

HLB Office Club

Corporate Catering Membership

Less Organising. Better Food. Every Time.



The HLB Office Club

10% off orders \$200+ · Free delivery · Dedicated contact · Grazing reward after 12 months

You're ordering catering for the office again. Who needs gluten free, what time does reception close, which sandwiches did they actually like last time. Same mental checklist every single time.

Now imagine you place an order and we already know. Your dietary requirements are logged. Your delivery window is set. Your team's favourites are noted. You send one email, it arrives on time, sorted. You never brief us twice.

That's what members get. We remember everything so you don't have to.

What membership includes:

10% off every order of \$200 and above. Free delivery on every order of \$200 and above. Your dietary requirements, delivery window, and team favourites stored permanently. A dedicated contact who already knows your account. Not a generic inbox. An actual person.

Most offices order at least twice a month. At \$30pp for 25 people, that's \$75 saved per order, \$1,800 back in your pocket over the year. The membership pays for itself in the first two orders.

And after 12 consecutive months, we deliver a 1 metre Gourmet Grazing Stretch to your office. On us.

One order per month is all it takes. Worth \$590. Yours to redeem any time once earned. Miss a month and the clock resets, so it rewards the offices that make HLB part of their routine.

For \$50 a month, the 10% off and free delivery alone cover the membership cost. The grazing table is just the reward for making HLB your regular catering partner.

The math:

Order twice a month at \$500 per order. You save \$100 per month, \$1,200 per year. Annual membership costs \$500. You're \$700 ahead.

Founding Members lock the rate for 2 years. First 25 companies only. Your \$50 per month stays locked while we adjust pricing for everyone else.

Membership options:

- Monthly: \$50/month, cancel anytime
- Annual: \$500/year (two months free)
- Founding Member: \$50/month, locked for 2 years (First 25 members)

Member benefits apply to orders of \$200 and above. Orders under \$200 are always welcome. Standard delivery fee and full pricing apply.



Morning Tea & Afternoon Tea



MORNING TEA: Start team meetings properly. Fresh, easy, sorted for dietary requirements.

Savoury

- Mini croissants: Double-smoked ham with Gruyère and dijon | Roasted mushroom with feta (V)
- Quiche Lorraine with bacon and parmesan
- Roasted pumpkin, feta and basil quiche (V)

Sweet

- Raspberry and white chocolate mini muffins (V)
- Scones with Yarra Valley jam and vanilla whipped cream (V)
- Strawberry tartlets with lemon curd
- Freshly baked Danish pastries (V)

Breakfast Pots

- Bircher & Oats: Apple cinnamon muesli, toasted almonds, green apple (V)
- Chia & Coconut: Coconut chia pudding, strawberries, toasted coconut (VG, GF, DF)
- Honey yogurt with poached blueberries
- Superfood Fruit Pot: Yarra Valley berries, kiwi, melon, passionfruit (VG, GF, DF)

MORNING TEA PRICING:

Tier	What's Included	Full Price	Member Price
Essential	Fruit platter to share + 1 sweet or savoury item (chef's selection)	\$15.00	\$13.50
Classic	Fruit platter to share + any 2 options	\$20.00	\$18.00
Premium	Any 3 options + 1 breakfast pot	\$25.00	\$22.50

AFTERNOON TEA: Keep the energy up. Savoury or sweet, we've got both covered.

Savoury

- Sausage rolls (beef and lamb) with tomato and pear chutney
- Plant-based sausage roll with chutney (VG, DF, NF)
- Mini beef and herb pies with chutney
- Roasted pumpkin frittata with feta and spinach (V, GF)
- Arancini, chef's selection (V, GF)

Sweet

- Triple chocolate brownie bites (V)
- Peanut butter and chocolate protein balls (VG, DF, NF)
- Mini muffins, chef's selection
- Spanish churros with dulce de leche (caramel) (V)

AFTERNOON TEA PRICING:

Tier	What's Included	Full Price	Member Price
Essential	Any 2 options	\$15.00	\$13.50
Classic	Any 3 options	\$20.00	\$18.00
Premium	Chef's selection petit four platter + any 2 options	\$25.00	\$22.50

Minimum 15 guests



Minimum 15 guests



Working Lunch

Desk-friendly, meeting-ready, dietaries handled.

