



creative platters

CORPORATE & PRIVATE
PLATTERS & INDIVIDUAL BOXED OPTIONS

• BREAKFAST • MORNING TEA • LUNCH & AFTERNOON EVENTS

CREATIVE CATER PLATTERS 2025-2026

breakfast / brunch

PER PERSON PLATTERS (GF OPTION INCURS ADDITIONAL CHARGE)

A MINIMUM OF 6 PER SELECTION	P.P.	QTY
Savoury Filled CROISSANTS + Condiments	\$11.00	
SWEET LOAFS With Condiments	\$7.50	
Sweet CROISSANTS, + Condiments	\$9.50	
Plain CROISSANTS + Condiments	\$8.50	
Sweet DANISH + Condiments	\$8.00	
Mixed QUICHE & FRITTATA	\$12.50	
BACON & EGG <input type="checkbox"/> Wrap OR <input type="checkbox"/> Burger	\$11.50	
BACON & EGG MUFFIN	\$9.50	
FRUIT SALAD & YOGHURT	\$8.00	
<input type="checkbox"/> PANCAKES OR <input type="checkbox"/> WAFFLES with Maple Syrup, Butter & Jam + Whipped Cream	\$8.00	
BIRCHER MUESLI BOWLS	\$9.50	
OVERNIGHT OATS With Berry Compote & Fruit	\$9.50	

PER PERSON PACKAGE OPTION

MINIMUM NUMBERS APPLY	P.P.	QTY
OPT 1 - BACON & EGG muffin + FRUIT CUPS	\$16.00	
OPT 2 - BACON & EGG BURGER + CROISSANTS & DANISHES	\$20.50	
OPT 3 - <input type="checkbox"/> WAFFLES OR <input type="checkbox"/> PANCAKES + QUICHE, FRITTATA & FRUIT CUP	\$28.50	
OPT 4 - BACON & EGG WRAPS + BIRCHER MUESLI CUPS + CROISSANT & DANISHES	\$30.50	

PER PERSON BUFFET (PER PERSON - MINIMUM NUMBERS APPLY (STAFFED))

SERVE YOURSELF BUFFET. STAFF WILL TOP UP THE BUFFET THROUGHOUT THE DURATION OF YOUR SERVICE

THIS OPTION IS ONLY AVAILABLE WHERE COOKING FACILITIES ARE AVAILABLE ON-SITE

	P.P.	QTY		P.P.	QTY
CONTINENTAL	\$19.50		CHILDREN 5-12 YRS	\$12.50	
<ul style="list-style-type: none">Assorted TOAST/RAISIN BREAD with condiments (GF available on request)PANCAKES with maple syrup, jams & whipped creamHomemade QUINOA OR PRE-PACKAGED CEREALSFRESH FRUIT PLATTERS with yoghurt & berry compoteTIN FRUITS (Pears, Peaches, Plums)CROISSANTS & DANISHES					
HOT BREAKFAST	\$21.50		CHILDREN 5-12 YRS	\$14.50	
<ul style="list-style-type: none">Assorted TOAST & ENGLISH MUFFINS with condiments (white, multigrain, wholemeal). GF available on requestSAUCE - Hollandaise, Tomato & BBQScrambled & poached eggs, bacon, sausages, grilled tomato, hash brown, baked beans.(Mushrooms available as an additional option or swapped out for any of the above items)					
FULL BREAKFAST	\$29.50		CHILDREN 5-12 YRS	\$19.50	
<ul style="list-style-type: none">Assorted TOAST/RAISIN BREAD with Condiments (GF available on request)PANCAKES, MAPLE SYRUP, JAMS & WHIPPED CREAMHomemade QUINOA OR PRE-PACKAGED CEREALSFRUIT PLATTERS with yoghurt & berry compoteTIN FRUITS (Pears, Peaches, Plums)CROISSANTS & DANISHESHOT - Scrambled & Poached Eggs, Bacon, Sausages, Tomato, Hash Browns, Baked BeansHOLLANDAISE, TOMATO & BBQ SAUCE					

• PLEASE NOTE. All pricing is exclusive of GST and delivery charges and subject to change.

