Catering Packages
2022
Breakfast Packages

**Corporate Breakfast Package**  $71.50 per person

*Package requires a minimum of 30 guests.*

*Includes:*
- Wait staff to set up and pack down the venue and service your event for up to 2 hours
- Chefs to prepare your menu
- Selection of Danish pastries and fruit platters set on tables to start
- Your choice of plated breakfast main course from our menu
- Freshly brewed coffee and a selection of herbal and traditional teas
- Orange juice
- White linen table cloths and white linen napkins

**Networking Breakfast Package**  $60.00 per person

*Package requires a minimum of 30 guests.*

*Includes:*
- Wait staff to set up and pack down the venue and service your event for up to 2 hours
- Chefs to prepare your menu
- Networking Breakfast with two cold and two hot items per person (served to standing guests)
- Freshly brewed coffee and a selection of herbal and traditional teas
- Orange juice

**Buffet Breakfast Package**  $50.00 per person

*Package requires a minimum of 30 guests.*

*Includes:*
- Wait staff to set up and pack down the venue and service your event for up to 2 hours
- Chefs to prepare your menu
- Buffet breakfast with hot and cold selections
- Freshly brewed coffee and a selection of herbal and traditional teas
- Orange juice
- White linen table cloths and white linen napkins

All prices include GST. Packages are for Monday-Friday events. For smaller groups or weekend events, bespoke packages can be created by our event coordinators. Packages are a sample only and alternative packages can be created.
Conference Packages
All catering available to guests on a catering station

Full Day Standard Package $57.50 per person
Includes staffing for a 9 hour event and venue set up and pack down. Package requires a minimum of 30 guests. Includes linen for guest tables and catering stations.
Arrival Tea and Coffee, Morning Tea, Lunch and Afternoon Tea

Half Day Standard Package $47.50 per person
Includes staffing for a 5 hour event and venue set up and pack down. Package requires a minimum of 30 guests. Includes linen for guest tables and catering stations.
Arrival Tea and Coffee, Morning Tea OR Afternoon tea and Lunch

Arrival
Freshly brewed coffee and a selection of traditional and herbal teas

Morning Tea
Your selection of one item from our sweet and one item from our savoury options (1.5pp)
Freshly brewed coffee and a selection of traditional and herbal teas

Lunch
Chef's selection of sandwiches, rolls and wraps (1 round per person)
Chilled orange juice and soft drinks
Freshly brewed coffee and a selection of traditional and herbal teas

Afternoon Tea
Your selection of one item from our sweet and savoury options (1.5pp)
Freshly brewed coffee and a selection of traditional and herbal teas

All prices include GST. For smaller groups, bespoke packages can be created. Packages are a sample only and alternative packages can be created. Additional equipment may be required for this menu.
Full Day Networking Lunch Package $73.50 per person
Includes staffing for a 9 hour event and venue set up and pack down. Package requires a minimum of 30 guests. Includes linen for guest tables and catering stations.
Arrival Tea and Coffee, Morning Tea, Lunch and Afternoon Tea

Half Day Networking Lunch Package $58.00 per person
Includes staffing for a 5 hour event and venue set up and pack down. Package requires a minimum of 30 guests. Includes linen for guest tables and catering stations.
Arrival Tea and Coffee, Morning Tea OR Afternoon tea and Lunch

Arrival
Freshly brewed coffee and a selection of traditional and herbal teas

Morning Tea
Your selection of one sweet and one savoury item (1.5pp)
Freshly brewed coffee and a selection of traditional and herbal teas

Lunch
Your selection of two ‘Ready to Go’ items (one big bite, one main) from our menu served on a catering station
Fresh fruit platter
Chilled orange juice and soft drinks
Freshly brewed coffee and a selection of traditional and herbal teas

Afternoon Tea
Your selection of one sweet and one savoury item (1.5pp)
Freshly brewed coffee and a selection of traditional and herbal teas

All prices include GST. For smaller groups, bespoke packages can be created. Packages are a sample only and alternative packages can be created. Additional equipment may be required for this menu.
**Full Day Buffet Package  $78.50 per person**  
*Includes staffing for a 9 hour event and venue set up and pack down. Package requires a minimum of 30 guests. Includes linen for guest tables and catering stations.*  
Arrival Tea and Coffee, Morning Tea, Hot Buffet Lunch and Afternoon Tea

