sauce  
\$2.95 EA (min 6)



Classic sausage  
rolls, smokey  
BBQ sauce  
\$2.95 EA (min 6)



Petite assorted  
pies, tomato sauce  
\$2.50 EA (min 6)



Sundried tomato,  
feta & pesto  
arancini, aioli (v)  
\$3.20 EA (min 6)



Vegetarian spring  
roll, carrot & sweet  
chilli dipper (v)  
\$2.95 EA (min 6)



Manchego cheese  
and jalapeño soufflé  
(v)  
\$2.50 EA



Chicken &  
mushroom arancini  
\$3.20 (min 6)



Southern style  
popcorn chicken  
cups, ranch  
\$3.20 EA (min 6)





### Pastry tacos

\$3.20 EA (min 6 per variety)

- pulled pork
- Mexican bean (v)



### Lamb kibbeh, sumac spiced yoghurt (gf)

\$3.20 EA (min 6)



### Mushroom, garlic & thyme tart (v)

\$3.50 EA (min 6)



### BBQ pork cigar, chilli plum dipper

\$3.20 EA (min 6)



### Spinach & ricotta rolls, tomato relish (v)

\$3.50 EA (min 6)



### Pork & fennel rolls, smokey BBQ sauce

\$3.50 EA (min 6)



### Mini vegetarian pizzetta (v)

\$3.50 EA (min 6)

# BIGGER FLAVOURS.



Cheeseburger,  
beef patty, cheese,  
caramelised onion,  
relish, pickles  
\$5.95 EA (min 6)  
(add gluten free \$1.50)



Charcoal bun,  
smoked salmon,  
lemon & dill crème  
fraiche  
\$4.50 EA (min 25)



Fish n chips in  
fryer baskets,  
lemon & parsley  
tartare  
\$6.50 EA (min 25)  
onsite chef only



Satay chicken  
skewer, lime  
peanut sauce (gf)  
\$3.75 EA (min 6)



Bowl food  
\$8.95 EA (min 25 per  
variety)  
Seasonal menu. Please  
ask our team for today's  
selection including slow  
roasted meats, seasonal  
dishes, pastas & risottos.



## Salad boats & mini bowls

PETITE BAMBOO BOATS - \$4.50

INDIVIDUAL MINI BOWLS - \$7.50

(min 6 per variety)

- Low GI vegetable spiral pasta salad, fresh vegetables, rocket leaves, garlic vinaigrette dressing (vegan)
- Farm fresh potato salad, baby spinach, garden herbs, fried capers (v) (gf)
- Superfoods salad of kale & quinoa, fresh vegetables, tahini dressing (vegan) (gf)
- Light & refreshing glass noodle salad, fresh vegetables, herbs, sesame oil dressing (vegan) (gf)
- Detox, power booster salad, cous cous, pumpkin, cranberry, roasted capsicum, pepita seed, turmeric dressing (vegan)
- Nutrient rich Japanese slaw, edamame, seaweed, roasted sesame & miso dressing (v) (gf)



## Slider box

\$90 PER BOX (20 sliders per box)

Fillings include:

- chicken schnitzel, tomato, cheddar, lettuce & mayo
- beef, horseradish, swiss cheese, tomato, spinach & mustard mayo
- bacon, rocket, avocado, tomato & dijon mayo
- falafel, hommus, carrot, sprouts, lettuce & chilli jam (v)



# sweet FLAVOURS



## Apple & cinnamon sweet pastry taco



\$2.95 (1 item pp – min 6)  
Miniature hand filled pastry  
tacos. Assortment may  
include:  
(vegan)

## Petite lemon curd tarts



\$2.95 (1 item pp – min 6)  
Homemade lemon  
curd in a sweet pastry  
base. Perfect for high  
tea! (gf)

## Gluten free chocolate fudge brownie



\$2.95 (1 item pp – min 6)  
Irresistible! (gf)

## Cupcakes box



\$80 (18 cupcakes per box)  
Assorted boutique  
cupcakes including:  
• lemon citrus  
• vanilla bean  
• chocolate fudge  
• raspberry  
• mocha  
• blueberry & lavender