combo boxes

INDIVIDUAL PER PERSON BOXED SERVES

MORNING/AFTERNOON TEA COMBO BOXES

MINIMUM 10 PER ORDER

SWEET OPTIONS	P.P.	QTY
Assorted CAKE & FRUIT SALAD CUP	\$10.50	
Assorted SLICE & MUFFIN	\$9.50	
SWEET SCROLL & CUPCAKE	\$9.50	
BANANA BREAD with condiments + SWEET DANISH	\$9.50	
Sweet filled CROISSANT & DANISH	\$10.50	
GLUTEN FREE SWEET		
GF CAKE & FRUIT CUP	\$12.50	
GF FRUIT LOAF & SLICE	\$13.50	
SWEET & SAVOURY COMBO		
Assorted CAKE & QUICHE	\$10.50	
CHICKEN SLIDER & CAKE	\$11.50	
PULLED PORK SLIDER & SLICE	\$11.50	
FRITTATA & FRUIT SALAD CUP (GF)	\$10.50	
MIXED WRAP & CAKE	\$12.50	
SAVOURY (SERVED COLD)		
QUICHE & FRITTATA with Tomato relish	\$12.50	
MINI GRAZE BOX including cheese, meats, crudities, dip, antipasto, fruit, crackers	\$12.50	
Savoury CROISSANT & QUICHE	\$12.50	
FINGER SANDWICH (2 points) & WRAP	\$10.50	
GLUTEN FREE SAVOURY (SERVED COLD)		
Assorted RICE ROLLS & NORI ROLLS with condiment	\$11.50	
MINI GRAZE BOX (GF) cheese, meats, crudities, dip, antipasto, fruit, crackers	\$13.50	

VEGETARIAN ALTERNATIVES CAN BE ARRANGED ON REQUEST.

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lunch options

SUITABLE FOR LUNCH - MORNING/AFTERNOON TEA

PER PERSON PLATTERS (GF OPTION INCURS ADDITIONAL CHARGE PER PERSON)

A MINIMUM OF 6 PER SELECTION	P.P.	QTY
MIXED FINGER SANDWICHES	\$9.50	
MIXED WRAPS	\$9.50	
MIXED TURKISH SUBS	\$9.50	
SUSHI - MIXED SELECTION OF FILLINGS	\$7.50	
RICE PAPER ROLLS WITH A MIXED SELECTION OF FILLINGS	\$7.50	
SCONES & PIKELETS WITH JAM & CREAM	\$6.50	
CHEF'S SELECTION OF CAKES	\$7.00	
Sweet STICKY BUN - Mixed flavour	\$7.00	
CINNAMON SCROLLS	\$7.00	
Chunky COOKIES - Choc, White Choc, Funfetti	\$5.50	
DANISH MUFFINS - Combo of Fruit & Choc Flavours	\$8.00	
SELECTION OF MINI FILLED DONUTS	\$6.00	
SEASONAL SLICED FRUIT WITH YOGHURT	\$7.50	
HOT FOOD - QUICHES, FRITTATA, MINI PIES & SAUSAGE ROLLS	\$18.00	

PER PERSON PACKAGE OPTION

MINIMUM NUMBERS APPLY	P.P.	QTY
OPT 1 - Mix of FINGER SANDWICHES, WRAPS & FRUIT PLATTER	\$17.00	
OPT 2 - FINGER SANDWICHES, Mixed RICE & NORI ROLLS	\$21.00	
OPT 3 - Mix of FINGER SANDWICHES & WRAPS + HOT FOOD SELECTION	\$26.50	
OPT 4 - Selection of WRAPS, MINI QUICHE & FRITTATA + FRUIT PLATTER	\$28.50	

