



Buffets, banquets and formal dinners

Example menus and options

Updated May 2026

We have a wide range of **modern cuisine options** available for your next event.

Our popular **around-the-world options** include Italian, USA, Indian, Asian, British and Mexican themed menus.

Our **crowd-pleaser options** for large events are always a winner including the Big Breakfast Buffet, Sausage Sizzles and BBQ Bonanzas.

Got your own ideas? No problem! Send your thoughts to us and we'll tailor the menu to suit you.

Modern cuisine

Breads:

- A variety of fresh bread are provided with each order in this section including butter portions.

Soup options:

- Hearty Italian minestrone (Vegetarian)
- Carrot and coriander
- Sweet potato and root veg
- Spicy chicken and noodles

Seasonal salad options:

- Strawberry, cucumber and mango on a bed of mescaline with balsamic chickpeas in a light lemon dressing (Gluten Free and Vegan)
- Peri Peri chicken with mescaline, sweet potato, feta and red onion drizzled in a delicate olive oil (Gluten Free)
- Traditional Caesar salad
- Waldorf Salad – apples, walnuts and sultanas on a bed of mescaline (nut warning will be provided)
- Wild mushrooms tossed with rocket and lentils drizzled in a ranch dressing (Gluten Free and Vegetarian)
- Asian slaw mixed with potato salad

Vegetable options:

- Steamed broccolini and baby spinach (Vegan and Gluten Free)
- Wilted Pok Choi and peas with cumin spice (Vegan and Gluten Free)
- Steam medley of summer vegetables
- Stuffed roasted capsicums
- Honey-glazed winter root vegetables
- Sweet pea and pearl onion in a cream reduction
- Roast pumpkin and sweet potato
- Cauliflower cheese

Main meal options:

- Grilled Salmon and lemon with butter caper reduction (Gluten Free)
- Fillet of Pork with sticky Cantonese sauce
- Oven roasted Lamb forequarter with mustard jus (Gluten Free)

- Chicken encroute with a light cream garlic sauce
- Wild mushroom risotto (Gluten Free and Vegetarian) – parmesan will be available to flavour to individual taste
- Mixed Vegetable and lentil moussaka (Vegetarian and Gluten Free)
- Sirloin steak with garlic and rosemary butter (Gluten Free)
- Prawn linguine, fresh lemon and bruschetta mix infused (Gluten Free)
- Roast chicken breast coated in a herb crumb with lemon, garlic and basil dressing
- Pan-fried Barramundi in a creamy Champagne sauce
- Oven Roasted Pork belly in a Cider of jus
- Medium-spiced authentic Indian Chicken Tikka Masala
- Classic Cottage Pie
- Wild Mushroom Risotto (vegetarian and Gluten Free) – parmesan will be available to flavour to individual taste
- Lamb hotpot
- Seafood paella
- Traditional British roast beef with gravy
- Chicken breast stuffed with brie and wrapped in prosciutto served with Cranberry sauce
- Vegetable Lasagne (vegetarian)

Dessert options:

- Modern Eton Mess - crumbled crisp meringue, softly whipped cream and marinated strawberries
- Home-made lemon cheesecake
- Sticky toffee pudding with butterscotch sauce
- Apple Crumble and custard with cinnamon sprinkles
- Whole cakes and cheesecakes (your choice of flavour)
- Fruit and cheese platters
- Seasonal fruits
- Light cheeses with crackers

Around-the-world

- Indian theme – curries, rice, naan, onion bhaji, sundries
- Asian fusion theme – mains, rice, noodles, sundries
- Italian theme – pastas, pizzas, garlic bread
- British theme – pies, fish n chips, curry, chips
- USA theme – Mac n cheese, brisket, BBQ meats, biscuits, burgers, fries

Feed the crowd

- Breakfast/brunch – Sausages, bacon, beans, hash browns, smashed avo, pancakes and more
- BBQ – meats, vegetable kebabs, buns, salads
- Sausage sizzle – simple, reliable and always hits the spot!

Drinks packages

All our options can be paired with a drinks package including local wines, beers and a variety of soft drinks. We arrange the licencing and our staff are RSA qualified.

Service

Our service team are friendly, experienced, professional and aim to ensure your guests are always well fed and watered! Whether you want staff for roaming canapes, sit down dinners, or serving your guests at the buffet, we've got you covered.

Important information

Dietary requirements

Let us know any special requirements and we will create platter options to accommodate.

How to order

Contact us by phone or email using the details in the header and footer.

Payment

Full payment must be made at least 7 days before the event with final guest numbers to be provided. Payment can be made via Purchase Order & Invoice, or over the phone via debit/credit card. Please note, GST will be added to your official invoice/final payment.

Deposit

All buffets, banquets and sit downs require a 50% deposit upon booking to secure date. If deposit is not paid, we cannot hold your date.

Delivery, set-up, pack-down and cleaning

Delivery and set-up/pack-down costs are usually included in the price we quote you. If there is any variation to this, we will inform you at the time of booking. If there is cleaning beyond that which is expected, we will also inform you of any cleaning fees.

Equipment, crockery and facilities

These will be discussed at the time of booking. We can provide crockery, tablecloths, drink stations and other items for your event. We also partner with various event companies that can assist with furniture hire or other décor items for your event. We will discuss the facilities available at your chosen venue at time of booking. If your venue requires us to hire/bring equipment beyond the typical requirements (such as generators) we will discuss these costs with you and add to your overall fee. Not selected a venue yet? Speak to us, we know some great venues that host a wide range of events that are well set up for caterers.

Cancellations

7 days' notice is required for cancellations. If you cancel with 7 days' or more notice your deposit will be applied as 'store' credit. We do not offer cash refunds. If you cancel with less than 7 days' notice, your deposit is forfeited and no store credit will be provided. However, in the highly unlikely event we are unable to fulfil your order, your deposit will be fully refunded.