## French profiteroles



\$3.70 (1 item pp – min 6)  
Bite sized choux pastries  
filled with crème  
patissiere & assorted  
chocolate toppings

## Lemon curd, meringue & raspberry eton mess



\$4.95 EA (1 item pp –  
min 25)  
Individual serves perfect  
for all occasions (gf)



**CHEF & WAITSTAFF ONSITE OPTIONAL**



## Chicken & mushroom arancini

# Flavours Catering + Events

## Simple yet stylish

\$20.95 PP (min 6)

7 ITEMS PP SUITABLE  
FOR UP TO 2HRS OF SERVICE

Petite assorted pies,  
tomato sauce

Thai turkey meatball (gf) (df)

Manchego cheese and jalapeño  
soufflé (v)

Smoked salmon, lemon & dill  
crème fraiche blini

Caramelised onion & goat's  
cheese frittata (v) (gf)

Bacon, mozzarella & egg tart

Lamb kibbeh, sumac spiced  
yoghurt (gf)

## All occasions entertainer

\$29.95 PP (min 6)

9 ITEMS PP SUITABLE  
FOR UP TO 3HRS OF SERVICE

Vegetarian rice paper rolls,  
famous dipper (vegan) (gf) (df)

BBQ pork cigar, chilli plum dipper

Corn fritters, spicy aioli (v) (gf)

Satay chicken skewer, lime  
peanut sauce (gf)

Mushroom, garlic & thyme tart (v)

Mini vegetarian pizzetta (v)

Tofu & vegetable nori roll, soy  
sauce (vegan) (gf) (df)

Pork and fennel sausage roll

Mexican bean pastry taco (v)

## Substantial flavours

\$35.95 PP (min 25)

11 ITEMS PP SUITABLE  
FOR UP TO 3HRS OF SERVICE

Black bean, basil, sweet corn &  
salsa empanada

King prawn remoulade tart (gf)

Charcoal bun, smoked salmon,  
lemon & dill crème fraiche

Bacon, mozzarella & egg tart

Caramelised onion & goat's  
cheese frittata (v) (gf)

Lamb kibbeh, sumac spiced  
yoghurt (gf)

Vegetarian spring roll,  
carrot & sweet chilli dipper

Mini vegetarian pizzetta (v)

Sundried tomato, feta  
& pesto arancini, aioli (v)

Southern style popcorn chicken  
cups, ranch

Pulled pork pastry taco

These packages provide  
an easy way to cater for everyone's  
personal tastes and budget.

Perfect for corporate events, private  
parties or large scale events providing  
value for money





THESE POPULAR COMBINATIONS  
PROVIDE AN EASY WAY TO CATER  
FOR EVERYONE'S PERSONAL  
TASTES AND YOUR BUDGET.

## FINGER FOOD PLATTERS.

### The gluten free & vegetarian flavours

40 PIECES

\$125 PER PLATTER (served cold)



- Kale & onion pakora, mint yoghurt (vegan) (gf) (df)
- Corn fritter (v) (gf)
- Tofu & vegetable nori roll, soy sauce (vegan) (gf) (df)
- Caramelised onion & goat's cheese frittata (v) (gf)
- Quinoa falafel (vegan) (gf) (df)

### Cold starters

32 PIECES

\$110 PER PLATTER (served cold)



- Lemon herb chicken skewer, aioli (gf) (df)
- Parmesan, garlic & mushroom savoury muffin (v)
- Bacon, mozzarella & egg tart
- Potato rosti (vegan) (gf) (df)

### The party classics

60 PIECES

\$120 PER PLATTER (served hot)



- Petite assorted pie, tomato sauce
- Spinach & feta baby tart (v)
- Popcorn chicken
- Sundried tomato, feta & pesto arancini, aioli (v)

### Flavours favourites

44 PIECES

\$130 PER PLATTER (served hot)



- Manchego cheese and japaleño soufflé (v)
- Satay chicken skewer, lime peanut sauce (gf)
- Pulled pork pastry taco
- Lamb kibbeh (gf)
- Thai turkey meatball (gf)

