

Creative Cater

CREATIVE WEDDINGS + EVENTS

... make it a memorable
occasion and create your
unforgettable, with a touch
of the creative

boutique catering



2025/26 PRICING & MENUS
YEPPPOON · ROCKHAMPTON & SURROUNDS



creative
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CREATIVE CATER 1977006

creativecater

CREATIVE WEDDINGS + EVENTS

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creativecater.info



PHOTO: THE AMBER LIGHT PHOTOGRAPHY



Creative Cater are the crew to make your wedding day food, truly memorable.

From the perfect package of canapes, plated, and À la Carte style meals, grazing and fun festival street foods bursting with delicious fresh flavours to dreamy desserts and custom wedding cakes. There is a style for everyone, and we are happy to tailor something that suits your style and wedding vibes.

And not just for your wedding day, all things before, during and after too.

From the moment all your wedding celebrations begin, Creative Cater can be there for you every step of the way. Catering for engagement parties. Beautiful boho bridal showers and bucks' nights for the boys. Micro Weddings, elopements and recovery breakfasts. We have a culinary style to suit all tastes and budgets.

Grazing boxes for any time of the day. Custom designed and handmade cookies that can be used as "thank you" favours or edible place cards. Bespoke wedding cakes, or a fun mix of cupcakes and donuts for you and your guests to end your meal.

Sourcing from local suppliers, our team of chefs are passionate about not just crafting food for your day, but, creating an overall, stress free experience, that will not just leave you with full stomachs, but great memories of the beginning of your forever.

Located in Yeppoon, we are fully mobile and equipped to travel to your dream destination, and can turn most locations into your very own restaurant. We are happy to travel within the CQ region

We are not just a catering company. We pride ourselves on attention to detail, and getting to know who our clients are, so come the day of your special event, you will know you're in good hands, with a team that are super friendly, and highly experienced, and are there to serve you and your guests to the highest standard.

The Creative Crew

a creative graze

Our grazing tables and ladders are styled using boards, trays, decorative flowers and ornaments to suit your theme. All tables/ ladders, props, bowls, trays and serving utensils, along with single use plates, napkins and some takeaway containers are included in our pricing.

Approximately 1-3 hours are required prior to your event for the set-up of your graze, depending on the size and specific requirements of your table.

Dietary requirements can be accommodated, but need to be discussed with our staff prior to your event. Additional charges may apply for specific dietaries.

****DELIVERY CHARGES APPLY OUTSIDE OUR SERVICE AREA AND ARE CALCULATED AT TIME OF BOOKING, BASED ON LOCATION AND LOGISTICS**



1.1 Sweet & Savoury Ladders

Serves approximately 50 people.
FROM \$13.50 P.P – MIN 50

MINI CUPCAKES, GOURMET COOKIES, DONUTS

A combination of our house-made Cupcakes, Mini Donuts and Gourmet Cookies & lollies delightfully decorated to match your theme

THE BARTOP CHARCUTERIE

Enjoy a selection of meats, cheeses, nuts and chips and hot party food as a perfect pre-reception snack for your guests

DIP DIP AWAY

With a selection of home made breads, antipasto cob loaves & dips. Both options are a perfect **Pre-Dinner Nibble** or **Late Night Snack**.



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“Amber was so easy to deal with, the prices and process was so wonderful. Outstanding from start to finish! Highly recommend to everyone.”

ABIGAIL, MAY 2024

WWW.ABIA.COM.AU



1 MTR (30-40) FROM \$800+DELIVERY | **2 MTR (40-70)** FROM \$1420+DELIVERY

3 MTR (70-80) FROM \$2150+DELIVERY | **4 MTR (80-100)** FROM \$2810+DELIVERY

5 MTR + (100+) FROM \$3655+DELIVERY

1.2 Grazing Tables

Grazing tables include gourmet cured meats, cheeses & small goods, seasonal fruit & vegetables, dips, crackers, fresh bread, nuts & dried fruits, antipasto & nibbles

PLUS your choice of (6) additional options from our savoury/sweet menu.

GRAZING CONES \$17.50 PER PERSON

A single-serve portion of our most popular grazing items. POA.

BREAKFAST/ BRUNCH GRAZES \$30 PER PERSON

We do offer a beautifully styled breakfast/brunch graze with a selection of cured meats, cheeses, dips, crackers, fruits and breads, as well as breakfast favourites such as a waffle and pancake station, yoghurt & muesli. Price is on Application and will be tailored to your specific needs.

KIDS GRAZE FROM \$17.50 PER CHILD (4-12YRS)

Add a Kids Graze to your grazing table, incorporating a selection of 3 sweet, 3 savoury & 3 chips options, designed specifically for the kids to enjoy.

Pizza Scrolls, Popcorn Pots, Cheerios, Savoury Wraps, Sausage Rolls, Mini Diggerty Dogs, Fairy Bread, Chocolate Crackles, Cookies, Jelly Cups & Fruit, Cupcakes and Lollies.

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Creative Catering catered for our wedding recently and we could not be happier with their service and food. Everyone there commented on our yummy the food was, it kept coming until everyone was full. The service was great staff where happy and accommodating to special dietary needs. Very impressed would highly recommend.



JEN & LUKE, MAY 2024

WWW.ABIA.COM.AU



PHOTO: THE AMBER LIGHT PHOTOGRAPHY

1.4 Elopement Graze

FROM \$560

EXC. GST & DELIVERY CHARGES

DROP & GO CATERING OPTION

(up to 20 people) + Equipment collection the following day

GRAZING BOARD

Includes two options from our extras menu. Please ensure we have a 1.8m table to set up on.

Our grazing board includes gourmet cured meats, cheese, seasonal fruits, vegetables, dips, crackers, artisan bread, nuts & dried fruits, antipasto & nibbles

Graze 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.