SINGLE SERVE LUNCH BOWLS

PER PERSON INDIVIDUAL MEALS SERVED IN DISPOSABLE BOWLS + CUTTLERY

A MINIMUM OF 10 PEOPLE	P.P.	QTY
TANDORI CHICKEN STRIPS With tumeric basmati rice, roasted cauliflower, mixed leaves, cucumber riated & Naan crisps	\$18.50	
STICKY GINGER BEEF BOWL (GF DF). Cooked beef strips glazed in soy ginger & honey with coconut rice, Asian slaw, pickled carrot and Miso sesame Aioli	\$18.50	
ROAST VEGGIE & HALOUMI (GF V Vegan opt). Grilled Haloumi, roast pumpkin, zucchini & eggplant, baby spinach and smoked paprika Quinoa with basil aioli	\$18.50	
SMOKEY BRISKET (GF). Slow cooked Texan brisket with roasted sweet potato wedges, grilled corn and cabbage mixed leaf salad with Chipotle sauce & fried shallot	\$18.50	
MORROCAN CHICKEN Grilled chicken breast, mixed leaves, roasted zucchini capsicum, green olives, fetta and herb perl cous cous with tangy lemon & herb dressing	\$18.50	
ASIAN PORK NOODLE SALAD (GF DF) Slow cooked pulled pork with vermicilli cucumber ribbon, carrot, capsicum, mixed leaves & wombok, bean sprouts with a coriander & lime dressing and chilli mayo dash	\$18.50	

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lunch options

SUITABLE FOR LUNCH - MORNING/AFTERNOON TEA

PER PLATTER OPTION

BAO BUNS (10 PER PLATTER) - 2 FLAVOURS PER BOX	\$90.00	QTY
CHAR SUI PORK with Wombok & Garlic Aioli		
HONEY SOY CHICKEN with lettuce, cucumber & sweet chilli aioli		
BBQ BRISKET with Apple Slaw & Chipotle sauce		
STICKY PEANUT PUMPKIN with sesame aioli, crisp lettuce & shredded cucumber (V)		

SLIDERS (12 PER PLATTER) - 2 FLAVOURS PER BOX	\$80.00	QTY
MOROCCAN CHICKEN with avocado, lettuce, sundried tomato & aioli		
PULLED PORK with slaw & Ranch dressing		
PULLED CHICKEN with lettuce, cheese & Burger sauce		

STUFFED FOCCACIA (12 PER PLATTER) - 2 FLAVOURS PER BOX	\$125.00	QTY
ROAST BEEF - With rocket, caramelised onion, red peppers & seeded mustard aioli		
BASIL CHICKEN - With roast pumpkin, spinach, fetta & Ranch dressing		
ITALIAN - Salami, pastrami, ham, cheese, tomato, onion, spinach & capsicum sauce		
HAWAIIAN - Chicken, ham, pineapple, lettuce with cheese & chive aioli		
TEXAN PULLED PORK - With green apple slaw & dill paprika sauce		
VEGGIE DELIGHT - Roast mixed vegies with spinach & red papper pesto aioli (Vegan)		

MINI SALAD POTS (10 PER PLATTER) - 2 FLAVOURS PER BOX	\$80.00	QTY
CAESAR SALAD		
CHICKEN PESTO PASTA		
CHICKEN SCHNITZEL with POTATO BACON SALAD		
PUMPKIN, WALNUT, SPINACH & QUINOA SALAD		
WOMBOK NOODLE & PULLED PORK		
ROAST VEGIE RICE BOWL		
GARDEN SALAD with Balsamic glaze		

BAGELS (10 PER PLATTER) - 2 FLAVOURS PER BOX	\$110.00	QTY
ROAST BEEF with horseradish, rocket, caramelised onion and seeded mustard aioli		
CAESAR CHICKEN. Pulled chicken, bacon, lettuce, parmesan and caesar dressing		
HONEY HAM Swiss cheese, baby spinach, tomato & spicy capsicum cream cheese spread		
ROAST PUMPKIN (V) baby spinach, caramlised onion, feta & basil pesto aioli		

BAHMI ROLLS (10 PER PLATTER) - 2 FLAVOURS PER BOX	\$110.00	QTY
SMOKEY BBQ PULLED PORK with Asian slaw, pickled onions & Chipotle aioli		
KARAAGE CHICKEN, wombok slaw, Japanese mayo & sweet chilli drizzle		
SOY-GINGER BEEF with pickled carrot, onion, cucumber with a sesame chilli mayo		
GRILLED HALOUMI & AVO (V) with cucumber ribbons, rocket, tomato relish & lemon aioli		

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lunch combo boxes

INDIVIDUAL PER PERSON BOXED SERVES

LUNCH COMBO BOX

	P.P.	QTY
LUNCH BOX 1 Stuffed FOCACCIA + MINI SALAD POT (1 Flavour of Focaccia per 10 boxes)	\$17.50	
LUNCH BOX 2 MEAT & SALAD PANINI (chef selection filling) + MINI SALAD POT (1 Flavour Salad Pot per 10 boxes)	\$17.50	
LUNCH BOX 3 SANDWICH SUB (chef selection) + FRUIT SALAD CUP with YOGHURT	\$17.50	
LUNCH BOX 4 Selection of RICE ROLLS & NORI ROLLS (chef selection + MINI SALAD POT (1 Flavour Salad Pot per 10 boxes)	\$17.50	