### Party in a box

\$99 PER BOX

30 PIECES PER BOX



- Braised sumac spiced lamb & mint kofta
- Spiced corn fritter (v)
- Spinach & ricotta rolls (v)
- BBQ pork cigar
- Mushroom, garlic & thyme tart (v)
- Chicken & mushroom arancini

### The garden of vegan (vegan)

\$69.95 | 24 PIECES PER BOX  
SERVED HOT



- Black bean, basil, sweet corn & salsa empanada
- Pumpkin arancini (gf)
- Plant based sugar cane skewers
- Glazed quinoa, mushroom, cranberry & walnut 'meatballs' (gf)
- Vegetarian spring rolls
- Mini potato rosti (gf)

# THEMED

## stations

WE CAN CUSTOMISE ANY STATION OR IDEA TO SUIT YOUR DESIRED MENU.

*The options are endless...*



### Build Your Own Burger Bar

The title speaks for itself! This creative and interactive burger bar allows your guests to build their own ultimate burger with various choices available including vegetarian options.



### Asian Street Market

Let us bring the yummy tastes of the Asian Street Markets to your event with Yum Cha style foods. The size of this 'market' and the menu can be designed together by you and your event manager to include all your favourite items and flavours.



### Waffle Station

Great for breakfast, morning tea or even an afternoon treat. This no fuss DIY Waffle Bar is a new innovative way to get your guests involved in the fun! Starting with a waffle, they move along the line and add toppings to their taste!



### Elegance

Add a touch of elegance to your event with this versatile station. Customised to suit your menu, this station can be styled sweet or savoury.



# Flavours Catering + Events



## Rustic Style Cheese + Antipasto

No station is more 'NOW' than the rustic station. This station can be built to suit any amount of guests, location and your choice of food. Whether it's cheese + antipasto or an array of hot and cold finger food, this station is a real crowd pleaser.



## Mexican Fiesta

Impress your Amigos & Amigas at the next fiesta with this Mexican feast! Put on your sombrero (or eat from it!) there is plenty of food including a taco tower & mucho grande nachos!

OUR EVENT MANAGERS ARE FULL OF  
FUN, UNIQUE & **CRAZY** IDEAS!

Speak to them about the themed station you want for your next event.



## Indian Delight Curry Station

Charm your guests with this Indian Delight Curry Station. Served in beautiful and traditional balti bowls and dishes, laid on a Bollywood inspired red table cloth with gold sequin table runner and a touch of ambiance set by the warmth of candles. Perfect for adding character to your buffet!



## Sweet Steps Stall

A fantastic option that can be easily adapted to suit small or large events. This station can also be for savoury needs and adds that little something to any event!

# Flavours Catering + Events



## Homemade Lemonade Stand

Just like the good ol' days, bring back your childhood memories in style with this Homemade Lemonade Stand. Perfect to be placed in the entrance of your venue for guests to grab a refreshing drink as they walk in or even outside in a charming garden party.



## St. Patricks Day

It's the luck of the Irish for them to have their very own custom station. Shamrocks, Leprechauns and traditional Irish cuisine is the popular station on St. Pat's day.



## Bloody Mary Bar

Need a kick in the morning? Surprise your sleepy guests with this interactive DIY Bloody Mary Bar or Virgin Mary bar. Complete with an instruction card so they can season to taste.



## Melbourne Cup

Fully customisable to suit any theme. Simply choose your theme and menu and let us do the hard work for you.



## Infused Water Dispenser and Juice Bar

Refreshing flavour infused water to aid hydration & recovery. Served in glass beverage dispensers from \$45 ea.

Juice bars are a great way to add colour to your event. Please contact our event managers today for a customised menu.



# *gourmet* BBQS

YOUR CHOICE OF DROP OFF

**READY TO SIMPLY**  
**"UN-WRAP & SERVE"**

**OR "HIRE A CHEF"**

with a BBQ & tools  
of the trade in hand!