The sweetest way to finish your little, big day.

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1.5 Dessert Bar

Our Dessert Bars are beautifully designed to match the colour and theme of your special event. With your choice of 7 hand crafted desserts from our dessert menu for your guests to enjoy.

EACH GUEST WILL ENJOY 2 PIECES PER PERSON.

(PRICED FROM \$15.50 PP). DIETARIES ARE CATERED FOR WITHIN OUR DESSERT MENU.



SOMETHING A LITTLE EXTRA (+ADD ON)

- 6 Inch Centrepiece Cake (from \$130)
- Lolly Cones (10 per platter) from \$55
- Macarons (12 per platter) from \$36
- Giant Brookie Bickies (10 per platter) from \$70 with a choice of chocolate fudge, lemon, red velvet.

DESSERT CONES FROM \$15 PER PERSON

Bespoke Dessert Cones arranged on our backdrop or boards for your guests to help themselves

With a selection of macarons, wafers, cake skewers, cookies, fudge and choc dipped strawberries

DONUT & CUPCAKE TOWER MINIMUM ORDER 30 OF EACH STAND HIRE AVAILABLE +\$65 DONUTS \$5EA, CUPCAKES \$4.50EA

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

DESIGNER COOKIES PACKAGED INDIVIDUALLY MIN 25 PER ORDER FROM \$5 PER COOKIE

Our designer cookies are made in-house and can be tailored to your chosen theme. We design our own cutters and stamps to give you your very own bespoke design.

WEDDING CAKES P.O.A.

Our wedding cakes are made and designed in-house by our cake artist.

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1.6 Cannoli Bar

Delight your taste buds with our authentic and delectable cannoli bar, adding an irresistible Italian touch to your celebrations.

Enjoy fresh piped cannoli's onsite for your special event. Our large cannoli shells & fillings are made in house by our chefs.

Package includes service for 1 hour by one of our Creative Crew.

Package 1 - 60 large Cannoli's From \$745

Package 2 - 100 Large Cannoli's From \$1050

Package includes service for 1 hour by one of our Creative Crew. Decorated service table and décor to match your vibe, disposable serving dishes and serviettes. All bars come with an assorted selection of sprinkles & nuts to elevate your cannoli experience.

***Travel cost are calculated when enquiring.*

CHOOSE 2 FILLINGS

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

CHOOSE 2 CANNOLI SHELL TYPES

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



1.7 Macaron Tower

Want to take your Dessert Table to the next level...Then a Macaron Tower is what you need.

Fresh in-house made Macarons with swiss meringue buttercream and your choice of 3 fillings & colour scheme, all arranged on our macaron stand (included in our Macaron Tower Package).

Full Stand - 160 Macarons From \$640

Half Stand - 80 Macarons From \$320

FILLING CHOICE:- Nutella, Caramel, Chocolate, White Chocolate or Raspberry Jam.

**PRICES INCLUDE
DELIVERY &
SETUP OF YOUR
TOWER BY ONE
OF OUR STAFF**



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tie the knot



ADD THAT EXTRA WOW!!!

Homemade Cobs

- Med \$45 (20+people), Large \$75 (50+people)

LATE NIGHT SNACKS

- Roast Chicken & Gravy rolls(12) – \$85
- Hot finger Food Platter (30pc) \$75
- Pulled Pork Sliders(12) \$72
- Pulled Chicken Slider(12) \$72
- Brisket & Cheese Jaffles (12) \$80



1.8 Pretzel Bar

FROM \$14.50 pp

The Ultimate Giant pretzel bar!!.

Enjoy our soft baked Philadelphia Pretzels dusted with sea salt and with your choice of dipping sauce to suit. Perfect for that late night snack or pre-dinner starter.

PERFECT TO SHARE

Your choice of 4 sauces from our savoury/sweet options to accompany your pretzels:

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

*ALL PRETZEL BARS INCLUDE OUR RANGE OF DUSTINGS AND SEASONING – CINNAMON SUGAR, SMOKED PAPRIKA SALT, ROSEMARY SALT, SALT AND VINEGAR DUST.

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1.9 Mash-Tini Bar

FROM \$25.50 PP

CREAMY MASHED POTATOES SERVED IN MARTINI GLASSES



NOTE: INCLUDES 1 X STAFF MEMBER FOR 1 HOUR TO SERVE OUT 250G OF MASH POTATO PER PERSON. TABLE, PLASTIC MARTINI GLASSES AND BUFFET EQUIPMENT INCLUDED. PRICE EXCLUDES GST

A fun way to celebrate the Mash Potato. Enjoy creamy Buttermilk Mashed Potato served in a martini glass by our staff to your guests, then create your own mash potato masterpiece from a selection of toppings and sauces.

Options

Choose (2 Proteins, 5 Vegetables, 3 dairy, 2 Herbs, 4 Sauces)

POULTRY

- Pulled Rosemary chicken

BEEF

- Pulled Brisket, Savoury Mince or Taco Beef

PORK

- 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



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creative mingle

canapes

Mingle and enjoy delicious food served to your guests for approximately 1.5-3 hours by our staff with garnishes and condiments.



Our Mingle canapé options not only taste sensational, but truly are works of art with the option of a selection of both premium, substantial and dessert canapes, they provide a delicious alternative for a more relaxed and informal get together.

PRICING INCLUDES ALL SERVING PLATTERS, NAPKINS AND UTENSILS.



