



# BELLA'S FEAST

- CANBERRA -

2024





## MEET THE CHEFS

SAMMY AND BELLA

### CANBERRA'S CATERER OF CHOICE

We are sisters and the 4th generation of female chefs in our family. Since bursting onto the food scene as winners of MKR in 2011, we opened our successful catering business in Sydney with high profile clients such as Google, Porsche, Sony and more. In 2018 we expanded to the Canberra region where we have cemented our reputation as caterer-of-choice for conferences at ANU and weddings across the region.

### FROM OUR FAMILY TO YOURS

Our passionate team of amazing humans are committed to serving you delicious food; your guests will enjoy a heartfelt experience that feels like a big warm hug. There's a wide range of options to suit your custom event requirements and budget. From sausage sizzles with DIY condiment bars, to luxury mediterranean grazing tables, to fine dining sit down meals, to healthy conference lunches - we have you covered. Or, for something a little bit different, we can create a bespoke menu just for you.

### CONSCIOUS CATERING

Sustainability is a key driver in our business. Our commercial kitchen operates using solar power and tank water, all food scraps and paper are composted and fed back into our prolific kitchen garden (the tomatoes were amazing this season!), and we offer conscious catering options for your events. Vegan and vegetarian menus are our speciality, as is best-practice packaging using biodegradable sugarcane and bamboo disposables, and we have all the equipment needed to make your event plastic or disposable free.

### CORPORATE EVENTS WITH GOOD VIBES

We help you achieve success by making guest experience a priority. Breathe life into your corporate or academic event with our signature non-alcoholic mocktails and fun-filled food options such as a taco bar, ensuring all guests feel included in the good vibes and walk away with a positive yet professional experience.

# TESTIMONIALS

Australian  
National  
University

JERRY JESUDAS  
+ NEIL SASHITAL  
Events Managers, ANU

"Our guests rave about many of your signature dishes, especially the chorizo pigs in blankets, and we love your skilled use of native Australian herbs and spices"



MICHAEL TOWNSEND  
Event Manager, Effective  
Altruism Global Conference

"I can honestly say, the best catering we have ever had on a global level, you nailed the 100% vegan menu"



SANDRA FISK  
Conference Manager,  
ACT Labor Party

"You made feeding our 500 guests look easy! Plus, the guest survey showed 100% positive feedback on your food, they especially loved the home made scones"

## DRINKS + MOCKTAILS



Create a positive networking atmosphere with or without alcohol.  
Jump to page 7-8

## CANAPES + FINGER FOOD



The perfect way to have fun and network with delicious finger food.  
Jump to page 9-13

## GRAZING + ANTIPASTA



A light meal with a little bit for everybody, without breaking the budget.  
Jump to page 14-15

## CONFERENCE PACKAGES



The best way to keep your guests happy and alert for a long day of conferencing.  
Jump to page 16-17

## TEA BREAKS



A quick and easy way to add some networking to your event or meeting.  
Jump to page 18-20

## COLD WORKING LUNCHES



Great for casual corporate events, a quick and healthy affordable light meal.  
Jump to page 21-23

## HOT WORKING LUNCHES



Feed the masses with hot meals available for cost effective lunches.  
Jump to page 24

## SEATED DINING



The ultimate dining experience for a high profile event.  
Jump to page 25-27

## CINEMA SNACKS FOOD STATIONS



A fun and interactive way to engage and excite guests, add to any event!  
Jump to page 28-31

## MORE



Staffing, hire items etc  
Jump to page 32



# CONTACT



For all catering bookings, please contact:

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# DIETARIES

A close-up photograph of several salmon smørrebrød (open sandwiches) on rye bread. Each sandwich is topped with a thick layer of white cream cheese, topped with fresh, sliced salmon, and garnished with a single green chive. The sandwiches are arranged on a light-colored wooden surface.

We cater for all special dietary requirements, including:

V - Vegetarian

VV - Vegan

VVA - Vegan option available

GF - Gluten free

GFA - Gluten free option available

DF - Dairy free

P - Pescatarian

Religious - please enquire, as many of our dishes are halal and kosher friendly (but not strict)

Anaphylactic + other serious allergies: nuts, seafood, dairy, eggs, soy, gluten etc

Any non-standard dietary requirements or intolerances may incur a loading to ensure they are adequately cared for.





# ALCOHOLIC BEVERAGE PACKAGES

## ON-CONSUMPTION

We are licensed to serve alcohol across the ACT and NSW, and we have special permission to serve at the ANU. This package is best suited to corporate and academic events where you don't expect heavy drinking (pay for you what you use).

### MINIMUM SPEND PER PERSON FOR ALCOHOL ON CONSUMPTION:

1 HOUR \$18 per person

2 HOURS \$28 per person

### PACKAGE INCLUSIONS:

We don't charge extra for more variety - in fact, everything is included in your on-consumption package with no extra hidden charges:

- Red wine
- White wine
- Rosé wine
- Sparkling wine
- Beer
- Whiskey Bar with mixers
- Signature non-alcoholic mocktail (see next page for menu)
- Vodka or gin, to add to mocktails on guest request
- Luxe San Pellegrino flavoured sparkling drinks
- Plain San Pellegrino sparkling water
- Classic soft drinks
- Juice
- Water

### HIRE:

All glassware, eskis, ice buckets etc are available for hire if your venue does not provide them

STAFF: are charged extra, and level of service can range from bar service + top ups to full tray service

Minimum orders apply, and small orders may need to cover the cost of permit applications



**FEEL FANCY, WITH OR  
WITHOUT ALCOHOL**

# MOCKTAILS

## MOCKTAILS ARE PERFECT FOR

- quick service: all pre poured and ready to grab n go for guest arrival
- non alcoholic / dry events
- inclusive for guests who prefer not to drink alcohol
- limited budget with wow factor

