



CREATECATERING

*event menu*

CREATECATERING.COM.AU

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*unleash your imagination*



CREATE  
PHILOSOPHY

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"IT IS NOT ABOUT WHAT WE  
HAVE DONE, IT IS ABOUT WHAT WE  
CAN DO FOR YOU..."

IF YOU ARE EXCHANGING VOWS,  
ENJOYING COCKTAILS ON THE  
TERRACE OR ARRIVING TO A STYLISH  
AND UNFORGETTABLE EYE OPENING  
SETTING, WE WILL EFFORTLESSLY  
PERFECT YOUR OCCASION TO LEAVE A  
LASTING IMPRESSION."

ANTHONY WHITEHOUSE,  
FOUNDER & MANAGING DIRECTOR

# BREAKFAST MENU

## CANAPE

**\$30.00 per person**

*Includes 6 canapés per person*

*Additional canapés \$5.50 per canapé per person*

### Cold Selection:

Freshly baked petit pastries  
Seasonal fruit kebabs (v, gf)  
Individual bircher muesli (v)  
Smoothie shots (v, gf)  
Smoked salmon, rosti potato w chive cream cheese

Mini assorted sweet muffins (v)

French toast (v)

Crushed avocado on toast (v)

### Hot Selection:

Mini ham & cheese croissants

Mini cheese & tomato croissants (v)

Breakfast quiche of tomato, bacon & egg

Warm tomato & feta bruschetta (v)

Potato croquettes with tomato relish (v)

### Hot Selection:

Mini ham & cheese croissants

Mini cheese & tomato croissants (v)

Breakfast quiche of tomato, bacon & egg

Warm tomato & feta bruschetta (v)

Potato croquettes with tomato relish (v)

### Refreshment Selection:

Fresh juice \$12.00 per jug. Approximately 6 glasses per jug

Tea & coffee \$4.50 per person. Premium tea selection & single

## BUFFET

**\$40.00 per person**

### Cold Selection:

Freshly baked pastries  
Sliced seasonal fruit platter  
Toast station  
Cereal selection

### Hot Selection:

Streaky bacon  
Hash browns  
Roasted tomatoes  
Scrambled free range eggs  
Beef chipolatas  
Grilled mushrooms

### Refreshment Selection:

Fresh juice  
Tea & coffee *Premium tea selection & single*

## SEATED

**\$55.00 per person**

### Select 2 of the following:

Individual bircher muesli Freshly baked pastries  
Sliced seasonal fruit platter Toast baskets with condiments

### Select 1 of the following:

*Alternate serve is an additional \$5.00 per person*

**Eggs Benedict** - 2 free range poached eggs, shaved leg ham, hollandaise sauce, asparagus spears on a toasted English muffin

**Eggs Florentine** - 2 free range poached eggs, wilted spinach, hollandaise sauce, asparagus spears on a toasted English muffin (v)

**AM Breakfast** - 2 free range poached eggs, toasted sourdough, streaky bacon, beef chipolatas, grilled mushroom, slow roasted tomatoes & hash browns

**Smoked Tasmanian Salmon** - Scrambled free range eggs, toasted light rye bread, asparagus spears

**Fresh Pancakes** - 3 fluffy pancakes, maple syrup, berry compote, whipped cream

### Refreshment Inclusions:

Fresh juice  
Tea & coffee  
*Premium tea selection & single origin speciality filter coffee*

## BUFFET

**\$40.00 per person**

### Additional Options:

Coffee Cart  
\$500.00  
Serving Little Marionette coffee Barista  
\$45.00 per hour

*(minimum 4 hours)*

Coffee on consumption  
\$3.50ea

Invoiced post event or guests can purchase

Virgin Mary Bar

(1 Virgin Mary per person)

\$7.00 per person

Juice Bar

(Selection of cold pressed fresh juices)

\$10.00 per person

Smoothie Energy Shot on Arrival

\$5.50 per person

### Dietary Abbreviations Key:

V - Vegetarian

VG - Vegan

GF - Gluten free

DF - Dairy free

CN - Contains nuts



# CONFERENCE MENU

## MENU A

Half Day \$45.00 per person

Full Day \$55.00 per person

### On Arrival

Chia pudding with passion fruit compote and fossilised berries (df, v)

### Morning Tea

Traditional and fruit scones served with homemade strawberry jam and cream (v)

### Lunch

#### SOUP

Mild curry spiced lentil potage (vg, df) *Autumn/Winter*

#### SUSHI

Assorted variety *Spring/Summer*

#### SANDWICHES

Double smoked ham, brie cheese, pickle, butter lettuce on focaccia

Crushed egg, mayo, parsley on white sourdough (v)

Carrot, beetroot, hummus and kale in spinach wrap (vg)

#### SALADS

Radicchio, witlof, butter lettuce, orange and candied walnut dressing (vg, gf, df)

French bean salad with shallot dressing (vg, gf, df)

Mixed leaf salad, balsamic and lemon dressings (vg, gf, df)

#### FRUIT

Selection of fruit (vg, gf, df)