PHOTOS @ILLUMA PHOTOGRAPHY

2.1 Pre-Reception Mingle Package

2.1 4 PREMIUM CANAPES FROM \$42 (1HR)

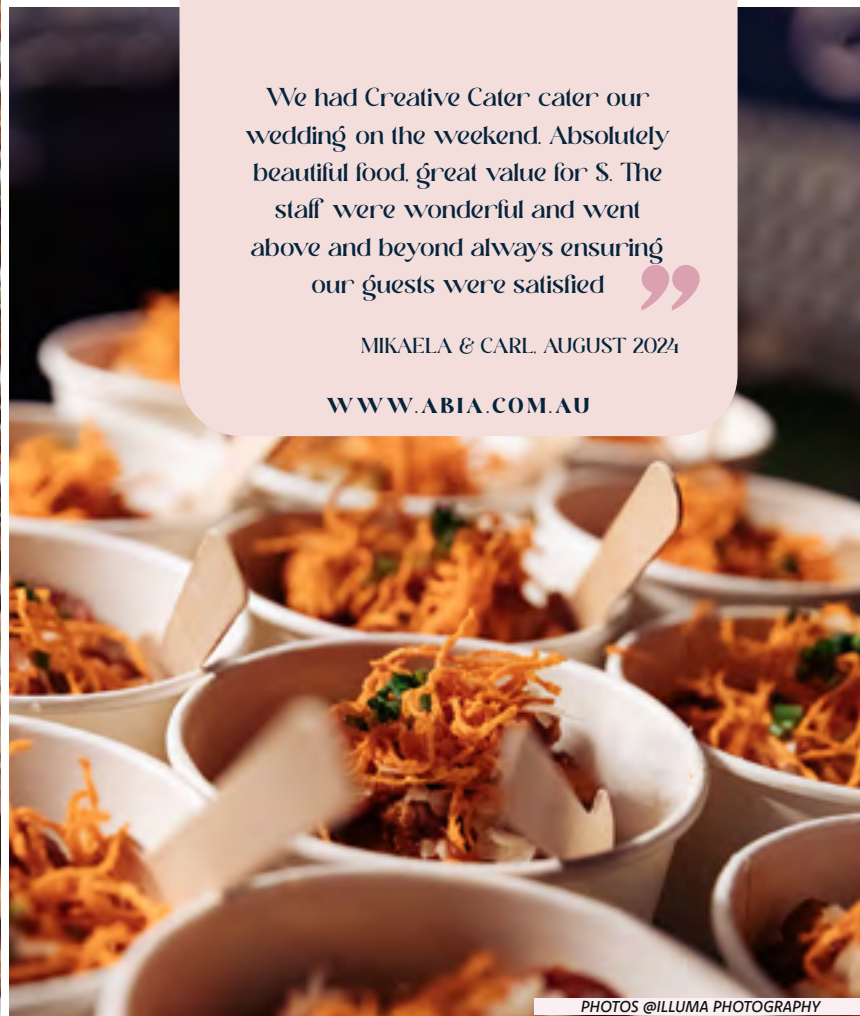
Mingle Packages

2.2 5 PREMIUM + 1 SUBSTANTIAL FROM \$62 P.P. (1.5HR)

2.3 6 PREMIUM + 1 SUBSTANTIAL + 1 DESSERT FROM \$75 P.P. (2HR)

2.4 6 PREMIUM + 2 SUBSTANTIAL + 2 DESSERT FROM \$85 P.P. (2.5HR)

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We had Creative Cater cater our wedding on the weekend. Absolutely beautiful food, great value for \$\$. The staff were wonderful and went above and beyond always ensuring our guests were satisfied”

MIKAELA & CARL, AUGUST 2024

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PHOTOS @ILLUMA PHOTOGRAPHY

Premium canapés.

- Garlic Soy Beef Bao Bun with fried shallots & sweet carrot slaw
- Pork San Choy Bow Lettuce Cup with crushed peanut & shallots (GF)
- Prawn Cocktail Rice Roll with cocktail sauce (GF, DF)
- Cheese & Chorizo Arancini with tomato fondue & Sriracha mayo
- Pumpkin, Spinach & Fetta Empanada with sundried tomato & basil pesto (V)
- Fried Polenta Bites with grilled garlic zucchini & capsicum dip (GF, V)
- Smoked Chicken, Caramelised Onion & Mushroom Tartlet with maple balsamic glaze
- Satay Chicken Spring Roll with homemade peanut sauce
- Jalepeno Sausage Popper (chipolatas stuffed with jalepeno & American cheese (GF)

- Cold Sticky Pork Belly with pineapple salsa (GF)
- Meatlovers Spring Roll
- Salt & Vinegar Crumbed Halloumi with sweet chilli plum sauce
- Prawn and Chorizo Skewers (GF)
- Nori Rolls – Meat and Veg with Japanese mayonnaise (GF, V)
- Loaded Mac & Cheese Potato with Ranch sauce (V)
- Butter Chicken Skewers (GF)
- Crumbed Cauliflower with spicy Queso sauce (V)

Substantial canapés.

- Teriyaki Eye fillet Bao Bun with wombok slaw & sweet onion jam
- Bacon Carbonara Mini Cob
- Texan Pulled Pork Slider with pickles & chipotle slaw
- Karaage Chicken Slider with lime aioli & iceberg lettuce
- Mini Bangers & Mash with red onion & thyme jus (GF)

- Salt & Vinegar Squid with plum sauce & fries (GF)
- Beer Battered Prawn Kebabs with chermoula aioli (DF)
- Moroccan Vegetable Risotto with pappadum & gremolata (GF, V)
- Pork and Chorizo Potato Brava with roast tomato & capsicum sauce (GF)
- Nacho Cups with salsa, guacamole and sour cream (GF)

Dessert Canapés.