**Half Day Buffet Package  $65.00 per person**  
*Includes staffing for a 5 hour event and venue set up and pack down. Package requires a minimum of 30 guests. Includes linen for guest tables and catering stations.*  
Arrival Tea and Coffee, Morning Tea OR Afternoon tea and Lunch

**Arrival**

Freshly brewed coffee and a selection of traditional and herbal teas

**Morning Tea**

Your selection of one sweet and one savoury item (1.5pp)  
Freshly brewed coffee and a selection of traditional and herbal teas

**Lunch**

Your selection of two buffet main dishes from our menu served with bread rolls and accompaniments  
Your selection of two gourmet salads or sides  
Freshly sliced fruit platter  
Chilled orange juice and soft drinks  
Freshly brewed coffee and a selection of traditional and herbal teas

**Afternoon Tea**

Your selection of one sweet and one savoury item (1.5pp)  
Freshly brewed coffee and a selection of traditional and herbal teas

All prices include GST. For smaller groups, bespoke packages can be created. Packages are a sample only and alternative packages can be created. Additional equipment may be required for this menu.
Morning or Afternoon Tea - $23.50 per person
Includes staffing for a 4 hour event and venue set up and pack down. Package requires a minimum of 30 guests. Includes linen for catering stations. Guest table linen additional. Includes selection of one sweet and one savoury option (1.5 pieces per person). Freshly brewed coffee and a selection of herbal and traditional teas.

Express Package - $19.00 per person
Includes delivery of catering and set up of tea and coffee station with Cuisine on Cue to return and collect. Requires a minimum of 30 guests. Includes linen for catering stations. Guest table linen additional. Includes selection of one sweet and one savoury option (1.5 pieces per person). Freshly brewed coffee and a selection of herbal and traditional teas.

All prices include GST. For smaller groups, bespoke packages can be created. Packages are a sample only and alternative packages can be created.
Lunch Package
Packages require a minimum of 80 guests. Includes wait staff to set up and pack down the venue, food and beverage service for up to 3 hours and chefs to prepare your chosen menu. Includes white linen napkins and white table cloths.

Two courses
$75.50 per person

Chefs selection of 3 arrival canapés
$11.50 per person

Dining Packages
Packages require a minimum of 80 guests. Includes wait staff to set up and pack down the venue, food and beverage service for up to 4 hours and chefs to prepare your chosen menu. Includes white linen napkins and white table cloths.

2 Courses
$98.00 per person

3 Courses
$115.00 per person

Chefs selection of 3 arrival canapés
$11.50 per person

All prices include GST. For smaller groups, bespoke packages can be created. Packages are a sample only and alternative packages can be created.
Cocktail Packages

Require a minimum of 80 guests.

Please choose from our hourly cocktail packages. Each package includes the listed food, wait staff to set up and pack down the venue and to serve for the duration of the package and chefs to prepare your chosen menu. All prices include GST.

2 Hour Package  $42.00 per person
Your selection of 8 canapes or Grazing station and your selection of 4 canapes
Includes wait staff to serve for two hours.

3 Hour Package  $63.00 per person
Your selection of 8 canapes, 2 Bigger bites OR 1 Stand Up Dining Option
Or Grazing station, your selection of 4 canapes and 2 Bigger Bites OR 1 Stand Up Dining Option
Includes wait staff to serve for three hours

4 Hour Package  $78.00 per person
Your selection of 8 canapes, 2 Bigger Bites and 1 Stand Up Dining Option
Or Grazing station, your selection of 4 canapes and your choice of 1 station and 1 Bigger Bite
Includes wait staff to serve for four hours

5 Hour Package  $91.00 per person
Your selection of 8 canapes, 2 Bigger Bites, 2 Stand Up Dining Options and 1 sweet canapé
Or Grazing station, your selection of 4 canapes, your choice of 1 station, 1 Stand Up Dining Option and 1 sweet canape
Includes wait staff to serve for five hours

Additional staff time  $3.30 per person per hour.

All prices include GST. For smaller groups, bespoke packages can be created. Packages are a sample only and alternative packages can be created. Additional equipment may be required for this menu.
Cocktail and Beverage Packages

Require a minimum of 80 guests.

Please choose from our hourly cocktail packages. Each package includes the listed food, wait staff to set up and pack down the venue and to serve for the duration of the package and chefs to prepare your chosen menu. All packages include a House beverage package for the nominated number of hours. All prices include GST.