### Afternoon Tea

Mixed nut and cocoa protein raw bar (vg, gf)

Greek style spinach wheel (v)

## MENU B

Half Day \$55.00 per person

Full Day \$65.00 per person

### On Arrival

Apple, cinnamon and a dash of lime shot (vg, df)

Assorted mini Danishes

### Morning Tea

Selection of muffins including banana, pecan with maple, pineapple with coconut (gf and df options available)

O R

Traditional and fruit scones served with homemade strawberry jam and cream (v) A N D Cajun kumara tartlet (v)

### Lunch

#### SOUP

Cream of celeriac with toasted pepita seeds (v) *Autumn/Winter*

#### SUSHI

Assorted variety *Spring/Summer*

#### SANDWICHES

Roast beef, tomato relish, rocket in tortilla wrap

Yarra Valley smoked salmon, dill, cream cheese on multigrain loaf

Roast chicken with preserved lemon, parsley and aioli on sourdough

Roast Mediterranean vegetables, basil pesto, mozzarella on baguette (v)

#### SALADS

Risotti pasta, kale, grilled vegetables with smoked tomato dressing (df) Quinoa, broccoli, raisins, cucumber and pepitas (vg, gf, df, cn)

Mixed leaf salad, balsamic and lemon dressings (vg, gf, df)

#### FRUIT

Selection of fruit (vg, gf, df)

### Afternoon Tea

Mini white chocolate and vanilla bean Magnum ice cream

O R

Heirloom cherry tomato mini galette (v)

## MENU C

Half Day \$65.00 per person

Full Day \$75.00 per person

### On Arrival

Pineapple, coconut water and lime shot

Selection of mini Danishes

### Morning Tea

Selection of muffins including banana, pecan with maple, pineapple with coconut (gf and df options available)

A N D Assorted mini savoury croissants

### Lunch

#### SOUP

Rich heirloom tomato and pesto oil (v) *Autumn/Winter*

#### SUSHI

Assorted variety *Spring/Summer*

#### SANDWICHES

Poached chicken, celery and chive mayonnaise wrap

Roast pumpkin, cream cheese, red onion and water cress (v)

Double cream brie, julienne of granny smith, wild rocket

on ciabatta (v)

### SALADS

Mixed bean salad, parsley, cherry tomato and celery (vg, gf, df)

Traditional Caesar salad

Mixed leaf salad, balsamic and lemon dressings (vg, gf, df)

### HOT ITEMS

Cacciatore style chicken, capers and olives (df, gf)

Almond and rosemary braised rice (gf, df, vg, cn)

Honey roasted carrots, mustard and cumin seed crumble (gf, df, vg)

### DESSERT

Mini pavlova with seasonal berries (gf)

Selection of fruit (vg, gf, df)

### Afternoon Tea

Sweet potato, fetta, caramelised onion on puff (v)

### Post Conference

Sparkling wine and strawberries

1 glass per person



## TEA BREAKS

1 food item

2 food items

3 food items

Minimum order of 10 applie

### SWEET SELECTION

Selection of petite Danish (v)

Parfait of Greek yoghurt, chia seeds and puffed quinoa (v, gf)

Mini pikelet stack, whipped butter, maple syrup (v)

Homemade raw energy bar, date, superfruits, cocoa (gf, df, v)

Create's injected donuts (v)

Selection mini muffins (v)

Banana bread (v)

Chocolate brownies (gf, v)

Macaroon selection (gf, v)

Chocolate salted caramel tarts (v)

Seasonal fruit frangipane slice (v)

Scones with jam & cream (v)

Seasonal fruit platter (v, gf)

Mini pavlova with seasonal berries (gf,v)

Chia pudding with passion fruit compote and fossilised berries

(df, v) Mini raspberry and pistachio friand (v, gf)

Individual Bircher muesli (v)

Crunchy granola yoghurt pots with seasonal fruit compote (v)

Overnight vanilla oats (v)

### BEVERAGE ITEMS

Virgin Mary's with horseradish and celery salt

Ginger and Elderflower refreshers

Power shots - beetroot, kale and carrot

Create's Super Tea - served hot over ice

### SAVOURY SELECTION

Assorted finger sandwiches

Assorted savoury croissants

Heirloom cherry tomato mini galette (v)

Sweet potato, fetta, caramelised onion on puff (v)

Greek style spinach wheel (v)

Potted veggie garden with crudité dips (gf, v, vg, df)

Mini smoked salmon and zucchini roll (gf)

Assorted mini gourmet pastries

Spinach, feta, quiche (v)

Roast vegetable frittata (gf, v)

Corn and zucchini fritters, tomato salsa (gf, v,)

Cheese & Vegemite scrolls (v)

Breakfast quiche of tomato, bacon & egg

English muffins with assorted spreads (v)

### BEVERAGE OPTIONS

**Jugs of Juice** \$12.00 per jug

Approximately 6 glasses per jug

**Tea & Coffee Station** \$4.50 per person

Premium tea selection & single origin speciality filter coffee

**Coffee Cart Serving Little Marionette coffee** \$500.00

Barista \$45.00 per hour (minimum 4 hours)