- Nutella Cheesecake
- Strawberries & Cream Cheesecake
- Caramel Meringue Cheesecake
- Churro Sticks
- Coconut Rough Tartlet (GF)
- Dark Chocolate Meringue Tart
- Lemon Meringue Tart
- Peanut Butter & Caramel Tart with toasted marshmallow
- Lemon & Pistachio Brookies (GF)
- Mocha Fudge Brookies
- Mini Filled Donuts (2 flavours)

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creative festival



31 Festival Menu

3.1 5 DISHES + 1 EXTRA + 3 SAUCES FROM \$68.00 P.P.
EXTRA MEALS (MIN. 30 PORTIONS) \$4.50 P.P.

ADD 1 **DESSERT OPTION** FOR \$7.50 P.P.

OR 2 **DESSERTS** FOR \$15.50 P.P.

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Looking for a more fun, festive style menu for your event, then our Festival street foods packages are the perfect option.

Served to your guests by our staff. Canape style, straight from our food truck. Served in disposable bowls and plates with a selection of 5 different meal options from our Street Food menu plus 1 meal from our extras menu.

Your guests will enjoy a variety of different meals throughout your event served by our staff.

Festival Pricing is based on an allocation of 3 individual meals per person from your 5 Street Food menu choices & 1 Extra choice.

Our menu is served from our food truck to your guests by our staff, so no waiting in line to make your selection. Menu options can also be ordered through our staff by your guests. Dietaries can be accommodated, but please discuss this further with our Chef prior to your event.

- DESSERT OPTIONS ARE ALSO AVAILABLE.
- NON DISPOSABLE CUTLERY & CROCKERY IS AN ADDITIONAL CHARGE AND WILL NEED TO BE SOURCED BY YOURSELF, OR WE CAN ASSIST WITH THIS.

NOTE. THIS IS NOT A SIT DOWN MENU OPTION



PHOTOS @ILLUMA PHOTOGRAPHY



Festival Food

- Potato Bravas with chorizo & pork, Napolitana sauce & shaved parmesan (GF)
- Smokey Brisket Baked Potato with chipotle & American cheese (GF)
- Pulled Pork Enchiladas with salsa & sour cream
- Sticky Char Sui Pork Belly Bao Buns with pickled vegetable & sweet & sour sauce
- Special Fried Rice Arancini with sweet chilli soy sauce (VEG. opt)
- Savoury Mince Sloppy Joe with waffle fries
- Bang Bang Crumbed Prawns with spicy mayo & wombok salad
- Vegetable Korma with yoghurt and Pita bread (GF opt., V)
- Butter Chicken with Naan bread and Coconut rice (GF opt.)
- Beef Satay with Pappadum and rice pilaf (GF)
- Chicken Marrakesh with flatbread
- Nasi Goreng with fried egg (GF, V)
- BBQ Pork Belly Burger

Festival Extras

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

Festival Desserts

- Waffle Pops
- Apple Crumble Pie & custard
- Churro Cones
- Donut Balls with nutella, caramel or chocolate sauce
- Choc Cookie Dough S'mores Pies
- Croissant Vanilla Slice with ice cream

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creative banquet

The delicious aromas of freshly cooked meats, crisp salads & some of our favourite food

4.1 BBQ Banquet

Our BBQ buffet is your choice of 4 proteins and 3 salad dishes, served to your guests buffet style. Our chef's will cook your BBQ, and your guests can create their own meals from the buffet. Our buffet includes Garlic & Chive Potato bake, Creamy Vegetable bake, Bread rolls & butter and condiments. Disposable plates, napkins & cutlery.

Protein Options.

- Gourmet Beef Sausage; Gourmet Pork Sausage; Satay Chicken Skewers; Buffalo Chicken Wings; Pork Loin; Lamb Koftas; Beef Rissolos; Smokey BBQ Chicken pieces; Texas Pulled Pork; Sirloin Steak

Vegetarian Options.

- Vegetarian Skewers; Vegetarian Burger Patti

Salad Options.

- Caesar Salad; Potato & Bacon Salad (GF); Pesto Pasta Salad (V); Wombok Noodle Salad (V); Garden Salad (GF); Coleslaw (GF); Asian Noodle Salad (V)



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Could not fault the service we received with Amber and the team at Creative. Each and every one of the team were so warm and inviting, professional and kind. Not to mention the food! Absolutely incredible eats, our wedding guests were raving about it! Thank you to Creative for making our day so amazing.

KADII & JESSE, AUGUST 2024

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4.3 Taco/Nacho Bar

Our Taco Bar is a selection of soft taco shells, nacho chips, lettuce, cheese, onion, tomato, salsa, carrot, guacamole, sour cream, Mexican salsa and jalapeño with your choice of 2 Meat Options including taco beef, pulled roast chicken or pulled taco pork, as a self-serve buffet.

Filling Options.

- Taco Beef; Pulled Roast Chicken; Pulled Roast Pork; Mexican 3 Beans & Vegetable



4.2 Burger Bar

Build your own Burger Bar with your choice of 2 Proteins from our Protein/Vegetarian menu, plus burger rolls, salad fillings including tomato, pineapple, beetroot, cheese, onion, carrot and pickles, plus tomato & BBQ sauce, relish, mustards, aioli and ranch dressing, presented as a self serve buffet.

(GF buns available on request)

Protein Options.

- Beef Patti;
- Crispy Chicken pieces;
- Lamb Patti;
- Pulled Pork;
- Vegetarian Patti

NOTE: WE DO NOT PROVIDE CROCKERY & CUTLERY FOR OUR BANQUET MENUS. ADDITIONAL CHARGES APPLY IF YOU REQUIRE CREATIVE CATER TO PROVIDE THESE.

- 4.1 **BBQ BANQUET – 4 PROTEINS + 3 SALADS** FROM \$69 PER PERSON
- 4.2 **BURGER BAR – 2 PROTEINS + SALADS** FROM \$37 PER PERSON
- 4.3 **TACO/NACHO BAR – 2 PROTEINS + SHELLS & SALAD** FROM \$39 PER PERSON
- 4.4 **COMBINED BURGER & TACO BAR** FROM \$65.00 PER PERSON
- +ADD **HOT CHIPS** (FRIES, BEER BATTERED, SWEET POTATO FROM \$5 PER PERSON

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the creative plate

Our 1, 2 or 3 course alternate drop plated menus.



