



creativeCater

CREATIVE WEDDINGS + EVENTS

26/27
MENU

Where fine dining meets fun!

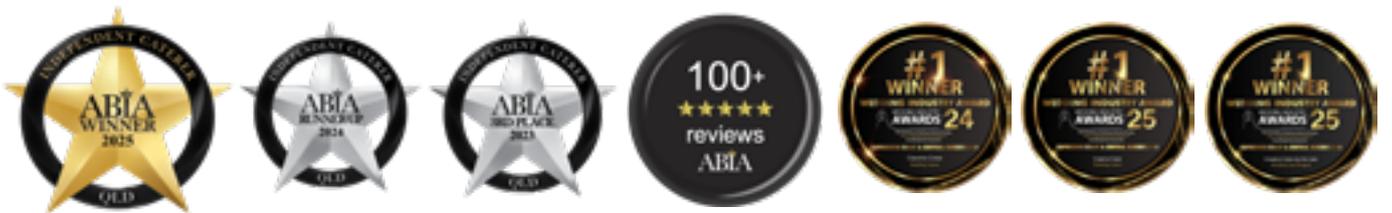


creative cater

CREATIVE WEDDINGS + EVENTS



TAMARA PORTER PHOTOGRAPHY



Cover Photo - *The Lookout Woodbury*

THANKS TO OUR AMAZING LOCAL PHOTOGRAPHERS FOR YOUR INCREDIBLE PHOTOS
TAMARA PORTER PHOTOGRAPHY : ILLUMA PHOTOGRAPHY : KANDEE APPLES PHOTOGRAPHY
ALL THERE WAS PHOTOGRAPHY : JULIE-ANNE PHOTOGRAPHY

WHERE FINE DINING MEETS FUN



We're not just your caterers - we're your wedding day hype team, your calm in the chaos, and your go-to crew for unforgettable food and warm, friendly service.

At Creative Cater, we bring a fresh, creative twist to weddings and events across Yeppoon, Rockhampton and Central Queensland. With our fully self-sufficient food trailers, we turn any location into a fine dining destination.

From the moment your celebrations begin, we're there. Think engagement parties, boho bridal showers, bucks nights, intimate elopements, recovery brunches, and the big day itself. Whether it's stylish canapés, festival-style eats, beautifully styled grazing tables or a jaw-dropping dessert bar, we'll work with you to tailor something that suits your vibe and satisfies every guest.

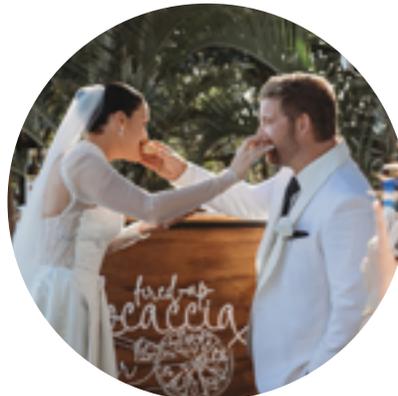
Our menus are crafted with love, flair and a serious focus on flavour. Everything is made from quality, locally sourced ingredients, and delivered with warm hospitality that your guests will rave about.

We're here to take the stress out and serve up memories that last long after the plates are cleared.

– THE CREATIVE CREW

Creative food. Exceptional service. Anywhere you dream.

Let's create something
unforgettable



creative cater

CREATIVE WEDDINGS + EVENTS



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TAMARA PORTER PHOTOGRAPHY

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the grazing

Abundant. elegant. and made to be shared

GRAZING TABLES

Our grazing menus are designed to be as beautiful as they are delicious—perfect for couples who want to wow their guests with a visual feast that tastes just as good as it looks.

From lavish grazing tables overflowing with gourmet cheeses, cured meats, seasonal fruits and handcrafted nibbles, and laid-back brunch spreads, we offer something for every style and moment.

Dietary requirements can be accommodated with prior notice, and delivery charges may apply depending on your event location.

All grazing menus include single-use plates, napkins, and takeaway containers to make service seamless and stress-free—so your guests can relax, mingle, and graze the day away.

+KIDS GRAZE

FROM \$17.50 per child
(AGES 4–12) (Min 20)

Only available as an add on to a grazing table

Designed just for the little ones, our Kids Graze is full of fun favourites they'll actually eat.

INCLUDES A MIX OF:

- Pizza scrolls, Mini Diggerty Dogs & Sausage Rolls, Cookies, Cupcakes & Fairy Bread, Lollies, Savoury wraps & Popcorn Pots



Let us turn your table into a centrepiece, and your food into a memory.

Our Grazing Table Packages

Includes 6 additional options, full styling, setup,
disposable plates and napkins

1 METRE GRAZING TABLE from \$895*+delivery

2 METRE GRAZING TABLE from \$1725*+delivery

KIDS ADD ON from \$17.50 per child (min 20)

(Available as Add On to Grazing Table only)

BURRATA BOARD from \$925*+delivery

(*PRICING EX. GST & DELIVERY)



WHAT'S INCLUDED

Each grazing table is generously filled with:

- Gourmet cured meats & artisan cheeses
- Seasonal fruits & fresh vegetables
- House-made dips, crackers & fresh breads
- Nuts, dried fruits, antipasto & savoury bites

Plus, you can personalise your graze with six (6) extras from our savoury and sweet selections to suit your style and guests.

Setup takes approximately 1–3 hours before your event depending on size, and we'll take care of all the styling and topping up throughout. Single-use plates, napkins, and takeaway containers are included in our pricing. Diets can be accommodated with notice. Delivery charges apply depending on your location.



BURRATA GRAZING BOARDS

Say hello to the new era of grazing – Our Burrata Boards

Our Burrata Boards are a luxurious twist on the classic charcuterie spread, served in our custom-designed wooden platter boxes for a stunning, self-contained presentation.

Each board features creamy Italian burrata marinated in rich balsamic



and infused oils, nestled among an artful array of premium cured meats, artisan cheeses, antipasto bites, and seasonal accompaniments.

We round it out with homemade focaccia, artisan crackers, and gourmet dips — every element carefully chosen to deliver big flavour and visual wow-factor.

It's everything you love about grazing, elevated and reimaged.

creative bites & bars

Twist. dip. and share the fun

PRETZEL BAR

Add a playful, and oh-so-delicious touch to your celebration with our Giant Pretzel Bar.

Featuring soft-baked Philadelphia-style pretzels, lightly dusted with sea salt and served warm, it's the perfect option for a late-night snack or a pre-dinner crowd-pleaser.

Guests can grab a pretzel and make it their own with a range of dipping sauces — from savoury to sweet, there's something for everyone to enjoy. It's interactive, shareable, and guaranteed to keep the party vibes rolling.

OPTIONS

SAVOURY

- Honey Mustard Sauce
- Roasted Garlic Aioli
- Chipotle Sauce
- French Onion dip
- Ranch Sauce
- Cheese and Chive sauce

SWEET

- Chocolate Fudge Sauce
- Caramel fudge sauce
- Vanilla Bean Anglaise
- Chocolate hazelnut sauce
- Maple cream cheese sauce



The pretzel party starts here

INCLUDED

- Freshly baked giant pretzels with sea salt
- Your choice of 4 dipping sauces from our savoury & sweet menu
- Styled serving table, complete with napkins and disposable serving ware
- Fun for grazing, snacking, or sharing around with friends
- All pretzel bars include our range of dustings and seasoning — Cinnamon Sugar, Smoked Paprika Salt, Rosemary salt, Salt and vinegar dust.



Tie the Knot Pretzel Bar

Includes Giant Pretzels, 4 Dipping Sauces, Dustings & Seasoning

PHILADELPHIA STYLE PRETZELS from \$14.50* p.p. +delivery

****ADD ON PACKAGE ONLY - NOT AVAILABLE AS A STAND ALONE PACKAGE & MUST BE ACCOMPANIED BY ADDITIONAL MENU OPTIONS**

(*PRICING EX. GST & DELIVERY)



The Creative Mashtini Bar

Includes 1 Staff Member for 1 Hour Service
250g of Mash Potato per person, table, setup,
plastic martini glasses and buffet equipment

MASHTINI BAR from \$25.50* p.p. +delivery

****ADD ON PACKAGE ONLY - NOT AVAILABLE AS A STAND ALONE PACKAGE & MUST BE ACCOMPANIED BY ADDITIONAL MENU OPTIONS**

(*PRICING EX. GST & DELIVERY)

MASHTINI BAR

A classic comfort food, reinvented with a creative twist.

Who says mash is just a side? Our Mash-Tini Bar transforms creamy buttermilk mashed potatoes into a fun, interactive food experience your guests will love. Served in stylish martini glasses by our Creative Crew, this bar lets your guests build their own mash masterpiece — topped with gourmet proteins, fresh vegetables, cheeses, herbs, and sauces of their choice.

