flavours
CATERING + EVENTS

MELBOURNE Cup Day 2026

TUESDAY, 3RD NOVEMBER

WINNING PLATTERS & INDIVIDUAL GRAZER PACKS

These feasting platters are perfect to graze on whilst soaking up the pre / post cup carnival atmosphere

FRESH FRUIT

Small platter $35 *(serves up to 6)*
Large platter $70 *(serves up to 12)*
Baby bowls $52.50 *(15 per box)*
Mini bowls $71 *(12 per box)*

Seasonal fresh fruit
(vegan) (gf) (df)

GARDEN CRUDITÉ & DIPS

$70 *(serves up to 15 people)*
$7.95 *(individual snack pack for 1)*

Seasonal market vegetables, hommus, guacamole & salsa (vegan) (gf)

FARMHOUSE CHEESE

$95 *(serves up to 15 people)*
$10.50 *(individual snack pack for 1)*

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

ITALIAN ANTIPASTO

$135 *(serves up to 15 people)*

Marinated vegetables, cured ham, chorizo, feta cheese, roasted capsicum, olives, pesto & crostini
(gf available on request)

ARTISAN ROLL

$1.50 per roll

Assorted dinner rolls & butter.
(gluten free option available - add $0.50 per roll)

GRAZER BOX FOR 1

$19.95 per box

A selection of garden crudités, cured meats, marinated & pickled vegetables, olives, feta, hummus & gourmet bread
(vegan & gf available on request)

MEDITERRANEAN MEZZE BOX FOR 1

$17.95 per box

A delicious meal in one – Cured meats, falafel, lemon & coriander hummus, pickled vegetables, leafy greens & Lebanese flat bread
(vegan available on request)

THE PLOUGHMANS

$130 *(serves up to 15 people)*
$19.95 *(individual meal pack for 1)*

Leg ham, boiled egg, cheddar, brie cheese, veggie sticks, pickled vegetables, mixed salad, onion jam, chutney and grapes. Served with toasted Turkish bread.
(gluten free available on request)

FRESH MARKET PRAWNS, LEMON & SEAFOOD SAUCE

$90 per box *(approximately 24 king prawns)*

(df) (gf)

**MINIMUM ORDER OF $250 APPLIES*

**ALL ORDERS MUST BE IN BY 2:00PM FRIDAY 30TH OCTOBER 2026*

**ALL PRICES EXCLUDE GST*

SANDWICHES & LUNCH BOXES

Beautifully boxed, simply lift the lid and serve

Signature

PRAWN ROLLS BOX

$119 per box
(12 rolls per box)

Our signature prawn rolls are the talk of any event!

(vegan & gf option available on request)

GIDDY UP SLIDERS

Starts at:

$179 - 20 sliders per box
$72 - 8 sliders per box
$19.95 - 2 sliders per box

Choose from:
- Peppered beef slider, caramalised onion jam, roasted red peppers, rocket, horseradish dressing (df) (gf)
- Peri peri chicken slider, American cheese, crunchy apple slaw & spiked chipotle mayo (gf)
- Mexican black bean slider, charred corn salsa, guacamole, tomato, lettuce and crunchy corn chips (df) (gf) (vg) (v)

(gluten free option available on request)

RACE DAY SANDWICHES

$85 - 19 pcs per box *(serves 5-7)*
$35 - 6 pcs per box *(serves 2-3)*
$19.95 - 3 pcs *(serves 1)*

Farmhouse rolls, urban bites, mini sliders, sandwiches & wraps with assorted gourmet fillings.
(vegetarian & vegan options available on request)

CORONATION CHICKEN MINI SANDWICH

$42 - 12 items per box
$77 - 22 items per box

Dainty, crustless mini-sandwich filled with tender coronation chicken, subtly spiced with mild curry mayonnaise, sweet mango compote and baby herbs.
(gluten free available)

AUSTRALIAN PRAWN, CITRUS & DILL REMOULADE, CHARCOAL BRIOCHE BABY BUN, EDIBLE BLOOMS

$75 - 15 items per box
$175 - 35 items per box

DIETARY LUNCH BOXES

From $16.95 each

Each lunch box contains:
- Mini salad bowl (1)
- Wellbeing wrap with vegan filling (1/2)
- Mini farmhouse roll with vegan filling (1)

(vegan & gluten free options available on request)

CHEF'S SELECTION BENTO BOXES

$25.95 each

Each box contains:
- Mini farmhouse roll (1)
- Well-being wrap (1/2)
- Chef's assorted mini salad (1)
- Sweet treat (1)
- Fresh fruit nibble