Sandwiches, Wraps & Baguettes

- The CBD Chicken: Poached pulled chicken breast, tarragon mayo, apple, and baby spinach (NF) wrap
- The Italian Deli: Rare roast beef, smoked provolone cheese, rocket, and evoo (NF) focaccia
- The Garden Harvest: Roasted spiced pumpkin, beetroot hummus, pickles, alfalfa sprouts (VG, DF, NF) sandwich
- The Melbourne Banh Mi: Crispy mini baguette filled with lemongrass pork (or marinated tofu), pickled carrot, cucumber, hoisin, mint and fresh coriander (DF)
- The Smokehouse: Smoked Atlantic salmon, herbed cream cheese, capers, red onion, and dill (NF) bagel

Premium Cold Bowls

- Miso Salmon Bowl: Miso-glazed Huon salmon, brown rice, shredded purple cabbage, pickled ginger, and sesame-soy dressing (GF, DF)
- The Nourish Bowl: Crispy falafel, protein-rich quinoa tabouleh, cherry tomatoes, and a creamy tahini dressing (VG, GF, DF)
- Teriyaki Chicken Bowl: Grilled teriyaki chicken breast, Tuscan kale, buckwheat, cucumber, and toasted sesame seeds (DF, NF)

Dietary note: Every standard order includes 1 Vegan and 2 GF options by default. All items can be the same upon request. All sandwiches and wraps are cut in half for easy sharing.

WORKING LUNCH PRICING:

<i>Tier</i>	<i>What's Included</i>	<i>Full Price</i>	<i>Member Price</i>
Essential	1 sandwich or wrap per person, 3 varieties	\$16.00pp	\$14.40pp
Classic	1.5 sandwiches per person, 3 varieties	\$24.00pp	\$21.60pp
Premium	Premium bowls only, or half sandwich half bowl (client chooses) + Fruit Platter to share	\$30.00pp	\$27.00pp

THE ALL-DAY DELEGATE

<i>Tier</i>	<i>What's Included</i>	<i>Full Price</i>	<i>Member Price</i>
Essential	AM: 1 savoury item (chef's selection) Lunch: 3 sandwich varieties, 1 piece per person PM: 1 item per person	\$32.00pp	\$28.80pp
Classic	AM: 2 options Lunch: 3 varieties, 1.5 pieces per person PM: 1 option per person	\$40.00pp	\$36.00pp
Premium	AM: 2 options Lunch: Half sandwich per person (1 meat, 1 veg, 2 varieties each) + 1 bowl per person (1 standard, 1 veg) PM: 2 options	\$55.00pp	\$49.50pp

Add a Gourmet Board to Any Package

Elevate any package with a gourmet board. Morning tea, lunch, afternoon tea. It sits in the middle of the table, looks premium, tastes better.



Gourmet boards are an add-on to any meal package. For larger spreads or multiple boards, see our Grazing Table on the next page or get in touch

The Artisanal Cheese Board

Yarra Valley Dairy feta, Italian Gorgonzola Blue, creamy brie, and premium aged cheddar. Served with fresh honeycomb, dried fruits, nuts, and artisan crackers. (V)

The Charcuterie Board

Prosciutto di Parma, salami cotto, and smoked Virginia ham, alongside pickled cornichons, marinated local olives, and sourdough. (DF, NF)

The Dip Pot Platter

Three house-made dips with crisp crackers, artisan bread slices, and baked grissini sticks. (V)

Pricing:

\$90 per board. Serves up to 10 people.

Members: \$81 per board.

Gourmet Grazing Stretch

The centrepiece your guests will talk about.

Hand-selected local and international cheeses, expertly cured meats, premium dips, marinated olives, antipasto vegetables, seasonal fresh and dried fruits, nuts, freshly baked breads, crackers and gluten free alternatives. Styled with Australian native greenery.

Abundant, beautiful, and always the first thing guests photograph.

Setup note: Your Grazing Stylist arrives 1.5 to 2 hours before your event. All you need is a table. We bring everything else, wooden cheese knives, dip bowls, tongs, and napkins. Once it's set, we leave you to enjoy it.

Important note: The Gourmet Grazing Stretch is designed as light nibbles, not a full meal. It pairs beautifully alongside canapés or petit fours if you'd like a more complete spread.