It's comfort food meets fine dining, with a whole lot of personality. Perfect as a late-night supper or a unique addition to your reception menu

INCLUDED

- Creamy buttermilk mashed potatoes, served in martini glasses
- Your choice of 2 proteins, 5 vegetables, 3 cheeses, 2 herbs, and 4 sauces
- Styled buffet station with table, serving ware, and décor
- Service by one of our Creative Crew for up to 1 hour
- Optional add-ons: Giant baked pretzels or sweet potato mash



OPTIONS

**2 PROTEINS, 5 VEG, 3 DAIRY,
2 HERBS, 4 SAUCES**

PROTEIN

- Pulled Rosemary chicken
- Pulled Brisket, Savoury Mince or Taco Beef
- Crispy Bacon, BBQ Pulled Pork or Fried Chorizo

VEGETABLES

- Spring onions, Sauerkraut, Caramelized onions, Sautéed mushrooms, Roasted red peppers, Diced tomatoes, Jalapenos, Sliced olives, Sundried tomato slices, Grilled corn, Peas

CHEESE AND DAIRY

- Sour cream, Crumbled Gorgonzola, Shredded mild Cheddar cheese, Mozzarella, Shaved parmesan, Mexican shredded cheese, Cottage cheese, Feta cheese



HERBS AND SEASONING

- Fresh Parsley, Rosemary Salt, Smoked Paprika Salt

SAUCES

- Basil pesto, Horseradish crème, French Onion sauce
- Salsa
- Creamy garlic sauce, Guacamole
- Home-style gravy, Red wine Jus
- Olive tapenade, Tomato Napoli sauce, Chipotle aioli, Ranch

OPTIONAL EXTRAS

- Giant Baked pretzels \$11.00 p.p. (min 10)
- Sweet potato mash \$3pp

A fun way to celebrate the Mash Potato

creative bites & bars

Rustic Italian charm. fresh from our kitchen

FOCACCIA PIZZA BAR

Bring a taste of Italy to your celebration with our Focaccia Bar — a delicious, shareable option that's perfect for grazing or as a late-night savoury bite.

Each focaccia is baked in-house by our chefs, topped with a mix of gourmet flavours, and served warm for your guests to enjoy.

Whether it's layered with roasted vegetables, melted cheeses, or savoury meats, our focaccia is the ultimate comfort food with a sophisticated edge. Styled on a grazing-style station, it's hearty, flavourful, and a guaranteed crowd-pleaser.



ALL THERE WAS PHOTOGRAPHY

INCLUDED

- Serviced for 1.5 hours by 2 Chefs
- Freshly baked house-made focaccia, cut and served for easy sharing
- A selection of gourmet toppings (think: Italian herbs, roast veggies, cheeses & cured meats)
- Mozzarella Cheese included
- Styled serving table with decorative touches to match your theme
- Disposable serving ware and napkins include
- Personalised Pizza boxes for the Bridal Party pizzas



Fired Up Focaccia Bar

**Includes Choice of 10 Toppings & 3 Sauces
Mozzarella Cheese, 1.5 hour serviced by 2 Chefs
1 FOCACCIA PER PERSON**

**PER PERSON from \$25.50* +delivery
ADDITIONAL FOCACCIA \$9.50 p.p.**

****ADD ON PACKAGE ONLY - NOT AVAILABLE AS A STAND ALONE PACKAGE &
MUST BE ACCOMPANIED BY ADDITIONAL MENU OPTIONS**

(*PRICING EX. GST & DELIVERY)



TAMARA PORTER PHOTOGRAPHY

creative sweet bars

Add a Sweet Italian Twist with Our Fresh-Piped Cannoli Bar

CANNOLI BAR

Indulge your guests with our authentic cannoli bar experience, where Italian charm meets handcrafted decadence.

Our chefs lovingly prepare our signature cannoli shells and luxurious fillings in-house, ensuring every bite is fresh, crisp, and unforgettable.

We'll pipe each cannoli fresh on-site, right in front of your guests, creating an interactive dessert moment that's as beautiful as it is delicious.



INCLUDES:

- 60 or 100 large handmade cannoli (choose your package size)
- Your selection of two shell types and two delicious fillings
- Sprinkles & crushed nuts for a DIY finishing touch
- Decorated service table styled to match your vibe
- One hour of service by our friendly Creative Crew
- Disposable serving dishes and napkins included



ILLUMA PHOTOGRAPHY

CHOOSE 2 FILLINGS

- Sicilian Ricotta
- Chocolate mousse
- Vanilla Crème Patisserie
- Butterscotch Crème Patisserie
- Cheesecake – Vanilla, Caramel or Chocolate
- Lemon Crème Curd

CHOOSE 2 CANNOLI SHELLS

- Plain (No Dip)
- Pistachio White Chocolate
- Hazelnut Milk Chocolate
- Dark Chocolate
- White Chocolate
- Raspberry dark Chocolate
- Fairy bread Chocolate

Our **Cannoli Packages

Includes 2 Fillings and 2 Cannoli Shell options

60 LARGE CANNOLI SHELLS from \$745*+delivery

100 LARGE CANNOLI SHELLS from \$1050*+delivery

****ADD ON PACKAGE ONLY - NOT AVAILABLE AS A STAND ALONE PACKAGE & MUST BE ACCOMPANIED BY ADDITIONAL MENU OPTIONS**

(*PRICING EX. GST & DELIVERY)

*** Our S'mores Cookie Bar Packages*

Includes 2 Cookie options + a selection of Mallow, toppings and sauce

2 S'mores Cookies per person
From \$15.50* Per Person+delivery

****ADD ON PACKAGE ONLY - NOT AVAILABLE AS A STAND ALONE PACKAGE & MUST BE ACCOMPANIED BY ADDITIONAL MENU OPTIONS**

(*PRICING EX. GST & DELIVERY)

S'MORES COOKIE BAR

Bring a little fun and a whole lot of flavour to your event with our S'mores Cookie Bar — a playful twist on the classic campfire treat.

Think gooey toasted marshmallows, rich melted chocolate, and yummy cookies, all crafted in-house by our chefs.

Guests can gather around, watch the marshmallows toasted to perfection, and then sandwich them between our house-baked cookies, drizzled with chocolate, and finished with creative toppings. It's interactive, indulgent, and guaranteed to have everyone coming back for seconds.

Not just dessert — it's a hands-on moment your guests will love. A little messy, a lot of fun, and oh-so memorable.

**MAKE IT,
TOAST IT, TOP IT,
SMASH IT**



BUILD YOUR OWN GOOEY TOASTED CREATION

2 COOKIE FLAVOURS

- Chocolate Chip Chunk Cookie
- Double Chocolate Brookie
- Peanut Butter Cookie
- Funfetti Cookie
- White Choc. Pistachio Cookie
- Lemon & Coconut Cookie

PICK YOUR MARSHMALLOW

- Classic Vanilla
- Raspberry
- Chocolate
- Butterscotch
- Coconut

INCLUDES SPRINKLES & TOPPINGS

- 100 & 1000s
- Chocolate Soil
- Milk Crumb
- Crushed Hazelnut or Peanuts
- Chocolate Chips
- Includes sauce toppings - Chocolate Fudge, Caramel, Berry Couli, Vanilla Anglaise

Let's turn dessert into a memory your guests will rave about!

creative dessert bar

A Dessert Experience as beautiful as your event

DESSERT BAR

Our Dessert Bars are more than just sweet treats — they're a stunning visual centrepiece, thoughtfully styled to match the colour palette and theme of your celebration.

Choose seven hand-crafted desserts from our extensive menu, carefully curated by our chefs to offer a mix of flavour, texture, and visual delight. From decadent brownie cups to delicate lemon meringue tarts, each piece is made with love and artistic flair.



INCLUDES:

- 7 dessert selections tailored to your event vibe
- 2 pieces per guest
- Beautifully styled table setup by our Creative Crew
- All serving platters, utensils, and napkins included

Our Dessert Package

Includes your choice of 7 hand crafted desserts
2 Desserts per person

2 DESSERTS Per PERSON from \$15.50*+delivery
(*PRICING EX. GST & DELIVERY)

sweet towers

A Dessert Experience as beautiful as your event

*Add a Show-Stopping Centrepiece
for Your Sweet Table*



THE MADELINE

\$260 (100) without BOW
\$280 (100) with DESIGNER BOW

A sweet showstopper, our Madeleine Tower is crafted with 60 perfectly baked madeleines, styled in your chosen flavour and colour palette to match your day. Elegantly tiered and full of charm, it's a beautiful blend of French tradition and modern romance.