**ADD  
YOUR SALADS!  
SEE P.36**

## Sausage sizzle

\$6.95 PP (min 25)

\*REPLACE WITH A VEGAN  
SAUSAGE ADD \$1.50PP

- Beef sausage (gf) (lpp)\*
- Long bread roll, butter (lpp)
- Grilled onions (v) (gf) (df)
- Smoky BBQ sauce | tomato sauce | American mustard

## Souvlaki BBQ

\$23.95 PP (min 25)

- Lamb souvlaki (gf) (df) (lpp)
- Chicken souvlaki (gf) (df) (lpp)
- Quinoa falafel (vegan) (gf) (df)
- Grilled onions (v) (gf) (df)
- Flat bread (v)
- Tzatziki | hommus | lemon wedges

## Gourmet BBQ

\$29.95 PP (min 25)

- Slow cooked smoked beef brisket (gf)
- Boneless jerk chicken (gf) (df)
- Corn fritters, spicy aioli (v) (gf)
- Garlic, thyme potato & mushroom bake (v) (gf)
- Grilled onions (v) (gf) (df)
- Artisan roll, butter



## Build your own burger bar

\$19.95 PP (min 25)

- Angus beef rissole
- Marinated chicken fillet (gf)
- Beetroot & goat's cheese burger patty (v) (gf)
- Bacon rashers (gf)
- Sliced tomato | lettuce | cheese | beetroot
- Burger bun (add gluten free \$1.50 ea)
- Grilled onions (v) (gf) (df)
- Smoky BBQ sauce | tomato sauce | American mustard | aioli



## Add on your salads

**PETITE BAMBOO BOATS - \$4.50**

**INDIVIDUAL MINI BOWLS - \$7.50**

**SMALL PLATTER (SERVES 6-8) - \$60**

**LARGE PLATTER (SERVES 15-18) - \$120**

Vitamin rich, high fibre, spiced cauliflower, chickpea, pumpkin, cranberry salad, almond dressing (vegan) (gf)

Superfoods salad of kale & quinoa, fresh vegetables, tahini dressing (vegan) (gf)

Farm fresh potato salad, baby spinach, garden herbs, fried capers (v) (gf)

Nutrient rich Japanese slaw, edamame, seaweed, roasted sesame & miso dressing (v) (gf)

Light & refreshing glass noodle salad, fresh vegetables, herbs, sesame oil dressing (vegan) (gf)

Low GI vegetable spiral pasta salad, fresh vegetables, rocket leaves, garlic vinaigrette dressing (vegan)

Antioxidant rich black rice, sweetcorn, cherry tomato, light lime & coriander dressing (vegan) (gf)

Detox, power booster salad, cous cous, pumpkin, cranberry, roasted capsicum, pepita seed, turmeric dressing (vegan)

Raw energy garden salad, mixed leaves, cucumber, tomato, capsicum, onion, house made vinaigrette (vegan) (gf)

## BBQ extras

### MINIMUM 25

Beef sausages (gf) \$3.50 EA

Lamb chipolata sausage (gf) \$2.95 EA

Angus beef rissole \$6.50 EA

Bacon rashers (gf) \$2.95 EA

Herb marinated minute steak (gf) \$7.50 EA

Slow cooked lamb shoulder, salsa verde (gf) \$8.50 EA

Lamb souvlaki (gf) (df) \$6.95 EA

Chicken souvlaki (gf) (df) \$5.50 EA

Lemon herb chicken skewer, aioli (gf) (df) \$3.75 EA

Beef yakitori, wasabi mayo (gf) \$4.50 EA

Cheeseburger slider \$5.95 EA

Grilled garlic prawns (gf) \$4.50 EA

Vegan sausages (vegan) (gf) (df) \$4.50 EA

Corn fritters, spicy aioli (v) (gf) \$3.50 EA

Beetroot & goat's cheese burger patty (v) (gf) \$7.50 EA

## Hot side dishes

### MINIMUM 25

Charred corn, smoked paprika butter (v) (gf) \$4.50 EA

Garlic, thyme potato & mushroom bake (v) (gf) \$4.95 EA

Broccoli, baby corn, mushroom, carrot & asian green stir fry (vegan) (gf) (df) \$6.50 EA

