



CONFERENCE CATERING @ ANU, 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"

CONTACT



For all catering bookings, please contact:

Bella Jakubiak

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bella@bellasfeast.com.au

VENUES @ ANU

We have worked in multiple ANU venues for over 5 years, and know the spaces like the back of our own hands.

KAMBRI Cultural Centre

KAMBRI Marie Rae Teaching Centre

Research School of Physics

Innovation Space @ Birch Building

Springbank @ Crawford

Llewellyn Hall @ School of Music

Moot Courts @ College of Law

Alan Barton Forum @ CBE

Research School of Social Sciences

Gardens and Lawns throughout

... and many many more

We can support you by:

- Suggesting a menu and package based on our experience cooking within these spaces, especially for those spaces which limit cooking possibilities
- Suggesting logistics based on our operational experience within these spaces
- Advising on what hire items you do and don't need
- Liaising directly with Venue Management to organise bump in/out, furniture and other logistics
- Looking after all the paperwork required for permission to serve alcohol



WHY CHOOSE BELLAS FEAST FOR YOUR CONFERENCE?



- Proven past success
- Loads of experience
- Familiar with venues across ANU campus
- Day time conferencing menus, plus creative solutions for evening and networking events
- High capacity - multiple days with large groups up to 1000 people
- Generous meals and Fair prices
- Healthy, not heavy
- Alcohol on consumption
- Detail oriented
- Inclusive and Welcoming
- Flexible and Responsive
- Creative and Delicious

YOUR DEMOGRAPHICS YOUR EVENT GOALS

OUR “NO WORRIES” SOLUTIONS FOR YOU



Guest experience is paramount to event success, and we are here to help achieve the highest guest satisfaction through customised menus.

No two groups are the same, so we work together to be clear about your target audience demographics and your event operational goals - creating the best suited custom menus and experiences.

GUESTS NOT BIG ON DRINKING ALCOHOL? No worries, we will create good vibes with our signature mocktails.

WANT TO PROMOTE NETWORKING, BUT GUESTS ARE A BIT SHY? No worries, host a standing mingling event with food stations instead of a sit down meal.

ARE YOUR MEAL BREAKS SHORT? No worries, we prepare individually packed meals to grab n go.

ARE YOU SHOWING LEADERSHIP IN SUSTAINABILITY? No worries, we have extensive plant based menus and plastic/disposable free options.

DO YOU HAVE A SUBSTANTIAL COHORT FROM A SPECIFIC CULTURAL OR RELIGIOUS GROUP? No worries, we can create pork-free/halal or vegetarian menus, or even focus the menu with cultural themes such as Asian Seafood or Vegetarian Indian with our authentic recipes.

ON A TIGHT BUDGET? No worries, we will suggest some cost effective solutions that don't compromise guest experience

FREEZING CANBERRA WINTER? No worries, we have plenty of soul warming options to keep guests from interstate feeling toasty.

ASK US HOW WE CAN CUSTOMISE YOUR PACKAGE TO SUIT YOUR UNIQUE NEEDS



SUSTAINABILITY COMMITMENT

We take sustainability seriously, and we are here to support the ANU to reach its Net Zero 2025 goal by offering options with:

- vegetarian menus
- vegan menus
- plastic free events
- disposable free events

Things Bella's Feast does every day to minimise our environmental impact:

- food scraps and cardboard composted and added to our kitchen garden
- food scraps donated to "friends with chooks"
- prolific kitchen garden using permaculture principles and crop rotation to provide year round produce
- sourcing local produce where possible
- pack up leftovers and donate to students where possible
- our commercial kitchen is powered with solar panels and uses filtered rain water tanks
- first reuse, then recycle



DIETARY REQUIREMENTS

We make the process of feeding guests with special requirements easy and efficient at large scale events.

Guests with special dietary requirements can receive a special meal set aside, labelled with their name.

Every menu will feature something to cover all “the usual” requirements, such as Vegetarian, Vegan, Gluten Free, Dairy Free, Halal, or Pescatarian with clearly labelled menus.