TOP 5 MADELEINE FLAVOURS

1. Lemon Zest & Vanilla Bean – light, fresh, and timeless
2. White Chocolate & Raspberry – sweet with a tangy twist
3. Salted Caramel – rich, golden, and indulgent
4. Rosewater & Pistachio – floral, nutty, and beautifully romantic
5. Dark Chocolate Fudge – rich cocoa sponge made with real dark chocolate and a hint of espresso for depth

YOUR CHOICE OF CHOCOLATE COATING

- Dark choc
- Milk Choc
- White choc
- Coloured white choc – let us know your colour scheme



THE DONUT/ CUPCAKE TOWER

MINIMUM ORDER 30 OF EACH

Create a Donut or Cupcake tower with our mini glazed donuts or your favourite flavoured cupcakes, or a mixture of both.

Our towers hold up to 60 donuts or 80 cupcakes

- DONUTS \$5.00 each
- CUPCAKES \$4.50 each
- STAND HIRE AVAILABLE +\$65



THE MACARON

Our Macaron Tower is the perfect touch of elegance and indulgence.

Each tower features freshly made in-house macarons, filled with silky Swiss meringue buttercream and your choice of decadent fillings. Designed to match your colour scheme, our towers are as beautiful as they are delicious

INCLUDES

- Full Stand – 160 macarons from \$640
- Half Stand – 80 macarons from \$320
- Your choice of 3 macaron fillings: Nutella, Caramel, Chocolate, White Chocolate or Raspberry Jam
- Custom colouring to match your event vibe
- Tower stand hire and full setup by our Creative Crew
- Perfect for weddings, engagement parties, or just because dessert should be fabulous

canapé mingle menus

Perfect for weddings where style & flavour matter equally

MINGLE MAGIC

For couples who want their celebration to feel more relaxed and social than a traditional sit-down meal, our Mingle Canapé Packages are the perfect fit.

Imagine trays of exquisite bite-sized creations — savoury, sweet, and substantial — circulating through your guests, each one a little work of art crafted by our chefs.

This service is designed to keep your guests mingling and enjoying themselves while still being treated to restaurant-quality food. With a mix of premium canapés, hearty mini meals, and elegant desserts, there's something to delight every palate.

Our Creative Crew serve each canapé with care, complete with garnishes, condiments, and styling touches that elevate the entire experience. Service runs for 1.5 to 3 hours, depending on your package, ensuring your guests are happily fed throughout your event.

INCLUSIONS:

- A carefully curated selection of premium canapés, substantial options, and dessert bites
- Service for 1.5 – 3 hours by our professional Creative Crew
- Trays styled with garnishes and condiments for an elegant finish
- All serving platters, napkins, and utensils provided



A relaxed, informal, but utterly delicious alternative to a plated menu

Our Canapé Package

Includes serving platters, napkins & utensils

PRE RECEPTION MINGLE

3 Premium Canapes from \$29.50 (1hr)

MINGLE PACKAGES

5 PREMIUM + 1 SUBSTANTIAL from \$62 p.p. (1.5hr)

4 PREMIUM + 2 SUBSTANTIAL from \$72 p.p. (2hr)

5 PREMIUM + 2 SUBSTANTIAL from \$79 p.p. (2.5hr)

ADD DESSERT CANAPE from \$6 p.p. per Canapé

(*PRICING EX. GST & DELIVERY)



PREMIUM

- Karaage chicken bao bun, lettuce and miso sesame mayo
- Pork San Choy Bow Lettuce Cup with crushed peanut & shallots (GF)
- Butter chicken arancini with mint yoghurt
- Margherita empanada with Napolitano sauce and shaved parmesan (V)
- Truffle Parmesan polenta bites with whipped garlic mascarpone (GF)(V)
- Tandoori lamb tart with tzatziki labneh and mint
- Eye fillet & roast capsicum skewer with chimichurri sauce (GF)
- Chilli caramel pork belly with apple slaw with a black garlic aioli (GF)
- Spinach and fetta spring roll, with honey thyme drizzle and walnuts (V)
- Meatlovers Spring Roll
- Chilli and lime prawn skewers with crunchy paprika and cornmeal dust with honey aioli. (GF)
- French onion loaded potato topped with shaved parmesan and chives (V)
- Homemade Beetroot focaccia bites with gouda, prosciutto, fig jam and ricotta (V)

SUBSTANTIAL

- Beef and Bacon Bao Bun, with lettuce, pickle, cheese, bacon, beef patti & Creative Cater special sauce
- Nacho Beef Mini Cob (mini cob, taco beef mince, avocado and sourcream and nacho chips)
- Mini Philly Cheesesteak Slider with chipotle sauce
- Tandoori Lamb Gyro with tzatziki and fries
- Mini Bangers & Mash with red onion & thyme jus (GF)
- Southern fried chicken and waffles with maple drizzle, chipotle and rocket.
- Creamy cheese risoni stuffed capsicum (V) (GF)
- Asian Chicken lettuce roll, with rice noodle and hoisin sauce (GF)
- Pork Belly Bahn Mi Roll – with siracha mayo)

DESSERT

- Nutella Cheesecake
- Choc Caramel Brownie
- Coconut Rough Tartlet (GF)
- Dark Chocolate Meringue Tart
- Mocha Macarons (GF)
- Peanut Butter & Caramel Tart with toasted marshmallow
- Lemon & Pistachio Brookies (GF)
- Mocha Fudge Brookies

creative festival menu

Big vibes. Bold bites. Served with flair

FESTIVAL STYLE

Looking for something a little more fun, a little more flavour-packed, and a lot more you?

Our Festival Street Food Menu brings all the colour, creativity, and deliciousness of a food truck party right to your wedding or event.

Think mouthwatering meals, served up canapé-style by our Creative Crew from our fully-equipped food trailer — no queues, no fuss, just good food and good vibes.

HERE'S HOW IT WORKS:

Our Creative Crew will serve a rotation of flavour-packed dishes canapé-style, straight from our food truck, so your guests can mingle and enjoy without queuing. Each guest will receive 3 meals chosen from your 5 selected menu options, plus 1 extra from our bonus menu — all beautifully presented in disposable bowls and plates.

Perfect for weddings, engagement parties, or laid-back celebrations with a foodie twist.

HIGHLIGHTS:

- Select 5 street food dishes + 1 extra from our menu
- Served by our staff directly to your guests — no lines, no fuss
- Option to add desserts
- Dietary needs can be accommodated with prior notice
- Non-disposable crockery available (additional charge)

Let us bring the fun, flavour, and flair - all you need to do is celebrate.



**THIS IS A
COCKTAIL-STYLE
SERVICE
NOT SUITABLE AS A
SIT-DOWN MENU**



Our Festival Package

Includes serving platters, napkins & utensils

5 X DISHES + 1 EXTRA + 3 SAUCES from \$68.00 p.p.

EXTRA MEALS (Min. 30 portions) \$4.50 p.p.

1 X DESSERT OPTION FOR \$7.50 p.p.

2 X DESSERTS FOR \$15.50 p.p.

NOTE: THIS IS NOT A SIT DOWN OPTION

(*PRICING EX. GST & DELIVERY)



FESTIVAL DISHES

- Cheeseburger Loaded Fries - Fries topped with ground beef, pickles, cheese and burger sauce (GF)
- Japanese Katsu Curry Cup - Panko crumbed chicken bites over rice with Katsu curry sauce, crunchy slaw and sesame
- Pork Belly Soft Tacos with slaw & pineapple salsa & chilli caramel
- Cheese Focaccia Toastie with butternut pumpkin soup dipping bowl (V)
- Buffalo Chicken Mac Cups - Mac & cheese topped with Buffalo chicken bites, ranch dressing & chives
- Philly Cheese Steak Burger - Beef strips with onions, peppers and melted provolone (GF available on request)
- Southern Fried Chicken & Waffles - Waffle strips topped with fried chicken, Chipotle & maple drizzle
- Beef Stroganoff - Creamy mushroom sauce over noodles with sourcream and garlic crouton (GF available on request)
- Margarita Empanada - Stuffed empanada with tomatoes, Buffalo mozzarella & basil with a garlic aioli (V)
- Sweet Potato & Chickpea Coconut Curry with coconut rice & pappadum (V. GF)
- Italian Meatball Skewer on truffle parmesan polenta (GF)

EXTRAS

- Curly fries
- Wedges with sour cream & sweet chilli
- French fries
- Sweet Potato Chips

DESSERTS

- Tiramisu Cups
- Apple Crumble Pie & custard
- Churro Cones
- Donut Balls with nutella, caramel or chocolate sauce
- Choc Cookie Dough Smores Pies
- Croissant Vanilla Slice with ice cream

A Feast of Flavour
SERVED WITH STYLE

the feasting menus

Designed for intimate celebrations of up to 80 guests Maximum

FEASTING MENU

Our feasting menus aren't just about eating — they're about sharing, connecting, and celebrating with the people you love most. Abundant, generous, and made for sharing.

