



*Delicious food &
service that sparkles!*



Led by Family.
Driven by Passion.

23 YEARS OF CATERING
EXCELLENCE

550+ GOOGLE
REVIEWS



OUR PHILOSOPHY

We believe that **quality catering** extends well beyond the culinary.

Our core focus is to **develop an intimate understanding** of our clients' need to ultimately provide fresh, delicious food together with **professional, streamlined service**.

Since our inception, we have worked hard on building an **enviable reputation** within the catering and events industry.

Our experience, innovation and resources are **key** to an **unparalleled level of customer satisfaction**.

Our aim is to **create raving fans** — clients and customers so happy with the quality of our personalised service that **they can't help but tell their family and friends about us**.

IF WE DO THIS WE WILL HAVE CLIENTS FOR LIFE!





WHY FLAVOURS?



WHY FLAVOURS?

- Established in 2004 –
23 years of trusted experience
- 4.9 stars from 550+ glowing reviews
- 100% Money-Back Guarantee –
peace of mind, every time
- Complimentary meal pack
with online orders over \$200
- Proud Community Partner
Supporting the Haymarket
Foundation with daily meal delivery

**Supporting the Haymarket Foundation which provides specialist homelessness and support services in Sydney.*





- Huge, innovative menu with something for every taste and occasion
- Nourish range focused on health & wellbeing
- Great value combos, kits and packages
- Easy online ordering with dietary filters and clear allergen coding

WHY FLAVOURS?

- Drop-off catering & staffed events, 7 days a week
- Fully licensed for beverages – drop-off or staffed service
- Wide range of individually packaged menu items
- Eco-friendly packaging – biodegradable, compostable and sustainable





- Australian, family-owned and operated
- Fast, fully customised quotes with no hidden charges
- Friendly support via phone, email & live chat
- One-stop-shop for catering, beverages, equipment hire, staffing & event management

MONEY-BACK GUARANTEE



1 DELIVERY GUARANTEE

Your order will never be late or it's free.

2 QUALITY GUARANTEE

Dazzle your guests with fabulous food.

3 SERVICE GUARANTEE

Experience service that sparkles or your money back.

4 QUANTITY GUARANTEE

Rest assured your guests won't go hungry.

5 QUICK QUOTE GUARANTEE

Don't wait days to get your quote.



ACCOUNTABILITY AT FLAVOURS

We stand behind
every event.

- **23 years in business** — built on repeat clients & word of mouth
- **We've never burnt a bridge** — and we never will
- **100% Money-Back Guarantee** — because we back our brand
- **Comprehensive event records** — every detail stored for consistency
- **Gold Licence accredited** & fully insured for food safety and professionalism
- **550+ Google reviews at 4.9 stars** — proven trust from our clients



ACCOUNTABILITY YOU CAN TRUST

EVENT RECORDS AT YOUR FINGERTIPS

we never forget a detail

- Every quote and event stored in our system
- Full record of staff, deliveries, and quantities
- Easy to repeat or customise based on past events
- Gives you confidence in consistency, accuracy and service continuity





FAMILY-OWNED.
PEOPLE-FOCUSED.

LED BY FAMILY.

Driven by passion.



- **Founded in 2004** by Belinda Sullivan — still hands-on every day
- **Next generation:** son Charlie joined 4 years ago
- **GM Chris**, our very first employee, still leading after 21 years
- **Sharon**, our Dispatch Manager, with us 20 years

THE WOMEN BEHIND



Today, 64% of our workforce are *women*
— across our kitchen, events, logistics, & office.

THEY ARE...

- the planners
- problem-solvers
- organisers and
- calm voices behind the scenes who ensure everything runs seamlessly.





in the heart of it all

BELINDA SULLIVAN

Founder & Managing Director

- Hands-on across all areas of business
- People-focused
- Still involved in the day-to-day operations after 23+ years



BELINDA SULLIVAN

Founder & Managing Director

Hospitality has been part of Belinda's life from an early age. Growing up on the Gold Coast with parents who owned and operated hotels, she developed a strong appreciation for great food, genuine service and looking after people that has stayed with her ever since.

After moving to Sydney and starting work in the catering industry, **Belinda saw an opportunity for a business that valued the client experience as much as the food.** In 2004, she founded **Flavours Catering + Events**, growing it from a small corporate catering business into a leading Sydney catering and events company, **while keeping family at the heart of the business.**

Today, just as she was in 2004, Belinda **remains hands-on in the business and passionate about food, hospitality, beautiful event styling and, above all, people.** Her husband Matt and sons Charlie and Spencer have all played important roles in the company over the years.