Coffee on consumption \$3.50ea

Invoiced post event or guests can purchase

**Juice Bar** \$10.00 per person

Selection of cold pressed fresh juices

Non-alcoholic beverage packages, alcoholic beverage packages and on consumption packages are also available. Refer to pages 14-15 for packages

Platters are based on a minimum of 10 unless otherwise stated

Additional staffing fees apply to the tea breaks menu and platter menu



## PLATTERS

**Dips & Bread Platter** \$10.50 per person  
Trio of eggplant, hummus & tzatziki dips with crisp tortilla & grilled breads

**Seasonal Fruit Platter** \$7.50 per person  
Chef's selection of sliced seasonal fruit

**Sandwich & Wrap Platter** \$11.50 per person  
Selection of gourmet sandwiches & wraps

**Artisan Cheese Platter** \$12.50 per person  
3 cheeses, dried fruits, grapes, quince paste & lavosh

**Antipasto Platter** \$14.50 per person  
Sliced Parma ham, salami, marinated olives, sundried tomatoes & bocconcini served with crusty bread

**Sushi Platter** \$15.00 per person  
Minimum order of 20  
Mixed nori rolls, rice paper rolls, nigiri, wasabi & soy sauce

**Seafood Platter** \$18.00 per person  
Minimum order of 20  
Fresh shucked oyster, vannamei prawns & deep fried calamari

# COCKTAIL MENU

## PREMIUM CANAPÉS/

*Includes cold, hot and dessert options*

|                            |                    |
|----------------------------|--------------------|
| 1 hour/4 canapés           | \$25.00 per person |
| 1.5 hour/5 canapés         | \$30.00 per person |
| 2 hours/6 canapés          | \$35.00 per person |
| 3 hours/7 canapés          | \$40.00 per person |
| Additional premium canapés | \$5.50 per canapé  |

### C O L D

Zucchini and corn fritter, crème fraiche and chives (gf, v) - can be VG  
 Enoki mushroom, daikon, carrot and Chinese cabbage rice paper roll (gf, vg)  
 Smoked aubergine and chive tartlet (v)  
 Truffle mushroom veloute tartlet with crisp enoki mushrooms (v)  
 Cherry tomato, bocconcini and basil caprese, balsamic glaze (gf, v)  
 Whipped goats curd, roasted cherry tomato tartlet with baby basil (v)  
 Spring pea frittata, smoked crème fraiche, romesco (gf, v)  
 Smoked huon salmon on blini with horseradish crème fraiche  
 Prawn cocktail milk bun with sauce Marie Rose  
 Baby gem lettuce, blue swimmer crab salad, salmon pearls, micro coriander (gf, df)  
 Hand picked crab betel leaf 'Mieng Kham' (gf, df)  
 Vittello tonnato toast, aioli, rocket and capers (df)  
 Peking duck pancakes, hoisin sauce, chive (df)  
 Rare roast beef on crisp potato rosti, seeded mustard (gf)  
 Poached chicken and green papaya rice paper roll, chilli jam dipping sauce (gf, df)  
 Salmon ceviche, lemon and thyme marinated salmon, heirloom cherry tomato, lime and ginger (gf, df)  
 Kingfish ceviche, Japanese pickled radish, ponzu dressing (gf, df)

### H O T

Petit pea, truffle and buffalo mozzarella arancini (v)  
 Swiss brown, truffle and grana padano arancini (v)  
 Baby hassle back potato with taleggio and bacon bits (gf) - can be V  
 Crispy basil prawns with fleur de brick pastry, garlic aioli (df)  
 Crusted turmeric and coconut king prawn, nam jim (gf, df)  
 Squid ink and cuttlefish arancini, Moroccan lemon dressing  
 Thai spiced crab cake, pineapple and daikon salsa (gf, df)  
 Indonesian chicken satay skewers, coconut and peanut cream (gf, df)  
 Spiced pork and apple mini pithivier roll with seeds  
 BBQ pork and vermicelli spring roll, chilli jam dipping sauce (gf, df)  
 Chilli caramel pork belly, sesame seeds and shiso (gf)  
 Mini chicken and leek pie, red pepper relish  
 Mini lamb pie, minted pea mash  
 Mini braised beef pie, caramelised onion jam  
 Roast sweet potato and goats curd mini quiche (v)  
 Spiced onion bhaji with minted coconut yoghurt (vg)  
 Mushroom duxelle pin wheel with roast cherry tomato relish (vg)  
 Mini vegetable samosa with raita dressing (v)  
 Pumpkin croquette, pepita cream (gf, vg)  
 Asian vegetable spring roll with mild chilli and palm sugar dipping sauce (vg)