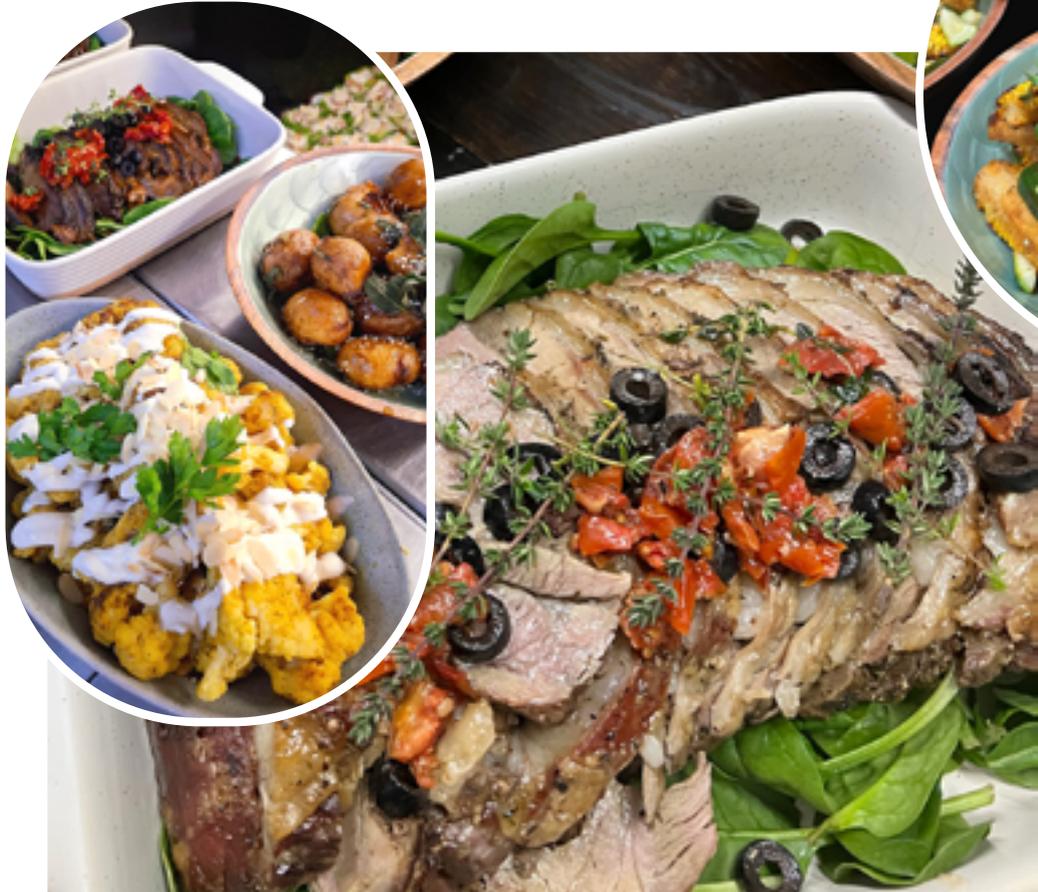
For couples who want their wedding meal to feel like one big family gathering, our Feasting Menu is the perfect choice.

Think long tables filled with platters of beautifully cooked proteins, vibrant seasonal sides, and all the little extras that make dining together so memorable.

Served to the table for guests to help themselves, this style of dining creates a warm, relaxed atmosphere while still delivering restaurant-quality food. Every dish is designed to complement the others, giving your guests a wide variety of flavours and textures to enjoy.

INCLUDED

- Your choice of 3 proteins (slow-cooked, grilled, or roasted)
- Your choice of 3 seasonal vegetable/salad dishes
- Fresh artisan breads & condiments
- Platters styled for the centre of your tables, creating a true banquet feel
- All servingware, napkins, & utensils
- Staff service



MAINS

(PLEASE CHOOSE 3)

- Texan BBQ Brisket
- Tandoori Roast Chicken
- Slow Cooked Greek Lamb Shoulder
- Pork & Fennel Fat Snags
- Buffalo Chicken Wings with Blue Cheese Sauce
- BBQ Beef Short Ribs
- Maple Roast Pork with Thyme Salt



VEGIE/SALAD SIDES

(PLEASE CHOOSE 3 VEGIE SIDES)

- Grilled Suzzhini with Zaatar & Garlic
- Maple Roasted Sweet Potato with Pecon
- Sweet Chilli & Fetta Pumpkin Wedges
- Medly Baby Carrots with Ginger & Honey
- Smashed Sage Butter Potatoes
- Curried Cauliflower Florets with Tahini Yoghurt
- Twice Cooked Wedges with Parmesan, Rosemary & Truffle Oil
- Basil Pesto Vegetable Pasta Salad
- Grilled Bacon & Onion Potato Salad
- Chorizo Cous Cous Salad
- Caesar Salad Coz Cups
- Mexican Corn & Zucchini Salad
- Chive & Cheese Homemade Cornbread

The Feasting Menu

Served on Share Boards/Bowls down the middle of the table
Main Course + Dessert Board

3 PROTEINS + 3 VEGE/SALAD + DESSERT
from \$99.00* p.p.

NOTE: MAXIMUM NUMBERS APPLY - 80 PEOPLE (MAX)
PLATES & CUTLERY INCLUDED - **Dietaries are limited with this menu

(*PRICING EX. GST & DELIVERY)



"Food that Brings Everyone Together"



FEASTING DESSERT BOARD

PICK YOUR FLAVOUR
- Includes your Wedding Cake

CHOC CARAMELLO

- Salted Caramel Choux Bombs
- Double Chocolate Fudge Brownie Bites
- Dark Chocolate & Hazelnut Bark
- Honeycomb & Caramel Fudge

BOOZY PICK ME UP

- Espresso Martini Cannoli
- Tiramisu Cookies
- Baileys Chocolate Eclair
- Mocha Macarons

BERRY-LICIOUS BOMB

- Strawberry Cream Choux Bomb
- Mixed Berry Crepe Roulade
- Strawberry Moscato Jelly
- Meringue Jam Drop

LEMONIE-SWEET

- Lemon Poppy Seed Cake
- Lemon Macarons
- White Chocolate & Pistachio Bark
- White Chocolate Cheesecake Cannoli with Toasted Meringue

WARM & FUZZY

- Creme Brulee Mini Donut
- Gingerbread Tuilles
- Apple Custard Crumble Tarts
- Chai Spiced Bread & Butter Pudding Bites

banquet menus

A flavour adventure. one plate at a time



TAPAS

(MAXIMUM 60)

Our Tapas Menu is all about variety, vibrancy, and the joy of sharing. Perfect for couples who want a relaxed yet flavour-packed dining experience, tapas brings together a series of small plates that let your guests sample a little bit of everything.

From sizzling bites hot off the pan to delicate, chef-crafted morsels, each dish is designed to complement the next — creating a dining journey that's social, interactive, and full of flavour.

INCLUDED

- Starters — Your choice of 2 to kick off the feast
- Nibbles — Your choice of 1 light bite to share
- Tapas Plates — Your choice of 5 chef-crafted small plates
- Dessert Board — Your choice of 1 themed board to finish on a sweet note
- All menus include serving platters, napkins, and utensils, with service by our Creative Crew.

STARTERS - (CHOOSE 2)

- Bruschetta on fresh baked focaccia with baby bocconcini, basil pesto and sweet balsamic glaze (GF opt)
- Grilled Herb and Garlic Flatbread with sundried tomato pesto & Beetroot hummus dips
- French Onion and Mozzarella Pizza Breads
- Stuffed Camembert and Rosemary Ciabatta loaf.
- Burrata served with roasted balsamic tomatoes with toasted ciabatta.

NIBBLES - (CHOOSE 1)

- Panko crumbed green olives with roasted garlic aioli (v)
- Fried chick peas & smokey paprika salt
- Fried haloumi sticks with plum sauce
- Tempura zucchini & sweet chilli aioli
- Pan fried chorizo bites

TAPAS - (CHOOSE 5)

- Goats Cheese Balls. Crumbed goats cheese drizzled with honey & almonds on pumpkin puree. (V)
- Chorizo & Potato Bravas, with thyme and tomato sauce. (GF) (V opt)
- Italian Beef Arancini, roasted pepper sauce and shaved Grana Padano
- Tandoori Vegetable Samosas with smoked paprika yoghurt (V)
- Bacon Mac & Cheese Croquettes with sweet chilli plum
- Karaage Pork Skewers & lime aioli (GF)
- Nacho Meatballs with salsa and avocado sour cream (GF)
- Tortilla Espanola - Traditional potato omelette in a flour tortilla with chipotle aioli (V)
- Grilled Chicken Tenders in a creamy curry sauce with saffron rice (GF)
- Sticky Pork Belly Bites with chilli caramel and apple slaw (GF)
- Chicken Caesar Empanadas with parmesan dressing and crisp coz
- Lemon Pepper Squid

DESSERT BOARD

(Choose 1 style from Our Feasting menu dessert boards (page 22))

The Tapas Banquet

Served on Share Boards/Bowls down the middle of the table
Includes 2 Starters, 1 Nibble, 3 Tapas + 1 Dessert Board from Feasting Menu)

2 STARTERS + 1 NIBBLE + 5 TAPAS from \$89.00* p.p.

**NOTE: MAXIMUM NUMBERS APPLY - 60 PEOPLE (Tables of 10)
PLATES & CUTLERY NOT INCLUDED - HIRE OPTION \$3.25pp. + GST/DELIVERY**

(*PRICING EX. GST & DELIVERY)

WOK THIS WAY

Oriental Buffet

Big flavours, bold colours, made for sharing.