Macaroni, mushrooms, breadcrumbs, pine nuts & parsley (v) \$6.50 EA

## Carvery

Roasted boneless chicken, lemon, garlic, thyme (gf) (df)  
APPROX. 6 SERVES \$35

Twice cooked pork belly, crackling & apple jam (gf) (df)  
APPROX. 15 SERVES \$105

10 hour beef brisket, pan juices (gf)  
APPROX. 15 SERVES \$85

Slow cooked lamb shoulder, salsa verde (gf)  
APPROX. 20 SERVES \$135



# BUFFETS

*Buffets are all about having options*



## Crowd pleaser budget buffet

**\$27.95 PP (min 20)**

Utilising our seasonal menu is a really affordable & convenient way to ensure your guests have a substantial and balanced menu that caters to their dietary needs.

Simply let us know the dates you require your hot buffet and we can provide our seasonal menu for your approval.

We are happy to set up buffet style or we can deliver early for you to heat, plate & serve yourself.

### YOUR MENU WILL CONSIST OF –

*Something for everyone*

Hot meat dish of the day (gf)

Hot vegetarian dish of the day (v)

A side of the day

Garden salad, mixed leaves, shredded carrot, cucumber, tomato, capsicum & house-made vinaigrette (vegan) (gf) (df)

Artisan rolls, butter

### SAMPLE MENU 1

10 hour beef brisket, pan juices (gf)

Vegetarian bean burrito, toasted corn, salsa, avocado & sour cream (v)

Brown rice & green beans (vegan) (gf) (df)

Garden salad, mixed leaves, shredded carrot, cucumber, tomato, capsicum & house-made vinaigrette (vegan) (gf) (df)

Artisan rolls, butter

### SAMPLE MENU 2

Roasted boneless chicken, lemon, garlic, thyme (gf) (df)

Garlic, thyme potato & mushroom bake (v) (gf)

Roasted pumpkin, sage, feta risotto (v) (gf)

Garden salad, mixed leaves, shredded carrot, cucumber, tomato, capsicum & house-made vinaigrette (vegan) (gf) (df)

Artisan rolls, butter



## Build your own buffet

\$39.95 PP (MIN 50)

5 WORKING DAYS NOTICE REQUIRED

# CHOOSE

1 meat dish, 1 vegetarian dish, 1 side dish, 2 salads,  
artisan rolls & butter

### MEAT DISHES – CHOOSE 1

- Beef bourguignon (gf) (df)
- 10 hour beef brisket, pan juices (gf)
- Classic beef & mushroom stroganoff (gf)
- Chilli con carne, black beans, melted cheese, coriander (gf)
- Twice cooked pork belly, crackling & apple jam (gf) (df)
- Slow cooked lamb shoulder, salsa verde (gf)
- Yellow fish curry, coriander & toasted coconut (gf)
- Soy ginger & garlic fish, Asian greens (gf)
- Chicken souvlaki sticks, tzatziki (gf) (2pp)
- Braised chicken cacciatore, tomato, olives, parsley (gf) (df)
- Roasted boneless chicken, lemon, garlic, thyme (gf) (df)
- Chicken penang curry, kaffir lime, coconut (gf) (df)

### VEGETARIAN DISHES – CHOOSE 1

- Vegetarian bean burrito, toasted corn, salsa, avocado & sour cream (v)
- Roasted pumpkin, sage, feta risotto (v) (gf)
- Wild mushroom & kale risotto, shaved parmesan (v) (gf)
- Macaroni, mushrooms, breadcrumbs, pine nuts & parsley (v)
- Chickpea & pumpkin tagine, cumin & spinach (v) (gf)
- Potato & cauliflower curry (v) (gf)
- Hokkien noodle, bean shoot, snake beans, capsicum & fresh herb stir fry (v)
- Vegetable & rice noodle stir fry, crispy tofu, ginger & shallots (v) (gf)
- Broccoli, baby corn, mushroom, carrot & asian green stir fry (v) (gf) (df)
- Eggplant parmigiana, garlic & parmesan crumb (v)
- Zucchini, red pepper, parmesan & basil frittata (v) (gf)
- Penne pasta, roasted tomato, olive, chilli & capers (v)