### D E S S E R T

Passion fruit curd tartlet with torched meringue (v)  
 Warm chocolate tartlet with salted caramel and toffee almonds (v)  
 Blackberry amaretto mousse cones with fresh black berries (v)  
 Create's 'Rocky Road' (v)  
 Mini baked lemon cheesecake with crystallised peel (v)  
 Petite brioche doughnuts with warm nutella centre (v)  
 Dark chocolate and cherry gooey brownie (v)  
 Assorted macarons - pistachio, mixed berry, chocolate, hazelnut (v, gf)  
 Unique sweet/savoury triple cream brie cheesecake with glazed fig (v)  
 Salted caramel popcorn panna cotta (v, gf)  
 Coconut sago and mango pudding (vg)  
 Toffee apple and maple pecan cream dacquoise (v)  
 Salted caramel and peanut brittle (vg, gf)  
 Dark carob dipped strawberries, banana or pineapple (vg)

### S L I D E R S

*\$7.50 per canapé per person*

Chickpea falafel slider, house pickles, hummus, smoked labne on pita (v)  
 Panko whiting 'fillet O', house made tartare on milk bun  
 Cajun chicken katsu slider with chipotle aioli, baby gem lettuce  
 Corned beef toasted Reuben with Swiss cheese, American mustard and sauerkraut  
 Wagyu beef, baby gem lettuce, tomato chilli relish, cheese on seeded milk bun

### S U B S T A N T I A L

*9.50 per canapé per person*

Potato gnocchetti with crushed peas, dill and mascarpone (v)  
 Truffled mac 'n' cheese with pane de casa pangrattato (v)  
 Beer battered whiting fillets, shoe string fries, house made tartare, lemon (df)  
 Raw salmon niçoise salad, kipfler potatoes, kalamata olives (df)  
 Tuna tatak salad, edamame, radish, red elk, ponzu dressing and black sesame (df)  
 Fried chicken kaarage, okonomi sauce aioli and shaved cabbage salad (df)  
 Malaysian chicken curry, fragrant rice, peanut sambal and aromatic herbs (gf, df)  
 Pork and shitaki mushroom, water chestnut 'San Choy Bow' (gf, df)  
 Lamb merguez chipolata, pommes puree, onion gravy (gf)  
 Lamb and cashew korma, pilaf with peas, cumin yoghurt (gf)  
 Chipotle braised beef and bean, tomatillo, sour cream, jalapeno and coriander (gf)

V - vegetarian

VG - vegan

GF - gluten free

DF - dairy free



# FOOD STATIONS

## GRAZING STATIONS

*Beautifully styled for guests to help themselves*

- Charcuterie & Cheese** \$20.00 per person  
A local cheese selection, finest cuts of charcuterie, antipasto, dips, toasted sourdoughs, buckwheat lavosh and crackers
- Oyster & Prawn** \$15.00 per person  
Shucked oysters, Australian prawns, condiments
- Dessert Garden** \$20.00 per person  
A dessert garden or native tumble weed with macaroons, nougats, tartlets, chocolate truffles and dehydrated fruits on a bed of edible soil

## LIVE ACTION STATIONS

Let our staff put on a show and serve your guests

- Banh Mi Bar** \$20.00 per person  
Vietnamese style baguette with choice of BBQ chicken or Traditional BBQ pork with pickled carrot and daikon radish, cucumber, coriander and a lime and sweet chilli dressing
- Rotisserie Station** \$25.00 per person  
Choice of roasted pork belly, preserved lemon and thyme roast chicken, slow braised beef brisket with fresh milk buns, crunchie slaw and condiments
- Paella Station** \$25.00 per person  
Braised saffron rice with local mussels, school prawns, squid and marinated chicken. Fresh peas, garlic and single press olive oil
- Sashimi Raw Bar** \$30.00 per person  
Local seafood, sliced sashimi of Tasmanian salmon, yellow king fish and blue fin tuna. Selections of nori, nigiri and rice paper rolls and condiments
- Festive Station** \$POA  
A themed station to suit the time of year or your event brief
- Gelato Cart** \$12.00 per person  
Assorted gelato flavours served in a cup or a cone

*\*Pricing of food stations is based in conjunction with a canape package*





## SEATED MENU

**2 Course**     **\$85.00 per person**

**3 Course**     **\$99.00 per person**

*Served with artisan bread roll per person*

*Tea & premium filter coffee included*

### ENTREE

Heirloom tomato, baby mozzarella, sourdough croutons, basil oil, sea salt flakes (v)

Roasted baby beet, shaved heirloom carrot, whipped goats curd, eschalot jam, green elk (v, gf)

Potato gnocchi, crispy pancetta, locally harvested mushroom, parmesan, herbs(v)

King Prawn cocktail, baby gem lettuce, herb aioli, pickled radish, micro parsley (gf)

Kingfish ceviche, avocado puree, pickled cucumber, citrus oil, baby coriander (gf)

Citrus and dill cured ocean trout, horseradish cream, salmon roe, baby parsley, lemon (gf)

Seared Harvey Bay scallops, cauliflower puree, herb oil, salmon caviar cream (gf)

Artisanal pressed chicken terrine, cornichons, mustard cream, pickles, toasted brioche