LONG LUNCH BOX (SWEET & SAVOURY)

	P.P.	QTY
LONG LUNCH BOX 1 Half WRAP (Meat & Salad) + MINI SALAD POT + CAKE + FRUIT SALAD & YOGHURT CUP	\$25.50	
LONG LUNCH BOX 2 2 Point FINGER SANDWICHES + HALF WRAP + GIANT COOKIE + FRUIT SALAD & YOGHURT CUP	\$23.50	

COMPLETE LUNCH BOX

*Chefs choice of cake & slice

	P.P.	QTY
COMPLETE LUNCH BOX 1 STUFFED FOCACCIA + MINI SALAD POT + SLICE* + 250ML JUICE	\$29.50	
COMPLETE LUNCH BOX 2 MEAT & SALAD PANINI + MINI QUICHE + CAKE* + FRUIT SALAD CUP + 250ML JUICE	\$31.50	
COMPLETE LUNCH BOX 3 (GF) 4 Point FINGER SANDWICH + MINI SALAD POT <input type="checkbox"/> Pumpkin Salad <input type="checkbox"/> Garden Salad + MINI CAKE* + 250ML JUICE	\$29.50	
COMPLETE LUNCH BOX 4 (GF) Variety RICE ROLLS + NORI ROLLS + FRUIT SALAD CUP + SLICE* + 250ML JUICE	\$32.50	

(GF OPTION INCURS ADDITIONAL CHARGE PER PERSON)

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extra lunch options

SUITABLE FOR LUNCH - MORNING/AFTERNOON TEA

GRAZING BOX OPTION

MEDIUM GRAZE BOX - (4-6 PEOPLE)	\$110.00	QTY
A SELECTION OF GOURMET CURED MEATS, CHEESES, SMALL GOODS, SEASONAL FRUIT, VEGETABLES, DIPS, CRACKERS, FRESH BREAD, NUTS, DRIED FRUITS, ANTIPASTO & NIBBLES		

LARGE GRAZE BOX - (8-12 PEOPLE)	\$160.00	QTY
A SELECTION OF GOURMET CURED MEATS, CHEESES, SMALL GOODS, SEASONAL FRUIT, VEGETABLES, DIPS, CRACKERS, FRESH BREAD, NUTS, DRIED FRUITS, ANTIPASTO & NIBBLES		

(GF OPTION INCURS ADDITIONAL \$5.00 PER BOX)

COCKTAIL OPTIONS - PER PERSON

PER PERSON PRICING - DELIVERED PER PLATTER FOR YOU TO SERVE TO YOUR GUESTS

NOTE: - THIS IS A DROP & GO PLATTER OPTION - ADDITIONAL CHARGES WILL APPLY FOR STAFF SERVICE

MINIMUM NUMBERS APPLY	P.P.	QTY
5 X COLD COCKTAILS	\$28.50	
7 X COLD COCKTAILS	\$35.00	
ADDITIONAL COCKTAILS (EACH)	\$3.00	

COCKTAIL OPTION CHOICES

CURRIED CAULIFLOWER, SPINACH & CHEESE FRITTATA with bush tomato chutney	
TOMATO, PROSCIUTTO, BOCCONCINI & BASIL SKEWERS with balsamic & maple reduction	
NORI ROLLS - <input type="checkbox"/> VEGETABLE <input type="checkbox"/> MEAT	
ROAST CHICKEN ROULADE with sundried tomato & cream cheese	
TEXAN BRISKET RICE PAPER ROLL with tangy slaw	
PROSCIUTTO WRAPPED BRIE BITES with Vinocotto	
AVOCADO, ROAST CAPSICUM & GOATS CHEESE CROSTINI	
HAM, RICOTTA & SPINACH ROLLUP	
SMOKED SALMON, HUMMUS & CUCUMBER BLINI	
ANTIPASTO SKEWERS with cherry bocconcini (V) (GF)	
GOATS CHEESE, ONION & SUNDRIED TOMATO TARTLETS (V)	
PERI PERI CHICKEN RICE ROLL with shredded lettuce, cucumber & mint yoghurt (GF)	
MOROCCAN VEGETABLE RICE ROLL with herb & garlic yoghurt (V) (GF)	