Looking for a menu that's bursting with flavour, colour, and variety? Our Oriental Banquet is a crowd-pleaser that transforms your celebration into a lively feast. Think sizzling stir-fries straight from the wok, rich aromatic curries, crispy golden bites, and vibrant noodle and rice dishes — all designed to complement each other and satisfy every palate.

This banquet is perfect for weddings, engagement parties, or any event where you want food to be as memorable as the occasion itself. Served banquet-style, it creates a relaxed, communal dining experience that brings guests together, encouraging them to share, taste, and enjoy a little bit of everything.

This is dining that's abundant, vibrant, and made to be shared — because great food is even better when enjoyed together.

INCLUDED

- Your choice of 4 dishes and 2 sides, served Buffet Style
- Staff service
- All menus include Buffet setup including tables, serving platters, napkins, and utensils, with service by our Creative Crew to keep the dishes flowing.
- Add a Dessert Board option from our Feasting Menu Dessert Boards (additional charges apply)

The Wok This Way Buffet

Served as a Buffet

Includes 4 Dishes and 2 Sides, Prawn Chips, 1 Fortune Cookie per person & fried crunchy noodles – Add Ons \$5.00 per person

4 DISHES + 2 SIDES from \$79.00* p.p.

NOTE: PLATES & CUTLERY NOT INCLUDED –
HIRE OPTION \$3.25pp. + GST/DELIVERY

(*PRICING EX. GST & DELIVERY)



CHOOSE 4 DISHES

- Lemon & Honey Chicken
- Sweet & Sour Pork
- Satay Beef or Chicken
- Beef & Black Beans
- Mongolian Lamb
- Pork Chow Mein
- Pork Red Curry (mild)
- San Choy Bow
- Tofu & Hokkien Noodles
- Chicken stirfry with cashew nut

CHOOSE 2 SIDES

- Fried Rice
- Singapore Noodles
- Coconut Rice
- Stir Fry Vegetables

ADD ONS + \$5 P.P.

- Spring Rolls with Vietnamese dipping sauce
- Chicken Wontons with sweet chilli plum sauce
- Peking Duck Pancakes
- Sticky Soy Chicken Wings

Fresh, oriental-inspired flavours to suit every palate.

banquet menus

Bring the flavours of Italy to your Celebration

TUSCAN BANQUET

MEAT-(CHOOSE 3)

- Slow cooked Sumac lamb shoulder with red wine sauce (GF)
- Creamy sundried tomato Chicken pieces with thyme (GF)
- Pepero Braised Beef (Tuscan pepper and red wine base) (GF)
- Fennel & Oregano Roast pork loin with caper & mint dressing (GF)
- Honey & Balsamic Grilled chicken breast with red peppers
- Creamy Risoni stuffed capsicum (V)

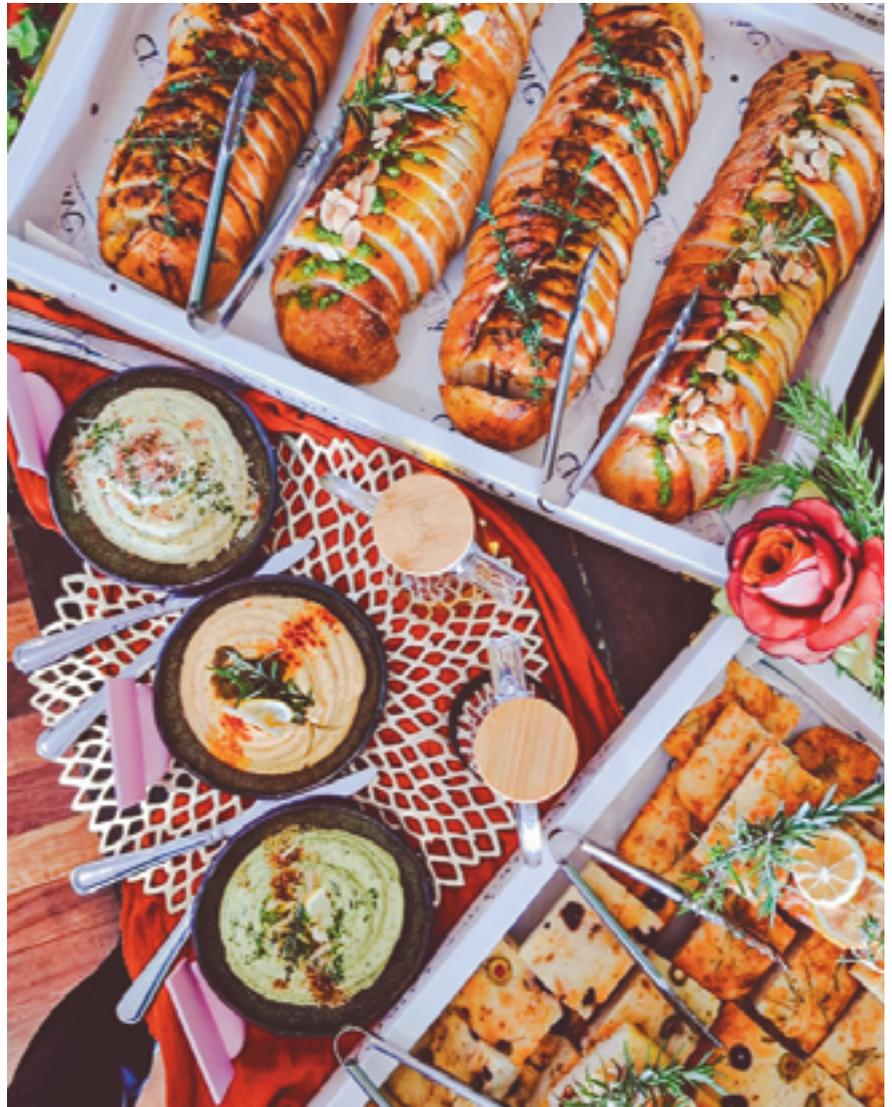
SALADS - (CHOOSE 3)

- Panzanella Salad (Tuscan style Tomato and bread salad) (V)
- Creamy pasta salad (salami, tomatoes, olive, spinach, white bean and provolone cheese)
- Tuscan roast vegetable salad (pumpkin, sweet potato, potatoes, eggplant capsicum and kalamata olives) (GF, V)
- Lemon Basil Pearl Cous Cous salad (V)
- Tuscan Potato, spinach, balsamic onion and green bean salad with honey mustard dressing (GF, V)
- Sundried Tomato Braised rice salad with pinenuts and basil (V GF)

DESSERT CANAPES

(CHOOSE 2)

- Chocolate almond torte (GF)
- Chocolate Vanilla Eclairs
- Orange polenta cake bites (GF)
- White chocolate & Pistachio mud cake
- Tuscan Torta Della - Creamy custard tort
- Espresso Cannoli bites



The Tuscan Buffet Package

SERVED BUFFET STYLE - 3 MEAT + 3 SIDES
Includes Fresh Baked Sourdough & Focaccia Breads with compound butters, aged balsamic & olive oil

3 DISHES + 3 SIDES from \$69.00* p.p.
ADD DESSERT CANAPE for \$10.00 p.p.

**NOTE: PLATES & CUTLERY NOT INCLUDED -
HIRE OPTION \$3.25pp. + GST/DELIVERY**

(*PRICING EX. GST & DELIVERY)

The Italian Buffet Package

SERVED BUFFET STYLE - 3 MEAT + 3 SIDES

Includes Fresh Baked Ciabatta, Sea Salt Flatbread & Grissini with compound butters, aged balsamic & olive oil

3 DISHES + 3 SIDES from \$69.00* p.p.
ADD DESSERT CANAPE for \$10.00* p.p.

NOTE: PLATES & CUTLERY NOT INCLUDED -
HIRE OPTION \$3.25pp. + GST/DELIVERY

(*PRICING EX. GST & DELIVERY)

ITALIAN BUFFET

MEAT - (CHOOSE 3)

- Arista Slow Cooked Pork Loin with rosemary and sea salt (GF)
- Chicken Cacciatore (GF)
- Chicken Tender Parmigiana with Napolitana prosciutto & gruyere (GF)
- Piedmont Braised Red Wine Beef (GF)
- Slow Roasted Lamb Ragout with risoni and fetta
- Creamy Garlic Zucchini Lasagne (V)

SIDES - (CHOOSE 3)

- Chorizo & Potato Bravas with roast capsicum sauce
- Garlic and Parmesan Roasted Potato Galettes (V)
- Pesto Caprese Pasta Salad with baby bocconcini (V)
- Antipasto Salad with pepperoni, bocconcini and green olive tapenade (GF)
- Ratatouille Vegetables (V, GF)
- Green Olive and Parmesan Stuffed Zucchini (V)
- Warm Puttanesca Salad with prosciutto

DESSERT CANAPES

(CHOOSE 2)

- Lemon Cello Brookies (GF)
- Tiramisu
- Ricotta and Nutmeg Baked Cheesecake
- Pistachio Ricotta Cannoli's
- Hot Buttered Rum Biscotti (GF)
- Raspberry Bombolini (baby donuts)



alternate drop menus

Classic elegance with a touch of surprise.