Seared mountain pepper beef carpaccio, crispy capers, aged parmesan croutons, baby rocket

Crispy pork belly, roast white onion soubise, cider caramelised apples, sprout petals (gf)

### ADDITIONAL OPTIONS

**3 canapés**     **\$12.50 per person**

**Petite fours**     **\$9.00 per person**

**Alternate drop \$5.00 per person per course or**

**\$12.50 per person for three courses**

### MAIN

Roasted field mushroom, pumpkin puree, braised and grilled pencil leek, caramelised eschallots (gf, v)

Sweet potato and Manchego croquette, crispy eggplant, sauce romesco, Native salt bush, (gf, v)

Roasted eggplant, native sea blight and macadamia pesto, wild rice, rocket, cherry tomato (gf, v)

Tasmanian salmon, buckwheat soba noodle salad, shiitake mushroom, bok choy, sesame dressing

Seared mullet, warm caponata of olive, cherry tomato and roast capsicum, snake beans, single press olive oil (gf)

Seared barramundi, broccolini, cauliflower, radish, smashed chats, saffron butter sauce (gf)

Smoked chicken breast, bush honey glazed asparagus, potato gratin, warrigal greens puree, wholegrain mustard jus (gf)

Tender pork belly, crushed herby chats, heirloom carrot, squash, apple relish, pan juices (gf)

Native pepper berry crusted Lamb loin, fondant potatoes, cavalo nero, dutch carrot, rosemary gravy (gf)

Slow cooked Grain fed angus striploin, potato dauphinoise, buttered greens, crispy enoki, red wine jus (gf)

### SIDES

*Add \$5.00pp per side*

Asparagus, peas, butter beans, mint, lemon dressing (v, gf)

Heirloom carrots, Persian feta, lemon thyme (gf, v)

Roasted cauliflower floret, toasted almonds (v)

Thyme and garlic roasted kipfler potatoes (v)

Mixed leaf salad with a Dijon mustard dressing (gf, v)

### DESSERT

Pavlova, lemon curd, passionfruit syrup, dehydrated pineapple, chantilly cream (v, gf)

Spring Eton mess, seasonal fruit, crisp meringue, whipped mascarpone, almond praline crunch (v, gf)

Poached pear, vanilla panna cotta, rosewater pashmak floss, Iranian pistachio's (v, gf)

Raspberry frangipane art, raspberry toffee ripple cream, fresh raspberries, micro mint (v)

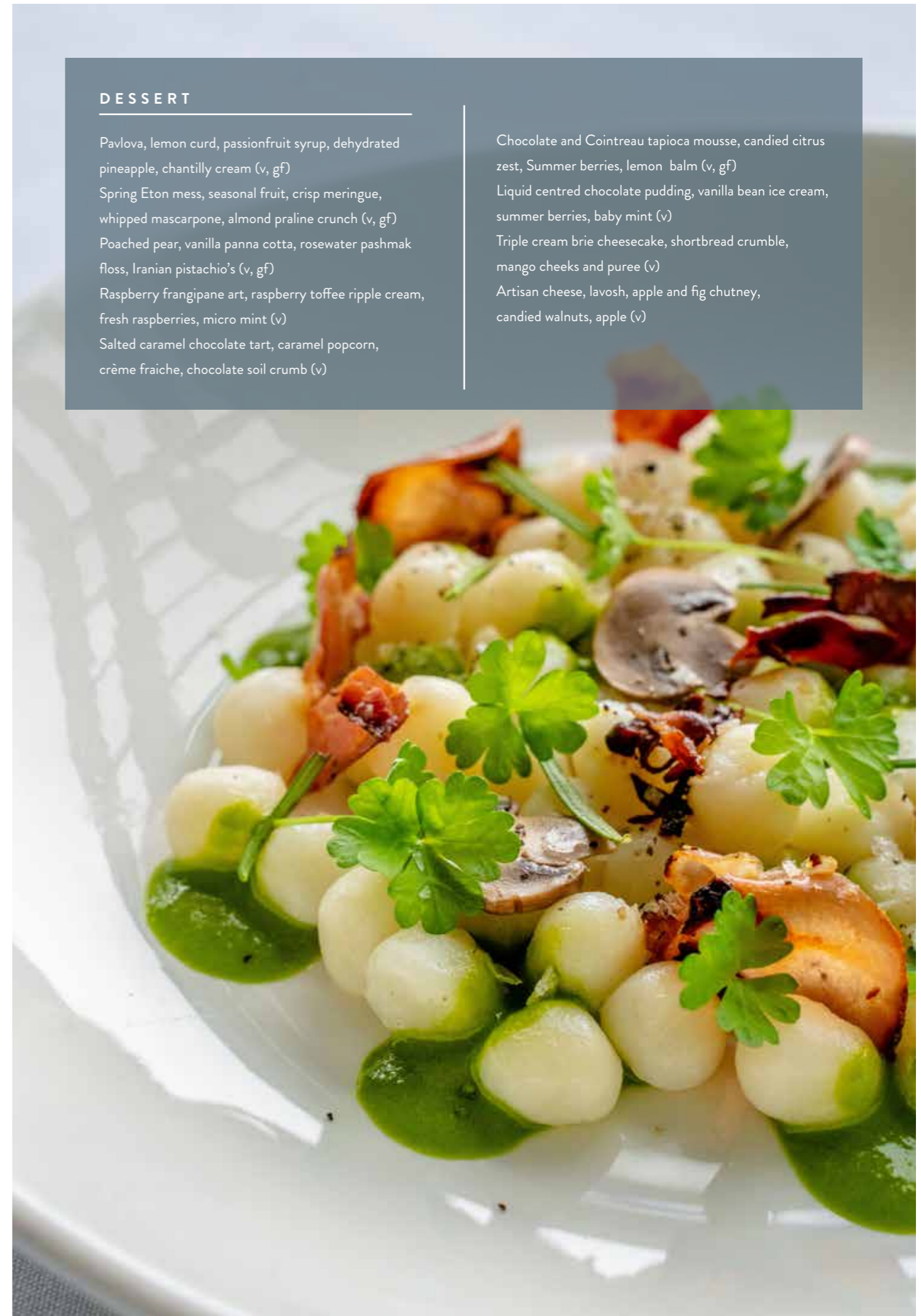
Salted caramel chocolate tart, caramel popcorn, crème fraiche, chocolate soil crumb (v)

