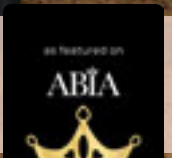


creativeCater

CREATIVE WEDDINGS + EVENTS

2027/28 MENU

Where fine dining meets fun!



AWARD WINNING WEDDING CATERING ACROSS CENTRAL QUEENSLAND



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



CREATIVE WEDDINGS + EVENTS

WHERE FINE DINING MEETS FUN

Creative Cater brings restaurant-quality dining to weddings and events across Yeppoon, Rockhampton and Central Queensland, with a relaxed, creative approach that makes the food feel every bit as memorable as the celebration itself.

With our fully self-sufficient mobile kitchens, we can cook, finish and serve fresh onsite at a wide range of venues, giving couples the freedom to create an incredible dining experience almost anywhere.

From elegant plated dining and flowing canapés to festival-style menus and generous feasting, our food is designed to suit the way you want your day to feel. Add in our signature grazing, pizza, cannoli and dessert experiences, and your catering becomes more than a meal. It becomes part of the celebration.

Our focus is simple: quality ingredients, thoughtful presentation, warm service and food your guests will remember.

Restaurant-quality food. Anywhere you choose to celebrate.

THE CREATIVE CREW

Creative food. Exceptional service. Anywhere you dream.

Let's create something
unforgettable



CHOOSE YOUR DINING *experience*

PLATED DINING _____

Elegant. Polished. Restaurant inspired.

CANAPÉ DINING _____

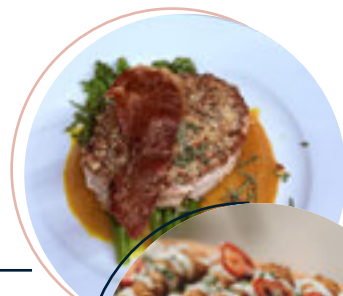
Relaxed. social and designed to keep the celebration moving.

FESTIVAL DINING _____

Bold flavours. Street-food inspiration. No buffet queues.

FAMILY FEASTING _____

Generous shared dining made for the table.



NOT SURE WHICH STYLE SUITS YOUR DAY?

EXPLORE EACH EXPERIENCE OVER THE FOLLOWING PAGES.



CREATIVECATER.INFO@GMAIL.COM



CREATIVE CATER



CREATIVE CATER



WWW.CREATIVECATER.INFO



0413 913 454



24 TANBY ROAD, YEPPOON. Q. 4703





alternate drop menus

PLATED DINING

Classic elegance with a touch of surprise.

Restaurant-style dining, created for celebration.

There's something special about sitting down to a beautifully plated meal.

Our Plated Dining brings the restaurant experience to your wedding, with beautifully presented dishes prepared by our chefs, finished fresh onsite and served directly to your guests by our Creative Crew.

Served alternate drop style, two carefully selected dishes are served alternately around the table, creating a seamless dining experience without the need for guests to pre-select their meal.

Choose from one, two or three courses to create the dining experience that suits your day.

ELEGANT, RELAXED, BEAUTIFULLY SERVED

alternate drop menus

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.



BREAD

SERVED AS SHARE PLATES TO YOUR TABLE

- Margherita Flatbread with maple balsamic glaze
- Stuffed Camembert Ciabatta with Rosemary Salt
- Confit Garlic and Three Cheese Focaccia

ENTRÉES

STICKY PORK BELLY

With roast pumpkin purée, apple slaw & sticky cider glaze (GF)

PULLED BEEF & THREE CHEESE SPRING ROLL

With charred corn salsa & smoky tomato sauce

CHORIZO & CORN FRITTERS

With tomato salsa, avocado crema & mixed salad leaves

HONEY SOY & SESAME CHICKEN ARANCINI

Served on stir-fry vegetables with sweet chilli kewpie mayo (GF)