## NAUGHTY OR NICE?

Guests have an option to add a shot of liquor - make it a cocktail with a shot of vodka or gin

### KAFFIR LIME MULE

kaffir lime, ginger ale, fresh lime, mint, soda

### APPLE PIE SPRITZ

cloudy apple, spiced honey syrup, mint, lemon, soda

### BERRY COSMO

crushed berries, cranberry juice, lime juice, orange

### VIRGIN MARY

seasoned tomato juice, shichimi togarishi rim, celery

### LYCHEE MOCK-ITO

mint, lemonade, lychee syrup, lime

### SOUR CHERRY SLING

pineapple, soda, sour cherry syrup  
grape juice, blood orange, fruits, soda

### ROSIE PIMMS

lemonade, rose water, strawberry, cucumber

### ELDERFLOWER ICED TEA

elderflower syrup, green tea, fresh lemon

### BLUEBERRY BANG

blueberry juice, fresh blueberries, soda, lemon

### MYRTLE'S PASSION

passionfruit, mango puree, soda, lemon myrtle rim

### BLOODY SANGRIA

grape juice, blood orange, fruits, soda

### ROSEMARYS TONIC

orange soda, fresh rosemary, tonic, fresh orange



# CANAPÉS



## BITES - COLD

Brioche "fairy bread" with crème fraîche, chives, and mixed caviar (gfa, va)

Filipino tuna tartare, coconut, chilli, lime (p, gf, df)

Beef eye fillet tataki, julienne vegetables, Korean chilli sauce, sesame (df) (+\$1)

Peking duck on blini pancakes, hoisin, cucumber, spring onion

Duck pâté on dark rye w/cornichon and smoked almonds

Crab and chive petite brioche sandwich (p, gfa) (+\$1.50)

Dolmades greek vine leaf rice wraps (vv, gf, df)

Blini w/beef pastrami, Polskie ogórki pickles, swiss cheese, Russian dressing

Poached chicken and truffle aioli petit sandwiches (gfa, df)

Grilled aburi salmon or scallop nigiri w/wasabi mayo and red onion (p) (+50c)

Poached butter chicken on mini naan bread w/fresh mint

Seared Japanese tuna w/radish and sesame ginger dressing (gf, df, p)

Rare beef fillet wellington on puff pastry, mushroom, truffle aioli (+\$1)

Tortilla española potato cake w/chorizo OR goat chèvre (gf, df)

California cucumber cup w/shichimi togarishi (df, p)

Fresh seasonal fig w/goat chèvre, wrapped in prosciutto (gf)

Prawn cocktail with squid ink thousand island, witlof boat (gf, df, p) (+\$1)

Bruschetta w/smashed pumpkin cacio e pepe, cherry tomato (v, vva, dfa)

Inari, sushi rice stuffed in tofu pocket with shitake mushrooms (vv, df) (+50c)

House cured smoked salmon, horseradish cream, julienne apple (gf, p)

Caprese tart with basil scented ricotta, fresh cherry tomato, pine nuts (v)

Mini tartlets with smoked salmon rillettes and caviar (p) (+50c)

More on next page...



# MORE CANAPÉS

## BITES - COLD (CONTINUED)

Oysters: natural // lemon myrtle mignonette // yuzu + tamari //  
grapefruit + smoked tabasco (gf, df, p) (+50c)

Asparagus wrapped in smoked salmon and nori (p, gf, df) (+50c)

Mini waffle cone with tuna ceviche and avocado (p, df, vva) (+50c)

Pinwheel lollipop w/sopressa salami and parmesan

Terrine of the day, w/ fruit chutney on buttered brioche

Smoked duck breast on puff pastry, eggplant purée, pomegranate (+50c)

Tamari marinated tofu, Japanese pickles + cucumber in nori wrap (vv, gf, df)



## BITES - HOT

Rare roast beef, crispy potato rösti, truffle mayo (df, gf)

Vegan samosas with ginger and chilli chutney (vv, df)

Cheese stuffed jalapeño poppers, avocado sauce (v)

Steamed bbq pork buns, sriracha (df)

Coconut crumbed prawns, miso mayo (df, p) (+50c)

”Tigres” baked mussels in half shell with chorizo crumb (df)

Steamed scallop, miso butter, wilted spring onion (gf, p) (+50c)

Mac n cheese croquettes w/bacon, truffle aioli (v) (+30c)

Falafel bites with beetroot humus and herbs (vv, gf, df)

Dutch pulled beef croquettes, hot english mayo (+50c)

Chicken and mushroom risotto bites, truffle aioli

Vegetarian risotto bites, saffron aioli (v)

Bolognese risotto bites, salsa rossa

Seared tuna Niçoise, crispy potato hash, roast red capsicum (gf, df, p) (+50c)

Smoked haddock and pea croquette, saffron aioli (p)

Seared halloumi with caramelised honey and oregano, fresh lemon (v, gf)

Chorizo pig in blanket with caramelised onion jam

Sausage rolls of the day (e.g. pork + fennel, moroccan lamb)

Meatballs of the day (e.g. swedish with lingonberry, spanish albodingas w/sofrito)

## SKEWERS - HOT OR COLD

all skewers add +\$1 , medium size

Lemongrass chicken skewers w/peanut and coriander (gf, df)

Negima yakitori, chicken and spring onion in smokey soy marinade (df)

Lamb kofta w/tahini yoghurt sauce

Spicy portuguese chicken with prego sauce (gf, df)

Moo ping thai bbq pork w/sriracha (gf)

Prawn and chorizo skewer w/fresh lemon (df, gf) (+\$1.50)

Tandoori chicken with minted yoghurt (gf)