Chocolate and Cointreau tapioca mousse, candied citrus zest, Summer berries, lemon balm (v, gf)

Liquid centred chocolate pudding, vanilla bean ice cream, summer berries, baby mint (v)

Triple cream brie cheesecake, shortbread crumble, mango cheeks and puree (v)

Artisan cheese, lavosh, apple and fig chutney, candied walnuts, apple (v)



## BEVERAGE PACKAGE

|                   |                    |
|-------------------|--------------------|
| 3 hour Classic    | \$35.00 per person |
| 3 hour Premium    | \$40.00 per person |
| 3 hour Superior   | \$45.00 per person |
| 3 hour Olleyville | \$42.50 per person |

Add \$10.00 per person for each additional hour thereafter

### CLASSIC

#### SPARKLING

##### Woodbrook Farm Brut Cuvee NV, Australia

Pale gold with lively bubbles. Yeast and stone fruit aromas precede a luscious, apple, pear and strawberry fruit filled palate and a finish that leaves you wanting another sip.

#### WHITE WINE

##### Woodbrook Farm Sauvignon Blanc, Australia

Typical zesty tropical fruits to the fore with just a hint of herbal notes. This wine has an attractive mouthfeel and terrific length of flavour.

#### RED WINE

##### Woodbrook Farm Shiraz, Australia

This Shiraz inky dark in colour has all the hallmark characters of classic Shiraz. Displaying robust dark fruit flavours, from sweet blueberry to savoury black olive. Slightly lifted spice with a soft textured finish.

### PREMIUM

Please select one

#### SPARKLING

##### Wildflower Brut Cuvee NV, Western Australia

Delicate layers of citrus and apples are complimented by toasty nutty yeast. A refined elegant effervescence.

##### Fiore White Moscato, South East Australia

Refreshingly spritzzy, exotic aromas of rose, sweet spice, lychee and grapes. Low alcohol, hint of sweetness.

##### Fiore Pink Moscato, South East Australia

Aromas of rose water, spicy poached pears and jasmine. Fresh, pomegranate sweetness and a fine spritz.

Please select one red and one white wine

#### WHITE WINE

##### Wildflower Sauvignon Blanc, Western Australia

Juicy and vibrant in flavour yet pale in colour, this wine displays fresh herbal notes and citrus fruits.

##### Wildflower Chardonnay, Western Australia

White peach accents offer a bright, mid-weight finish to this gently oaked Chardonnay. Grown in handpicked sites across Australia's best performing region for the Chardonnay grape varietal.

#### RED WINE

##### Wildflower Cabernet Sauvignon, Western Australia

Fruitful and vibrant, with dark berries, plum fruit and a delicious texture.

##### Wildflower Shiraz, Western Australia

A flavourful and vibrant Shiraz displaying characters of wild cherries and delicious plums, with lingering, refined silky tannins.

### SUPERIOR

#### SPARKLING

##### YVES Premium Cuvee NV, Yarra Valley VIC

A truly exceptional expression of chardonnay. Pale yellow with fine bubbles and persistent mousse. Delicate and floral, with a creamy mid-palate and a lingering, zippy finish.

Please select one red and one white wine

#### WHITE WINE

##### Robert Oatley Signature Series Sauvignon Blanc, Margaret River WA

Passionfruit, cut grass and a hint of lime zest soar across this long, fine, crisp dry white

##### Wicks Estate Chardonnay, Adelaide Hills, South Australia

A cool climate Chardonnay with just a touch of French Oak. This one strikes a beautiful balance between its fruit flavour and savoury complexity. The acid is soft and the finish nutty.