5.1 Classic Alternate Drop

- (1) **MAIN** only from \$49 per person
- (2) **COURSE** from \$76 per person
- (3) **COURSE** from \$96 per person

Entrée

- Pork San Choy Bow & Noodle Lettuce Cups with bean sprouts with sesame & ginger sauce (GF)
- Thyme & Parmesan Arancini served on vegetable ratatouille with caramelised beetroot jam (V)
- Karaage Chicken Strips with confit garlic quinoa with roasted red capsicum and a sweet chilli and lime aioli (GF)
- Crispy Curried Squid on coconut & red pepper cous cous with saffron yoghurt

Main

- Cape Grim Sirloin with cumin hasselback sweet potato, honey roasted parsnip, smashed peas, thyme jus & crisp pastry ring (GF opt.)
- Semi Dried Tomato Pesto Chicken Breast with grilled cauliflower wedge, garlic zucchini sticks & tomato, thyme cream sauce (GF)
- Pancetta, Sage & Parmesan Crusted Pork Loin with caramelised pumpkin puree, buttered asparagus & apple veloute (GF)

Dessert

- Black Forest Tart with Kirsch custard cream, dark chocolate sauce, tuile and cherry compote
- Spiced Apple Cheesecake with nut crumble, toffee praline sauce and dried apple (GF opt.)
- Lemon Jumble. Lemon finders, lemon curd custard, pre-baked meringue and lemon dust
- Caramel Popcorn Pannacotta. Caramel popcorn, brown sugar soil, caramel cake, butterscotch sauce on a shortbread 'popcorn' biscuit with ice cream.

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5.2 Premium Alternate Drop

(1) **MAIN** only from \$59 per person

(2) **COURSE** from \$86 per person

(3) **COURSE** from \$106 per person



Entrée

- Spicy Pork Belly with apple slaw & chilli caramel (GF, DF)
- Maple Sweet Potato & Bacon Empanadas with homemade ranch & sauteed curried slaw
- Prawn Caesar Salad with baby coz heart, shaved parmesan, crisp prosciutto and grilled prawn cutlets (GF opt.)
- Lemon Herb Lamb Loin on greek salad salsa with beetroot tzatziki (GF)

Main

- Cape Grim Eye fillet with twice cooked confit potato with sauteed garlic mushrooms, bacon dust with Dijon mustard jus and crisp pastry shard. (GF Opt)
- Tandoori Lamb Rump with Sweet potato and zucchini tart with honey roasted beetroot and tzatziki riata. (GF)
- Japanese Katsu Chicken Breast with herb crust served on a garlic, ginger and lemongrass risotto cake with sauteed greens and a miso dressing. (GF Opt)
- Vegetable Korma bowl with saffron coconut rice and grilled flat bread(V)

Dessert

- Honey cake and Strawberry Danish, with Chai rice pudding, vanilla bean ice cream, milk crumb and strawberry couli
- Tiramisu Pudding. Coffee cake, Kahlua cream cheese sauce, chocolate soil and iced coffee icecream
- Mango & Coconut Pannacotta with mango Cointreau sauce, coconut ice cream with a white chocolate daquoise
- Caramel & Ginger Baked Cheesecake with Old English Toffee ice cream, almond biscotti and ginger and vanilla bean glaze

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PHOTOS @ILLUMA PHOTOGRAPHY



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PHOTO: KELLIE GUINANE PHOTOGRAPHY



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creativo packages

Our Crafted Packages are perfect for any occasion, with the flexibility to ensure we create the perfect menu for your special event.



Stand Up & Mingle Packages

6.1.1 Snack Ladder + Canapés

FROM \$81 PER PERSON

Our 6 + 1 + 1 canapé option is equivalent to an entrée, main & dessert, with the option to substitute your dessert canapé for your cake-cut & served to your guests.

Pre-Reception

- A BAR TOP or DIP AWAY Snack Ladder with a selection of savoury items, displayed on our bespoke ladders and decorated to match your theme.

Reception

- 6 Premium options, 1 Substantial option and 1 Dessert Canapé option served over a 2 hour period by our staff.



6.1.2 Grazing Table + Canapés

FROM \$98.50 PER PERSON

Our 6 premium + 2 substantial & 2 dessert canapé, are equivalent to an entrée + main meal + dessert, with the option to substitute your dessert canapé for your cake-cut & served to your guests.

Pre-Reception

- Grazing Table for your guests to enjoy prior to your reception dinner, with your choice of 6 additional options from our savoury & sweet options menu, plus all the delicious grazing options, displayed on a table and decorated to match your theme.

Reception

- 6 Premium options, 2 Substantial options and 2 Dessert Canapé options served over a 3 hour period by our staff.



CHOOSE TO HAVE YOUR CAKE CUT AND SERVED ON PLATTERS TO YOUR GUESTS + \$3.50 PER PERSON.

PLEASE NOTE: SPECIAL DIETARY REQUIREMENTS ARE AVAILABLE AND MAY INCUR AN ADDITIONAL CHARGE DEPENDANT ON THE REQUIREMENT. MINIMUM NUMBERS APPLY FOR ALL MENU PACKAGES. ALL PRICING IS EXCLUSIVE OF GST. EQUIPMENT, CHEFS AND STAFF ARE INCLUSIVE UNLESS STATED IN THE MENU PACKAGES. (MENU SELECTIONS ARE SUBJECT TO CHANGE, AVAILABILITY AND ARE SEASONAL.) CREATIVE CATER DOES NOT PROVIDE CROCKERY, CUTLERY OR GLASSWARE AND THESE WILL NEED TO BE SOURCED INDEPENDENTLY. CREATIVE CATER CAN ASSIST YOU WITH THE HIRE OF THESE, AND ADDITIONAL CHARGES WILL APPLY. ALL PRICING IS BASED ON SERVICE TO THE YEPPPOON AREA WITHIN A 10KM RADIUS. SERVICE OUTSIDE OF THESE AREAS MAY INCUR ADDITIONAL CHARGES INCLUDING TRAVEL AND LOGISTICS.