(vegan & gluten free options available on request)

LUNCH BOX E

$18.95 each

Each lunch box contains:
- Well-being wrap (1/2)
- Mini farmhouse roll (1)
- Chef's assorted mini salad bowl (1)

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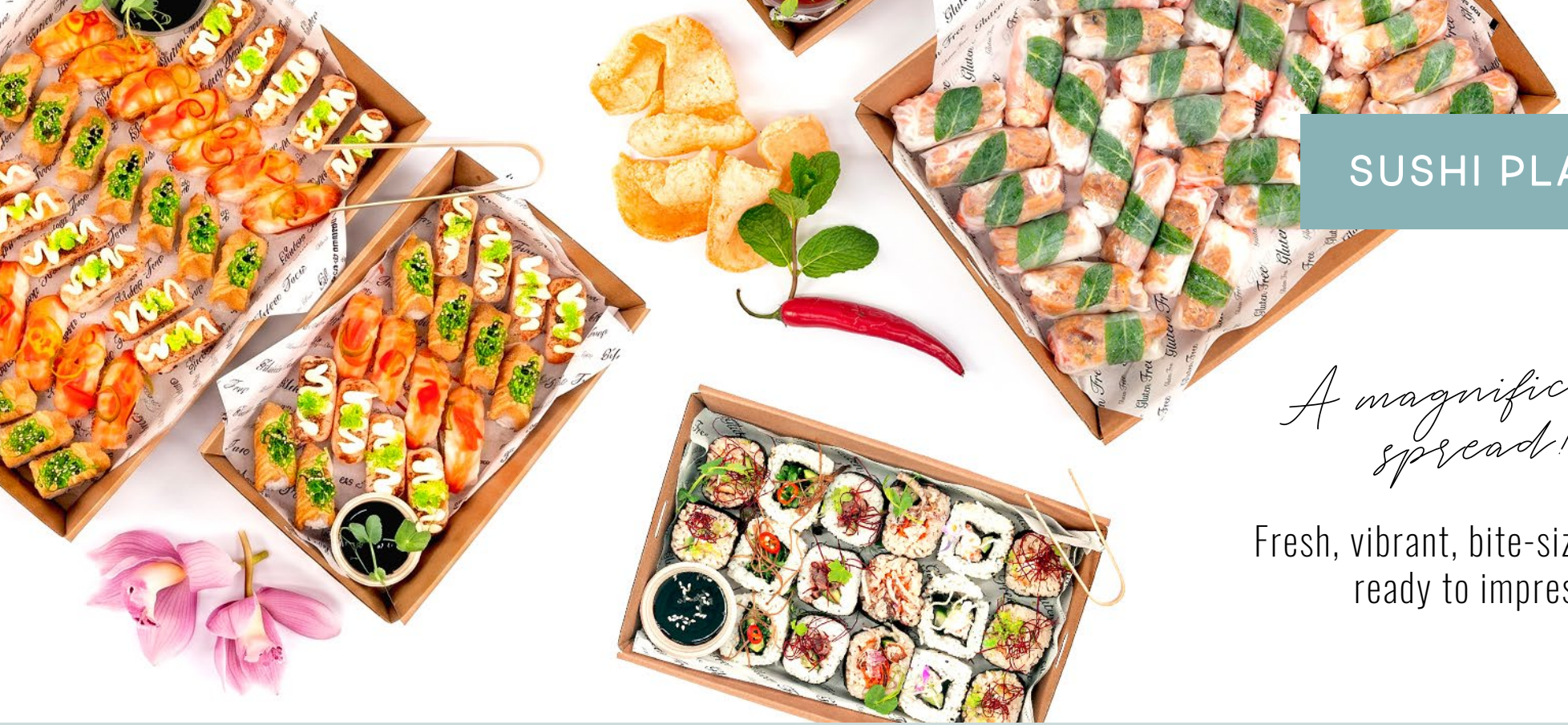

SUSHI PLATTERS

A magnificient spread!

Fresh, vibrant, bite-size pieces, ready to impress.