# SUBSTANTIAL CANAPES

Is your function timed at dinner or lunch? Add some substantial canapés to ensure no one goes hungry. \$7.5ea

## HOT

Seafood dumplings with black vinegar chilli sauce (df, p)

Italian meatball parmigiana sub w/sugo, parmesan and basil

Soft shell crab slider, sriracha mayo, asian slaw (p) (+\$1)

Angus beef sliders, crispy onion ring, pickle, cheese, special sauce

Taiwanese bao bun, crispy pork belly, cucumber, peanut hoisin (df, vva)

Chipotle chicken tacos, guacamole, fresh pico de gallo salsa (gf, df)

Fried shrimp "po boy" rolls, remoulade sauce (p)

Sticky Vietnamese caramel pork belly, wild rice, asian greens (gf, df)

Smokey bbq pulled pork slider, Swiss cheese, pickled red cabbage (df)

Japanese fried chicken bowl, Japanese slaw w/sesame dressing, fresh lemon (df)

Loaded potato skins w/ black bean chilli, vegan cheese, guacamole, jalapeños (vv, gf, df)

Grilled lamb cutlet w/salsa verde sauce (gf, df)

Beer battered fish n sweet potato chips, caper tartare (p, df)

## COLD

Raw tuna poké bowl with seaweed, avocado, brown rice, pickled ginger, edamame, sesame sauce (gf, df, p, vva)

Prawn cocktail in mason jar with salmon roe (gf, df, p) (+\$1.5)





# SWEET CANAPÉS

A meal ends right with a little sweet treat...

French style macarons, today's flavour (gf, df)

Choux puff balls with with crème pâtissière, chocolate and salted caramel (v)

Churros, spanish doughnut bites with hot dark chocolate ganache sauce (v)

And many more





# CANAPES PRICING

UP TO 1 HOUR CANAPES  
\$23.50/pp inc gst  
at least 5 pieces per person

UP TO 2 HOURS CANAPES  
\$34/pp inc gst  
at least 8 pieces per person

UP TO 3 HOURS CANAPES  
\$39/pp inc gst  
at least 10 pieces per person

Plus waiter service  
Min spend applies to receive free chef for  
any hot food items



# INCLUSIONS

✓ Minimum number of pieces per person, or a combination of  
canapés + skewers + substantial items to meet your budget

✓ Chefs Fees, unless minimum spend is not reached then a loading  
may be applied

# MORE OPTIONS



HUNGRY GUESTS? Is your event is timed at dinner or lunch, when guests are likely to be  
extra hungry? If so, you can add on some extra food to make the meal more substantial:  
- Sweet treats \$3.50/canapé \$4.20/substantial item \$7.5/custom food station



COVID-SAFE BOXES: Canapés can be pre-packed into our enviro friendly boxes for  
individual grab-n-go service, cold items only, packing fee applies.



LUXE FINGER FOOD TABLE: Opt to display canapés on a fully styled table for guest self  
service with covid safe hand sanitising stations. Cold items only. Sugar cane plates  
provided, or ceramic plate and form available for \$2 per person



BUDGET OR CREATIVE THEMES: We can develop a creative menu to suit your theme or  
budget.



WAITER SERVICE: For a touch of class, hire a waiter to serve your canapés  
directly to guests.



DRINKS: Alcoholic and non alcoholic packages are available.



EQUIPMENT: Depending on your menu, we may need to bring specialised equipment to  
your venue



OPTIONAL EASY DROP OFF: in disposable large platters (cold food only) for self service

# GRAZING TABLE

A CHEF CURATED MENU OF THE FINEST LOCAL AND INTERNATIONAL GRAZING ITEMS, PRESENTED ON A BEAUTIFULLY STYLED MEDITERRANEAN STYLE TABLE. A FANTASTIC FEAST FOR THE EYES AND GREAT VALUE FOR MONEY OPTION

## CHEESES

Manchego, aged sheep milk cheese from the pyrenees mountains in northern Spain (v)

French white goat chèvre, a young soft spreadable cheese served with fresh herbs (v)

Traditional vintage British cheddar from the lush fields of Somerset, aged and crumbly (v)

Traditional double cream brie, oozy and decadent, made in Denmark (v)

Mild gorgonzola dolce cheese, creamy and delicately pungent, from northern Italy (v)

## COLD CUTS

Spanish jamon, 18 month old cured pork fed on black acorns, melon (gf, df)

Smoked salmon cured with beetroot, jumbo caperberries, arugula (p, df)

Locally produced chilli and fennel salumi, made the traditional way (gf, df)

Air dried beef "bresaola", peppery and full flavoured, locally produced (gf, df)

Mild north Italian style cured pork "coppa", award winning and locally produced (gf, df)

## SAVOURIES AND ANTIPASTA

Sicilian green olives, marinated with garlic and toasted fennelseed (vv, df, gf)

Dolmades, greek vine leaves stuffed with spices and rice (vv, df, gf)

Roasted + marinated vegetables (vv, gf, df)

Cheese and spinach filo triangles (v)

House made dips and crudites

## AND MORE

Seasonal fruits, artisan breads and crackers, and a multitude of snacks and nuts





# PRICING

UP TO 1 HOUR GRAZING  
\$15/pp inc gst

UP TO 2 HOURS GRAZING  
\$21/pp inc gst

UP TO 3 HOURS GRAZING  
\$26/pp inc gst

Table styling and staff/cleaning  
fee may apply

# INCLUSIONS



Full table styling with rustic Mediterranean style wares. Greenery, textured fabric + vintage wooden wine crates make it a feast for the eyes



Chefs curated menu balancing the quality and quantity to match your demographics, and ensuring all dietaries are covered



Chefs fees, unless minimum spend is not reached then a loading may be applied



Environmentally friendly disposable plateware and wooden forks



# MORE OPTIONS



**HUNGRY GUESTS?** Is your event is timed at dinner or lunch, when guests are likely to be extra hungry? If so, you can add on some extra budget for more savoury or sweet items.