GARLIC BUTTER PRAWN SKEWERS

Served on warm herb pearl couscous with a lemon beurre blanc

ROAST TOMATO & BOCCONCINI PUFF TART

With caramelised onion, roasted roma tomatoes, melted bocconcini, basil pesto aioli & rocket (V)

alternate drop menus



MAIN COURSE

ANGUS SIRLOIN

MB2+ 200 DAY GRAIN FED

Served on baked sage & parmesan butter potatoes, with truffle carrots, green beans and seeded mustard & herb hollandaise. (GF)

PANCETTA, SAGE & PARMESAN CRUSTED PORK LOIN

With caramelised pumpkin puree, buttered asparagus & apple reduction (GF)

MEXICAN CHICKEN SUPREME

With smoky sweet potato wedge, garlic butter corn ribs, fresh tomato salsa & creamy chipotle sauce. (GF)

MEDITERRANEAN LAMB RUMP

Herb roasted lamb rump, parmesan polenta, blistered cherry tomatoes, broccolini, persian feta & rosemary jus. (GF)

CONFIT CHICKEN MARYLAND

Garlic & thyme potato gratin, steamed broccolini & slow roasted Roma tomato with a red wine & shallot jus. (GF)

SEARED 200G EYE FILLET

With smoky carrot & cumin purée, grilled asparagus & caramelised red onion, with a brandy & thyme reduction & crisp bacon shard. (GF)

EGGPLANT PARMIGIANA

With baked sage butter potatoes, charred asparagus & basil pesto crema (V)

DESSERT

HONEY JOY PANNA COTTA LAMINGTON

With cornflake crumble, vanilla honey glaze & violet crumble crack.

BAKED RICOTTA & NUTMEG CHEESECAKE TART

With vanilla fig compote, caramelised pecans & egg custard sauce.

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 crumb

FLOURLESS HAZELNUT CAKE

With Nutella chocolate sauce, chocolate soil, raspberry compote & crème pâtissière (GF).



alternate drop menus



PLATED DINING

ONE COURSE
MAIN

TWO COURSE
ENTRÉE + MAIN OR MAIN + DESSERT

THREE COURSE
ENTRÉE + MAIN + DESSERT



COMPLETE THE EXPERIENCE

COCKTAIL HOUR

ADD 3 PREMIUM CANAPÉS



SOMETHING TO SHARE

ADD ARTISAN BREADS TO THE TABLE



FINISH SWEET

ADD CANNOLI BAR / DESSERT CANAPÉS
/ CAKE SERVICE



The Alternate Drop Menu

SELECT TWO OPTIONS FROM EACH APPLICABLE COURSE

Served alternately by the Creative Cater crew

1 COURSE
from \$62.00* p.p.

2 COURSE
from \$86.00* p.p.

3 COURSE
from \$106.00* p.p.

Pre-dinner artisan breads + \$6.50 p.p.

Plates & cutlery not included - Quote on request

*PRICING EXCLUDES GST & DELIVERY



canapé dining

CANAPÉ DINING

Perfect for weddings where style & flavour matter equally

NO SEATS REQUIRED

Forget everything you think you know about finger food.

Our Canapé Dining is designed to be a complete dining experience, with beautifully presented dishes served progressively to your guests throughout the celebration.

Beginning with delicate premium canapés and moving into generous substantial dishes, your guests enjoy a full menu without ever needing to take their seat.

Restaurant-quality dining, made to mingle.

canapé dining



PREMIUM CANAPÉS

Small bites. Big flavour. Served progressively throughout your celebration.

BUTTER CHICKEN ARANCINI

Golden, crispy arancini filled with fragrant butter chicken and served with a refreshing mint yoghurt (GF).

TANDOORI LAMB TART

Delicate savoury tart filled with aromatic tandoori-spiced lamb, finished with creamy tzatziki labneh and fresh mint.