SUSHI, NIGIRI & RICE PAPER ROLL COLLECTION BOX

$199 per box *(36 items per box)*

An assortment of sushi rolls, nigiri, and rice paper rolls – offering a balanced mix of flavours and dietary-friendly options that everyone will love. (df) (gf)

NIGIRI COLLECTION BOX

$120 per box *(18 items per box)*
$265 per box *(40 items per box)*

Premium selection of Japanese-inspired bites each paired with traditional accompaniments of pickled ginger, wasabi, and soy dipping sauce. Assortment include:

- Chilli & lime glazed prawn nigiri (df) (gf)
- Japanese fried tofu nigiri, spicy mayo, spring onion & toasted sesame (df) (gf)
- Flame-grilled salmon nigiri with teriyaki glaze & wasabi roe (df) (gf)

SUSHI ROLL COLLECTION BOX

$75 per box *(17 items per box)*
$159 per box *(36 items per box)*

A colourful variety of flavours to suit every taste and dietary need, each served with soy dipping sauce on the side. Assortment include:

- California roll (df) (gf)
- Crumbed chicken roll (df) (gf)
- Beef teriyaki roll (df) (gf)
- Tofu & vegetable roll (df) (gf) (vegan)
- Wakame salad roll (df) (gf) (vegan)

MINI RICE PAPER ROLL TRIO BOX

$75 per box *(10 items per box)*
$225 per box *(30 items per box)*

Three of our most popular varieties in one beautifully presented box:

- Teriyaki beef with vermicelli, crisp vegetables, and herbs
- Fragrant lemongrass chicken with mint, coriander, and fresh greens
- Garden-fresh vegan with crunchy vegetables, fragrant herbs, and vermicelli

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SALADS

No matter what your plans are for the big race, we've got menus to start the party for the race that stops a nation — *giddy up!*

Fresh Salads

Mini bowls *(12 per box)* - $105
Individual meal-in-one *(serves as 1 meal for 3-4 as a small side)* - $17.95 per bowl
Sharing platter *(serves 16-20)* - $120 per platter

CLASSIC TABBOULEH SALAD
Fresh parsley, mint, tomato, cucumber, quinoa, lemon juice, extra virgin olive oil (df) (gf) (vegan) (v)

JAPANESE POKE BOWL
Steamed white rice, Asian sesame and ginger slaw, corn kernels, pickled carrot, edamame, cucumber and fresh salad leaves. Finished with pickled ginger and a light ponzu dressing (df) (gf) (vegan) (v)

RAW ENERGY SALAD
Crisp leafy greens, raw vegetables, seeds and fresh herbs with house dressing (df) (gf) (vegan) (v)

ROASTED VEGETABLE, TABOULI & QUINOA SALAD
A colourful array of roasted seasonal vegetables, perfectly caramelised and layered over fluffy quinoa, fresh tabouli, zesty mustard & herb vinaigrette (df) (gf) (vegan) (v)

MEDITERRANEAN WHITE BEAN SALAD
White beans, roast zucchini, cherry tomatoes, cucumber, celery, red onion, parsley, lemon herb & caper dressing (df) (gf) (vegan) (v)

SMOKED CHIPOTLE MACARONI SALAD
Macaroni pasta, shredded cabbage, carrot, slaw vegetables, vegan chipotle dressing, smokey corn ribs (df) (vegan) (v)

CREAMY CHAT POTATOES
Tender chat potatoes, fresh dill, parsley, broccoli, green beans, boiled egg and smoky bacon with creamy Dijon & seeded mustard dressing (df) (gf) (v)

HOUSE GARDEN SLAW
Red and green cabbage, carrot, shallot, parsley, celery, creamy slaw dressing (df) (gf) (v)

VIETNAMESE NOODLE
Light & refreshing rice noodles, shredded carrot, cabbage, bean sprouts, cucumber, crispy shallots, fresh mint & coriander. Finished with crushed peanuts and a zesty Nam Jim dressing (df) (gf) (vegan) (v)

SEASONAL LEAFY GREENS & HERB SALAD
Seasonal leafy greens, pickled red onion, zesty herb dressing (df) (gf) (vegan) (v)

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Add theming from $150 to any lunch kit
to create some wow for your Cup Day!

CUP DAY LUNCH KITS

minimum 25 people

BUILD YOUR OWN BURGER KIT

$23.95 per burger

Your choice of:
- Angus beef rissole
- Marinated chicken fillet
- Kale, onion & chickpea fritter (vegan) (gf) (df)

Served with:
- Bacon rashers
- Sliced tomato, lettuce, cheese & beetroot
- Grilled onions
- Burger buns *(gluten free available - add $1.50ea)*
- Smokey BBQ sauce, tomato sauce, american mustard, aioli

SOUVLAKI GRILL KIT

$39.95 per person

- Chicken souvlaki (gf)(df) (1pp)
- Lamb kofta skewer (gf)(df) (1pp)
- Spinach & feta spanakopita (v) (1pp)
- Quinoa falafel (vegan)(gf)(df) (2pp)
- Mediterranean lemon & herb rice (vegan)(gf)(df)
- Grilled onions (vegan)(gf)(df)
- Tabouleh salad (vegan)(df)
- Flat bread (v)(1)
- Tzatziki, hommus & lemon wedges (v)

BUILD YOUR OWN PAVLOVA BOX

$149 per box

- Fresh seasonal fruit
- Diced mango
- Caramel popcorn
- Toasted shaved coconut
- Chocolate brownie bites
- Flavour-packed syringes of lemon curd and berry coulis
- Chantilly cream piping bag

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CANAPÉS ON CUP DAY

Cold Flavours

Ready to lift
the lid and enjoy!