### SIDE DISHES – CHOOSE 1

- Lemon, parsley & rocket risoni (v)
- Moroccan spiced cous cous (v)
- Spiced vegetable fried rice (v) (gf)
- Kaffir lime rice (vegan) (gf) (df)
- Brown rice & green beans (vegan) (gf) (df)
- Roasted pumpkin, leek & pepita seeds (vegan) (gf) (df)
- Rosemary chat potatoes (vegan) (gf) (df)
- Herbed potato mash (v) (gf)
- Garlic, thyme potato & mushroom bake (v) (gf)
- Green beans & almonds (vegan) (gf) (df)
- Honey carrots (v) (gf) (df)
- Minted peas & seasonal greens (vegan) (gf) (df)





## SALAD DISHES – CHOOSE 2

- Brown rice, red quinoa, pumpkin seeds & fresh herbs with a refreshing dressing (vegan) (gf) (df)
- Baby potato, shallot & herb sour cream (v) (gf)
- Maple roasted pumpkin, baby spinach, pepita seeds & crumbled feta (v) (gf)
- Garden salad, mixed leaves, shredded carrot, cucumber, tomato, capsicum & house made vinaigrette (vegan) (gf) (df)
- Cos lettuce, crispy bacon, egg, parmesan, croutons & caesar dressing
- Pesto pasta, roasted peppers, almonds & basil mayonnaise (v)
- Sweet potato noodle, bean shoots, fresh herbs & sesame (vegan) (df)
- Mushroom & shredded tofu, fresh vegetables & chilli sesame dressing (vegan) (gf) (df)
- Smokey chipotle slaw (v) (gf)
- Mixed bean, corn, red pepper, chilli & zesty lime salsa salad, fresh avocado & coriander (vegan) (gf) (df)
- Rocket, parmesan, pine nut & pear salad (v) (gf)
- Trio of tomatoes, bocconcini, basil & balsamic (v) (gf)

WHY NOT ADD SOMETHING  
*sweet for dessert?*  
see page 28



## Shared table buffets

### Banquet roast

\$49.95 PP (min 50)

5 WORKING DAYS NOTICE REQUIRED

- Twice cooked pork belly, crackling & apple jam (gf) (df)
- Roasted boneless chicken, lemon, garlic, thyme (gf) (df)
- Rosemary chat potatoes (vegan) (gf) (df)
- Honey carrots (v) (gf) (df)
- Minted peas & seasonal greens (v) (gf) (df)
- Rocket, parmesan, pine nut & pear salad (v) (gf)
- Artisan roll, butter

### Italian shared table

\$49.95 PP (min 50)

5 WORKING DAYS NOTICE REQUIRED

- Slow cooked lamb shoulder, salsa verde (gf)
- Braised chicken cacciatore, tomato, olives, parsley (gf) (df)
- Green beans & almonds (vegan) (gf) (df)
- Rosemary chat potatoes (vegan) (gf) (df)
- Rocket, parmesan, pine nut & pear salad (v) (gf)
- Trio of tomatoes, bocconcini, basil, balsamic (v) (gf)
- Artisan roll, olive oil & balsamic

### French farmhouse

\$49.95 PP (min 50)

5 WORKING DAYS NOTICE REQUIRED

- Beef bourguignon (gf) (df)
- Roasted boneless chicken, lemon, garlic, thyme (gf) (df)
- Herbed potato mash (v) (gf)
- Green beans & almonds (v) (gf) (df)
- Green leaf salad (vegan) (gf) (df)
- Baguette, camembert & house made onion jam (v)

### Luxe cheese & antipasto

\$14.95 PP (min 50)

- Cheese — brie, blue, cheddar, feta (v) (gf)
- Crackers — lavosh, water crackers, artisan breads (v)
- Garden — crudités & marinated vegetables (v) (gf) (df)
- Dips — hommus, pesto, beetroot, tzatiki & romesco (v)
- Salumi — leg ham, salami, chorizo (gf)

# high TEA

SELECT FROM ONE OF  
OUR specialised High Tea  
packages TO SUIT YOUR  
KITCHEN TEA, BIRTHDAY,  
BABY SHOWER OR EVENT!