For Belinda, great hospitality is about making people feel genuinely looked after. **Her philosophy is simple: understand your clients, deliver what you promise and look after your people.** This approach has helped shape the culture of Flavours and the reputation the business has built over the years.



OUR PEOPLE



SERVICE YOU CAN TRUST

*a familiar face,
not an agency shift.*

- **Deep team expertise** with many staff serving 10-15+ years
- **Professional, consistent, and invested** in your event
- **Service with personality** — because people remember how you made them feel





CUSTOMER CARE AT THE CORE

we make your job easier

- 10-strong customer service and event management team
- Deadline-driven, detail-focused, always responsive
- Here to take the stress out of organising your event



DROP-OFF CATERING & STAFFED EVENTS





CATERING EVERY OCCASION

*from boardroom lunches
to gala dinners*

- 50% of our business is drop-off catering; 50% is staffed events
- Deliveries as simple as 10 sandwiches for a team lunch
- Large-scale events like graduations, gala dinners & university ceremonies
- The same Flavours quality, service and attention to detail – no matter the size





FROM INTIMATE
GATHERINGS

EVENTS BIG & SMALL

- One of three panel caterers at **Luna Park Sydney** – capable of catering a full park buy-out for thousands
- **Large-scale events** – we have catered up to 26,500 guests served in a single day
- **Equally passionate about smaller moments** – drop-off catering for 10 people or private celebrations
- **Every event receives the same care, creativity & attention to detail**



TO THOUSANDS
OF GUESTS

SIGNATURE EXPERIENCES

Catering designed
to impress

From interactive food stations to beautifully styled displays, we create catering experiences that bring energy, creativity, and a sense of occasion to every event.



Sushi & RAW BAR

A refined and visually striking catering experience, featuring chef-crafted sushi, sashimi, and fresh, vibrant bites.

Perfect for cocktail events and corporate functions, this elegant setup delivers both impact and flavour.

Whether you are planning a team celebration, client event, or large-scale function, our concepts are designed to engage your guests and elevate the experience.



build your own ACAI BAR

Set up as a styled station at your location, guests can customise their mini bowl with fresh, nourishing toppings.

Fun, healthy and totally Instagrammable!



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.



TACOS *station*

Authentic flavours straight from Mexico — think sizzling tacos, cheesy quesadillas, zesty nachos, fresh guacamole, and vibrant salsas!





plated DINING

1 to 3-course dining. Choose your own entree, mains, dessert and optional sides. Minimum 30 guests.

CANAPE & *finger food*



DIETARY MADE EASY



- Dietaries are **part of everyday life** – allergies, beliefs, health needs
- All menu items **clearly coded** with dietary basics
- Website filter **highlights main allergens**
- **Clear labelling** on group orders and individual meals
- **We make it easy for you** – no stress, no confusion

WE TAKE DIETARIES SERIOUSLY – SO YOU DON'T HAVE TO STRESS

459+ ★★★★★ GOOGLE REVIEWS • FAMILY OWNED & OPERATED

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DIETARIES

☐ Vegetarian

☐ Vegan

☐ No Added Gluten

☐ No Added Dairy

☐ Halal Compliant

☐ No Added Garlic

☐ No Added Onion

☐ No Added Soy

☐ No Added Tree Nut

☐ No Added Peanut

☐ No Added Sesame

☐ No Added Egg

☐ No Added Shellfish

☐ Nourish

☐ Low FODMAP

☐ Cold

☐ Hot

Flavours Catering + Events | Shop | Canapes & Fingerfood | Served cold

SERVED COLD

Whether you need finger food catering for the office party, a birthday celebration or picnic in the park, we have cold finger food options to suit every style of event.

Hosting a party in Sydney and need catering?

Or planning Friday afternoon nibbles in the office?

Flavours Catering + Events can deliver delicious finger food items to your door that are ready to serve making your event planning even easier.

Showing 1–16 of 36 results

Default sorting

NEW



Coronation chicken mini sandwich, mango compote,

NEW



Australian prawn, citrus and dill remoulade, charcoal

NEW



Gravlax – Dill cucumber disc,

→ Advanced website filter for key allergens

→ Quick, clear, & client-friendly

→ Lets you customise orders with confidence

AUTHENTIC PHOTOGRAPHY. REAL FOOD.