Australian prawn, citrus and dill remoulade, charcoal brioche baby bun, edible blooms	$75 $175	*(15 per box)* *(35 per box)*
Charred sweetcorn fritter, avocado crema & pineapple corn salsa (v) (gf)	$55 $127	*(15 per box)* *(35 per box)*
Blini, crème fraîche, petite black caviar pearls, chive	$57 $105	*(15 per box)* *(28 per box)*
Coronation chicken mini sandwich, mango compote, baby herbs, mild curry mayonnaise (df) (gf)	$42 $77	*(12 per box)* *(22 per box)*
Blue swimmer crab tartlet, caviar pearls, native pickled onion and lemon myrtle mayo (gf)	$85 $254	*(18 per box)* *(54 per box)*
Enoki & spring onion rice net roll, wasabi cream, matcha powder, seaweed (df) (gf) (vg) (v)	$58 $140	*(14 per box)* *(34 per box)*
Teriyaki-glazed chicken skewer, toasted sesame, ginger-pineapple relish (df) (gf)	$55 $110	*(7 per box)* *(14 per box)*
Korean beef cigar, gochujang, soy and honey glaze, cucumber, young shallot (df)	$89 $179	*(18 per box)* *(36 per box)*
Rosti, smashed green pea and mint puree, slow roasted cherry tomato, pickled lemon (df) (gf) (vg) (v)	$45 $130	*(12 per box)* *(35 per box)*
Thai beef salad cucumber disc, kaffir lime, chilli thread, crushed peanuts, baby coriander (df) (gf)	$52 $139	*(15 per box)* *(40 per box)*
Prosciutto, caramelised onion, gorgonzola cream, fresh apple tartlet (gf)	$85 $254	*(18 per box)* *(54 per box)*
Peking duck pancake wraps, hoisin, cucumber, shallots (df)	$120 $240	*(20 per box)* *(40 per box)*
Mini corn fritter, chipotle pulled chicken, smoked paprika & pineapple corn salsa (gf)	$55 $127	*(15 per box)* *(35 per box)*
Gravlax – Dill cured salmon on cucumber disc, mustard dill dressing (df) (gf)	$57 $152	*(15 per box)* *(40 per box)*
Mango, lychee & pomegranate salsa on cucumber disc with pickled chilli (df) (gf) (vg) (v)	$65 $139	*(18 per box)* *(40 per box)*

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CANAPÉS ON CUP DAY

Hot Flavours

- Delivered hot ready to eat OR
- Prepared on site OR
- Delivered cold with heating instructions

Teriyaki-glazed chicken skewer, toasted sesame, ginger-pineapple relish (df) (gf)	$55 $110	*(7 per box)* *(14 per box)*
Minced turkey polpette, ginger, crispy shallot, toasted sesame (gf) (df)	$90 $225	*(20 per box)* *(50 per box)*
Sumac spiced lamb & mint kofta, pickled cucumber raita (gf)	$67 $156	*(15 per box)* *(35 per box)*
Petite assorted pies, tomato and basil relish	$57 $126	*(18 per box)* *(40 per box)*
Classic sausage rolls, smokey BBQ sauce	$35 $105	*(10 per box)* *(30 per box)*
Black bean, basil, sweet corn & salsa empanada (vegan) (df)	$47 $110	*(12 per box)* *(28 per box)*
Italian tomato arancini, citrus crema (df) (gf) (vegan) (v)	$79 $165	*(20 per box)* *(42 per box)*
Vegetarian spring roll, carrot & sweet chilli dipper (vegan) (df)	$45 $97	*(12 per box)* *(26 per box)*
Caramalised onion, silverbeet & Persian feta tart (v)	$55 $165	*(10 per box)* *(30 per box)*
Nonna's meatballs, rich tomato glaze, shaved parmesan, roasted cherry tomatoes (gf)	$85 $212	*(20 per box)* *(50 per box)*
Thai fish cakes, chilli jam (df) (gf)	$75 $187	*(20 per box)* *(50 per box)*
Pea & mint croquette, herbed aioli (df) (gf) (vg) (v)	$95 $189	*(24 per box)* *(48 per box)*
Cheeseburger spring roll, mustard, pickles & ketchup	$30 $60	*(8 per box)* *(16 per box)*

