





CREATE

CATERING

Philosophy

"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

CONTENTS

BREAKFAST	4 - 5
CONFERENCE	6 - 7
TEA BREAKS	8
PLATTER MENU	8
COCKTAIL	9 - 10
FOOD STATIONS	11
SEATED MENU	12 - 13
BEVERAGE PACKAGES	14 - 15
BEVERAGE STATIONS & UPGRADES	16
GOURMET HAMPERS	17
AT HOME DINING	18
PRICING SUMMARY	19
CONTACT US	20



BREAKFAST *Menu*



BREAKFAST

Canapé

\$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)

Refreshment Selection:
Fresh juice \$12.00 per jug. Approximately 6 glasses per jug
Tea & coffee \$4.50 per person. Premium tea selection & single origin speciality filter coffee

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 origin speciality filter coffee

Seated

\$55.00 per person

Select 2 of the following:
Individual bircher muesli
Freshly baked pastries
Sliced seasonal fruit platter
Toast baskets with condiments

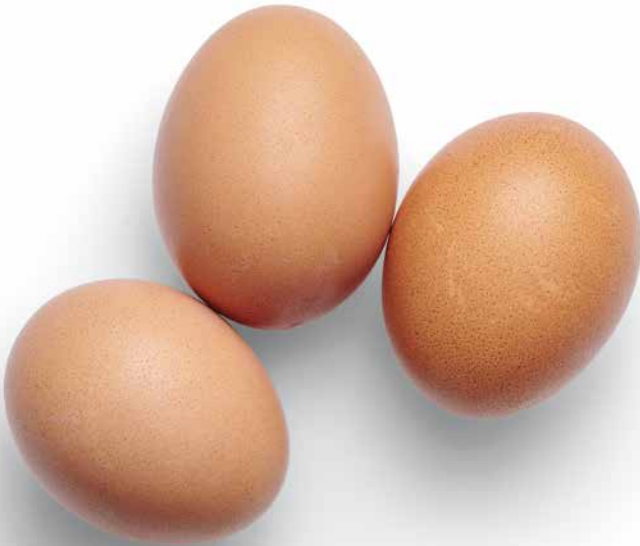
Select 1 of the following:
Alternate serve is an additional \$5.00 per person
Eggs Benedict - 2 free range poached eggs, shaved leg ham, hollandaise sauce, asparagus spears on a toasted English muffin
Eggs Florentine - 2 free range poached eggs, wilted spinach, hollandaise sauce, asparagus spears on 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

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*



CONFERENCE

A

Half Day \$40.00 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)

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)
OR
Traditional and fruit scones served with homemade strawberry jam and cream (v)
AND
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
OR
Heirloom cherry tomato mini galette (v)

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)
AND
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	\$6.50 per person
2 food items	\$10.50 per person
3 food items	\$14.50 per person

Minimum order of 10 applies

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 cannoli with banana mousse (v)
- Chocolate brownies (gf, v)
- Macaroon selection (gf, v)
- Chocolate salted caramel tarts (v)
- Seasonal fruit frangipane slice (v, gf)
- 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)

PLATTERS

Seasonal Fruit Platter	\$6.50 per person
Chef's selection of sliced seasonal fruit	
Dips & Bread Platter	\$9.50 per person
Trio of eggplant, hummus & tzatziki dips with crisp tortilla & grilled breads	
Sandwich Platter	\$9.50 per person
Selection of gourmet sandwiches	
Artisan Cheese Platter	\$11.50 per person
3 cheeses, dried fruits, grapes, quince paste & lavosh	
Antipasto Platter	\$12.50 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	

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,)

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

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	\$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	
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



Menu

COCKTAIL



COCKTAIL

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

COLD

Zucchini and corn fritter, crème fraîche and chives (gf, v)
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 fraîche, romesco (gf, v)
Smoked huon salmon on blini with horseradish crème fraîche
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)
Vittelo tonnato toast, aioli, rocket and capers (df)
Chicken, celery and walnut petite sandwich
Peking duck pancakes, hoisin sauce, chive (df)
Rare roast beef on crisp potato rosti, seeded mustard (gf)

HOT

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, 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)
Poached chicken and green papaya spring roll, chilli jam dipping sauce (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

DESSERT

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)
Milah’s famous ‘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 (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, gf)
Salted caramel and peanut brittle (vg, gf)

SLIDERS

\$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

SUBSTANTIAL

\$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, house made tartare, lemon (df)
Raw salmon niçoise salad, kipfler potatoes, kalamata olives (df)
Tuna tataki 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 shiitake 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)



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		
<i>Let our staff put on a show and serve your guests</i>		
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*



SEATED

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

Charred eggplant in Mediterranean style spice rub, home-made labneh, pomegranate glaze, crisp chickpeas served with a garnish of red garnet and bi-shiso (v, gf)

Cajun spiced roasted kumara, grilled halloumi, cucumber and avocado salsa, crisp music bread served with a garnish of micro coriander & red mustard (v)