Plated Sit Down Packages

6.2.2 Grazing Table + 2 Course Premium Alternate Drop

FROM \$97.50 PER PERSON

Your choice of 2 meals for each course, served as an alternate drop.

Pre-Reception

- **Grazing Table** for your guests to enjoy prior to your reception dinner, with your choice of 6 additional options from our savoury & sweet options menu, plus all the delicious grazing options, displayed on a table and decorated to match your theme.

Reception

- **2 Course Premium, Plated (Entrée+Main or Main+Dessert)** sit down menu for your reception from our 'Premium Plated Menu'.

6.2.1 Snack Ladder + 3 Course Classic Alternate Drop

FROM \$105 PER PERSON

Your choice of 2 meals for each course, served as an alternate drop.

Pre-Reception

- **A BAR TOP or DIP AWAY Snack Ladder** with a selection of savoury items, displayed on our bespoke ladders and decorated to match your theme.

Reception

- **3 Course Classic, Plated (Entrée+Main+Dessert)** sit down for your reception dinner from our Classic Plated Menu.



CHOOSE TO HAVE YOUR
CAKE CUT AND SERVED ON
PLATTERS TO YOUR GUESTS
+ \$3.50 PER PERSON.



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Festival Packages



PHOTO: THE AMBER LIGHT PHOTOGRAPHY

NOTE: WE DO NOT SUPPLY CHINA CROCKERY & CUTLERY. SHOULD YOU REQUIRE CREATIVE CATER TO PROVIDE CHINA CROCKERY & CUTLERY, ADDITIONAL CHARGES WILL APPLY.



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6.3.1 Snack Ladder + Festival Truck

FROM \$79.50 PER PERSON

Pre-Reception

- **A BAR TOP or DIP AWAY Snack Ladder** with a selection of savoury items, displayed on our bespoke ladders and decorated to match your theme.

Reception

- **Festival Truck feast** served up by our Chefs to your guests from our festival truck. Your guests will enjoy a selection of street food delights served by our staff, canape style, complete with high quality disposable serving plates & bowls for a festival style event.

6.3.2 Snack Ladder + Festival Truck + Dessert Bar

FROM \$92 PER PERSON

Pre-Reception

- **A BAR TOP or DIP AWAY Snack Ladder** with a selection of savoury items, displayed on our bespoke ladders and decorated to match your theme.

Reception

- **Festival Truck feast** served up by our Chefs to your guests from our festival truck. Your guests will enjoy a selection of street food delights plus dessert, served by our staff, canape style, complete with high quality disposable serving plates & bowls for a festival style event.
- **A Dessert Bar** beautifully displayed to match your theme with 2 pieces of dessert per person.

Barbeque/Banquet Packages

6.4.1 Grazing Table + Burger Bar + Taco/Nacho Bar

FROM \$82 PER PERSON

Pre-Reception

- A **Grazing Table** for your guests to enjoy prior to your reception dinner with a selection of gourmet meats, cheeses, small goods, seasonal fruit & vegetables, dips, crackers, fresh bread, nuts and dried fruits, antipasto and nibbles, decorated to match your theme

Reception

- A combination **Burger & Taco/Nacho Bar** with a selection of salads and fillings, served buffet style to your guests



Everyone is still raving about the food at our wedding. Amber was so accommodating and professional. Loved everything to do with Creative Cater. ”

KIRRA & RYAN, MAY 2024

WWW.ABIA.COM.AU



6.4.2 Snack Ladder + BBQ Banquet + Dessert Ladder

FROM \$95 PER PERSON

Pre-Reception

- A **BAR TOP** or **DIP AWAY Snack Ladder** with a selection of savoury items, displayed on our bespoke ladders and decorated to match your theme.

Reception

- A **BBQ Banquet** served to your guests buffet style
- A **Dessert Ladder** beautifully displayed to match your theme with 2 pieces of dessert per person.

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The Feasting Menu



NOTE: Plates & Cutlery INCLUDED **Dietaries are limited with this menu

71 The Feasting Menu

FROM \$99 PER PERSON (EX.GST)

Served on SHARE BOARDS
down the middle of your table

COCKTAIL HOUR – Burrata Board

MAIN COURSE BOARDS – Your choice of 3 Proteins + 3 Vegetable/ Salad Sides

DESSERT BOARD + WEDDING CAKE
– Choose one of our Dessert Boards

Mains

(PLEASE CHOOSE 3)

- Smoked BBQ Brisket
- Lemon Pepper Roast Chicken
- Slow Cooked Greek Lamb Shoulder
- Pork & Fennel Fat Snags
- Buffalo Chicken Wings with Blue Cheese Sauce
- Texan Pulled Pork
- 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

SALAD SIDES

- 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

Dessert Boards

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
- Tirimisu 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

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Tuscan Banquet

7.2 Tuscan Banquet

SERVED BUFFET STYLE

FROM \$69 PER PERSON
(EX.GST) (MAX 60)

Includes fresh baked sourdough and focaccia breads with compound butters, aged balsamic and olive oil

Meat Selection

(PLEASE CHOOSE 3)

- Slow cooked Sumac lamb shoulder with red wine sauce (GF)
- Creamy sundried tomato Chicken pieces with thyme (GF)
- Peposo 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 Selection

(PLEASE 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 3)

Served as stand up canapes to your guests after the buffet

- 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

Amazing staff. Big portions, cakes for money was incredible. Food tasted delicious. It was just so easy, with Creative Cater, they did it all. It was a set and forget situation and if anything did go wrong I didn't know about it. Just amazing. Highly recommend.