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FLEMINGTON'S FAVOURITE FINGER FOOD PLATTERS

These popular combinations provide an easy way to cater for everyone's personal tastes and your budget

served cold

CUP DAY BOUTIQUE BITES

$210 per box *(44 pieces)*

A refined gluten-free collection of petite canapés, crafted to impress with flavour, elegance, and variety. Selection includes:

- Mini corn fritters topped with chipotle pulled chicken, smoked paprika, and pineapple corn salsa (gf)
- Baby frittata with herbed cream cheese, preserved lemon, and chives (v) (gf)
- Rosti with smashed green pea and mint purée, slow-roasted cherry tomato, and pickled lemon (vegan) (gf) (df)
- Blue swimmer crab tartlets finished with caviar pearls, native pickled onion, and lemon myrtle mayo (gf)

GATHER & GRAZE

$152 per box *(34 pieces)*

Bring people together with this versatile platter of savoury favourites, perfect for any occasion. This selection includes:

- Korean beef cigars glazed with gochujang, soy and honey, served with cucumber and young shallot (df)
- Coronation chicken mini sandwiches with mango compote, baby herbs, and mild curry mayonnaise (df)
- Tomato tarte tatin, a French classic reimagined in vegan form (vegan) (df)
- Crisp rosti with smashed green pea and mint purée, slow-roasted cherry tomato, and pickled lemon (vegan) (gf) (df)

NATURE'S BITES

$215 per box *(42 pieces)*

Completely vegan, gluten-free, and dairy-free, this selection is designed to suit a wide range of dietary needs without compromising on taste or presentation. Assortment includes:

- Wakame salad rolls with white rice, seaweed, crisp enoki, baby chilli, and soy dipping sauce (vegan) (gf) (df)
- Enoki and spring onion rice net rolls with wasabi cream, matcha powder, and seaweed (vegan) (gf) (df)
- Mango, lychee, and pomegranate salsa on cucumber discs with pickled chilli (vegan) (gf) (df)
- Garden-fresh mini rice paper rolls with crunchy vegetables, vermicelli, and fragrant herbs (vegan) (gf) (df)

THE ENTERTAINER

$199 per box *(44 pieces)*

A sophisticated selection of canapés designed to impress and delight, making it the perfect choice for parties, corporate functions, and celebrations.

Selection includes:

- Compressed watermelon boats with togarashi, feta, mint, and fresh lime (v) (gf)
- Australian prawns with citrus and dill remoulade in charcoal brioche baby buns topped with edible blooms
- Thai beef salad on cucumber discs with kaffir lime, chilli thread, and baby coriander (gf) (df)
- Gravlax with mustard dill dressing served on cucumber discs (gf) (df)
- Candied walnut tartlets with caramelised onion, gorgonzola cream, and fresh apple (gf) (v)

FLAVOURS OF THE WORLD

$239 per box *(44 pieces)*

Take your guests on a global journey with our Flavours of the World box — a sophisticated selection of internationally inspired canapés.

Assortment includes:

- Blinis topped with crème fraîche, petite black caviar pearls, and chive
- Prosciutto tartlets with caramelised onion, gorgonzola cream, and fresh apple (gf)
- Classic Peking duck pancake wraps with hoisin, cucumber, and shallots (df)
- Charred sweetcorn fritters with avocado crema and pineapple corn salsa (v) (gf)

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FINGER FOOD PLATTERS

These ready-to-serve platters bring comfort, flavour, and effortless elegance to any office party, cocktail event, or celebration

served warm

THE SOCIAL SPREAD

$269 per platter *(40 pieces)*

Perfect for sharing, this platter brings together a crowd-pleasing mix of warm, comforting favourites. Includes 8 of each this selection:

- Juicy lamb koftas (gf) (df)
- Golden corn fritters (gf)
- Cheeseburger spring rolls
- Caramelised onion, spinach and feta tarts (v)
- Turkey polpettes with ginger & shallot (gf) (df)

GLOBAL FLAVOURS

$259 per platter *(50 pieces)*

A delicious journey around the world, featuring an irresistible selection of international favourites. Includes 10 each variety — perfect for sharing at any event:

- Tender Teriyaki chicken skewers (gf) (df)
- Golden chicken & mushroom arancini
- Petite assorted pies
- Aromatic Moroccan stuffed pumpkin flowers (vegan) (df)
- Delicate chicken & prawn sui mai dumplings

ESSENTIAL BITES

$249 per platter *(60 pieces)*

A vibrant and satisfying mix that's perfect for entertaining, team lunches, or casual celebrations. Assortment includes:

- 10 tomato glazed meatballs (gf)
- 10 Thai fish cakes (gf)
- 20 pieces of popcorn chicken
- 10 pulled pork pastry tacos
- 10 prawn toasts

PLANT POWERED PLATTER

$220 per platter *(42 pieces)*

Bursting with colour, flavour and wholesome goodness, this platter showcases an irresistible mix of warm vegan and dairy-free bites.