PULLED BEEF NACHO SPRING ROLL

With avocado sour cream & crushed corn chips

PUMPKIN & ROSEMARY SOUP

With focaccia cheese dipper (V)

BASIL FOCACCIA BRUSCHETTA

Topped with tomato bruschetta, bocconcini & balsamic glaze (V)

ROAST PUMPKIN, SAGE & GOAT'S CHEESE EMPANADA

With smoky tomato relish (V)

CRUMBED GARLIC BUTTER PRAWN SKEWERS

With garlic & herb beurre blanc (GF)

SOUTHERN FRIED HALLOUMI

With hot honey ranch & chives (GF) (V)

PORK BELLY BAO BUN

With caramel soy glaze, apple slaw & crisp shallots

CHICKEN CAESAR TARTLET

With crisp parmesan & bacon crumb

EYE FILLET & CHORIZO SKEWER

With charred red onion & creamy garlic aioli (GF)

MACARONI & CHEESE SPRING ROLL

With a smoky bacon ranch sauce

MINI FISH TACO

Beer-battered flathead with creamy tartare sauce, rolled in a soft flour tortilla with lemon slaw.

canapé dining

SUBSTANTIAL CANAPÉS

Larger dishes designed to keep the evening flowing

CHICKEN PARMI SLIDER (GF OPT.)

Crispy chicken schnitzel topped with rich Napolitana sauce and melted cheese, served in a soft slider bun.

CHAR SIU PORK & NOODLE STIR-FRY (GF)

Tender char siu pork with noodles in a savoury Asian-style sauce, served in a rice paper bowl.

BEEF MASSAMAN CUP (GF)

Slow-cooked beef in a creamy Massaman curry with tender potatoes & cashews, with coconut rice.

PHILLY CHICKEN CHEESESTEAK

Tender chicken with caramelised onions, roasted red peppers and melted provolone, finished with a creamy Philly cheese sauce.

CC'S BIG MAC TACO

Juicy beef patty with American cheese, crisp lettuce, pickles and our signature special sauce, all tucked into a soft taco shell.

BAKED CAMEMBERT & GARLIC MUSHROOM DANISH (V)

Golden, flaky Danish pastry filled with creamy Camembert and garlic mushrooms, finished with a drizzle of thyme-infused hot honey.

BATTERED FLATHEAD BAO BUN

Crispy battered flathead nestled in a soft bao bun with baby cos lettuce, tangy tartare sauce and pickles.



DESSERT CANAPÉS

Little sweets to end on a high

CHOCOLATE PROFITEROLES

Delicate choux pastry filled with smooth vanilla crème pâtissière.

MOCHA MACARONS (GF)

Delicate almond macarons filled with rich chocolate and espresso cream.

BISCOFF CHEESECAKE BITES

Creamy Biscoff cheesecake bites finished with a luscious caramel drizzle.

MINI PECAN BROWNIE BITES (GF)

Rich, fudgy chocolate brownie bites with pecans, finished with silky chocolate ganache.

STRAWBERRY & CREAM SCROLLS

Soft, sweet scrolls filled with strawberries and cream, finished with cream cheese frosting.

LEMON MERINGUE TARTS

Buttery pastry tartlets filled with tangy lemon curd and topped with silky Italian meringue.



BUILD YOUR CANAPÉ EXPERIENCE

From cocktail hour bites to a complete dinner, choose the style of service that suits your celebration.

Our canapé menus are served progressively throughout your event, allowing your guests to mingle, celebrate and enjoy beautifully presented food without a formal sit-down meal.

LIGHT & SOCIAL

5 PREMIUM CANAPÉS

A relaxed canapé experience with five premium bites.

Perfect for lighter dining or shorter celebrations.

 APPROX. 1-1.5 HOURS

GENEROUS MINGLE

4 PREMIUM + 1 SUBSTANTIAL

Four premium canapes followed by one substantial dishes for a more generous progression.

Perfect for relaxed weddings and celebrations

 APPROX. 1.5 HOURS

OUR COMPLETE DINNER EXPERIENCE

5 PREMIUM + 2 SUBSTANTIAL

Our most generous canape experience, designed to replace a traditional sit-down dinner.

Five premium canapes followed by two substantial dishes.

 APPROX. 2.0 HOURS

WANT TO MAKE A NIGHT OF IT?

Turn dinner into a whole food experience.