ANNIE, DECEMBER 2023

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NOTE: Plates & Cutlery NOT INCLUDED - Add as Hire Option \$2.25 per person + GST

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Italian Banquet

7.3 Italian Banquet

SERVED BUFFET STYLE

FROM \$69 PER PERSON
(EX.GST) (MAX 60)

NOTE: Plates & Cutlery NOT INCLUDED - Add as Hire Option \$2.25 per person + GST



Includes fresh baked ciabatta, Sea salt flat bread and grissini with compound butters, aged balsamic and olive oil

Meat Selection

(PLEASE 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 Selection

(PLEASE 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 Canapés

(CHOOSE 3)

Served as stand up canapes to your guests after the buffet

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

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Tapas Feasting Banquet

7.4 Tapas Feasting Banquet

FROM \$89 PER PERSON
(EX.GST) (MAX 60)

Served through your tables as share plates - Served as tables of 10

Starters

(PLEASE 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

(PLEASE CHOOSE 1)

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

Tapas

(PLEASE CHOOSE 5)

- Goats Cheese Balls, crumbed Meredith valley goats cheese drizzled with honey and almonds on pumpkin puree. (V)
- Chorizo & Potato Bravas, with a thyme and tomato sauce. (GF) (V opt)
- Italian Beef Arancini with 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 with 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 cox
- Lemon Pepper Squid

Dessert Board

(CHOOSE 1 STYLE)

Choose from feasting menu dessert boards (page 22)

- Choc Caramello
- Boozy Pick Me Up
- Berry-Licious Bomb
- Lemonie-Sweet
- Warm & Fuzzy

“The most beautiful people you'll ever meet everything perfect”

CATHY & DEAN, NOVEMBER 2023

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creative cakes

Designer Cakes
Cupcakes
Donut Towers
Custom Cookies
Specialty Sweets



The Creative Crew is not just catering. We also have you covered with all things custom sweets.

No special occasion is complete, without a bespoke, sweet treat.

With flavour options to suit everyone, Creative Cakes are here to help you create the wedding cake, cupcakes, donuts or personalised cookies of your dreams.

So let us look after you, from canape to cake.

For all your engagement, bridal shower and wedding requirements, chat to Meg, to organise your cake, or, complete cake, cookie or cupcake packages today.



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Amber and the collective team were just INCREDIBLE! All of the guests RAVED about the cake (which we wish we ordered more of) and donuts. We ordered a 6inch chocolate mud cake with pearls on the outside and it was STUNNING. Amber used her creativity to put together the cake I wanted but couldn't describe. Amber was always prompt with her communication and her quality workmanship & contribution to the CQ Wedding industry deserves recognition!

ELIZABETH, JUNE 2024

WWW.ABIA.COM.AU



Creative Cake Menu

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 and Poppyseed
- Citrus and Ricotta
- Raspberry & White Chocolate



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Photo Shoot Nibbles Packages

SMALL – JUST THE TWO \$45

MEDIUM – 4-6 PEOPLE \$95

LARGE – 6-12 PEOPLE \$140

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



Lunch packages

- **OPTION 1** (\$17.00p.p.) Mixed finger sandwiches & wraps + fruit platter
- **OPTION 2** (\$22.50p.p.) Mixed finger sandwiches, wraps + hot finger food selection
- **OPTION 3** (\$29.00p.p.) Mixed finger sandwiches, wraps + hot finger food selection + fruit platter



Breakfast/Brunch Packages

- **OPTION 1** (\$14.00p.p.) Gourmet bacon & egg wraps + fruit platter
- **OPTION 2** (\$22.50p.p.) Gourmet bacon & egg wraps + croissants & danishes + fruit platter
- **OPTION 3** (\$24.50p.p.) Savoury croissant & danishes + bircher muesli bowls + waffles or pancakes, maple syrup, jams & whipped cream



High Tea Stand

- 6 x Lemonade scones, 6 x Vanilla Pink & Dark Chocolate Eclairs, 6 x Macarons, 4 x Stuffed Cupcakes (Nutella Choc & Butterscotch Caramel), 4 x Carrot Cake Cheesecake slice, 8 x Shortbread Heart Cookies, 1 x Jar Mixed berry Jam, 1 x Jar Passionfruit or Lemon curd spread, 1 x Jar Double Cream, 1 x With Love Yelloon Sugar Cookie....Serves 4 to 6 people. FROM \$160

creative late night munchies

Ensure your guests have the energy to party on into the night with you with a selection of our late night snacks. Served approximately 1 hour after dinner to a table for your guests to serve themselves.

Homemade Share Cobs

MEDIUM \$45 (20+ people)

LARGE \$75 (50+ people)

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

Roast Chicken & Gravy Rolls

PER PLATTER (12) - \$85

Hot Finger Food

PER PLATTER (30) - \$75

- Includes Pies, Sausage Rolls & Mini Quiches

Pulled Pork Sliders

PER PLATTER (12) - \$72

Pulled Chicken Sliders

PER PLATTER (12) - \$72

Giant Pretzels with Dipping Sauce

PER PLATTER (12) - \$84

Brisket & Cheese Jaffles

PER PLATTER (12) - \$80



Served in disposable dishes with disposable plates and napkins



PHOTOS @ILLUMA PHOTOGRAPHY

“Amber and her team are absolutely amazing! The best decision we made was selecting creative caterers - the packages they offer are incredible and honestly I never felt worried about the food or dietary requirements once as they literally had everything covered - food was absolutely amazing and all staff were super lovely to deal with!”

