



'every event deserves a touch of elegance'

Optional Extras Menu

Available as an addition to any Main Meal

Basic Cold Nibbles Package - \$5 per Head

Includes: Crackers, Kabana (GF), Cheese, Dips and Vegetable Crudities (GF)

Gourmet Nibbles Package - \$7 per head

Includes: Crackers, Kabana (GF), Cheese, Salamí, Marinated Vegetables, Dips and Vege Crudities (GF)

Grazing Tables

0.7m x 1.5m Timber Grazing Table - \$700

Fully styled and includes Tables, Risers and décor items!

Includes a selection of:

*Cheeses, Crackers, Kabana, Salamí, Vege Crudities, Marinated Veges, Breads, Deli Meats, Chutneys, Relishes & Dips, Fresh Fruit, Dried Fruit, Nuts & Chips
Tailor made to suit your needs on request - price may vary in this case.*

Canapés - \$5 per head

Smoked Salmon & Avocado and Ricotta and Sun Dried Tomato

Basic Hot Nibble Package - \$7 per head

Includes: Vegetarian Spring Rolls, Vegetarian Samosas, Mini Dim Sims, Flame Grilled Meat Balls, Cocktail Fish

Vegetarian Hot Nibbles Package - \$7 per head

Spring Rolls, Samosas, Dim Sims, Cocktail Quiche (can be made gluten free by request), Spinach & Ricotta Pastries

Gourmet Hot Nibbles Package - \$9 per head

*Includes: Duck Spring Rolls, Fish Cocktails,
Spinach and Cheese Pastries, Salmon balls, Cocktail Quiche
(Quiche and Salmon balls made Gluten Free by request)*

Hot Seafood Nibbles Package - \$10 per head

*Includes: Crumbed Scallops, Chilli Prawn Twisters, Cocktail Fish,
Crumbed Calamari, Prawn Gyoza*

Seafood & Sushi Package - \$12 per head

*Fresh Seasonal Prawns (GF) and Oysters (GF) in their shells served with
Cocktail Sauce, Tuna Rolls and Chicken Katsu Rolls served
with Soy and Wasabi on the side*

Basic Dessert Package - \$6 per head

*Includes: Individual Pavlova (GF), Berry Cheesecake, Carrot Cake
Served with Fresh Cream and Fruit*

Main Dessert Package—Choose 3 Desserts (Under 40 choose 2)—\$7 per head

*Individual Pavlova (GF), Berry Cheesecake, Black Forest Cake,
Apple Crumble, Custard Danish, Carrot Cake,
Sticky Date Pudding, Passionfruit Cheesecake
All served with Custard or Fresh Cream and Fruit*

Gourmet Dessert—Choose 3 Desserts (Under 40 People Choose 2)\$9 per head

*Chocolate Gateau (GF on request), Citrus Tart, Cappuccino Cheesecake,
Cherry Ripe Cheesecake, Jaffa Torte (GF), Mango Macadamia Cheesecake (GF),
Lemon Meringue, Apple Crumble, Caramel Slice (GF),
All served with Fresh Cream and Fruit or Custard*

Styled Dessert Bar

\$15 per person. Includes Décor.

A beautiful display featuring the following Desserts:

*Carrot Cake Torte, Jaffa Gateau (GF), Custard Danish, Key Lime Tart,
Banana & Caramel Gateux, Mango Macadamia Cheesecake (GF),
Pavlova (GF), Passionfruit Cheesecake (GF on request), Caramel Slice (GF),
Cherry Slice, Red Velvet Slice, Mint Hedgehog Slice,
Tiramisu Slice, American Brownies, Lemon Slice,
Fresh Fruit (GF), Melting Moments*

Cocktail Sweets Package - \$8 per head

*Red Velvet Slice, Caramel Slice (GF), Cherry Slice,
American Brownie, Lemon Slice, Hummingbird Slice*

Seasonal Fruits Package - (GF) - \$4 per head

*Assorted Seasonal Fruits such as Watermelon, Rockmelon, Oranges,
Pineapple, Kiwi Fruit and Strawberries*

Served as Kebabs if added to a Cocktail Dessert Menu

End of Night Munchies Package - \$6 per head

Leg Ham, Assorted Rolls, Chutney and Mustard

Left behind in your cold store for your continued enjoyment

***Special Note: We understand that everyone's requirements are
different and are therefore more than happy to help you design a
menu that you and your guests can fall in love with!***

Ask about our Event Decorating Service!