



2024 Catering Packages



CUISINE ON CUE

• EVENT CATERING •



CONFERENCE PACKAGES

Packages require a minimum of 30 guests. Package pricing valid for events Monday - Friday. Surcharges will apply for Saturday or Sunday events. Each package includes the listed items & wait staff to serve for the duration of the package, linen table cloths for catering station and guest tables, Room set and reset to be charged additionally.

Half Day Standard Package – \$55.00 per person

Includes staffing for a 5 hour event. Package requires a minimum of 30 guests.
Arrival Tea and Coffee, Morning Tea OR Afternoon Tea and Lunch

Full Day Standard Package – \$71.00 per person

Includes staffing for a 9 hour event. Package requires a minimum of 30 guests.
Arrival Tea and Coffee, Morning Tea, Lunch and Afternoon Tea

Arrival

Freshly brewed coffee and a selection of traditional and herbal teas

Morning Tea

Your selection of one sweet and one savoury item (2pp)

Freshly brewed coffee and a selection of traditional and herbal teas

Lunch

Chef's selection of sandwiches, rolls and wraps .w. gourmet fillings (1 round per person)

Chilled orange juice and sparkling mineral water

Freshly brewed coffee and a selection of traditional and herbal teas

Afternoon Tea

Your selection of one sweet and one savoury item (2pp)

Freshly brewed coffee and a selection of traditional and herbal teas

All prices are inclusive of GST



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Half Day Buffet Package – \$76.00 per person

Includes staffing for a 5 hour event. Package requires a minimum of 30 guests.

Arrival Tea and Coffee, Morning Tea OR Afternoon tea and Lunch

Full Day Buffet Package – \$94.00 per person

Includes staffing for a 9 hour event. Package requires a minimum of 30 guests.

Arrival Tea and Coffee, Morning Tea, Lunch and Afternoon Tea

Arrival

Freshly brewed coffee and a selection of traditional and herbal teas

Morning Tea

Your selection of one sweet and one savoury item (2pp)

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

Chilled orange juice and sparkling mineral water

Freshly brewed coffee and a selection of traditional and herbal teas

Afternoon Tea

Your selection of one sweet and one savoury item (2pp)

Freshly brewed coffee and a selection of traditional and herbal teas

All prices are inclusive of GST



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Morning or Afternoon Tea – \$28.75 per person

*Includes selection of one sweet and one savoury option (2 pieces pp)
Freshly brewed coffee and a selection of herbal and traditional teas*

Package requires a minimum of 30 guests.
Includes staffing for a 4 hour event and venue set up and pack down.
Includes linen for catering stations.
Guest table linen additional.

Online Orders

Online delivery orders available via our website for a quick and delivery drop off catering solution.

<https://cuisineoncue.foodstorm.com/>

All prices are inclusive of GST.

For smaller groups customised packages can be created
Packages are a sample only and alternative packages can be created



Morning & Afternoon Tea Menu

Your selection of one item from our sweet options and one item from our savoury options (2pp)

Sweet – select 1

- Lemonade scones w cream and strawberry preserve
- Banana & Blueberry mini muffin
- Frosted Danish collection
- House made melting moments
- House made jam drops
- Petite almond croissant
- Greek yoghurt, tropical fruit, granola pot
- Double chocolate brownie (GF)
- Salted caramel, pecan, chocolate slice (GF V)
- Cranberry coconut slice (GF VG)
- Toasted grain, dried fruit slice (GF VG)
- Chocolate peppermint slice (GF VG)
- Apple berry cake (GF DF V)
- Selection of house made cakes and slices
- Assorted cookies

Savoury – select 1

- Assorted house made savoury scones, tomato relish (V)
- Petit seeded bagel selection
- Chickpea muffin, avocado, pimiento (DF VG)
- Assorted house made savoury mini muffins (V)
- Petite savoury croissant - ham, cheese, relish
- Petite savoury croissant - spinach, cheese, piccalilli (V)
- Greek skewer - olive, capsicum, cherry tomato, cucumber, feta (GFV)
- Vegan frittata w mushrooms, bell peppers, herbs (GF DF VG)
- Sushi selection, soy, ginger pickle (2 pieces)
- Shaved ham, mature cheddar, spinach, brioche