Selection includes 7 of each:

- Black bean, basil, sweet corn and salsa empanadas
- Italian tomato arancinis (vegan) (gf) (df)
- Pea and mint croquettes (gf)
- Vegetarian spring rolls
- Garden vegetable gyozas
- Crispy potato rostis (gf)

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SHARED PLATTERS

Our shared platters are designed to be served warm or at room temperature

MAINS

- Roasted whole boneless chicken, charred lemon, kale & extra virgin olive oil (gf) (df)
  $75 *(serves up to 8)*
- Pineapple & soy cured Atlantic salmon, salted cucumber, pickled granny-smith apple & red onion, horse radish creme fraiche, finger lime & dill (gf)
  Half Side $160 *(serves up to 10)*
  Full Side $320 *(serves up to 20)*
- Pork belly Porchetta stuffed with soft herbs & fennel pollen. Garnished with apricots, fennel and apple (gf) (df)
  $110 *(serves up to 12)*
- 12hr slow roasted lamb shoulder, rosemary, confit garlic, black pepper glaze, tzatziki yoghurt (gf)
  $190 *(serves up to 12)*
- Pepper crusted, eye fillet, salsa verde, truss tomatos served medium (gf) (df)
  $295 *(serves up to 16)*
- Fresh market prawns, lemon & seafood sauce (gf) (df)
  $90 per box *(approx 24 king prawns)*
- The veggie patch fritter (vg) (v) (gf) (df)
  $41.50 *(5 items per box)*
  $83 *(10 items per box)*

SIDES

- Confit vine ripened tomato provencal (vegan) (gf) (df)
  Small $47 *(serves up to 10)*
- Marinated blistered green beans & smoked almonds (vegan) (gf) (df)
  Small $58 *(serves up to 10)*
  Large $115 *(serves up to 20)*
- Roasted 5 spice maple glazed pumpkin (vegan) (gf) (df)
  Small $47 *(serves up to 8)*
  Large $88 *(serves up to 15)*
- Orange *"honey"* glazed carrots (vegan) (v) (gf) (df)
  Small $58 *(serves up to 10)*
  Large $115 *(serves up to 20)*
- Chargrilled balsamic zucchini, toasted pine nuts, shaved goat's cheese & roasted garlic cloves (v) (gf)
  Small $69 *(serves up to 12)*
  Large $170 *(serves up to 30)*
- Roasted herb & garlic chat potatoes (vegan) (v) (gf) (df)
  Small $58 *(serves up to 10)*
  Large $115 *(serves up to 20)*
- Artisan roll, butter
  $1.50 ea *(gf available-add $0.50)*

BUILD YOUR OWN BUFFET SALADS

FROM $120 - Shared platter *(serves 16-20)*

Choose from:

- Vietnamese noodle (df) (gf) (vegan) (v)
- Creamy chat potatoes (df) (gf) v)
- Classic tabbouleh salad (df) (gf) (vegan) (v)
- Japanese poke bowl (df) (gf) (vegan) (v)
- Mediterranean white bean salad (df) (gf) (vegan) (v)
- Roasted vegetable, tabouli & quinoa salad (df) (gf) (vegan) (v)
- Smoked chipotle macaroni salad (df) (vegan) (v)
- Seasonal leafy greens & herb salad (df) (gf) (vegan) (v)
- House garden slaw (df) (gf) (v)
- Raw energy salad (df) (gf) (vegan) (v)

To ensure a substantial meal we recommend 2 mains, 3 sides / salads + artisan rolls per person

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SWEET TREATS

Why not add something sweet for dessert?

CUP DAY CUPCAKES BOX

$170 *(20 cupcakes per box)*
$68 *(8 cupcakes per box)*
$8.95 ea *(individually packaged)*

$220 *(40 mini cupcakes per box)*
$83 *(15 mini cupcakes per box)*

Featuring carrot, chocolate, and red velvet finished with Cup Day logos.