WHAT YOU SEE IS WHAT YOU GET



IN-HOUSE PHOTOGRAPHY

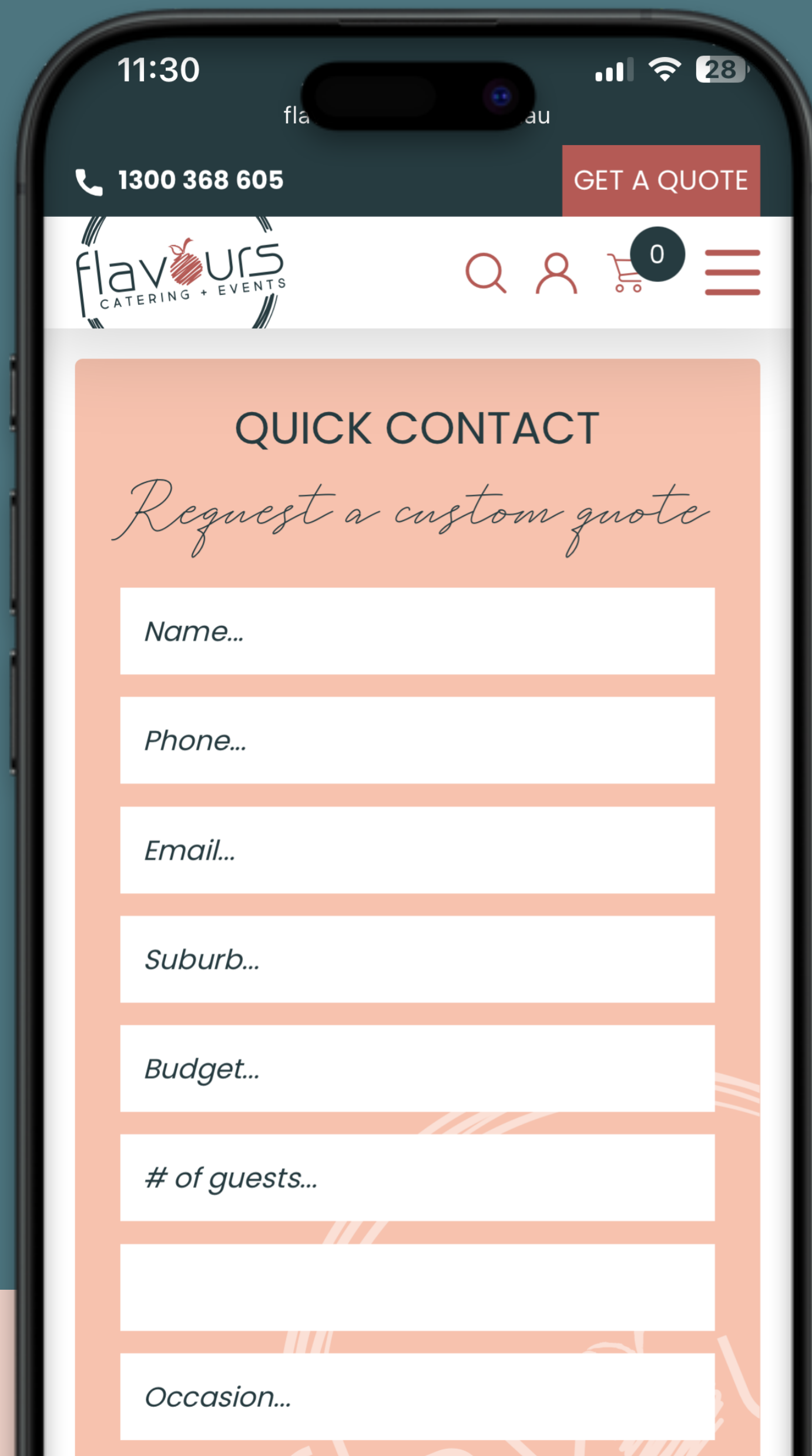


- All photography done in-house at our head office studio
- Styled by our Culinary Director, Managing Director, and marketing team
- No stock photos — every image is of the food we actually deliver
- Ensures our photos are honest, accurate & true to what clients receive

TECHNOLOGY & INNOVATION



SMART CATERING, MADE SIMPLE.



- **Online shopping cart with dietary filters**, shareable wish lists & order-saving for repeat events
- **Robust internal systems** – every touchpoint documented for seamless service
- **Comprehensive event history** – every quote, order, staff member, delivery & quantity kept on file
- **Long-serving service team** – consistency year after year

SMART CATERING, MADE SIMPLE.

- **Vehicle tracking & GPS**
rerouting for reliable deliveries
- **Team-wide innovation** –
Collective creativity inspiring
new menu ideas
- **AI-driven tools** –
Improving efficiency and
streamlining operations
- **Trend led menu development**
to suit consumers tastes
and preferences





2025
32
Interior Cleaning
+ Events, Flavours

SUSTAINABILITY AT FLAVOURS

SUSTAINABILITY AT FLAVOURS

REUSE, RECYCLE, REDUCE

Flavours Catering and Events continues to strive towards a zero waste wherever possible, particularly within our kitchen production processes. We make every effort to ensure that our impact on the environment is for the better of our planet's future, as much as possible across all areas of the business.