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creative dinner

CORPORATE & PRIVATE DINNER

ALTERNATE DROP - BUFFET - BANQUET
SERVICED MENUS

CREATIVE CATER PLATTERS 2025-2026

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alternate drop

CHOOSE 2 OPTIONS FOR EACH COURSE

DOES NOT INCLUDE CUTLERY OR CROCKERY. HIRE CHARGES APPLY

PLATED MENU

MINIMUM NUMBERS APPLY	P.P.	QTY
ONE COURSE - MAIN ONLY	\$35.00	
TWO COURSE - ENTREE + MAIN	\$52.00	
TWO COURSE - MAIN + DESSERT	\$52.00	
THREE COURSE - ENTREE + MAIN + DESSERT	\$69.00	

CHOOSE YOUR OPTIONS

ENTREE - CHOOSE (2)

SALT & PEPPER CALAMARI TORPEDO with vegetable cous cous & lemon aioli	
BUTTERNUT PUMPKIN & ROSEMARY SOUP with crusty banette roll & sourcream chive (V, GF opt)	
KARAGE CHICKEN on steamed rice with a coconut curry sauce (GF)	
PORK BELLY WITH WOMBOK & RICE NOODLE SALAd and sticky soy dressing (GF, DF)	

MAIN - CHOOSE (2)

GRILLED PORK LOIN with crushed chat mash, broccoli with creamy tomato sauce (GF)	
LEMON PEPPER CHICKEN BREASt with cheese and thyme polenta, green beans & a creamy garlic sauce (GF)	
SLOW COOKED BRISKEt with sweet potato wedges, honey carrots & beef reduction (GF, DF)	
PAN FRIED BARRAMUNDi with roasted herb butter potatoes, garden salad & a creamy tartare sauce (GF)	

DESSERT - CHOOSE (2)

WARM APPLE CRUMBLE with english toffee ice-cream	
COCONUT & ORANGE CAKE with raspberry coulis and ice-cream (GF)	
LEMON PUDDING with lemon curd sauce & vanilla ice cream	
STRAWBERRY & WHITE CHOCOLATE PANNACOTTA with vanilla sponge, couli & icecream	

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serviced buffet

INCLUDES BREAD ROLL, COMDIMENTS & GRAVY
DOES NOT INCLUDE CUTLERY OR CROCKERY. HIRE CHARGES APPLY

BUFFET OPTIONS

MINIMUM NUMBERS APPLY	P.P.	QTY
ROAST BUFFET DINNER	\$52.00	
BBQ BUFFER DINNER	\$52.00	
Additional SIDES	\$3.00	
Additional MEAT OPTION	\$5.00	
Additional DESSERT OPTION	\$3.00	
LAMB ROAST OPTION*	\$1.50	

CHOOSE YOUR ROAST DINNER BUFFET OPTIONS

ROAST MEAT - CHOOSE 2		SALAD - CHOOSE 2	
ROAST PORK		GARDEN SALAD (GF)	
ROAST BEEF		POTATO SALAD (GF)	
HAM		VEGETABLE PASTA SALAD	
CHICKEN		WOMBOK NOODLE SALAD	
LAMB*		CURRIED RICE SALAD (GF, V)	
VEGETABLES - CHOOSE 2		DESSERT - CHOOSE 2 (WITH CUSTARD & CREAM)	
ROAST HERB POTATOES (GF)		APPLE CRUMBLE	
ROAST PUMPKIN & SWEET POTATO (GF)		STICKY DATE PUDDING with Butterscotch	
STEAMED CARROTS & GREEN BEAN (GF)		FRUIT SALAD with Yoghurt	
CAULIFLOWER & BROCCOLI CHEESY BAKE		VANILLA BREAD & BUTTER PUDDING	
STEAMED GREENS (GF)		CHOCOLATE MUD CAKES	
POTATO BAKE (GF)		RASPBERRY & WHITE CHOC. CHEESECAKE	

