



'every event deserves a touch of elegance'

Optional Extras Menu

Basic Cold Nibbles Package - \$4 per Head

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

Gourmet Nibbles Package - \$6 per head

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

Grazing Tables

*Tailor made and available on request. Fully styled
and includes Tables, Risers and décor items!*

Canapés - \$3 per head

Smoked Salmon & Avocado and Ricotta and Sun Dried Tomato

Basic Hot Nibble Package - \$5 per head

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

Vegetarian Hot Nibbles Package - \$5 per head

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

Gourmet Hot Nibbles Package - \$7 per head

*Includes: Sweet and Sour Pork 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: Prawn Cutlets, Salt and Pepper Calamari, 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 - \$5 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)-\$6 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)\$8 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

\$14 per person. Includes Décor.

A beautiful display featuring the following Desserts:

Carrot Cake Torte, Tuxedo Gateau, Custard Danish, Lemon Meringue Pie, Hummingbird Cake, Mango Macadamia Cheesecake (GF), Pavlova (GF), Passionfruit Cheesecake (GF on request), Salted Caramel Slice, Cherry Slice, Rocky Road Slice, Lemon Slice, Chocolate Éclairs, Brownies, Cadbury Cookie Cups, Fruit Kebabs (GF), Jam Drop Biscuits, Melting Moments

Cocktail Sweets Package - (under 40 people choose 4) \$6 per head

Vanilla Slice, Caramel Slice (GF), Cherry Slice, Citrus Burst Cake, Lemon Slice, Carrot Cake

Seasonal Fruits Package - (GF) - \$3 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 - \$5 per head
Leg Ham, 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!