ALTERNATE DROP

There's something timeless about a sit-down meal where every guest is treated to a plated dish that feels as though it was made just for them.

Our Alternate Drop Menu delivers exactly that — a dining style filled with elegance, anticipation, and variety.

Guests are served a rotating selection of entrées, mains, and desserts, so there's always a delightful surprise at the table. This style of dining keeps the energy flowing while ensuring your guests enjoy a smooth, well-paced meal.

Perfect for weddings that want to capture the feel of a fine-dining restaurant, alternate drop service combines the beauty of tailored, plated dishes with the ease of streamlined service. Each plate is thoughtfully crafted by our chefs, balancing bold flavours, fresh produce, and elegant presentation to impress your guests from first bite to last.

INCLUDED

- Choice of 2 entrées, mains or desserts served alternately to your guests
- Service to the table by our experienced Creative Crew
- Dietary requirements catered for with advance notice.



A dining style that combines elegance, ease, and a little element of surprise.



BREAD

SERVED AS SHARE PLATES TO YOUR TABLE

- Stuffed Camembert Ciabatta
- Confit Garlic and Cheese Focaccia
- Margarita Flatbread with maple balsamic glaze
- Roasted beetroot and olive bread with truffle butter

ENTRÉE

- Spiced Pork Belly with apple slaw & chilli caramel (GF, DF)
- Pumpkin & Ricotta Tartlet with caramelised onion jam, baby rocket & balsamic glaze
- Brisket Wellington. Pulled slow cooked brisket with mushroom duxelle, wrapped in crisp pastry with bacon dust & smokey tomato relish
- Moroccan Chicken Arancini with a carrot & cumin puree, saffron yoghurt & mint (GF opt.)
- Prawn & Chorizo Skewers with a lemon & herb pearl cous cous with spicy capsicum sourcream and crispy shallots (GF opt.)
- Meatlover Spring Roll with a maple sweet potato puree, onion relish & Chipotle drizzle

The Alternate Drop Menu

CHOICE OF 2 ENTREES, 2 MAINS & 2 DESSERTS

Served Alternately by Creative Cater Staff

1 COURSE (MAIN) from \$59.00* p.p.

2 COURSE from \$86.00* p.p.

3 COURSE from \$106* p.p.

ADD PRE-DINNER BREAD OPTION HERE \$6.50 p.p.

PLATES & CUTLERY NOT INCLUDED - QUOTE ON REQUEST

(*PRICING EX. GST & DELIVERY)



MAIN

- Confit Chicken Maryland. Crisp confit leg quarter served on truffle polenta with caramelised onion jus, roasted baby carrots and charred asparagus (GF)
- Cape Gril Sirloin served on smoked paprika, smashed chat potatoes with honey roasted beetroot, garlic butter & parmesan corn ribs with bernaise sauce (GF)
- Grilled Chicken Supreme stuffed with spinach and ricotta, maple sweet potato wedges, roasted zucchini and bacon dust, with a basil cream sauce (GF)
- Wild Mushroom & Truffle Rissotto. Creamy arborio rice with wild mushrooms, truffle oil & parmesan with asparagus & crisp sage (V) (GF) (Vegan opt.)
- Pancetta, Sage & Parmesan Crusted Pork Loin with caramelised pumpkin puree, buttered asparagus & apple veloute (GF)
- Tandoori Lamp Rump with sweet potato and zucchini tart, honey roasted beetroot & Tzatziki riata (GF)
- Herb Parmesan Crusted Eye Fillet, accompanied by confit garlic & rosemary buttered Kipfler potatoes, blistered cherry tomatoes, broccolini and a brandy & green peppercorn jus (GF)

DESSERT

- Salted Caramel Espresso Mousse. Layers of caramel mud cake and rich salted caramel mousse, encased in a dark chocolate shell. Topped with an espresso glaze and fudge crumble
- Ricotta & Nutmeg Cheesecake Croissant Cup. A baked ricotta and nutmeg cheesecake nestled in a flaky croissant pastry cup, finished with vanilla bean figs, caramelised pecans, and a warm honey caramel drizzle.
- Hazelnut Chocolate Fudge Tart (GF). A flourless chocolate cake meets hazelnut custard inside a hazelnut torte tart shell. Dusted with chocolate soil and served with vanilla bean anglaise. (GF)
- Strawberry Shortcake Stack. Layered shortbread biscuits, strawberry cinnamon compote, and vanilla crème légère, topped with a soft pink madeleine.
- Honey Joy Panna Cotta Lamington. A vanilla honey sponge soaked in corn flake pannacotta rolled lamington-style with coconut, finished with violet crumble crackle, cornflake crumble, and a drizzle of golden honey.

creative packages

Graze, mingle, and indulge - a little bit of everything, made easy.

MIX & MINGLE PACKAGES

Keep your event stylish and relaxed with our Mix & Mingle Menus — the ultimate way to treat your guests to incredible food while they sip, chat, and celebrate.

Our Creative Crew will circulate a delicious selection of canapés, from premium bites to substantial mini meals and decadent desserts, ensuring no one goes hungry while the party keeps flowing.

Perfect for cocktail weddings, engagements, or any event where you want the food to be as fun and vibrant as the atmosphere.

*Seamless service.
Stunning bites.*

*A party that
flows*



SNACK LADDER + CANAPÉS

Graze, mingle, and enjoy a little of everything.

FROM \$92.50 PER PERSON

Service over 2 hours

This package is designed to give your guests the feeling of a full dining experience — entrée, main, and dessert — in a fun and relaxed way. Start with a beautifully styled snack ladder before moving into flowing canapés served by our team.

INCLUDES

PRE-RECEPTION:

- A Snack Ladder (Bar Top or Dip Away style) filled with savoury bites and decorated to match your theme

RECEPTION:

- 4 Premium Canapés
- 2 Substantial Canapés
- Your wedding cake, cut & served to guests

FOCACCIA PIZZA BAR + CANAPÉS + S'MORES BAR

Big flavours, plenty of variety, and a sweet finish.

FROM \$102.50 PER PERSON

Service over 3 hours

This package combines everything couples love — freshly baked focaccia pizzas to welcome guests, a mix of canapés to keep the celebration flowing, and a fun s'mores bar to end the night. It's the equivalent of entrée, main, and dessert, with the option to swap your dessert canapé for your wedding cake service.

INCLUDES

PRE-RECEPTION:

- A Focaccia Pizza Bar featuring house-made focaccia loaded with gourmet toppings, styled to match your theme

RECEPTION:

- 5 Premium Canapés
- 1 Substantial Canapés
- An interactive S'mores Bar for dessert

creative packages

Graze, mingle, and indulge - a little bit of everything, made easy.

PLATED DINING PACKAGES

For couples who love the tradition of a sit-down meal but still want a touch of creativity and variety, our Plated Dining Packages are the perfect choice.

Each menu blends the sophistication of alternate drop dining with relaxed, social touches — whether it's roaming canapés, abundant grazing, or a sweet finish that feels both generous and stylish.

Designed to flow seamlessly from pre-reception through to dessert, these packages offer restaurant-quality dining that's tailored to your celebration. With multiple courses, plenty of choice, and our Creative Crew on hand to deliver with warmth and style, it's dining made to impress.

*Elegant,
refined, and
perfectly
paced.*



3 CANAPÉS + 1 COURSE ALT. DROP + DESSERT BAR

Relaxed beginnings, elegant dining, and a sweet finish.

FROM \$99.50 PER PERSON
Plates & cutlery not included

This package is designed for couples who want the ease of roaming canapés, the refinement of a plated dinner, and the indulgence of a dessert bar. It offers the equivalent of entrée, main, and dessert, with plenty of variety to keep your guests delighted from start to finish.