FOCACCIA PIZZA BAR

START THE CELEBRATION

Cocktail hour while you're off having photos



CANAPÉ DINING

THE MAIN EVENT

Progressively served throughout the evening



CANNOLI BAR

FINISH ON SOMETHING SWEET

Freshly filled cannoli to end the night

One celebration. Three delicious moments.

Our Canape Packages

Includes serving platters, napkins & utensils

LIGHT & SOCIAL

5 Premium
from \$59 p.p. (1-1.5hr)

GENEROUS MINGLE

4 Premium + 1 Substantial
from \$68 p.p. (1.5 hrs)

COMPLETE DINNER EXPERIENCE

5 Premium + 2 Substantial
from \$79 p.p. (2hrs)

Additional options

3 CANAPE PRE RECEPTION

from \$29.50 p.p.

DESSERT CANAPES

from \$6p.p. per canape

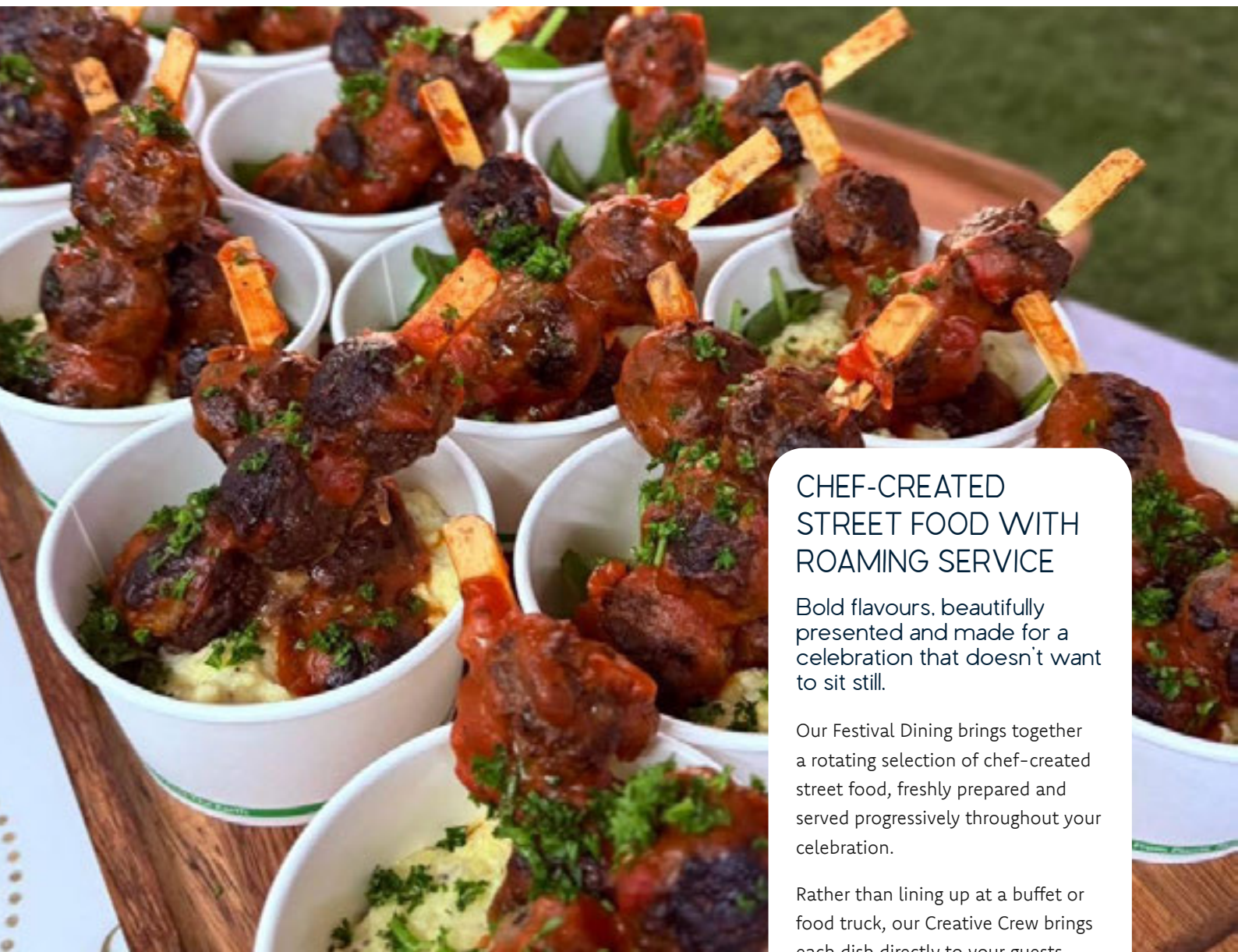
ROAMING CANNOLI CANAPES

1 filling + 1 Shell type from \$7 p.p.

creative festival dining

FESTIVAL DINING

Relaxed dining. restaurant-quality food. served to you



CHEF-CREATED STREET FOOD WITH ROAMING SERVICE

Bold flavours, beautifully presented and made for a celebration that doesn't want to sit still.

Our Festival Dining brings together a rotating selection of chef-created street food, freshly prepared and served progressively throughout your celebration.

Rather than lining up at a buffet or food truck, our Creative Crew brings each dish directly to your guests, allowing everyone to keep mingling, celebrating and enjoying the night.

From smoky grilled favourites and globally inspired flavours to indulgent comfort food, each menu is designed to offer variety, generosity and a little bit of fun.

THE FREEDOM OF STREET FOOD.

The service of a wedding caterer

creative festival dining

A SELECTION OF BOLD FLAVOURS, GLOBAL INSPIRATIONS AND CROWD FAVOURITES. DESIGNED TO BE SHARED AND ENJOYED



creative festival dining