EXAMPLE MENU - “SOUR WARMER” 3 X FULL DAY CONFERENCE

MENU - DAY 1

ALL DAY

Fresh fruit (vv, gf, df)

MORNING TEA

French butter madelines (v)

Croissant with ham, cheese and relish

Coconut yoghurt cups with GF muesli (vv, df, gf)

Cheese and spinach quiche (V)

Carrot and nut cake with peanut butter frosting (gf, v)

LUNCH

Butter chicken curry (gf)

Vegetable coconut korma curry (vv, gf, df)

Steamed saffron rice (gf, df, vv)

Traditional lamb roganjosh (gf)

Mediterranean vegetable wrap with cheddar and pesto (v)

Chicken caesar on turkish roll

Grilled halloumi salad w/brown rice and veg (v, gf)

Seared sashimi tuna and soba noodle salad (p, df)

Samosas with coriander chutney (vv, df)

AFTERNOON TEA

Macadamia cookies (v)

Baci chocolates (v, gf)

Vegan brownies (vv, df)

Lamingtons (v)

Spicy chicken buffalo wings, ranch sauce (gf, df)

MENU - DAY 2

ALL DAY

Fresh fruit (vv, gf, df)

MORNING TEA

Palmier pastries (v)

Chia puddings w/berries (vv, gf, df)

Quiche lorraine

Mini pikelets with nutella and berries (v)

Banana bread with ricotta and coconut (v)

LUNCH

Braised penang chicken (gf, df)

Sichuan tofu with shitake mushrooms (df, vv)

Egg & veggy fried rice (v, gf, df)

Sweet n sour pork (df)

Spanakopita grecian filo pastry pie (v)

Turkish roll with roast beef, cheese, seeded mustard

Wrap with goat cheese, beetroot, walnut pesto and salad (v)

Middle eastern chickpea salad w/ roast cauliflower (vv, gf, df)

Mango and prawn vermicelli noodle salad (p, df, gf)

AFTERNOON TEA

Texan beef sausage rolls (df)

Crostoli with lemon myrtle (df)

Date and cacao bliss balls (gf, df, vv)

Double choc cupcakes (v)

Orange almond cake (gf, df)

MENU - DAY 3

ALL DAY

Fresh fruit (vv, gf, df)

MORNING TEA

Tortilla di patatas with chorizo (gf, df)

Smashed avo bruschetta (vv, df)

Blueberry muffins (v)

Tortilla di patatas with goat cheese (gf, v)

Vanilla yoghurt and berry cups (v, gf)

LUNCH

Gnocchi with beef bolognese sauce

Garlic bread (v)

Cheese tortellini with zucchini and artichoke (v)

Roast peri peri chicken with prego sauce (gf, df)

Middle eastern falafel, feta and pink humus sandwich on turkish (v)

Spanish tuna wrap with fresh rocket (p, df)

Mexican quinoa salad w/chicken and cherry tomato (gf, df)

Korean noodle salad w/mushrooms and veg (vv, gf, df)

Char grilled corn (vv, gf, df)

AFTERNOON TEA

Choc chip cookies (v)

Baked ricotta cheesecake (v)

French macarons (gf, v)

Beetroot humus cups with crudites (vv, gf, df)

Chicken and corn sausage rolls (df)

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

THESE ARE FOOD-ONLY PACKAGES. 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.

EXAMPLE MENU

- WELCOME COCKTAIL PARTY

A mix of Canapes on tray service, plus food stations, and signature mocktail

CANAPES ON TRAY SERVICE

- Cheesy bacon roast jacket potatoes (gf)
- Mac n cheese croquettes, truffle mayo (v)
- Potato rosti with smoked salmon mousse and capers (gf)
- Cheeseburger sliders
- Peking duck on blini pancakes with cucumber
- Cheesy arancini, safron aioli (v)

FOOD STATION: RAW BAR

- Assorted sushi
- Tuna ceviche with coconut and davidsons plum (gf, df, p)
- Fresh oysters (gf, df, p)

FOOD STATION: TACO BAR

- choose pulled beef or beans (vv, gf, df)
- choose soft tortilla or corn chips as GF option

Plus DIY toppings bar:

- char grilled corn salsa
- variety of hot sauces
- guacamole
- pico de gallo
- sour cream
- crispy shallots
- cheese
- salad leaves
- grilled peppers & onion
- jalapenos

FOOD STATION: DESSERT BAR

- Tiramisu (v)
- French macarons (gf, v)
- Fudge brownies (vv, df)
- Berry delish pannacotta (gf)
- and more



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

NETWORKING: CANAPES ON TRAY SERVICE

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



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

NETWORKING: GRAZING TABLE

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

NETWORKING: 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

NETWORKING SEATED DINING (ALTERNATE PLATED)



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.