INCLUDES

PRE-RECEPTION:

- Your choice of 3 savoury canapés, served directly to your guests by our Creative Crew

RECEPTION:

- A 1-Course plated MAIN dinner, served alternate drop style with 2 meal choices per course from our Plated Menu
- A Dessert Bar with 2 handcrafted sweet pieces per person

GRAZING TABLE + 2 COURSE ALT. DROP

Generous grazing, elegant dining.

FROM \$98.50 PER PERSON
Plates & cutlery not included

This package combines the abundance of a beautifully styled grazing table with the refinement of a sit-down plated dinner. Guests can mingle and enjoy a wide variety of grazing bites to start, before sitting down to a 2-course alternate drop meal that feels as elegant as it is delicious.

INCLUDES

PRE-RECEPTION:

- A Grazing Table featuring all the classics plus 6 extras from our savoury & sweet menu, styled and decorated to match your theme

RECEPTION:

- A 2-course alternate drop plated dinner (entrée + main, or main + dessert) with your choice of 2 meals per course from our Alternate Drop Menu

creative packages

Big flavours. bold variety. and food that flows with the party

THE FESTIVAL PACKAGE

Our Festival Packages are designed for couples who want their wedding or event to feel vibrant, relaxed, and full of energy.

Inspired by the fun and flavour of street food, this style of dining lets your guests enjoy a variety of dishes served canapé-style — no long lines, no waiting, just an abundance of food delivered straight to them by our Creative Crew.

From interactive bars like our Mashtini Station to the sweet indulgence of a Cannoli Bar, each package combines flavour, fun, and flair to create a dining experience your guests will rave about. Perfect for cocktail-style weddings, engagements, or celebrations where you want the food to be just as exciting as the atmosphere.



MASHTINI BAR + FESTIVAL MENU

Comfort food with flair, followed by festival-style feasting.

FROM \$91.50 PER PERSON

This package brings together the fun of our interactive Mashtini Bar with the vibrant flavours of our Festival Menu. Guests start by creating their own mash masterpiece, then enjoy a variety of street-food-inspired dishes served canapé-style straight from our food truck. It's relaxed, abundant, and full of flavour.

INCLUDES

PRE-RECEPTION:

- Mashtini Bar — Guests build their own creation with creamy mash, toppings, and sauces

RECEPTION:

- Festival Truck Menu — Your choice of 5 street food dishes + 1 extra + 3 sauces, served canapé-style by our Creative Crew

3 CANAPÉS + FESTIVAL MENU + CANNOLI BAR

Street food flair, mingling bites, and a sweet Italian twist.

FROM \$105.00 PER PERSON

This package is perfect for couples who want fun, flavour, and variety. Start your celebration with roaming canapés, keep the energy flowing with a vibrant festival-style menu served straight from our food truck, and finish with a playful cannoli bar that's as interactive as it is delicious.

INCLUDES

PRE-RECEPTION:

- 3 savoury canapés, served directly to your guests by our Creative Crew

RECEPTION:

- Festival Truck Menu — Your choice of 5 street food dishes + 1 extra + 3 sauces, served canapé-style by our Creative Crew
- Cannoli Bar — Freshly piped cannoli, served canapé-style by our staff, creating an interactive dessert moment that's as beautiful as it is delicious.

creative packages

Generous feasts with flavour, flair and variety

BUFFET & BAR PACKAGES

Our Buffet Packages are designed for couples who want the best of both worlds — a relaxed, abundant dining style with all the flavour and creativity of a restaurant-quality menu.

These packages begin with a grazing-style starter, flow into a hearty banquet filled with bold flavours, and finish with something sweet to leave your guests smiling.

From rustic Italian favourites served alongside our house-made focaccia, to vibrant Asian-inspired dishes from our Wok This Way banquet, each menu is designed to feel generous, social, and full of variety. Paired with fun starters like our Snack Ladder or Focaccia Pizza Bar and finished with either dessert canapés or a styled dessert ladder, these packages are the perfect way to feed a crowd while keeping the atmosphere relaxed and lively.



FOCACCIA BAR + ITALIAN BANQUET + DESSERT CANAPES

Rustic Italian flavours with a sweet finish.

FROM \$105 PER PERSON
Plates & cutlery not included

This package combines the warmth of Italian dining with the abundance of a buffet feast. Guests are welcomed with our house-made focaccia bar, before enjoying a generous Italian banquet filled with hearty pastas, slow-cooked meats, and vibrant seasonal sides. The night finishes with elegant dessert canapés, perfectly portioned for mingling.

INCLUDES

PRE-RECEPTION:

- Focaccia Bar featuring freshly baked focaccia topped with gourmet flavours, styled to match your theme

RECEPTION:

- Italian Banquet with a variety of mains and sides served buffet-style
- Dessert Canapés – 2 handcrafted sweet pieces per person

SNACK LADDER + WOK THIS WAY + DESSERT LADDER

Fun starters, bold flavours, and a styled sweet ending.

FROM \$110 PER PERSON
Plates & cutlery not included

A feast that's vibrant, generous, and full of variety. Guests begin with a snack ladder of savoury nibbles, followed by our bold and flavour-packed Wok This Way Banquet. The night ends with a dessert ladder — beautifully styled and filled with an array of sweet treats to delight your guests.

INCLUDES

PRE-RECEPTION:

- A Snack Ladder (Bar Top or Dip Away style) with savoury bites, styled to your theme

RECEPTION:

- Wok This Way Banquet with a variety of Asian-inspired mains and sides served buffet-style
- Dessert Ladder with 2 handcrafted dessert pieces per person

creative platters

Before the 'I Do' and After the Last Dance

PRE/POST RECEPTION PLATTERS



BREAKFAST/ BRUNCH PACKAGES

- **OPTION 1** (\$16.00p.p.)
Gourmet Bacon & Egg Muffin + Fruit Cup
- **OPTION 2** (\$20.50p.p.)
Gourmet Bacon & Egg Burger + Croissants & Danishes
- **OPTION 3** (\$28.50p.p.)
Waffles or Pancakes + Quiche, Frittata & Fruit Cup
- **OPTION 4** (\$30.50)
Bacon & Egg Wrap + Burcher Muesli Cup + Croissant & Danish



LUNCH PACKAGES

- **OPTION 1** (\$17.00p.p.) Mix of Finger Sandwiches & Wraps + Fruit Platter
- **OPTION 2** (\$21.00p.p.) Mixed of Finger Sandwiches, Mixed Rice & Nori Rolls
- **OPTION 3** (\$26.00p.p.) Mix of Finger Sandwiches & Wraps + Hot Food Selection
- **OPTION 4** (\$28.50p.p.) Selection of Wraps, Mini Quiche & Frittata + Fruit Platter

PHOTO SHOOT NIBBLES PACKAGES

- Small – Just the two \$60
- Medium – 4-6 people \$110
- Large – 6-12 people \$160

A selection of gourmet cured meats, cheeses, small goods, seasonal fruit, vegetables, dips, crackers, fresh bread, nuts, dried fruits, antipasto & nibbles

LATE NIGHT SNACKS

- Roast Chicken & Gravy rolls(12) – \$95
- Hot finger Food Platter (30pc) \$125 (Includes pies, sausage rolls & mini quiches)
- Pulled Pork Sliders(12) \$80
- Pulled Chicken Slider(12) \$80
- Brisket & Cheese Jaffles (12) \$80
- Giant Pretzels + dipping sauce (12) \$84

HOMEMADE SHARE COBS

- MEDIUM \$45 (20+ people)
- LARGE \$75 (50+ people)

FLAVOURS

- Carbonara, French Onion, Creamy Chicken & Corn, Pumpkin & Sun-dried Tomato & Fetta

RECOVERY GRAZE

- Breakfast/Brunch from \$30 p.p.
- +TEA & COFFEE STATION \$4 PER PERSON

A great way to end the celebrations from the night before. Say farewell and thank you, to your guests and loved ones who have travelled to be with you on your special day with a delicious brunch graze.

Our beautifully styled breakfast/ brunch graze includes a selection of cured meats, cheeses, dips, crackers, fruits and breads, as well as all your breakfast favourites including: a waffle and pancake station, yoghurt & muesli, sweet & savour pastries and sandwiches tailored to your needs.

HIRE

WHITE L-SHAPED BAR DRY HIRE

2.8M X 1.8M 'L SHAPED' BAR
DRY HIRE - FROM \$400

OR Can be included with our
'BAR SERVICE'

- Includes 2 x Eskies.
- Hire includes delivery & setup of the bar and pick-up after the event. Delivery within 30kms of Yeppoon. Further charges will apply for additional travel.



