

# Corporate Catering

**ON-TIME | DIETARY SORTED | PREMIUM**



For Melbourne Teams That Expect More

# The Boardroom Bundle

Quick. Professional. Stress-Free.

Perfect for quick team lunches. A well-balanced mix of assorted wraps, point sandwiches, and one premium cold bowl. Your team gets a high-end spread without anyone having to think twice.

Includes: 1 Vegan + 2 GF by default. Bowl Swap included for all dietary guests.

Tell us your headcount and budget. We'll put together the perfect spread for you.



# The All-Day Delegate

Options That Fit Every Need

Your team arrives to fresh fruit and mini muffins. Morning tea brings our signature mini quiches and sausage rolls. Lunch is a spread of assorted baguettes and 2 premium salad bowls. The afternoon finishes with chocolate brownies or churros. Every session covered, nothing left to chance.

Includes: Complete all-day dietary coverage. Vegan and GF guests receive premium bowl swaps at every meal.

Tell us your headcount and budget. We'll handle everything from arrival to afternoon tea.



# Dietary Safety Promise

**No Dietary Headaches. We've Got It Covered.**

Everyone gets fed (and fed well). The Standard 10 Box always includes 1 vegan option and 2 gluten-free options by default. For vegan and GF guests, we swap sandwiches for premium cold bowls (Falafel/Tabbouleh) to ensure they have a high-end experience, not an afterthought.



# Morning Tea & Afternoon Tea

Handcrafted in-house. Every item made with care, from our signature sausage rolls to house-baked pastries and GF-friendly options your whole team will love.

## MORNING TEA

- Mini quiches and sausage rolls with homemade pear and tomato chutney (vegan SR available)
- Freshly baked Danish pastries
- Ham and cheese or tomato cheese mini croissants
- Devonshire-style scones with vanilla whipped cream and jam
- Fresh seasonal fruit platter
- Assorted mini muffins
- Honey yogurt with poached berries (GF)
- Coconut chia pudding with fresh strawberries (GF, Vegan)

## AFTERNOON TEA

- Chocolate brownies
- Churros with dulce de leche
- Chef's selection of mini cakes
- Seasonal fruit selection

*Tell us your headcount and budget. We'll build the right menu for your team.*



# Working Lunch & Premium Experiences

Fresh, seasonal and built around your team. Every dietary need covered as standard.

## WORKING LUNCH

Assorted focaccias, wraps, point sandwiches and bagels  
GF and vegan options available across all sandwich selections

## COLD BOWLS

Chicken Grain Bowl with pumpkin and almond (GF)  
Smoked Salmon and Veggie Bowl with broccoli, cauliflower, lemon EVOO, capers and herbs (GF)  
Falafel and Tabbouleh Bowl with hummus and roasted peppers (Vegan)

## PREMIUM EXPERIENCES

Canapés: Mini sliders, bruschetta, smoked salmon blini, arancini and more. Hot and cold selection.  
Grazing Table: Premium cheeses, charcuterie, seasonal fruits, dips, house-baked crackers and antipasto.  
Buffet: Rotating seasonal mains, salads, warm sides, bread selection and dessert.

*Tell us your event, headcount and budget. We'll create something your guests will remember.*



# Let's Build Your Perfect Menu

Tell us your budget. We'll take care of the rest.

*It starts with a conversation, not a form.*

1. Tell us your headcount, the type of event, and your approximate budget.
2. We put together a personalised menu proposal built around exactly what you need.
3. You approve it, we handle everything. On-time, every time.

No price lists. No guesswork. Just great food and zero stress.

## CONTACT US:

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Mon-Fri 8am-6pm (weekend enquiries welcome)