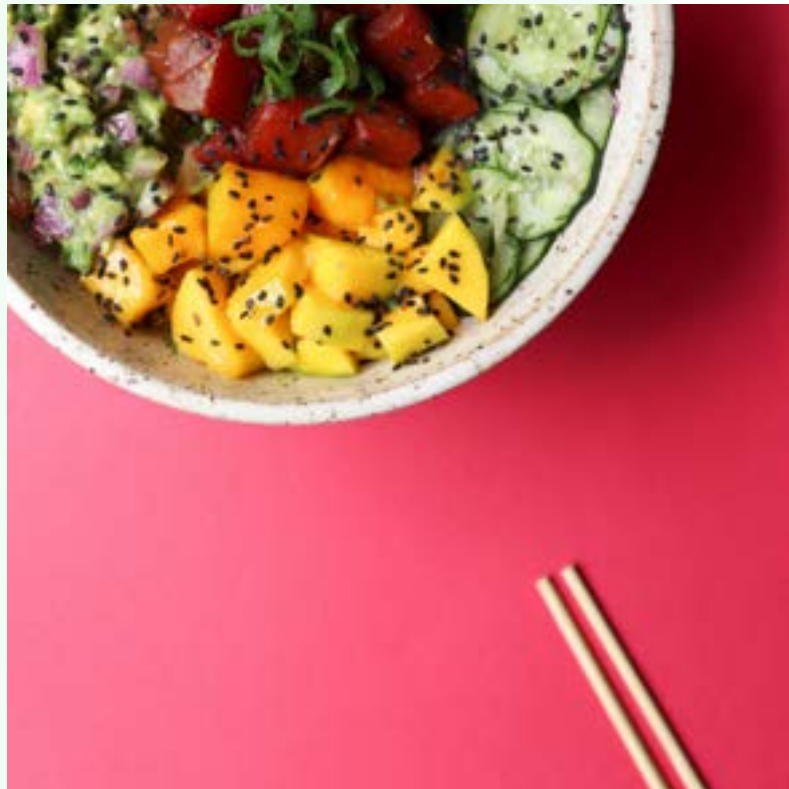
DRINKS: Alcoholic and non alcoholic packages are available.



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



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.

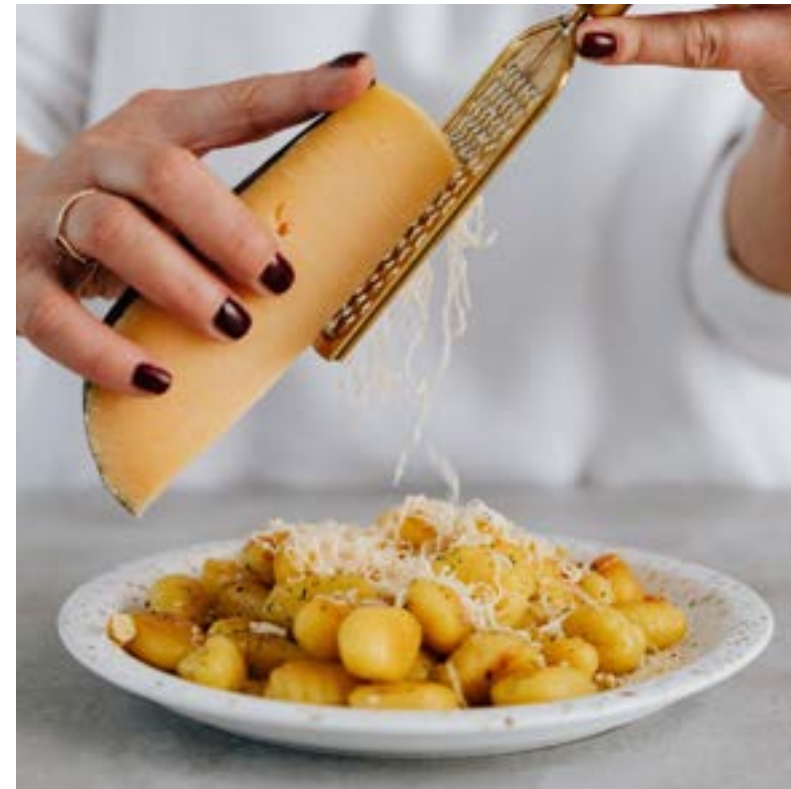
You can add a station to your event, or make the station the main event drawcard, or why not try a festival feel with multiple stations?

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