**COVID-SAFE BOXES:** Our grazing items can be pre-packed into our enviro friendly boxes for individual grab-n-go service. Packing fee applies.



**BUDGET OR CREATIVE THEMES:** We can develop a creative menu to suit your theme or budget, just get in touch.



**PROPER CUTLERY AND CROCKERY:** can be provided for an extra \$2 per person



**WAITER SERVICE:** For some events, a staff member will be required to clean and clear.



**DRINKS:** Alcoholic and non alcoholic packages are available.



**EQUIPMENT:** Depending on what is available on site, we may need to bring extra equipment or linen with us



**EASY DROP OFF:** in large disposable platters for self service

# CONFERENCE FOOD PACKAGES

## BRAIN FOOD

Light morning tea buffet

Buffet lunch w/salad bar

Light afternoon tea buffet

From \$34pp

 **HEALTHY OPTION**

## LE CLASSIQUE

Light morning tea buffet

Buffet lunch w/bread-sandwich bar

Light afternoon tea buffet

From \$33pp

OPTIONS available for pre-packed meals, proper cutlery and crockery, waiters services, drinks packages etc.

## CROWD PLEASER

Light morning tea buffet

Cold buffet lunch including salad bar + sandwich bar + mixed savouries

Light afternoon tea buffet

From \$36pp

## SOUL WARMER

Light morning tea buffet

Hot buffet lunch including hot meals + salads + sandwich bar + mixed savouries

Light afternoon tea buffet

From \$39pp

Note: provision may depend on on-site facilities and could entail hire of warming equipment





# CONFERENCE DRINKS PACKAGES



## NON-ALCOHOLIC

Mix of San Pellegrino flavoured and plain sparkling mineral waters, classic soft drinks and juices. Served in individual cans. Glassware available for additional cost.

\$3.50 per drink

## HOT DRINKS

Tea, herbal teas, french press coffee in paper cups  
Full day: Arrivals + MT + Lunch + AT \$8 per person

Hire of percolator and urn, and staffing additional  
Shorter service options available  
Formal crockery and cutlery available

MINIMUM orders apply  
OPTIONS available waiters services, self service etc

## WATER

Bottles of water \$2.50 each  
or...  
Tap water from dispensers with paper cups or BYO bottle  
50c/service/person + dispenser hire

## MOCKTAILS

A variety of signature mocktails add a touch of class to an event, without alcohol. Enquire for details.

# TEA BREAKS



## SMALL ITEMS - COLD

Mini sweet muffin of the day (v)  
Fresh seasonal fruit (vv)  
Freshly baked cookies of the day (v)  
Spanish style frittata with seasonal vegetables (gf)  
Natural yoghurt w/berries and GF muesli (gf, v)  
Coconut chia puddings with seasonal fruit (vv, df, gf)  
Freshly baked danishes and pastries (v)  
Waffle bites with nutella and fresh berries (v)  
Blini w/smoked salmon and herb cream cheese (+50c)  
Smashed avocado and Danish fetta on sourdough toast (v, vva)  
Date + honey loaf with fresh ricotta and lemon curd (gf, v)  
Orange and almond cake with spiced syrup (df, gf)  
Petit sandwiches of the day  
Brownie bites (gf)  
Passionfruit coconut cheesecake (gf)  
Tiramisu (v)  
Profiteroles dipped in belgian ganache (+50c)  
Date and cacao bliss balls (vv, gf)

## SMALL ITEMS - HOT OR COLD

Baked Portuguese custard tarts (+50c) (v)  
Mini quiche of the day  
Mini sausage roll of the day  
Scones with jam and extra thick dollop cream (v)  
Filo triangles with fetta and baby spinach (v)



# TEA BREAKS



## SUBSTANTIAL ITEMS:

Croissant with today's gourmet fillings, such as:

- Smoked ham, cheese, relish
- Swiss cheese, tomato, avocado
- Luxe jam, butter
- Smoked salmon, creme fraiche (add caviar +50c)

Brioche sliders with today's gourmet fillings, such as:

- Maple roasted bacon, egg, smokey bbq
- Roast tomato, vintage cheddar, egg, relish
- Egg, spinach, basil hollandaise
- Potato rosti, smoked salmon, creme fraiche (+30c)

Large glass cups with:

- Greek yoghurt, berry compote, GF muesli (gf)
- Mango lassi yoghurt, pistachio
- Choco-coconut chia pudding, cherry, almond (vv, df, gf)
- Overnight oats/bircher with spiced apple and cranberry (v)

# PRICING

LIGHT MT/AT  
\$9/pp inc gst  
at least 2.5 pieces per person

SUBSTANTIAL MT/AT or LIGHT BREKKY  
\$14/pp inc gst  
at least 4.5 pieces per person



# INCLUSIONS



Minimum number of pieces per person, or a combination of small + substantial items to meet your budget



Table styling for buffet style service



Environmentally friendly disposable serveware



Chefs fees, unless minimum spend is not reached then a loading may be applied

# MORE OPTIONS



HUNGRY OR VVIP GUESTS? Are your guests are likely to be extra hungry? If so, you can add on some extra food budget to make the meal more substantial or luxury



COVID-SAFE BOXES: If buffet's aren't right for you, food can be pre-packed into our enviro friendly boxes for individual grab-n-go service (cold items only). Please add \$2 per person



PROPER CUTLERY AND CROCKERY: For a more formal feel, add proper ceramic plates and metal cutlery for \$1pp.



BUDGET OR CREATIVE THEMES: We can develop a creative menu to suit your theme or budget.