MAXIMUM TASTE. MINIMAL WASTE.

→ LOCALLY SOURCED PRODUCE

Supporting Australian and local growers & reducing food miles

→ SEASONAL MENUS

Fresh, flavourful, and better for the planet

→ SMARTER PACKAGING

Eco-friendly, recyclable, and compostable

→ MAXIMUM TASTE WITH MINIMAL WASTE

Our guiding principle for food & service

Our Commitment — REDUCE. REUSE. RECYCLE.

REDUCE

- ▶ 58 kW solar, LED lighting and vehicle optimisation reduce energy & emissions
- ▶ Local, seasonal sourcing supports Australian farmers
- ▶ Portion control, root-to-stem menu design minimise waste

REUSE

- ▶ Reusable equipment hire to cut disposables
- ▶ Repurposing food offcuts into soups and stocks
- ▶ Surplus food donated to local charities; event leftovers shared safely with guests

RECYCLE

- ▶ Compostable and recyclable trays, containers & cutlery
- ▶ Kitchen waste, cardboard and glass actively recycled
- ▶ Organic waste composted & recycled
- ▶ Closing the loop – used oil transformed into biodiesel

COMMUNITY & GIVING BACK

More than catering —
making a difference.

- Community Partnership with the **Haymarket Foundation** Supporting people experiencing homelessness through **Meals That Matter**
- **Food donations** to local shelters from surplus catering
- **Oil recycling** — converted into biodiesel for renewable energy
- **Weekly work experience program** for **Year 11 students** – learning real hospitality skills
- **Donations, discounted and free events** supporting good causes such as R U OK Day and Pink Ribbon Day
- **Discounts offered to not-for-profit organisations** where possible

HELPING GROW THE NEXT GENERATION OF HOSPITALITY PROFESSIONALS



REAL FOOD. REAL PEOPLE. REAL IMPACT.

MEALS THAT MATTER



is our commitment to creating positive community impact through the work we do every day.

Through our community partnership with **The Haymarket Foundation**, we provide ongoing meal support as part of our day to day operations. **Each weekday, we deliver a range of nutritious meals** including meat, vegetarian and vegan options for residents within a supported living program.



FREE LUNCH PACK!

- For every online order over \$200
- Receive a complimentary lunchbox (sandwich, something sweet & bottled water)
- Simply tick the “Free Lunchbox” option at checkout to claim yours

*a small thank you
for choosing Flavours*

AND MAKE YOUR DAY A LITTLE EASIER



ORDER ONLINE

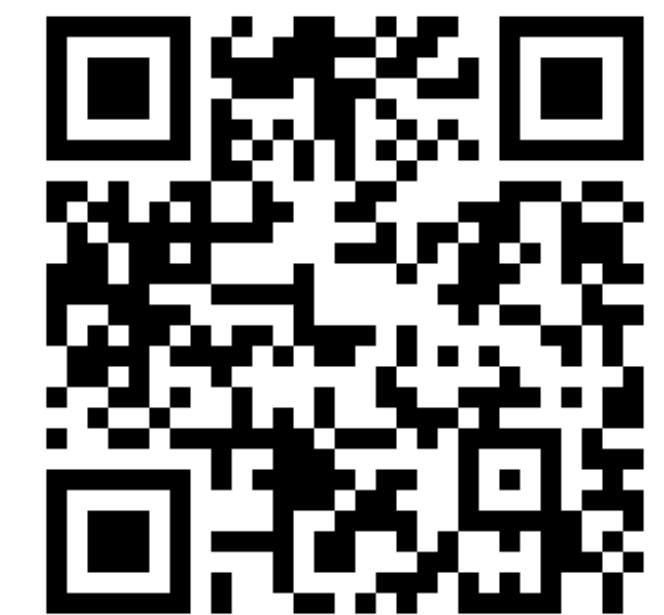


EST. 2004

Ordering online is the quickest way!

GO TO [FLAVOURSCATERING.COM.AU](https://flavourscatering.com.au)

OR SCAN QR ►



to begin your order now through our
online shopping cart!



Please note **all orders over \$200** placed via the online shopping cart are *eligible to redeem a Free Lunch Pack.*

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@FLAVOURSCATERING

EVENTS & QUOTES

For tailored event quotes & other inquiries, you may contact us through these channels



1300 368 605



info@flavourscatering.com.au



Website Live Chat



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