#### RED WINE

##### Abbotts and Delaunay Pinot Noir, Pays D'OC FRANCE

Scents of red and black berries mixed with oral notes, hints of delicate wood and vanilla. The palate is complex, rich, long with aromas of blackberry, blackcurrant, cherry and jam.

##### Robert Oatley Signature Series Shiraz, McLaren Vale SA

Soft, fleshy-textured shiraz displaying blueberries and spice, supple tannins and French oak influence.

##### Bremerton 'Coulthard' Cabernet Sauvignon, Langhorne Creek SA

Aromas of ripe cassis and savoury notes. Ripe dark fruit flavours enhanced by a silky textural finish.

#### ROSE

##### Pikes 'Luccio' Sangiovese Rose, Clare Valley SA

Fresh guava, strawberries, raspberries and a slightly creamy texture. The fantastic acid profile of Sangiovese provides brightness, with a chalky textural finish.

All alcoholic beverage packages include two full strength beers, cascade premium light and a selection of non-alcoholic beverages

### OLLEYVILLE

Our Shaw Wines selection is produced in the vineyards of the Olleyville Estate on which our restaurant is located.

##### Shaw Estate Sparkling Cuvee 2017

Soft citrus/lemon palate, balanced with delicate acidity and natural sweetness. A refreshing sparkling with a lingering, fresh finish.

Please select one red and one white wine

##### Shaw Estate Riesling

Aromas of floral and lime with a lively citric plate. Mineral tones and delicate acidity gives this wine lovely length.

##### Shaw Estate Semillion Sauvignon Blanc

Notes of citrus blossom and a pith on the nose with hints of tropical and citrus jube. A luscious round palate with characters of passionfruit sherbet, lime and white peach.

##### Shaw Estate Merlot

Garnet red in colour with aromas of blueberry and blackcurrant with underlying tones of forest fruits.

##### Shaw Estate Cabernet Sauvignon

Aromas of sweet mulberry and cassis with subtle French oak. The palate is sweet fruited and juicy with pervading characters of blackberry jam and blueberry.

##### Shaw Estate Shiraz

Ruby colour with a nose of black forest fruits and cherry. A palate of blackberry, red currant and spice.

### NON-ALCOHOLIC BEVERAGE PACKAGE

Up to 3 hours \$15.00 per person  
\$2.50 per person per hour thereafter

Includes a selection of carbonate soft drinks, sparkling & still mineral water and orange juice

### SPIRITS PACKAGE

Charged on consumption only

### ON CONSUMPTION PACKAGES

On consumption beverage packages are available POA

Food must be served with any alcohol service, chips and nuts are required as a minimum at \$4.50 per person

## BEVERAGE STATIONS & UPGRADES

### Botanical & Martini Bar **\$750.00**

Includes one cocktail or martini for 50 guests

### Oyster & Champagne Bar **\$1500.00**

Includes a glass of champagne and two oysters for 50 guest

### Tea & Coffee Station **\$4.50 per person**

Premium tea selection, single origin specialty filter coffee

### Coffee Cart

*Serving Little Marionette Coffee*

Coffee Cart **\$500.00**

Barista **\$45.00 per hour**  
(minimum 4 hours)

Coffee on consumption **\$3.50ea**

*Invoiced post event or guests can purchase*

### Juice Bar **\$10.00 per person**

Selection of cold pressed fresh juices

### BEER UPGRADES Per Person

4 Pines Craft Beer **\$2.50**

Asahi **\$2.50**

Corona **\$2.50**

Heineken **\$2.50**

### SPIRITS Each

Archie Rose spirits **\$12.00**

House selection of spirits **\$12.00**

Top shelf spirits **POA**

### FRENCH CHAMPAGNE Per Bottle

Moët & Chandon Brut Impérial, France NV **\$120.00**

Piper Heidsieck Non Vintage- Reims **\$99.00**

### COCKTAILS Each

Minimum order of 50 per cocktail

Mojito **\$15.00**

Margarita **\$15.00**

Cosmopolitan **\$15.00**

Aperol Spritz **\$15.00**

Non-alcoholic cocktails **\$9.50**

*Other cocktails available upon request*



# PRICING SUMMARY

## BREAKFAST

|                          |                    |
|--------------------------|--------------------|
| Breakfast canapé package | \$30.00 per person |
| Breakfast buffet         | \$40.00 per person |
| Seated breakfast         | \$55.00 per person |

## CONFERENCE

|                |                    |                    |                    |
|----------------|--------------------|--------------------|--------------------|
| <b>PACKAGE</b> | <b>A</b>           | <b>B</b>           | <b>C</b>           |
| Half Day       | \$45.00 per person | \$55.00 per person | \$65.00 per person |
| Full Day       | \$55.00 per person | \$65.00 per person | \$75.00 per person |

## TEA BREAKS

|              |                    |
|--------------|--------------------|
| 1 menu item  | \$6.50 per person  |
| 2 menu items | \$10.50 per person |
| 3 menu items | \$14.50 per person |