2 Hour Package    $67.00 per person
Your selection of 8 canapes or Grazing station and your selection of 4 canapes
Includes wait staff to serve for two hours and 2 hour House beverage package.

3 Hour Package    $94.50 per person
Your selection of 8 canapes, 2 Bigger bites OR 1 Stand Up Dining Option
Or Grazing station, your selection of 4 canapes and 2 Bigger Bites OR 1 Stand Up Dining Option
Includes wait staff to serve for three hours and 3 hour House beverage package.

4 Hour Package    $120.00 per person
Your selection of 8 canapes, 2 Bigger Bites and 1 Stand Up Dining Option
Or Grazing station, your selection of 4 canapes and your choice of 1 station and 1 Bigger Bite
Includes wait staff to serve for four hours and a 4 hour House beverage package.

5 Hour Package    $136.00 per person
Your selection of 8 canapes, 2 Bigger Bites, 2 Stand Up Dining Options and 1 sweet canapé
Or Grazing station, your selection of 4 canapes, your choice of 1 station, 1 Stand Up Dining Option and 1 sweet canape
Includes wait staff to serve for five hours and a 5 hour House beverage package.

Additional staff time    $4.00 per person per hour.

All prices include GST. For smaller groups, bespoke packages can be created. Packages are a sample only and alternative packages can be created. Additional equipment may be required for this menu.
**Beverage Packages**

**House Package - 2 hours // $25.00pp // $6.50 per additional hour**

Sparkling Wine:
Azahara Brut NV

White Wine:
Republic Sauvignon Blanc

Red Wine:
First Creek Harvest Shiraz

Beer:
James Squire 150 Lashes Pale Ale
Cascade Premium Light

Coke, Diet Coke, Lemonade, Orange Juice, Sparkling Mineral Water

**Premium Package - 2 hours // $33.00pp // $9.00 per additional hour**

Sparkling Wine:
Dal Zotto Pucino Prosecco NV (King Valley, VIC)

White Wine:
*Your selection of one of the following:*
Tainui Sauvignon Blanc (Marlborough, NZ)
Mojo Full Colour Pinot Grigio (Adelaide Hills, SA)

Red Wine:
*Your selection of one of the following:*
Cloud St Pinot Noir (Yarra Valley, VIC)
Norfolk Rise Shiraz (Mount Benson, SA)

Beer:
James Squire 150 Lashes
Cascade Premium Light

Coke, Diet Coke, Lemonade, Orange Juice, Sparkling Mineral Water

**Deluxe Package - 2 hours // $37.00pp // $11.50 per additional hour**

Sparkling Wine:
Veuve Ambal Cremant de Bourgogne (Burgundy, France)

White Wine:
*Your selection of one of the following:*
Shaw + Smith Sauvignon Blanc (Adelaide Hills, SA)
Catalina Sounds Pinot Gris (Marlborough, NZ)

Red Wine:
*Your selection of one of the following:*
Red Claw Pinot Noir (Mornington Peninsula, VIC)
Leeuwin Siblings Shiraz (Margaret River, WA)

Beer:
Peroni Nastro OR James Squire 150 Lashes
Peroni Leggera
Cascade Premium Light

Coke, Diet Coke, Lemonade, Orange Juice, Sparkling Mineral Water

**Beverage Package Additions**

Add Somersby Apple Cider to any package for $4.00 per person

Add La La Land Rose (VIC) to any package for $4.00 per person

Add Rameau d'Or Golden Bough Provence Rose (Provence, France) to any package for $5.50 per person

All prices include GST.
Beverages on Consumption

Please choose one sparkling, one red & one white wine, one heavy & one light beer. All prices include GST.

**Sparkling- per bottle**
- Azahara Brut NV $25.75
- Dal Zotto Pucino Prosecco NV (King Valley, VIC) $34.10
- Veuve Ambal Cremant de Bourgogne (Burgundy, France) $44.00
- NV Champagne Louis Roederer Brut Premier $151.80

**White Wine- per bottle**
- Republic Sauvignon Blanc $25.75
- Mojo Full Colour Pinot Grigio (Adelaide Hills, SA) $31.90
- Tainui Sauvignon Blanc (Marlborough, NZ) $30.25
- Catalina Sounds Pinot Gris (Marlborough, NZ) $44.00
- Shaw + Smith Sauvignon Blanc (Adelaide Hills, SA) $48.40