VANILLA NEW YORK CHEESECAKE

$120 per box *(13 items per box)*

New York-style mini cheesecakes topped with fruit coulis, passionfruit, caramel, chocolate, and delicate edible blooms. (gf) (v)

MINI CAKE COLLECTION

$6.95 per pack *(duo pack)*
$9.95 per pack *(trio pack)*
$45 per box *(15 items per box)*
$105 per box *(35 items per box)*

A deliciously simple and affordable way to enjoy a variety of classic cakes. Assortment may include:

- Banana cake
- Carrot cake
- Chocolate cake
- Lemon cake
- Orange poppy seed cake
- Red velvet cake

THE SWEET & SAVOURY BAKERY BOX

$39 *(10 items per box)*
$85 *(22 items per box)*

- Mini muffins
- Mini Danish pastries
- Mini tomato & cheese croissants
- Mini pain au chocolat

VEGAN & GLUTEN FREE ROCKY ROAD SLICE

$155 per box *(30 items per box)*
$62 per box *(12 items per box)*

Dark chocolate, fluffy marshmallows, chewy lollies, crunchy cookies, caramel popcorn, rice bubbles, and a sprinkle of pepita seeds and dried cranberries. (df) (gf) (vg) (v)

SWEET FLAVOURS BOX

$190 Large Box *(42 items per box)*
$82 Small Box *(18 items per box)*
$9.50 Duo Pack

A curated mix of our most-loved treats. Selection may include:

- Mini vanilla & chocolate cupcakes
- Filled beignets
- Little lamingtons
- Assorted cakes
- Rocky road slices

VEGAN & GLUTEN FREE SWEET FLAVOURS

$225 Large Box *(42 items per box)*
$89 Small Box *(18 items per box)*
$15.95 Trio Pack
$10.95 Duo Pack

A deliciously wholesome selection of treats catering to diverse dietary needs without compromising on flavour. Assortment includes:

- Tangy cranberry, coconut & lime powerballs
- Indulgent rocky road slice
- Bite-sized mini cupcakes
- Hearty muesli & nut bars

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FOOD STATIONS

Upgrade your event with your choice of sweet or savoury interactive culinary experience!

minimum 30 guests

LUXE CHEESE & ANTIPASTO GRAZING STATION

from $22.95 per person

Selection of premium cheeses, quince, antipasto, house made gourmet dips, charcuterie and cured meats, crudité, house marinated olives, fresh and dried fruits, raw and toasted nuts, assorted crisps, flatbread & fresh breads, ready to impress your guests!
(gf) (df) (vg) (v)

PAELLA STATION

from $18.95 per person *(tapas size)*
from $32.95 per box *(main size)*

Bring the flavours of Spain to your event with our vibrant live-cooking Paella Station. Our chefs craft authentic, aromatic paella right before your guests' eyes — a sensory experience of colour, aroma & flavour.

Our signature varieties include:

- Chicken & chorizo paella (gf)
- Seafood paella (gf)
- Vegan paella (vegan) (gf) (df)

PAVLOVA MARTINI TOWER

from $8.95 per person

A spectacular centrepiece that layers crisp meringue, Chantilly cream, lemon curd, berry coulis, passionfruit, toasted coconut, and fresh seasonal fruit into elegant martini glasses, stacked into a dazzling tower display.
(v) (gf)

BUILD YOUR OWN ACAI BAR

from $12.95 per person

This station features mini açaí bowl, pre-filled with a vibrant base of blended açaí, berries and banana, plus a vegan "honey" syringe for that extra drizzle of goodness. (vg) (v) (gf) (df)

Featured mix & match toppings include:

- Diced mango
- Coconut flakes
- Dark chocolate
- Sliced banana
- Gluten-free granola
- Sunflower seeds
- Pepita seeds

TIRAMISU BAR

from $9.95 per person

The beloved Italian dessert perfect for cocktail functions and client appreciation events. It's a luxurious way to end a meal or sweeten a celebration.

DONUT WALL

from $6.95 per donut

A fun and interactive display of gourmet donuts—giving guests a delicious, Instagram-worthy treat they can grab on the go.

Customisable. Advance order required.

These packages do not include setup or pick up fees. These services are available at an additional cost. Waitstaff are also optional and can be added for an extra charge.

BEVERAGE STATIONS

INFUSED WATER & JUICE BAR

Crisp infused waters with fresh fruit and flavour-packed juices are served from a beautifully themed bar, creating the perfect all-day refreshment option.

HOMEMADE LEMONADE STAND

Our country-style lemonade is served with fresh lemon and lime slices, mint leaves and juicy strawberry halves for a colourful, picture-perfect touch.