Pan-fried gnocchi, caramelised field mushrooms, feta crumbs served with a garnish of chopped chives and parsley (v)

Stuffed squash blossom with ricotta and sun-dried tomato, blistered olives, drizzle of truffled dijon and maple vinaigrette served with a garnish of radish slices and zucchini ribbons (v)

Fried globe artichoke, arugula, coconut aioli dip, shaved truffle pecorino served with a garnish of red elk and watercress tips (v, gf)

Citrus marinated octopus leg, shaved fennel, baby radish, cucumber discs, dehydrated chilli and ancho flakes served with a garnish of nasturtium, purslane and dandelion (gf)

Crisp lotus roots, seared scallop, miso cauliflower puree, edamame pearls, glazed baby onion served with a garnish of red elk, bi-shiso and chervil (gf)

Crisp squid, enoki, charred lemon, nori dust, avocado and wasabi edamame puree served with a garnish of arugula blossoms or jumping jacks (gf)

Tuna ceviche, pickled green papaya cubes, whipped coconut cream, oven-dried cherry tomato served with a garnish of red mustard and purslane (gf)

Crispy pork belly, spiced infused peach halves, charred baby corn, fennel and apple puree served with a garnish of pickled red radish and daikon discs, shingiku or red elk (gf)

Seared asparagus rolled with fior di latte and prosciutto, balsamic glaze served with a garnish of salad burnet, purslane and viola (gf)

MAIN

Seared duck breast, rosemary infused apricot puree, roasted baby turnips, golden beets, baby potato, sticky jus served with a garnish of marigold petals, hibiscus and red mustard (gf)

Seared snapper, roasted heirloom baby beets, baby carrots, butter miso green beans, wasabi pea puree, crisp parsnip served with a garnish of chervil tips and red veined sorrels (gf)

Flank steak, zucchini puree, roasted pumpkin cubes, dehydrated quan-dong chilli, sauteed field mushrooms, jus

Sticky glazed pork belly, kumara puree, confit spring onion, charred brussel sprouts served with a garnish of marigold petals and red mustard (gf)

Seared barramundi, quinoa and apple salad, glazed onion, crisp eggplant served with a garnish of chervil tips and woodland (gf)

Eye fillet, sauteed wild mushrooms, crisp onion rings, potato galette, sticky jus

Pumpkin caponata, candid cashew, beetroot coulis, cauliflower mash, sarladaise potato (v, gf)

Whole roasted cauliflower, romesco, crisp chickpeas, crisp capers, toasted almond, pomegranate glaze (v, gf)

Braised wild rice, grilled tofu, sauteed oyster mushroom, pickled chilli, glazed spanish onion (v, gf)

Roasted kumara and purple sweet potato, sauteed field mushrooms, radish, fennel, crispy sage (v, gf)

Mujadara, charred lemon, avocado, wild mushrooms, charred halloumi, toasted macadamia (v, 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

DESSERT

Classic creme brulee with forest berries (v, gf)

Mango chiboust with Persian fairy floss, shortbread, and pistachio dust (v, gf)

Chocolate lava cake with blueberry compote, raspberry dust, and vanilla ice cream (v, gf)

Pavlova with fresh berries, lemon curd, and creme fraiche v, (gf)

Matcha mousse with cherry blossom jelly and tangerine sponge (v, gf)





BEVERAGE *Package*

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

Rothbury Estate NV – Hunter Valley
This dry light bodied sparkling has fine bubbles providing a creamy texture, balance with delicate fresh fruit acidity.

PLEASE SELECT ONE RED AND ONE WHITE WINE

2017 Which Way Is Up Sauvignon Blanc – SA
Gooseberry mixed with passion fruit aromas on the nose, followed by great fruit length on the palate.

2017 Which Way Is Up Chardonnay – SA
New wave of Chardonnay which is elegant, textured & lean.

2017 Which Way Is Up Shiraz – SA
This bold Shiraz offers power, vibrancy & black currant concentration with a hint of white pepper on the nose.

2017 Which Way Is Up Cabernet Sauvignon – SA
Good forward fruit driven Cabernet that is well balanced & extremely approachable.

The beverage package also includes Peroni Red, Cascade Premium Light & a selection of carbonate beverages

PREMIUM

Charles Ninot Blanc de Blanc NV – France
High altitude vineyard in South France. White fruit aromas with rounded Chardonnay flavour on the palate.

PLEASE SELECT ONE RED AND ONE WHITE WINE

2017 Island Tide Sauvignon Blanc – Marlborough
Classic Marlborough Sauvignon Blanc from a region that keeps on topping the charts in this varietal.

2017 Worlds End Pinot Grigio – SA
A light crisp wine with great citrus flavour on the palate.

2016 The Collector Shiraz – SA
A smooth & medium bodied palate of ripe red fruits with accompanying spices.

2017 Talinga Park Pinot Noir - South East Australia
Ripe red fruits with integrated acidity that has a smooth finish.

2017 Warburn Moscato – SA
For lovers of a light afternoon aperitif. An easy refreshing drink.

2017 Warburn Moscato Rosé – SA
Sweet musk flavours in the glass. Colour is derived from the pink Muscat grape, Moscato rosa del Trentino.