Buffet Lunch Menu

Mains – select 2

- Braised pork belly, roasted pear & baby fig glaze (GF DF)
- 18 hour beef stroganoff, mushrooms, smoked paprika, crème fraiche (GF)
- Baked salmon fillet, wombok nori stir-fry, ponzu (DF GF)
- Braised Moroccan chicken, chickpeas, soaked date (GF DF)
- Furikake panko tofu, kai lan, smoked soy (VG)
- Red Thai chicken curry, pak choy, bamboo shoots (GF DF)
- Roasted eggplant moussaka, rubbed oregano, blistered tomatoes (GF VG)

Salads – select 2

- Yam noodle, edamame, charred baby corn, Asian mushrooms, miso mirin (GF VG) Rocket, Spiced Beet, Vine tomato, fennel green, white vinegar dressing (GF VG)
- Green bean, goats cheese, baby spinach, caper & chervil oil (GF V)
- Chickpea, roast pumpkin, smoked feta, soy toasted sunflower kernels (GF V)
- Mixed seasonal leaf, tomato fillets, red onion pickle, cucumber, French dressing (GF VG)
- Potato salad, pecorino mayonnaise, fresh herb (GF V)
- Baby gem, pecorino, grated egg, creamy lemon dressing, croutons (GF V)





DINNER PACKAGE

Packages require a minimum of 30 guests. Package pricing valid for events Monday - Friday. Surcharges will apply for Saturday or Sunday events. Each package includes the listed items & wait staff to serve for the duration of the package, linen table cloths and linen napkins. Room set and reset charged additionally.

\$157.50 per person

*Includes staff to serve food and beverages for a 3 hour event. Package requires a minimum of 30 guests. Your selection of 2 entrees and 2 mains **or** 2 mains and 2 desserts for alternate drop and a 3 hour House beverage package.*

Entrees

Served with freshly baked bread rolls and butter

Chicken, asparagus, white onion soubise salad

Breaded Wagyu, savoy apple slaw, parsley emulsion (DF)

Scorched salmon, patron watermelon, yarra valley pearls (GF DF) *

Chicken red currant croquette, cauliflower cream, walnut

King prawn, rhubarb, red elk salad, cuttlefish crisp, lemon (GF DF) *

Charred asparagus, truffle artichoke, purple leaf, avocado hummus (VG)

Turmeric roasted cauliflower, sesame crunch, coconut yoghurt (GF DF VG)

Mains

Lamb variations, eggplant mousse, green olive tomato salsa, lamb glaze

Market fish, virgin oil pea crush, roasted cucumber, pea chowder (GF)

Hen breast, feta chive gnocchi, golden beet mousse, caper

Pork belly, smoky beans, celeriac remoulade, apple reduction (GF DF)

Beef teres, wild mushroom, sweet corn, herbaceous oil (GF DF)

Grilled king mushroom, celeriac rosti, pepperonata, pea crush (VG)

Desserts

Raspberry mousse, rhubarb reduction, golden raspberry (GF V)

Espresso fig tiramisu, savoiardi chocolate crumble (V)

Pavlova, fruit textures, elderflower cream (GF V)

Crème caramel, roasted golden pine, ginger snap (V)

Layered chocolate slice, cherry rosella gel, violet crunch (V)

Poached fruit, vanilla spice glaze, coconut yoghurt (GF V VG)

Individual cheese selection, roasted pear, wafers (V)

All prices are inclusive of GST



BEVERAGE PACKAGE

Sparkling Wine

Azahara Brut NV

White Wine

Frankie Sauvignon Blanc

Red Wine

First Creek Harvest Shiraz

Beer

Cascade Premium Light

James Squire 150 Lashes Pale Ale

Non Alcoholic

Coke, Diet Coke, Lemonade

Orange Juice

Sparkling Mineral Water