CHOOSE YOUR BBQ BUFFET OPTIONS

PROTEIN - CHOOSE 3		SIDES/SALADS - CHOOSE 3 cont.	
BEEF RISSOLES WITH GRAVY & ONION		MOROCCAN COUSCOUS Salad (V)	
LAMB CHOPS		POTATO & BACON Salad (GF)	
PORK SAUSAGES		MEDITERRANEAN BASIL CHICKEN Pasta Salad	
HONEY SOY CHICKEN SKEWERS		GARDEN SALAD	
GRILLED PORK LOIN			
SIRLOIN STEAK			
SIDES/SALADS - CHOOSE 3		DESSERT - CHOOSE 2 (WITH CUSTARD & CREAM)	
GARLIC ROSEMARY POTATO BAKE (GF)		APPLE IMPOSSIBLE PIE	
VEGETABLE PASTA BAKE		STICKY DATE PUDDING with Butterscotch	
CREAMY CAULIFLOWER BAKE		TIRAMISU	
FRIED RICE (GF)		MINI BERRY PAVLOVAS (GF)	
WOMBOK NOODLE Salad		BAKED NEW YORK CHEESECAKE	
HONEY PUMPKIN QUINOA Salad (GF)		FRUIT SALAD BOWL with Yoghurt	

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serviced banquet

SERVED BUFFET STYLE

DOES NOT INCLUDE CUTLERY OR CROCKERY. HIRE CHARGES APPLY

BANQUET OPTIONS

MINIMUM NUMBERS APPLY	P.P.	QTY
CURRY BANQUET	\$29.50	
Additional CURRY DISHES	\$5.00	
PASTA BANQUET	\$29.50	
Additional PASTA DISHES	\$5.00	
Additional SIDES	\$3.00	

CHOOSE YOUR CURRY BANQUET OPTIONS

INCLUDES NAAN BREAD, PAPADUMS & CONDIMENTS

CURRY DISH - CHOOSE 2		SIDES - CHOOSE 3	
VEGETABLE KORMA		PLAIN STEAMED RICE	
BEEF MASAMUM		COCONUT RICE	
BUTTER CHICKEN		STEAMED BROWN RICE	
CHICKEN MARAKESH		RICE PILAF with Saffron & Vegetables	
BEEF SATAY		STEAMED VEGETABLES	
THAI RED PORK & COCONUT		VEGETABLE COUSCOUS	

CHOOSE YOUR PASTA BANQUET OPTIONS

INCLUDES CHEESE TOPPINGS, GARLIC BREAD & TOASTED FOCACCIA

PASTA DISH - CHOOSE 2		PASTA TYPES - CHOOSE 2	
BEEF BOLOGNAISE		PENNE	
BACON CARBONARA		FETTUCINI	
VEGETABLE AMATRICIANA		SPAGHETTI	
CHICKEN ALFREDO		GNOCCHI	
PORK PUTTANESCA		MACARONI	
BASIL PESTO, ZUCCHINI & TOMATO CREAM			
BRAISED LAMB RAGU			

• PLEASE NOTE. All pricing is exclusive of GST and delivery charges and subject to change.

Creative Cater

CREATIVE WEDDINGS + EVENTS

CONTACT CREATIVE CATER

CREATIVECATER.INFO@GMAIL.COM 0413 913 454 WWW.CREATIVECATER.INFO



TERMS & CONDITIONS

- Minimum Order: A \$120+GST minimum (excl. delivery) applies per catering order, per day.
- Notice Period: Minimum 24 hours' notice required. All catering is freshly prepared to order.
 - Weekend Catering: Available by special arrangement. Surcharges may apply.

DELIVERY: FEES VARY BY LOCATION

- Orders before 7am or after 5pm incur a \$30+GST out-of-hours surcharge.
 - Deliveries after 6pm may incur additional fees.
- Extra charges apply for areas outside Yeppoon and surrounding suburbs.

CANCELLATIONS

- Same-day cancellations incur full charges.
- Cancellations must be made at least 24 hours in advance to avoid charges.
- Pricing: Subject to change without notice. GST included. Delivery fees are added to your invoice at the time of order.

FACILITIES & EQUIPMENT:

- On-site kitchen details must be provided at booking.
- Equipment is available on request and remains the property of Creative Cater.
 - Damaged/missing items or unclean equipment will incur a fee.
- Equipment must be cleaned before collection unless otherwise arranged.