WAITER SERVICE: For larger events, or those with proper cutlery and crockery, a server may be required to help clean and clear



DRINKS: Alcoholic and non alcoholic packages are available.



DELIVERY: May be charged depending on location



EASY DROP OFF: On large disposable platters for self service



# COLD WORKING LUNCH: SALAD BOWL-A-RAMA



Served buffet style, designed to be healthy, light and fresh, but filling at the same time.

Mexican chicken green goddess salad w/quinoa and avocado dressing (gf, dfa, va)  
Salmon Nicoise salad w/red capsicum, boiled egg, tomato, green beans, olive tapenade (p, df, gf)  
Vietnamese chicken vermicelli salad with nam jim dressing (gf, df)  
Seared Japanese style fresh tuna, quinoa, edamame, sesame (gf, df, p)  
Basil pesto and orecchiette pasta salad w/goat cheese OR grilled chicken  
Seared halloumi, roast pumpkin and brown rice salad with sage (v, gf, vva)  
Pearl couscous salad with roasted middle eastern vegetables and feta (v, dfa, vva)  
Smoked salmon waldorf salad with apple, toasted almond and greens (gf, df, p)  
Potato salad with seeded mustard and bacon (df, va)  
Poached chicken classic caesar salad (gfa, va)  
Beetroot and goat cheese salad with lentils and toasted sunflower seeds (gf, v, dfa, vva)  
Dark roasted cauliflower, quinoa tabbouleh with fresh herbs, tahini lime dressing (vv, gf, df)  
Southwest black bean salad with green capsicum and jalapeño lime dressing (v, gf, vva)  
Crying tiger thai beef salad with wombok cabbage and tamarind (gf, df)  
Miso roasted pumpkin, seasonal greens, Japanese soba noodles, pepitas (v, df)  
Danish blue cheese, rocket, grilled pear, pine nuts and balsamic (gf, v)  
Orzo pasta salad w/spiced Moroccan lamb, fig, mint, harissa dressing (df)  
Grilled chorizo, Spanish saffron rice, red capsicum, peas and fresh lemon (gf, df)  
Korean glass noodle salad with shitake mushrooms and bulgogi beef (gf, df)



**HEALTHY OPTION**

# COLD WORKING LUNCH: THE BREAD BAR



Served buffet style, a mix of sandwiches, turkish bread, rolls and wraps

Smoked salmon wraps with dill + horseradish cream and arugula (p)

Poached chicken on turkish with salad greens and caesar sauce

Mini báhn mì baguettes with crispy pork belly and pickled vietnamese vegetables (df)

Mufelletta w salami, mortadella, provolone cheese, olives and pickled vegetables

Mini reuben baguettes with pastrami beef, swiss cheese and kraut

Shredded piri piri chicken w/lime aioli and salad greens

Smoked leg ham and cheese with onion relish on turkish bread

BLT wrap with chicken schnitzel + spicy thousand island sauce (df)

Tandoori chicken w/baby spinach and minted yoghurt

Club sandwich w/chicken, bacon, tomato, lettuce, aioli

Spanish style spiced tuna and celery, salad greens (df)

Roast chicken, guacamole, refried beans, cheese and a touch of chilli

Caprese sandwich w/tomato, mozzarella, basil pesto (v)

Turkey, cranberry relish, rocket

Italian meatball roll w/swiss cheese and napoletana sauce

Cubano sandwich w/smoekd ham, roast pork, swiss cheese, pickles and mustard

Falafel, beetroot humus, middle eastern pickles, rocket (vv, df)



# COLD LUNCH PRICING

## SALAD BOWL-A-RAMA

Buffet \$21pp

## THE BREAD BAR

Luxe buffet \$19pp

## A BIT OF EVERYTHING (COLD)

Salads

Sandwiches

Variety of savouries such as cheese and spinach filo pastries

Buffet \$23pp

## ON A BUDGET? DROP OFF CATERING AVAILABLE:

1 x Turkish roll with assorted simple fillings \$16each + delivery

# INCLUSIONS



Environmentally friendly disposable plateware and cutlery



Standard dietaries catered for



Table styling



Chefs fees, unless minimum spend is not reached then a loading may be applied

# MORE OPTIONS



## SWEET TREATS:

Enjoy a small piece of cake for just \$3.50pp



PROPER CUTLERY AND CROCKERY Upgrade for \$2pp



INDIVIDUALLY PACKED BOXES: For more of a grab-n-go style meal, add \$1pp. Available for drop off catering.



WAITER SERVICE: May be required for large groups to help clean and clear especially if proper cutlery and crockery is being used



DRINKS: Alcoholic and non alcoholic packages are available



DELIVERY: May be charged depending on location



EASY DROP OFF: in large disposable platters for self service, or on more luxe platters for staffed events





# HOT WORKING LUNCH



Butter chicken curry w/basmati + naan bread  
Home made pulled beef lasagne w/garden salad  
Chipotle chicken burrito w/guacamole + sour cream + jalapeños  
Vietnamese caramel pork belly w/rice and greens (df)  
Thai masaman beef curry w/sweet potato, rice and greens (gf, df)  
Brased chicken cacciatore w/crushed potatoes and veggies (gf)  
Hong kong style satay chicken , braised w/veggies, rice (df)  
Texan style chilli con carne, rice, condiments, corn chips (gf)  
Orecchiette pasta w/duck bolognese, garden salad  
Indonesian mee goreng noodles w/chicken, prawns and greens (df)  
Grilled halloumi w/egyptian style pilaf (v)  
Greek lamb moussaka w/garden salad  
French puy lentils, sausage and pistou herb sauce (gf, df)  
Spanish chicken and chorizo paella (gf, df)  
Thai chicken penang curry w/peanuts, rice and kafir lime (df, gf)  
Swedish meatballs w/crushed potato and coleslaw  
Roast stuffed sweet potato w/black beans and tempeh (vv, gf, df)  
Today's vegetarian frittata with garden salad (gf, v)  
Hungarian chicken goulash w/crushed potato and vegetables  
Moroccan chicken tagine w/apricots, vegetables, cous cous (df)