RENEE, SEPTEMBER 2024

WWW.ABLA.COM.AU



creative recovery brunch

Recovery Brunch

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.*

Breakfast / Brunch Grazes

FROM \$30 PER PERSON

+TEA & COFFEE STATION \$4 PER PERSON

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.

PLEASE NOTE: ALL PRICING IS EXCLUSIVE OF GST AND DELIVERY CHARGES AND SUBJECT TO CHANGE. ALL PRICING IN OUR MENU IS A GUIDE AND BASED ON MINIMUM AMOUNT PER MENU (FROM). OUR MENU PRICING MAY CHANGE WITHOUT NOTICE. A \$200 BOOKING FEE IS REQUIRED TO SECURE YOUR DATE, BUT THIS DOES NOT LOCK IN YOUR PRICING. FINAL NUMBERS AND FULL PAYMENT ARE DUE 14 DAYS PRIOR TO YOUR EVENT. WE DO NOT ACCEPT PRE-PAYMENT BEFORE 14 DAYS FROM THE DATE OF YOUR EVENT.



creative extras

'Lil Betty' Van Bar Package

- Includes staff, styling, delivery & pickup. Everything you need to party (excluding glassware)

WET HIRE ONLY

- 4 hour service - from \$1320
- 6 hour service - from \$1580
- 8 hour serviced - from \$1840

*CUSTOM PACKAGES AVAILABLE.

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.

Bar Service

(Min. 2 STAFF, 3 hours of service)
@ \$65/hr per staff member

- A minimum of 3 hours service with an additional 30 minutes for setup and 30 minutes for pack-down and clean-up.
- All alcohol, ice, bar and glassware are to be supplied by the client.

Hire Service

CROCKERY & CUTTLERY HIRE
PLATES \$1.25ea CUTTLERY \$1.00ea
+GST & CLEANING CHARGE.

*DELIVERY CHARGES MAY APPLY

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



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 Colombian 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.

Barista Coffee

\$300 (2 HOURS)

UNLIMITED TEA & COFFEE

- Fresh made espresso coffee/hot chocolate or tea made to order (unlimited per person), including full cream, skim & Lactose free milk, sugar, coffee beans and tea. Additional alternative milks can be made available (POA)
- 1 X Barista - 2 hour minimum service. This allows for setup and pack down of the station
- 8oz Disposable Coffee Cups with lids can be provided if you prefer a takeaway option.

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creative checklist

Some extra things to consider



PHOTOS @ILLUMA PHOTOGRAPHY

- ☐ 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?

Caterers Checklist

- | | |
|--|--|
| <ul style="list-style-type: none"> <input type="checkbox"/> FINAL NUMBERS & DIETARIES
Required 2 weeks prior to your wedding day. <input type="checkbox"/> 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 <input type="checkbox"/> VENDOR MEALS
Have you included your Vendors in your final numbers <input type="checkbox"/> TIMELINE FOR YOUR FOOD SERVICE & SUPPLIED TO YOUR CATERER.
If you have children attending, what time would you like them served. | <ul style="list-style-type: none"> <input type="checkbox"/> A TABLE SEATING PLAN
- Supplied to your caterer - especially for dietaries. This makes it easier for your caterer to identify on the day <input type="checkbox"/> BRIDAL PLATTERS - while you are getting ready <input type="checkbox"/> 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. <input type="checkbox"/> WEDDING CAKE ORGANISED
Including: <ul style="list-style-type: none"> • 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



Find your seat. with a placecard you can eat

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Do you cater for special dietary requirements?

Yes! All food allergies, intolerances, food traditions and dietary requirements can be catered for as long as we know in advance. While we do our best to cater to all dietaries, please be aware we are not a nut & 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, however some require additional planning on our part and some venues we are not able to service. Please let us know where you are planning to have your event so we can plan appropriately.

How big is the food truck? And what does it require?

Dimensions 3m wide, 7m long & 3.5m high. It does require a 15amp power outlet, however we are equipped with a generator if necessary. Clear access at the venue and a flat site space for set-up is also essential.

Is the food truck available to hire for private events?

Our Creative Cater food trucks are fully mobile kitchens and available for hire for private functions and events. Minimum numbers do apply. Contact us for further information.

Do you complete site visits?

Yes we prefer to have an on-site consultation to ensure we understand your requirements,

particularly if it is a new location that we have not been to before. This should be arranged as soon as possible to ensure we can accommodate your requirements.

Do you travel outside of the yeppoon/rockhampton area?

Yes we can travel outside the Yeppoon/Rockhampton area. Travel and additional charges will apply, and these are based on the location of the event and necessary logistics required. Please discuss these with us before booking. Please note there are delivery fees associated with travel outside our Yeppoon area (10km).

Do you provide cutlery, crockery and glassware?

All required serving ware & disposables for our cocktail, grazing and dessert bar services are included in our pricing. We can provide cutlery, crockery and some glassware on request, so please speak to us. Alternatively we can assist you with all hire

needs and quantities necessary for your particular event.

What licences and insurance do you have and can we use it?

We are a fully licensed and certified caterer which includes both of our food trucks and are audited annually. We also have a \$20 million public liability insurance.

BYO or can you provide alcohol for our event?

BYO ONLY – providing your venue allows this option. We can provide staff only bar service to serve your drinks or alternatively we have a full bar/drinks service, including supply of bar staff and all accessories. Please talk to us for more information.

CONTACT US VIA MESSENGER OR ONE OF OUR SOCIAL PAGES

Creative Cater The Creative Cater Van



e: creativecater.info@gmail.com

www.creativecater.info

m: 0413 913 454

PHOTO: DANNI DRURY

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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

PHOTOS @ILLUMA PHOTOGRAPHY

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