Add a Sweet Station: Mini brownies, donuts, muffins, churros with dulce de leche (caramel), Danish pastries, and chocolate slices.

Pricing:

Size	Guests	Full Price	Member Price
1 metre	Up to 25	\$590.00	\$531.00
1.5 metre	Up to 40	\$890.00	\$801.00
2 metre	Up to 60	\$1,100.00	\$990.00
3 metre	Up to 90	\$1,410.00	\$1,269.00
4 metre	Up to 120	\$1,820.00	\$1,638.00
5 metre	Up to 150	\$2,190.00	\$1,971.00
Add Sweet Station			
Half metre	-	\$300.00	\$270.00
One metre	-	\$550.00	\$495.00

Available as a standalone or as an add-on to any package. For larger events, different setups or custom sizing, get in touch.



Buffet

Warm, abundant, and effortless. Perfect for larger team events.

A full buffet service with setup, staffing, and pack down included.

Cold Buffet:

1 cold main, 3 cold sides, garden salad, dinner rolls and butter.

Warm and Cold Buffet:

Choose 2 mains and 3 cold sides. Served with pilaf rice, garden salad, dinner rolls and butter.

Premium Full Spread:

Choose 3 mains and 3 cold sides. Served with charcuterie board, artisan bread, pilaf rice, garden salad, dinner rolls and butter.

Cold Mains:

Roasted chicken breast.

Smoked salmon fusilli salad with capers and herbs.

Warm Mains:

Prawn stroganoff with mushrooms.

Tandoori roasted pumpkin with coriander and chickpeas.

Beef massaman with cashew and pineapple.

Pumpkin tagine with chickpeas and olives. (VG, GF)

Loddon Valley lamb rump chimichurri. (Premium only)

Cold Sides:

Penne pesto Tuscan with baby spinach, sundried tomato, olives, capers and herbs.

Potato salad with French grain mustard and herbes de Provence.

Roasted cauliflower and sweet potato with lemon tahini dressing.

Roasted Keith pumpkin with quinoa and herbs.

Buckwheat and Tuscan kale salad with roasted capsicum and parmesan.

Pricing:

Tier	What's Included	Full Price	Member Price
Cold	Choose 1 main, 3 cold sides	\$39.00	\$35.10
Warm and cold	Choose 2 mains and 3 cold sides	\$54.00	\$48.60
Premium	Choose 3 mains and 3 cold sides	\$72.00	\$64.80

Minimum 30 guests.



Canapés

Elegant, abundant, and always a talking point.

Unlimited food service for 2 hours. Choose 3 cold and 3 hot canapés from our selection. Every item is carefully prepared and presented to impress. No one goes home hungry.

Cold Canapés. Choose 3.

Smoked salmon blinis, whipped cream cheese, masago caviar.
Gorgonzola mousse tart, fig and earl grey jam, thyme. (V)
Seared tuna tataki, ponzu, pickled ginger, sesame.
Whipped ricotta crostini, honey roasted beetroot, dukkah. (V)
Sticky miso prawn spoon, wakame salad

Hot Canapés. Choose 3.

Beef sliders, HLB sauce, pickled cucumber and melted cheddar.
Arancini, chef's choice. (V, GF)
Panko calamari, chipotle mayo.
Cypriot chicken skewers, mint tzatziki (GF)
Crispy pork belly bites, eggplant puree, za'atar

Pricing:

Canapés 2 hours: \$48pp. Members: \$43.20pp. Groups of 35 and above include full staff service.

Groups of 15 to 34 are delivery only, 10 pieces per person.

For 3 or 4 hour service, get in touch.

Add Petit Fours A beautiful chef's selection of mini desserts. 3 pieces per person. \$15pp. Members: \$13.50pp.





How to Order

Ready to feed your team properly?

For Office Club members, simply send one email to your dedicated contact. Your dietary profile, delivery window, and team favourites are already on file.

To place an order or enquire about your upcoming catering, reach out with your date, headcount, and any dietary requirements. If you're working within a budget, let us know and we'll put together a delicious menu that works for your team.

events@hlbcatering.com.au
(03) 8503 7394
hlbcatering.com.au

HLB Catering. 7/48 Shearson Crescent, Mentone VIC 3194.

Gourmet Art. Food You Won't Forget.