STREET FOOD FAVOURITES

LAMB GYROS

Slow cooked lamb, lettuce, onion, capsicum & mint tzatziki with crisp fries, rolled flatbread (GF opt)

CHICKEN PARMIGIANA QUESADILLAS

With napolitana & mozzarella

ITALIAN MEATBALL SUB

With basil & tomato sauce, provolone cheese & pesto

GRILLED PORK SATAY SKEWERS

With coconut rice, peanut satay sauce & cucumber pickle (GF)

GIANT BRISKET STUFFED ARANCINI

Slow braised brisket & mozzarella centre, parmesan risotto & roasted sweet capsicum sauce (GF)

CRUMBED SNAPPER BURGER

With cos lettuce, dill pickle, finger lime aioli & cheese

CORNDOG KRANSKY

Battered cheese kransky on a stick with chipotle sauce, American mustard, fried onions & pickles

CREAMY CHICKEN & SUNDRIED TOMATO RAGU

With risoni pasta & fried potatoes (GF opt)

CRISPY HALLOUMI GYROS

Grilled halloumi, lettuce, tomato, pickled red onion, cucumber, mint tzatziki & crispy fries in warm flatbread. (V) (GF Opt)

CHICKEN KATSU CURRY

Panko crumbed chicken, served with Japanese curry sauce, rice, crunchy slaw and sesame. (Veg. opt. - crumbed protein)

CRUMBED GARLIC BUTTER PRAWN SKEWERS

With lemon & herb slaw, cucumber ribbons & garlic beurre blanc (GF)

MAC & CHEESE CHIMICHANGA

Golden fried tortilla packed with creamy mac & cheese, mozzarella & parmesan, drizzled with hot honey ranch and finished with spring onion. (V)

MAKE IT YOURS

EXTRAS

BEER BATTERED CHIPS

WEDGES WITH SWEET CHILLI SAUCE

SWEET POTATO CHIPS (GF)



creative festival dining

HOW FESTIVAL DINING WORKS

Four simple steps to a relaxed, unforgettable dining experience.



CHOOSE 5 FESTIVAL DISHES

Select five chef-created dishes from our festival menu, mixing flavours and styles to create a menu that feels uniquely yours.