CROCKERY & CUTTLERY HIRE

PLATES \$1.25 EA** +GST

CUTTLERY \$1.00 EA** +GST
+ CLEANING CHARGE

- We have a selection of crockery and cutlery available for hire for your event. Our hire service includes drop off and pick up

**DELIVERY CHARGES MAY ALSO
APPLY DEPENDING ON YOUR DELIVERY
LOCATION

SERVICES

SELF SERVE COFFEE & TEA STATION

\$4 PER PERSON PER MEAL

- A selection of tea (in bags) include English Breakfast, Earl Grey, Green Tea, Chai + Single Origin Columbian percolated coffee dispensers. Including full cream, skim & lactose free milk plus sugar (including alternatives). Juice can be added to this option for an additional \$3pp
- The Coffee Station is replenished and maintained by our staff and all dishes/ cups are cleaned by our staff.



creative graze & share

Abundant, elegant, and made to be shared

THE INTIMATE 'I DO' GRAZE

Small guest list. Big flavours

The Intimate "I Do" Graze

For those smaller moments worth celebrating.

Sometimes, the sweetest celebrations are the most intimate. Our Grazing Board is designed especially for smaller gatherings — whether it's an elopement, micro-wedding, or an at-home celebration with your nearest and dearest.

Styled on your own 1.8m table, this graze is more than just food — it's a centrepiece. Thoughtfully arranged with colour, texture, and flavour, it invites your guests to gather, share, and savour.

The sweetest way to finish your little, big day.

INCLUDED

- Two extras of your choice from our curated menu
- A mouth-watering selection of:
- Gourmet cured meats & artisan cheeses
- Freshly baked bread & crisp crackers
- Seasonal fruits & vegetables
- House-made dips & antipasto delights
- Nuts & dried fruits
- Savoury nibbles to complete the spread
- Styled with rustic boards, bowls, and decorative touches

EXTRAS MENU

- Rice Paper Rolls (GF) - Vegetarian, Beef Or Chicken
- Nori Rolls (GF) - Vegetarian, Beef Or Chicken
- Mixed Finger Sandwiches Or Wraps
- Pulled Chicken Or Pork Sliders
- Pizza Scrolls
- Frittata (Gf)
- Mini Quiches
- Mini Pies • Sausage Rolls

ADDITIONAL ADD ONS

- Mini Donuts or Cupcakes \$4.50ea
- Eclairs Or Cannolis \$5.00ea
- Homemade Cob Loaf \$45
- Additional Graze Options \$60 Per Option



IT'S NOT A CELEBRATION WITHOUT A CAKE

6 INCH CAKE FROM \$130

Choose your favourite flavour to share on your special day with your nearest and dearest. Can be finished with florals to compliment your bridal bouquet and a custom made topper.

Elopement Package

Includes 2 additional options, full styling, setup, disposable plates and napkins

PRICED FROM \$620*+delivery

**Up to 20 people
+ equipment collection the following day**

(*PRICING EX. GST & DELIVERY)



Grazing & Enjoy

*Sweet creations made
to match your love story.*



TAMARA PORTER PHOTOGRAPHY

creative cakes

From Canapes to cake. we've got you covered

SWEET MOMENTS MADE UNFORGETTABLE

At Creative Cater, we don't just stop at savoury — we bring the sweet magic too. Our bespoke cakes and dessert creations are designed to make your celebration unforgettable, because no special occasion is complete without something sweet.

Every cake is lovingly baked in-house by our chefs and decorated to reflect your style, theme, and vision. Whether you dream of a show-stopping tiered wedding cake, elegant cupcakes, playful donuts, or personalised cookies that double as edible keepsakes, we'll make it happen.

Our Creative Cakes are more than just dessert — they're part of the experience. From the first sketch of your design to the final slice shared with your guests, we work with you to ensure your sweet centrepiece is as unique as your love story.

With a wide range of flavours to suit every palate, you can choose a cake that's classic, contemporary, or completely customised. And if you can't decide? Why not mix and match flavours across tiers, or add cupcakes and cookies for a complete dessert package.

CAKE MENU FLAVOURS

- Mud Cakes
- Vanilla & White Chocolate Mud
- Caramel Mud
- Chocolate Mud
- Carrot Cake Mud
- Marble Mud
- Raspberry & White Chocolate Mud

LIGHTER, SPONGE STYLES

- Lemon & Coconut
- Lemon & Blueberry
- Cookies & Cream
- Vanilla Biscoff
- Red Velvet
- Citrus & Poppyseed
- Citrus & Ricotta
- Raspberry & White Chocolate





TAMARA PORTER PHOTOGRAPHY

checklist

FINAL NUMBERS & DIETARIES

- Creative Cater required 2 weeks prior to your wedding day.

MENUS SELECTED

- Let your M.C. or 'On the Day Management' know how your meal time will look;
- What style food you're having and how it's being served

VENDOR MEALS

- Have you included your Vendors in your final numbers

TIMELINE

- For your Food Service & supplied to your caterer.
- If you have children attending, what time would you like them served.

A TABLE SEATING PLAN

- Supplied to your caterer - especially for dietaries. This makes it easier for your caterer to identify on the day

BRIDAL PLATTERS

- Organised food for while you are getting ready

GRAZING BOXES FOR PHOTOSHOOT

- Have you got someone organised to collect your boxes on the day, or arranged for delivery to a location at a specified time.

WEDDING CAKE

- Is your caterer cutting and serving your cake?
- Do you have a cake knife?
- Are you keeping your top tier?
- Do you have a cold room/fridge to store prior to your reception?

WEDDING FAVOURS

- Have you considered personalised Cookies?

CROCKERY & CUTLERY?

- Have you organised your crockery & cutlery privately please ensure your caterer knows what is required to cleaning

SOME EXTRA THINGS TO CONSIDER

- Have your Venue secured when you come to book your catering.
- Your date is not secure without a paid deposit and booking form.
- Does your venue allow for outside caterers?
- Can Creative Cater access the venue/your venue with our food van?
- Would you like platters while you and your bridal party get ready?
- Have you considered a grazing box for your Photo Shoot?
- Do you require your cake Cut & Served on the night?



faq

DO YOU CATER FOR SPECIAL DIETARY REQUIREMENTS?

Yes! We cater for food allergies, intolerances, traditions, and special dietary needs as long as we are notified in advance. While we take the greatest care, please note we are not a nut- or gluten-free kitchen and cannot guarantee cross-contamination will not occur.

WHAT VENUES CAN YOU SERVICE?

Our full catering menu is available at most venues, though some require additional planning and there are a few we cannot service. Let us know your chosen venue and we'll work with you to make it happen.

HOW BIG IS THE FOOD TRUCK AND WHAT DOES IT REQUIRE?

Our trucks are 3m wide, 7m long, and 3.5m high. They require a 15amp power outlet, though we can provide a generator if needed. Clear access and a flat site space are essential for setup.

CAN I HIRE THE FOOD TRUCK FOR A PRIVATE EVENT?

Absolutely! Our food trucks are fully mobile kitchens and available for private hire. Minimum numbers do apply — contact us to discuss your event.

DO YOU COMPLETE SITE VISITS?

Yes — we prefer an on-site consultation, especially if it's a venue we haven't worked at before. This ensures we fully understand your requirements. Please book early to secure your site visit.

DO YOU TRAVEL OUTSIDE THE YEPPOON/ROCKHAMPTON AREA?

Yes — we travel beyond Yeppoon and Rockhampton. Travel and delivery charges apply depending on distance and logistics. Please discuss your location with us before booking.

DO YOU PROVIDE CUTLERY, CROCKERY?

All required serving ware and disposables for cocktail, grazing, and dessert bar services are included. We can also provide cutlery, crockery, and some glassware on request, or assist with full hire needs for your event.

WHAT LICENCES AND INSURANCE DO YOU HAVE?

We are fully licensed and certified, including both of our food trucks, and are audited annually. We also carry \$20 million public liability insurance.

DO YOU PROVIDE ALCOHOL?

No we don't provide alcohol. Our service is BYO only (venue permitting). We can provide a staff-only bar service to serve your drinks, or a full bar service with staff and all accessories. This service is only provided if we are also catering your food. We do not offer just bar service.

5 mistakes to avoid

WHEN IT COMES TO YOUR WEDDING FOOD

Choosing food you think your guests would like, rather than what YOU would like to eat on your wedding day

.... GO AHEAD AND CHOOSE YOUR FAVOURITE FOODS!

Not having enough food throughout the day

.... SPEAK TO YOUR CATERER ABOUT WHAT THEY'D RECOMMEND TO ENSURE YOU DON'T GO HUNGRY

Not trusting your caterer to personalise dietary requirements

.... WE'LL MAKE SURE THEIR NEEDS ARE MET WITHOUT MISSING OUT

Telling guests the menu before the wedding

.... IT IS YOUR DAY. KEEP THE MENU TO YOURSELVES. THEY'LL EAT WHAT IS SERVED.

Getting a cake for the sake of it

.... REMEMBER THERE ARE SO MANY OTHER SWEET TREAT ALTERNATIVES IF CAKE ISN'T YOUR THING (A DONUT TOWER OR DESSERT TABLE)



creativeCater

CREATIVE WEDDINGS + EVENTS