**Red Wine- per bottle**
- First Creek Harvest Shiraz $25.75
- Cloud St Pinot Noir (Yarra Valley, VIC) $30.80
- Mojo Full Colour Shiraz (Adelaide Hills, SA) $32.45
- Leeuwin Siblings Shiraz (Margaret River, WA) $39.05
- Red Claw Pinot Noir (Mornington Peninsula, VIC) $44.00

**Beer- per bottle**
- Cascade Premium Light $7.15
- Peroni Leggera $7.70
- Corona $8.80
- Peroni Nastro Azzuro $8.50
- James Squire One Fifty Lashes Pale Ale $9.35

**Cider- per bottle**
- Somersby Apple Cider $9.35

**Spirits- per glass**
- Bundaberg Rum, Tanqueray London Dry Gin, Jack Daniels Tennessee Whiskey, Jonnie Walker Scotch, Smirnoff Vodka $8.00

**Non Alcoholic- per glass**
- Orange juice - per glass $3.30
- Coke, Diet Coke, Lemonade - per glass $3.30
- Sparkling Mineral Water - per glass $3.30
Cocktail List

Choose a classic or let us know your favourite ingredients and we can create something special just for you. Please ask your coordinator for more details. All prices include GST.

**Cocktails - $14.50 per cocktail (minimum 25 cocktails)**

- Espresso Martini
  - Vodka, Coffee Liqueur, freshly brewed coffee

- Traditional Mojito
  - White Rum, muddled lime, fresh mint, cane syrup, soda water

- Passionfruit Mojito
  - White Rum, muddled lime, fresh mint, passionfruit pulp, soda water

- Vodka Sunrise
  - Vodka, orange juice and grenadine.

- Bourbon Old Fashion
  - Bourbon, soda water, orange and a hint of cherry

**Wine & Champagne Cocktails - $10.00 per cocktail (minimum 25 cocktails)**

- Mimosa
  - Sparkling wine and Orange juice

- Peach Bellini
  - Peach Puree topped with sparkling wine

- Aperol Spritz
  - Orange liqueur, sparkling wine, soda water garnished with an orange slice.

- Rouge Sangria
  - Served in jugs (serves 4)
  - Red wine, fresh citrus, strawberries, mint leaves, lemonade

- Blanc Sangria
  - Served in jugs (serves 4)
  - White wine, lemon, strawberries, mint leaves, coconut, lychee, pineapple juice & lemonade
# Additional Catering Options

All prices include GST.

<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Seasonal Fruit Platter</strong></td>
<td>$65.00 per platter</td>
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<tr>
<td>Serves approximately 10 guests</td>
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<tr>
<td>A selection of sliced seasonal fruit</td>
<td></td>
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<tr>
<td><strong>Gourmet Salad Bowl</strong></td>
<td>$60.00 per bowl</td>
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<tr>
<td>Serves approximately 10 guests</td>
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<tr>
<td>Select from the buffet salad menu</td>
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<tr>
<td><strong>Gourmet Cheese Platter</strong></td>
<td>$110.00 per platter</td>
</tr>
<tr>
<td>Serves approximately 10 guests</td>
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<tr>
<td>Selection of cheese with lavosh &amp; dried fruits</td>
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<tr>
<td><strong>Antipasto Platter</strong></td>
<td>$110.00 per platter</td>
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<tr>
<td>Serves approximately 10 guests</td>
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</tr>
<tr>
<td>Salami, prosciutto, roast peppers, semi dried tomato, Greek feta, olives and grilled vegetables</td>
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</tr>
<tr>
<td><strong>Gourmet Trio of Dips</strong></td>
<td>$49.50 per platter</td>
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<tr>
<td>Serves approximately 10 guests</td>
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<tr>
<td>Fresh baked sliced Turkish &amp; grissini w. house made dips including hummus, roast pepper cream cheese and macadamia pesto</td>
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<tr>
<td><strong>Sushi Platter</strong></td>
<td>$66.00 per platter</td>
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<tr>
<td>30 pieces per platter - Serves approximately 10 guests</td>
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<tr>
<td>Assorted sushi with soy sauce, wasabi and pickled ginger (GF)</td>
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<tr>
<td><strong>Sweet Canapes</strong></td>
<td>$4.64 per piece</td>
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<tr>
<td><strong>Bigger Bites</strong></td>
<td>$8.50 per piece</td>
</tr>
<tr>
<td><strong>Stand Up Dining</strong></td>
<td>$11.50 each</td>
</tr>
</tbody>
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**Cuisine on Cue**

*Event Catering*