## PLATTER MENU

|                          |                    |                                       |
|--------------------------|--------------------|---------------------------------------|
| Seasonal fruit platter   | \$6.50 per person  | <i>Based on a minimum order of 10</i> |
| Dips & breads platter    | \$9.50 per person  | <i>Based on a minimum order of 10</i> |
| Gourmet sandwich platter | \$9.50 per person  | <i>Based on a minimum order of 10</i> |
| Artisan cheese platter   | \$11.50 per person | <i>Based on a minimum order of 10</i> |
| Antipasto platter        | \$12.50 per person | <i>Based on a minimum order of 10</i> |
| Sushi platter            | \$15.00 per person | <i>Based on a minimum order of 10</i> |
| Seafood platter          | \$18.00 per person | <i>Based on a minimum order of 10</i> |

## COCKTAIL

|  |                    |
|--|--------------------|
| <b>Premium Hot/Cold Savoury Or Dessert Canapés</b> |                    |
| 1 hour / 4 canapés                                 | \$25.00 per person |
| 1.5 hour / 5 canapés                               | \$30.00 per person |
| 2 hours / 6 canapés                                | \$35.00 per person |
| 3 hours / 7 canapés                                | \$40.00 per person |
| Additional premium canapés                         | \$5.50 per canapé  |
| Sliders  | \$7.50 per canapé  |
| Substantial Canapés                                | \$9.50 per canapé  |

## FOOD STATIONS

|   |                    |
|---|--------------------|
| <b>In conjunction with canapé package Grazing Stations:</b> |                    |
| Charcuterie & Cheese  | \$20.00 per person |
| Oyster & Prawn  | \$15.00 per person |
| Dessert Garden  | \$20.00 per person |
| <b>Live Action Stations:</b>                                |                    |
| Banh Mi Bar   | \$20.00 per person |
| Rotisserie Station  | \$25.00 per person |
| Paella Station  | \$25.00 per person |
| Sashimi Raw Bar   | \$30.00 per person |
| Festive Station   | POA                |
| Gelato Cart   | \$12.00 per person |

## SEATED MENU

|  |                    |
|--|--------------------|
| 3 canapés  | \$12.50 per person |
| 2 course   | \$85.00 per person |
| 3 course   | \$99.00 per person |
| Petite fours   | \$9.00 per person  |
| <i>Alternate drop \$5.00 per person per course or \$12.50 per person for three courses</i> |                    |

## BEVERAGE PACKAGES

|   |                    |
|---|--------------------|
| 3 hour Classic  | \$35.00 per person |
| 3 hour Premium  | \$40.00 per person |
| 3 hour Superior   | \$45.00 per person |
| 3 hour Olleyville   | \$42.50 per person |
| Add \$10.00 per person for each additional hour thereafter                              |                    |
| <i>Spirits package charged on consumption</i>   |                    |
| <i>Non-alcoholic beverage package from \$15.00 per person for up to 3 hours service</i> |                    |

## BEVERAGE STATIONS & UPGRADES

|   |                         |  |
|---|-------------------------|--|
| Botanical & Martini Bar                       | \$750.00                | Includes one cocktail or martini for 50 guests                           |
| Oyster & Champagne Bar                        | \$1500.00               | Includes a glass of champagne and two oysters for 50 guests              |
| Tea & Coffee Station                          | \$4.50 per person       | Premium tea selection, single origin specialty filter coffee             |
| Coffee Cart                                   | \$500.00                | Little Marionette Coffee serving up espresso's, cappuccino's and latte's |
| <i>Staffing and consumption is additional</i> |                         |  |
| Juice Bar                                     | \$10.00 per person      | Selection of cold pressed fresh juices                                   |
| Beer upgrade per person                       | \$2.50 per beer         |  |
| Spirits                                       | From \$12.00 each       |  |
| French Champagne                              | From \$99.00 per bottle |  |
| Cocktails                                     | From \$15.00 each       |  |
| Non-alcoholic cocktails                       | From \$9.50 each        |  |

## GOURMET HAMPERS

*From \$40.00 per hamper*

## AT HOME DINING

*From \$80.00 per person*

## PRICING SUMMARY

## CONTACT US

## OTHER SERVICES

|            |     |
|------------|-----|
| Cloaking   | POA |
| Venue Host | POA |
| Theming    | POA |

*All prices include GST and are based on a minimum number of 30 guests in attendance unless otherwise stated.*

*Prices exclude venue hire and possible associated venue costs of security, cleaning, equipment and additional staffing.*

*Menu ingredients may change due to seasonal availability. With advance notice we are able to cater for most dietary requirements.*



## CONTACT

### CREATE CATERING

[sales@createcatering.com.au](mailto:sales@createcatering.com.au)  
0415 702 825

### AUSTRALIAN MUSEUM

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### POWERHOUSE MUSEUM

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### SYDNEY OBSERVATORY

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### NATIONAL ART SCHOOL

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0415 702 825

### NON-EXCLUSIVE VENUES & EXTERNAL CATERING

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### BRIGHTON LAKES RECREATION & GOLF CLUB

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02 9195 1011

# OUR AWARDS

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