## HOT LUNCH PRICING

BUFFET (pending site capacity) \$25ea  
INDIVIDUALLY PACKED (pending site capacity) \$22ea

## INCLUSIONS

- ✓ Recyclable disposable boxes and cutlery
- ✓ Delivered fresh and hot, grab-n-go / takeaway style
- ✓ Chefs fees, unless minimum spend is not reached then a loading may be applied
- ✓ Standard dietary requirements catered for

## MORE OPTIONS

- ? SWEET TREATS:  
Enjoy a small piece of cake for just \$3.50pp
- ? UPGRADED SERVICE: Upgrade for \$2pp for a standing hot lunch served on ceramics w/proper cutlery. Seated meals or buffets are also an option and quoted separately.
- ? WAITER SERVICE: Usually required to help clean and clear especially if proper cutlery and crockery is being used
- ? DRINKS: Alcoholic and non alcoholic packages are available.



# SEATED DINING - SHARE PLATE



Entree, choose 2

Potato rösti, smoked salmon and kaffir lime avocado emulsion (gf, p)

Lemon myrtle salt n pepper squid, mint, peas, pickled chilli (df, p)

Grilled lamb kofta, minted tzatziki sauce, pickled cucumber, roasted almond

Buffalo mozzarella, heirloom tomato, basil, toasted pine nuts (v, gf)

Beef carpaccio, parmiggiano, broad leaf arugula, pomegranate (gf, dfa)

Charcuterie board with local and european cold cuts

Side to entree: freshly baked focaccia bread

Main, choose 2

Crispy skin pork belly, roast fennel, spiced apple sauce (gfa)

Beef tenderloin, horseradish jus, dutch carrots (gf)

Roasted free range chicken with truffle dijon sauce (gf)

Slow cooked lamb with native pepperberry in a rich tomato sauce (df)

Dill crumbed barramundi, caper tartare, caramelised lemon (p, df)

Roast duck w/lebanese spices, smoked eggplant, pomegranate (gf, df)

Sides to mains, choose 2

Crispy duck fat roast root vegetables (gf, df)

Creamy mashed sweet potato (v, gf)

Steamed seasonal vegetables, sriracha butter, almond (v, gf)

Garden salad, pomegranate vinaigrette, toasted sunflower seeds (vv, gf)

Dessert, selection of petit fours // small sweet treats

Option to serve these at the table, or as standing tray service canapes, or even as a dessert buffet bar

# SEATED DINING - ALTERNATE PLATES



Entrée, choose 2:

Smoked chicken breast, pickled rainbow beets, smoked eggplant, pomegranate molasses (df, gf)

Pork and veal terrine, pickled cauliflower, black plum soubisse purée, roasted hazelnuts (gf)

Lemon myrtle salt n pepper squid, mint, peas, pickled chilli (df, p)

Grilled lamb kofta, minted tzatziki sauce, pickled cucumber, roasted almond

Poached prawns w/ squid ink thousand island sauce, baby cos, dill oil (gf, df, p) (+caviar \$2)

Scallop carpaccio, burnt miso, poppyseed, microcress (df, p)

Side to entree: Freshly baked focaccia

Main, choose 2:

Gnocchi with slow cooked duck and red wine ragu, parmesan wafer

Roasted fish fillet of the day, basil hollandaise, sweet potato puree, broccolini (p, gf)

Roast chicken breast stuffed with porcini mushroom, fennel, spinach mashed potato (gf)

Milanese style 8 hr lamb in white wine, saffron risotto, gremolata (gf)

Crispy pork belly w/fennelseed rub, mash, spiced apple sauce, honey roasted dutch carrots (gf)

Beef bourguignon, puff pastry, truffle mash, king mushroom

Side to main, choose 1:

Crispy duck fat roast potatoes and root vegetables (gf, df) (crowd favourite)

Steamed seasonal vegetables, sriracha butter, nuts (v, gf)

Garden salad, pomegranate vinaigrette, toasted sunflower (vv, gf, df)

Dessert,

Option 1: wide selection of petit fours // small sweet treats, which can be served at the table, or as standing tray service canapes, or even as a dessert bar buffet

Option 2: Alternate plate individual desserts, choose 2 from the following:

Traditional tiramisu, chocolate sauce, crostoli (v)

Pavlova, lemon curd, seasonal fruit (v, gf)

Berry delicious pannacotta, coconut (gf, v)



# SEATED DINING PRICING

## SHARE PLATE MEAL

E + M \$57/pp

E + M + D \$69/pp

## ALTERNATE PLATE MEAL

E + M \$60/pp

E + M + D \$73/pp

# INCLUSIONS



Premium crockery, cutlery via kitchen hire @ ANU. Other venues may require hire fees.



Standard dietaries catered for



Standard menu printing



Home made foccacia with entrees, and your choice of side with mains for alt service



Chefs fees, unless minimum spend is not reached then a loading may be applied

# MORE OPTIONS



PRE-DINNER CANAPES: A small amuse bouche before the big event \$5/pp (1.5 pieces per person)



BUDGET OR CREATIVE THEMES: We can develop a creative menu to suit your theme or budget.



WAITER SERVICE: Are required for formal dining services and will be quoted based on your runsheet and number of guests at your event, and also to reflect drinks service required.



DRINKS: Alcoholic and non alcoholic packages are available.