Scan to join the HLB Office Club

V: Vegetarian VG: Vegan GF: Gluten Free DF: Dairy Free NF: Nut Free





Payment, Terms and Conditions

1. Payment Methods

HLB accepts bank transfer with no surcharge, Visa and Mastercard with a 1.55% surcharge, and American Express with a 2.2% surcharge. All surcharges are the responsibility of the client. Cheques are not accepted.

2. Payment Terms

Payment is required in full prior to delivery for all office catering orders. For Office Club members, invoices are issued on the day of delivery and are due within 7 days. A 10% late payment fee applies to overdue invoices.

3. Ordering and Confirmation

Orders must be placed at least 48 hours before the requested delivery time. For buffets and grazing tables, a minimum of 4 business days notice is required. Orders are not confirmed until written confirmation is received from HLB.

4. Orders and Member Benefits

There is no minimum order value. Orders of \$200 and above qualify for member benefits, including the 10% discount and free delivery within our standard Melbourne Metro delivery zone. Orders under \$200 are welcome and will be charged at full price with a delivery fee applied based on location. If your location falls outside our standard delivery zone, HLB will advise you before your membership is confirmed. Minimum guest numbers apply per menu type as specified in this brochure.

5. Office Club Membership

Monthly memberships may be cancelled at any time with 30 days written notice. Annual memberships are non-refundable once confirmed. The Founding Member rate is locked for 2 years from the date of joining, reserved for the first 25 companies to join. The 1 metre Gourmet Grazing Stretch reward is earned after 12 consecutive months with a minimum of one qualifying order per month. A qualifying order must meet the \$200 minimum order value. Missing a month resets the consecutive count. The reward is redeemable any time once earned, has no expiry, and cannot be exchanged for cash.

6. Changes and Cancellations

Menu and headcount changes must be submitted at least 48 hours before delivery. If the final order value falls below \$200 due to a reduction in guest numbers, the order is no longer eligible for HLB Office Club member benefits. Cancellations within 24 hours of the scheduled delivery time will incur a 50% cancellation fee. Cancellations made more than 24 hours in advance will not incur a fee.

7. Staffing

If staff are included in or added to your service, it is the client's responsibility to ensure the event runs according to the running sheet and times provided to HLB. If staff are required to work beyond the originally hired hours, HLB will issue an invoice for the additional time, payable within 48 hours of the event date. Staff numbers may be updated once the event running times and menu type have been confirmed. A minimum of 4 hours applies to any staff booking, regardless of actual hours worked.

Wait staff: \$50 per hour. Chef: \$60 per hour. Kitchen hand: \$50 per hour. Event coordinator: \$60 per hour.

If the actual guest count exceeds the number provided to HLB, our team will notify the responsible contact on the day and issue a supplementary invoice for the additional guests. This invoice must be paid within 3 days of the event.

8. Dietary Requirements and Allergies

Final dietary requirements must be provided at the time of ordering. While every care is taken to avoid cross-contamination, our kitchen handles all types of allergens including cereals, gluten, dairy, nuts, peanuts, tree nuts, sesame, lupin, corn, grains, crustacea and others. We cannot guarantee that any dish is 100% free of these ingredients. Guests with severe allergies should be made aware of this.

9. Food Safety

HLB Catering is fully compliant with Victoria's food health and safety laws. In line with food safety requirements, HLB will remove any remaining food at the conclusion of the service unless otherwise agreed.

10. Delivery

Free delivery applies to all Office Club member orders of \$200 and above within our standard Melbourne Metro delivery zone. Delivery outside this zone may incur an additional fee. HLB will confirm delivery availability at the time of ordering. HLB is not liable for delays caused by circumstances outside our control.

11. Equipment

Any HLB equipment that is broken or lost during your event by the client or their guests will be charged at current replacement cost.

12. Pricing

All prices include GST unless otherwise stated. Member pricing reflects a 10% discount on the standard price. HLB reserves the right to adjust pricing with 30 days written notice to members.

13. Photography and video

By default, HLB reserves the right to photograph food and styling for use in marketing and promotional materials. If you do not wish to be photographed, please notify us in writing before your order date.

14. Quote Validity

All quoted prices are valid for 10 days from the date of issue. If the client confirms after this period, HLB reserves the right to revise the quote. Acceptance of a quote constitutes acceptance of these terms and conditions and forms a binding agreement between HLB Catering and the client.

HLB Catering
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