## Sweet & stylish

\$11.95 PP (min 6)

Petite lemon curd tarts (gf) (1)  
French profiteroles (1)  
Scones with jam & cream (1/2)  
Assorted finger sandwiches (1)

## City chic

\$14.50 PP (min 6)

Vanilla cup cake (1)  
Petite lemon curd tarts (gf) (1)  
Gluten free chocolate fudge brownie (gf) (1)  
Scones with jam & cream (1/2)  
Assorted finger sandwiches (1)

## Lavish ladies

\$17.50 PP (min 6)

Petite lemon curd tarts (gf) (1)  
French profiteroles (1)  
Scones with jam & cream (1/2)  
Caramelised onion & goat's cheese frittata (v) (gf) (1)  
Smoked salmon, lemon & dill crème fraiche blini (1)  
Assorted finger sandwiches (1)

## Classic charm

\$20.95 PP (min 8)

Petite lemon curd tarts (gf) (1)  
Vanilla cup cake (1)  
Scones with jam & cream (1/2)  
Fruit skewers (1)  
Smoked salmon, lemon & dill crème fraiche blini (1)  
Mushroom, garlic & thyme tart (v) (1)  
Assorted finger sandwiches (1)

**WANT TO ADD ON A TEA &  
COFFEE PACKAGE? OR PERHAPS  
SOME SPARKLING WINE?**

If you require equipment, glassware or would like to theme your high tea, speak to one of our event managers! **Call today 1300 368 605**



STRICTLY 2:45PM ORDER CUT  
OFF 2 BUSINESS DAYS PRIOR.

Additional \$10 for  
*personal message*  
on the cake.



10 inch round

\$85 (serves up to 18 people)

- caramel mud cake
- chocolate mud cake
- white chocolate mud cake
- sticky date
- orange & poppy seed torte
- cookies & cream
- orange & almond flourless
- red velvet cake
- jam & cream sponge
- tropical New York cheesecake
- pecan pie
- lemon meringue pie
- mixed fruit flan
- apple & rhubarb crumble
- tiramisu



14 inch square

\$155 (serves up to 50 people)

- caramel mud cake
- plain sponge jam & cream
- chocolate mud
- strawberries & cream
- chocolate strawberry temptation
- white chocolate mud



Bespoke cakes by  
Belle Bakes

5 WORKING DAYS NOTICE REQUIRED

PRICE ON APPLICATION

Specialising in bespoke cake creations and desserts for all occasions. All cakes and desserts are hand made with the finest ingredients ensuring that your order tastes as good as it looks.

# BEVERAGES

For the ultimate hassle-free event, ask your catering manager about a beverage package that will be suitable for your occasion.

Staffed events or corporate drop off packages available. We will be more than happy to create a beverage package that is tailored specifically to your needs. Call today on **1300 368 605**.

## non-alcoholic

### Juice

300mL assorted individual juices | \$2.30 EA

2L orange juice | \$6.95 EA

2L apple juice | \$6.95 EA

### Still & Sparkling Water

600mL Still H2O Spring Water | \$3.00 EA

750mL sparkling water glass | \$6.95 EA

1.5L still water plastic | \$4.95 EA

1.5L sparkling water plastic | \$4.95 EA

### Soft Drinks

375mL Coke, Coke No Sugar, Lemonade or Lift | \$3.00 EA

1.25L Coke, Coke No Sugar, Lemonade or Lift | \$6.75 EA

### Milk

2L Full cream or Skim milk | \$4.50 EA

### Themed beverage stations also available!

BLOODY MARY BAR \* BARISTA-MADE ESPRESSO \* COFFEE CART \* MARTINI TOWER \* JUICE JAR STATION \* HOMEMADE LEMONADE STAND \* CUSTOMISE YOUR OWN!

## alcoholic packages

Below is a pricing guide based on the provision of beer, light beer, red, white and sparkling wine, soft drinks and juice. These packages include glassware, ice, ice tubs, bar accessories and flat fold bar table with linen.