LINEN/TABLE STYLING: any hire items charged extra, check with venue if they can provide these included in your hire fee first



EQUIPMENT: any special equipment required on site, depending on menu and facilities available

# CINEMA EXPERIENCE

All your favourite cinema snacks in a convenient pre-packed snack cup! Think popcorn, pretzels, chocolates, cookies, lollies, dried fruit and lots more.

Cups are pre-filled and served on a grab-n-go table, easily eaten while networking or taken inside the cinema or lecture theatre.

## PRICES

SMALL

\$6pp, min orders apply

LARGE

\$11pp, min orders apply

## INCLUSIONS



Grab n go table - eat cups while networking or take inside cinema



Chefs curated mix of tasty treats



Standard dietaries catered for



Chefs fees, unless minimum spend is not reached then a loading may be applied



## MORE OPTIONS



WANT TO ADD SOME LUXE? Add an icecream from Braddon's famous Messina \$7ea



BUDGET OR CREATIVE THEMES: We can develop a creative menu to suit your theme or budget.

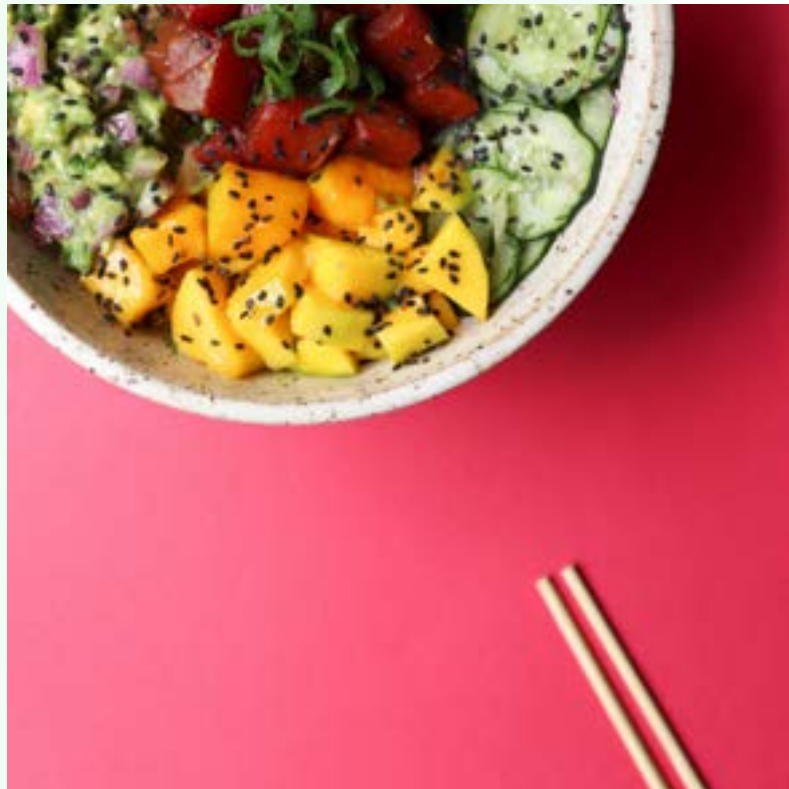


DIY SNACK BUFFET: Let guests help themselves by upgrading to a fully styled snack buffet bar



DRINKS: Alcoholic and non alcoholic packages are available.





### POKE BOWL BAR

The biggest millennial trend this year, a fresh take on lunch with a Hawaiian-Japanese twist



### MEXICAN STREET FOOD

Create a fiesta atmosphere with tacos, nachos or burritos with a range of fun fillings



### COUNTRY STYLE BAKED HAM

Get festive with our signature spiced glaze, served on rolls with a selection of condiments



### PAELLA PARTY

Cooked live in XL pans, the smell of this Spanish classic is intoxicating



### BAGEL / CROISSANT BAR

A delicious DIY breakfast and brunch option with NYC style gourmet fillings

# FOOD STATIONS

Feed your guests while entertaining them at the same time with these live cooking and DIY style food stations, all styled to the max for optimum impact. These stations are especially suited to events located on the "Super floor" and are custom priced on application.

You can add a station to your event, or make the station the main event drawcard, or why not try a festival feel with multiple stations?

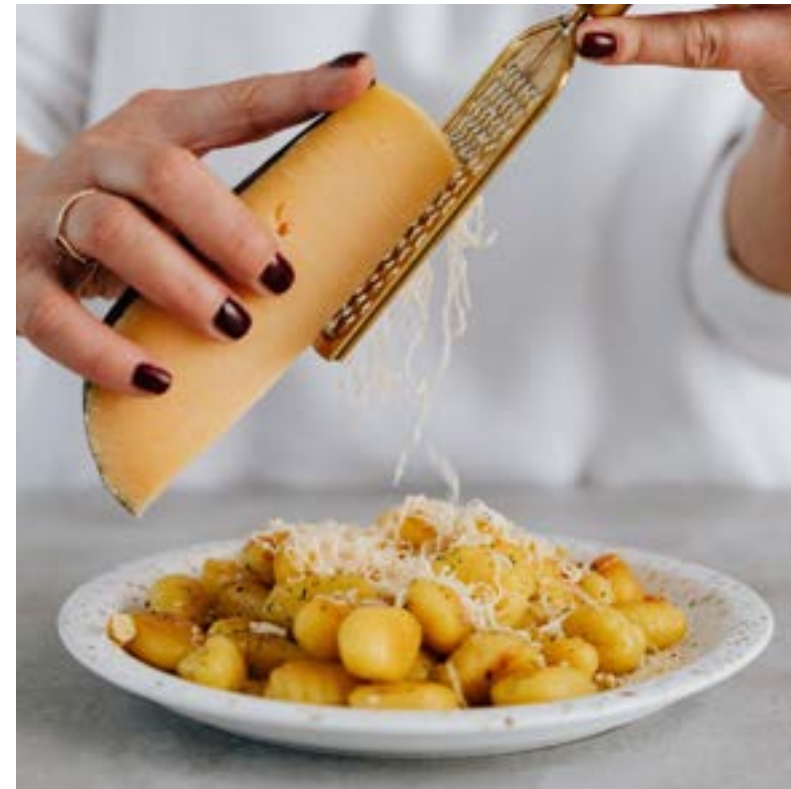
Get in contact today and let us help you get creative with these inspiring ideas!