Pink lemonade available for larger events

SANGRIA STATION

We create the best sangria, freshly mixed with premium wines and seasonal fruits. Available for delivery, our station setup makes it easy to impress your guests with vibrant flavours and a festive presentation.

CHAMPAGNE FLOWER WALL

A beautifully styled, interactive arrival experience, guests are invited to *"Ring for Champagne"* using a bell, and moments later a perfectly chilled glass of bubbles appears from a hidden spot, presented by a white-gloved hand. It's unexpected, elegant and instantly becomes the talking point of your event.

BLOODY MARY BAR

Featuring a stylish tomato juice dispenser, premium vodka and a selection of classic garnishes including celery sticks, lemon wedges, cracked pepper, salt, Worcestershire sauce and hot sauce, everything is set up for easy self-service with simple instructions provided.

Beverage station pricing varies depending on your selection, event requirements and setup. Contact our friendly Events Team for a customised quotation tailored to your event.

**MINIMUM ORDER OF $250 APPLIES*

**ALL ORDERS MUST BE IN BY 2:00PM FRIDAY 30TH OCTOBER 2026*

**ALL PRICES EXCLUDE GST*

For the ultimate hassle-free event ask your catering manager about a beverage package that will be suitable for your cup day celebrations

BEVERAGES & PERSONNEL HIRE

NON–ALCOHOLIC

Juice

350mL cold pressed juice	$7.50 ea
2L orange juice	$13.50 ea
2L apple juice	$13.50 ea

Still & Sparkling Water

600mL still H2O spring water	$3.00 ea
330ml sparkling water can	$3.95 ea
750mL sparkling water glass	$7.50 ea
750ml still water	$7.50 ea
1.5L still water plastic	$5.50 ea
1.5L sparkling water plastic	$5.50 ea

Soft Drinks

375mL Coke, Coke No Sugar, Lemonade	$3.20 ea
1.25L Coke, Coke No Sugar, Lemonade	$6.95 ea

ALCOHOLIC PACKAGES*

Everyday Beverage Package from $16.95 pp

2 alcoholic drinks pp
For 1.5-2 hrs service

Includes:
- BTW Sparking Prosecco
- BTW Sauvignon Blanc
- BTW Shiraz
- James Boags Premium Light
- Byron Bay Lager
- Still & Sparkling Waters
- Coke, Coke No Sugar, Lemonade, Orange Juice

**Alcoholic Packages include glassware, ice, ice tubs, bar accessories and flat fold bar table with linen.*

Special Occasion Beverage Package from $23.95 pp

3 alcoholic drinks pp
For 2.5-3.5 hour service

Includes:
- BTW Sparking Prosecco
- BTW Sauvignon Blanc
- BTW Shiraz
- BTW Rose
- James Boags Premium Light
- James Squire One Fifty Lashes Pale Ale
- Byron Bay Lager
- Still & Sparkling Waters
- Coke, Coke No Sugar, Lemonade Orange Juice

Celebration Beverage Package from $27.95 pp

4 alcoholic drinks pp
For 4+ hour service

Includes:
- BTW Sparking Prosecco
- BTW Sauvignon Blanc
- BTW Pinot Grigio
- BTW Shiraz
- BTW Pinot Noir
- BTW Rose
- James Boags Premium Light James
- Squire One Fifty Lashes Pale Ale
- Byron Bay Lager
- Still & Sparkling Waters
- Coke, Coke No Sugar, Lemonade Orange Juice

DELIVERED ALCOHOL

Byron Bay Premium Lager	$60 per case
James Squire One Fifty Lashes Pale Ale	$65 per case
James Boag's Premium Light	$58 per case
5 Seeds Crisp Apple Cider	$65 per case
BTW Prosecco Sparkling	$25 per bottle
BTW Sauvignon Blanc	$25 per bottle
BTW Shiraz	$25 per bottle

*Beverage packages are sold & supplied under license **LIQO660032872.***

*Delivered alcohol is sold & supplied under license **LIQP770017467.***

At time of ordering you must provide sufficient evidence of age ID and you must be present at time of delivery to receive your order.

EVENT STAFFING SOLUTIONS AVAILABLE!
Please contact our team at **1300 368 605** to discuss your specific needs and we can provide you with a customised quote.

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**ALL PRICES EXCLUDE GST*

Limited availability!

BE QUICK TO SECURE AN ORDER.
WE CAN BOOK OUT EARLY ON CUP DAY.

ORDERING MADE EASY

www.flavourscatering.com.au

orders@flavourscatering.com.au

1300 368 605

@flavourscatering

@flavourscatering

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