### Based on 3.5 alcoholic drinks pp | \$24.50 pp

\*we recommend this package for a 2 hour service

### Based on 5 alcoholic drinks pp | \$27.95 pp

\*we recommend this package for a 3 hour service

### Based on 6 alcoholic drinks pp | \$31.50 pp

\*we recommend this package for a 4 hour service

## tea+coffee packages

### Freshly Brewed Tea+Coffee (min. 8 pax)

Served w/ ceramic cups & saucers, teaspoons, sugar & milk | \$3.95 per person

Served w/ disposable cups, stirrers, sugar & milk | \$2.95 per person

Served w/ sugar & milk | \$2.80 per person

### Nespresso Coffee + Tea Station

served w/ disposable Nespresso cups, stirrers, sugar & milk | \$3.20 per person

upgrade to ceramic cups & saucers w/ teaspoons | \$2.35 extra per person

Machine hire fee per day | \$150 flat fee



# EQUIPMENT + *personnel hire*

## NEED TO HIRE equipment *for your event?*



Flavours Catering + Events can supply you with everything you need, from glassware to crockery, trestle tables, to tablecloths. Our equipment is high quality and competitively priced.

If you're looking for something in particular, simply speak to your event manager and we'll source it for you!



## REST ASSURED THAT YOUR EVENT IS IN GOOD HANDS!

Flavours Catering + Events understands the importance of staffing your event with professional and experienced personnel. We can provide you with proactive and intuitive personnel with the relevant qualifications, impeccably groomed and dressed in full uniform attire.

Our experienced events team will arrange staffing levels appropriate to your event and your desired level of service. Contact our event managers on:

[info@flavourscatering.com.au](mailto:info@flavourscatering.com.au) or call 1300 368 605

STAFF	RATES	STAFF	RATES
Function Waiter	Mon-Fri   \$39.95 / hr Sat   \$49.95 / hr Sun   \$59.95 / hr	Chef	Mon-Fri   \$49.95 / hr Sat   \$59.95 / hr Sun   \$69.95 / hr
Cocktail Waiter	Mon-Fri   \$45.95 / hr Sat   \$55.95 / hr Sun   \$64.95 / hr	Event Supervisor	Mon-Fri   \$59.00 / hr Sat   \$62.00 / hr Sun   \$65.50 / hr

# 12 reasons why YOU ARE ORDERING FROM Sydney's Best Caterer

- ✓ 100% money back guarantee
- ✓ Redeem your complimentary lunch pack with online orders over \$200
- ✓ Huge selection with something for everyone and every occasion
- ✓ Great value combos and packages
- ✓ A menu focused on health & wellbeing, including a wide range of options for dietary requirements
- ✓ Our service includes both drop-off orders as well as staffed events
- ✓ Friendly phone + email support, ready to answer your questions or take your order
- ✓ Fast, fully customised quotations—no hidden charges
- ✓ Modern, innovative food design that will impress your guests
- ✓ Gold licensed and recognition in state/national awards
- ✓ We're a one-stop-shop — catering, beverages, equipment hire, event management
- ✓ Easy to use online shopping cart system

## 1) PLACING YOUR ORDER

**ONLINE:** Use our easy online shopping cart at - [www.flavourscatering.com.au](http://www.flavourscatering.com.au)

**EMAIL:** Send your order to - [orders@flavourscatering.com.au](mailto:orders@flavourscatering.com.au)

**PHONE:** Call your catering manager on 1300 368 605 Monday to Friday 9:00AM - 5:00PM.

To guarantee delivery of your order, please ensure that it is placed at least one working day prior to your event, no later than 3:00 PM. Last minute orders can be accommodated but the menu may be limited.

## 2) ORDER PROCESSING & INVOICING

Upon receipt of your order, it will be processed by your catering manager, after which you will receive an order confirmation.

Your order is not confirmed until you have a confirmation email.

To modify your order, whether it be to accommodate more or less guests, or to change food items ordered, please give us much notice as possible.

## 3) PAYMENT & PLATTER COLLECTION

Payment for your catering order can be made via credit card at the time of placing the order or once you have confirmed guest numbers. Our friendly team will pick up the platters either late afternoon that day or the following day.

ORDERING  
*made easy*