The beverage package also includes Peroni Red, Cascade Premium Light & a selection of carbonate beverages

SUPERIOR

PLEASE SELECT ONE

Highgate NV – South East Australia
A mesmerising blend of Chardonnay & Pinot Noir that produces a citrusy & creamy palate with elegant bubbles.

Maschio & Cavalieri NV – Venice
Delicate fragrance & harmonious body, ideal for any occasion.

PLEASE SELECT ONE RED AND ONE WHITE WINE

2018 Allan Scott Sauvignon Blanc – Marlborough
Tropical fruit with a fresh herbaceous character & dry finish.

2016 Norfolk Rise Pinot Grigio – Mt Benson
Elegant citrus characteristics.

2017 Five Fish Cabernet Merlot – South East Australia
A Cabernet Merlot of elegance & structure, black currant & cassis fruit.

2015 Menglers Hill Shiraz – Barossa Valley
Deep red/purple in colour with a ripe plum & blackberry vibrancy.

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.

The beverage package includes Peroni Red, Cascade Premium Light & a selection of carbonate beverages.

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 guests

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	\$12.00
Margarita	\$12.00
Cosmopolitan	\$12.00
Aperol Spritz	\$12.00
Non-alcoholic cocktails	\$8.50

Other cocktails available upon request



GOURMET *Hampers*

Did someone say office shout?

Finding it hard to keep your team motivated and connected while working from home? Or simply just want to reward and thank them for their efforts?

Surprise and delight your work-from-home staff with a gourmet hamper delivered direct to their door. We have breakfast and lunch hampers featuring freshly prepared and nutritious meals. An indulgent charcuterie hamper to celebrate the end of the working week. Or sneaky 'survival' sweet treat hampers to power them throughout the week. It's the little acts of kindness and thanks that will keep us all together during this time so show them you care.

Hampers start from \$40 plus delivery.

Contact the team directly to discuss your requirements and we can also look at creating a bespoke hamper specifically for your needs.



CHEF AT *Home*

Take home a Chef today!

Take date night to another level or celebrate with a micro dinner party, and have a personal, professional chef do the hard work for you. Sit back, relax and let Create Catering bring the restaurant experience to you and your guests.

Personal chefs are no longer the realm of the rich and famous. Create Catering has a team of experienced chefs that can come to your home to prepare a 2 or 3 course, fine dining experience for you and your guests. Choose from our menus or create your own, and our chef will come to your home and prepare it on site while you sit back and relax. They will clean, wash up and leave your kitchen sparkling at the end of the night. We can cater for small groups of people, depending on your space and in accordance with social distancing guidelines. Our chefs are vetted and fully trained in COVID-19 food safety procedures.

Prices start from \$80 per person and we can cater for any type of dietary requirement.



PRICING SUMMARY

BREAKFAST

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

CONFERENCE

PACKAGE	A	B	C
Half Day	\$40.00 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	Based on a minimum order of 10
Dips & breads platter	\$9.50 per person	Based on a minimum order of 10
Gourmet sandwich platter	\$9.50 per person	Based on a minimum order of 10
Artisan cheese platter	\$11.50 per person	Based on a minimum order of 10
Antipasto platter	\$12.50 per person	Based on a minimum order of 10
Sushi platter	\$15.00 per person	Based on a minimum order of 20
Seafood platter	\$18.00 per person	Based on a minimum order of 20

COCKTAIL

PREMIUM HOT/COLD SAVOURY OR DESSERT CANAPÉS

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

In conjunction with canapé package

Grazing Stations:	
Charcuterie & Cheese	\$20.00 per person
Oyster & Prawn	\$15.00 per person
Dessert Garden	\$20.00 per person

Live Action Stations:

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

PAGE 4-5

PAGE 6-7

PAGE 8

PAGE 8

PAGE 9-10

PAGE 11

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
Alternate drop \$5.00 per person per course or \$12.50 per person for three courses	

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
Spirits package charged on consumption
Non-alcoholic beverage package from \$15.00 per person for up to 3 hours service

BEVERAGE STATIONS & UPGRADES PAGE 16

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, cappuccinno's and latte's
Staffing and consumption is additional		
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 \$12.00 each	
Non-alcoholic cocktails	From \$8.50 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
0415 702 825

AUSTRALIAN MUSEUM

amevents@createcatering.com.au
02 9320 6182

POWERHOUSE MUSEUM

maasevents@createcatering.com.au
0415 702 825

SYDNEY OBSERVATORY

maasobservatory@createcatering.com.au
0415 702 825

NATIONAL ART SCHOOL

sales@createcatering.com.au
0415 702 825

NON-EXCLUSIVE VENUES & EXTERNAL CATERING

sales@createcatering.com.au
0415 702 825

BRIGHTON LAKES RECREATION & GOLF CLUB

events@brightonlakesrgc.com.au
02 9195 1011