### SPIT ROAST PORCHETTA

Italian style pork, coked over charcoal for 8 hrs, served in ciabatta rolls with salsa verde



### GNOCCHI / PASTA BAR

Pair your favourite shape with authentic sauces for the ultimate combo



### BELGIAN WAFFLE BAR

A delish breakfast or dessert, topped with all your favourite sweets, fruits and syrups



### VINTAGE POPCORN CART

Freshly popped, served in shaker bags with a selection of sweet + savoury seasonings



### DOUGHNUT WALL

An instagrammers dream come true, a great photo opportunity and yummy too!



### YUM CHA BAR

Steamed and fried authentic dumplings, for brunch or any time of the day



### OYSTER / SASHIMI BAR

Nothing says luxury like oysters, sashimi, and raw seafood tartare w/condiments



### SOUP KITCHEN

A great way to warm the souls of masses in winter, an internationally inspired selection





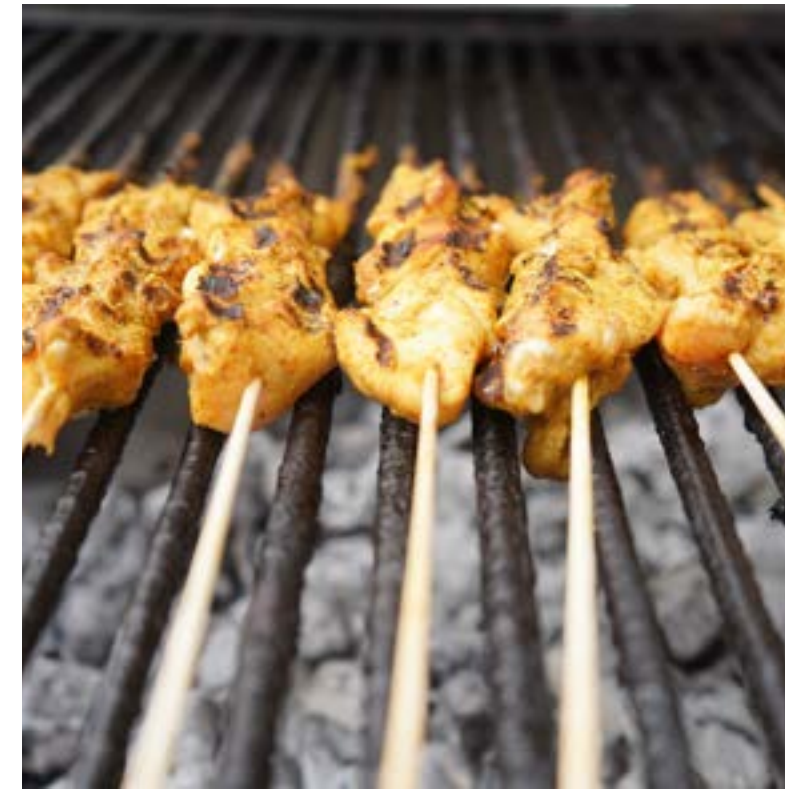
#### LOADED "HAUTE DOG" BAR

Grilled german sausages on long bun with a luxury DIY topping bar



#### JAFFLE STATION

This Aussie classic is filled with anything from bolognese to cheese n salsa



#### BBQ SKEWER BAR

International flavours, think Malaysian satay, Middle eastern chicken, and Indian seekh lamb



#### LOW N SLOW SLIDER BAR

American classics, think pulled pork with slaw and sriracha mayo



#### CURRY BAR

Our family recipes make a warm and filling meal with a good hint of spice



#### LOADED FRIES BAR

A DIY toppings bar with favourites like crispy bacon, gravy + cheesy bechamel





# HIRE ITEMS

## MARQUEE

Our sturdy and premium quality German built marquee is perfect for weddings, conferences and other special events. High wind resistance and opaque roof makes it perfect for all-weather events. Our marquee spans 10 metres, and expands in bays of 5 metres up to 30 meters. That's up to 300 sqm, which comfortably holds 150 guests at a rate of 1 person/2sqm or 75 guests at 1 person/4sqm..

## OTHER HIRE ITEMS

Available on request. Examples of in house hire items include hot urns, coffee percolators, cutlery, crockery, linen, styling, glassware, small cooking appliances, pop up marquees.

# SERVICE STAFF

Our professional front of house staff are ready to service your guests with a smile!

Most FOH staff are quoted at \$55 per hour, this price includes GST, Super, Workers Compensation Insurance, PAYGW taxes and the staff hourly rate which goes directly to the staff member. There is a minimum 4 hour shift.

We are not a staffing agency, and as such we do not put extra margin on our staff rates. We do not hire out staff-only.

In the event that we do not have enough internal staff available to service your event we may need to source them from an agency, in which case we do not make a margin and we simply past on the cost directly.

In most cases, chefs are included in all prices.





# AND MORE



We offer loads more packages, here is some inspiration...

## BREAKFAST:

Alternate serve plated breakfasts

Continental buffet

Hot breakfast buffet

## PICNICS:

Enjoy the sunshine and stunning grounds of the ANU with fresh air and a gourmet picnic hamper

## CUSTOM MENUS:

Don't forget that you can get in contact with any wild idea and we can custom design a special menu to suit your specific needs.