ADD 1 EXTRA

Finish your menu with one of our crowd-favourite extras, from beer battered fries to sweet potato chips.



WE BRING THE FOOD TO YOUR GUESTS

No buffet queues or table-by-table release. Just beautifully prepared food served directly to your guests, so everyone can keep mingling, celebrating and enjoying the night.



SERVED PROGRESSIVELY THROUGHOUT YOUR CELEBRATION

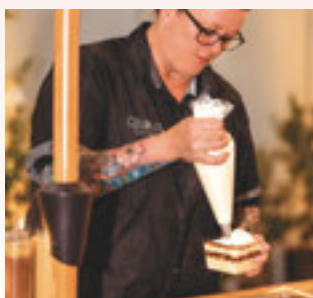
Your guests enjoy approximately three meal-sized serves over the course of the evening, creating the generosity of a full meal while keeping the celebration moving.

FINISH ON A SWEET NOTE

The perfect finishing touch to your celebration

Keep the festivities flowing with one of our interactive dessert experiences. From personalised sweet treats to roaming cannoli, choose a delicious way to finish your Festival Dining Experience

TIRAMISU BOOZY CART



YOUR CAKETINI CART



CANNOLI BAR



ROAMING CANNOLI BOX



Our Festival Packages

Includes serving platters, napkins & utensils

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

EXTRA MEALS \$7.50 p.p.
(Min. 30 portions)

NOTE: This is not a sit down option. PRICING EX. GST & DELIVERY

creative feasting



GATHER. SHARE. FEAST.

Made for long tables, good conversation and the simple joy of sharing incredible food.

Our Family Feasting menu brings generous platters of beautifully prepared meats and seasonal sides directly to your tables, inviting guests to serve, share and enjoy the meal together.

Designed for intimate weddings of up to approximately 80 guests, it combines the relaxed atmosphere of shared dining with the quality, presentation and service you expect from Creative Cater.

DESIGNED FOR INTIMATE WEDDINGS UP TO APPROX. 80 GUESTS

CHOOSE 3 PROTEINS TO CREATE YOUR FEAST.

CHOOSE 3

MAPLE & THYME ROASTED PORK LOIN
with a fragrant maple & thyme glaze (GF)

GARLIC & HERB ROASTED LAMB RUMP
Tender roasted lamb rump seasoned with garlic and herbs, served with Red Wine Jus (GF)

SLOW COOKED GARLIC & SMOKY PAPRIKA BRISKET
Slow cooked beef brisket with caramelised onions & bourbon bbq sauce(GF)

HONEY MUSTARD CHICKEN THIGH CUTLETS
with Fried Shallots, Chives & Creamy Mustard Sauce (GF)

TANDOORI LAMB SHOULDER
with Mint Labneh & Pickled Red Onion (GF)

FIVE SPICED PORK BELLY
with Apple Slaw & Chilli Caramel Soy (GF)



creative feasting

COMPLETE YOUR FEAST

SEASONAL SIDES & SALADS

CHOOSE 3

WARM SIDES

STEAMED BROCCOLINI

with Bocconcini, Lemon & Basil Dressing & Walnuts

SAGE BUTTER SMASHED POTATOES (GF)

ROAST PUMPKIN

with thyme and garlic sprinkled with Dukkah (GF)

BUSH HONEY & CINNAMON GLAZED CARROTS

with Toasted Almonds (GF)



CHERMOULA ROASTED CAULIFLOWER
with Sundried Tomato & Basil Sauce (GF)

CAESAR SALAD COS CUPS
with boiled egg and Caesar dressing

GARLIC BUTTER & PARMESAN CORN RIBS
with Bacon Dust (GF)

MAPLE ROASTED SWEET POTATO WEDGES
with crushed pecans (GF)

ADD SHARED BREAD BOARDS

FROM \$6.50 PER PERSON
AS SHARE PLATTERS TO YOUR TABLES

MARGHERITA FLATBREAD with Maple Balsamic

STUFFED CAMEMBERT CIABATTA with Rosemary Salt

CONFIT GARLIC & THREE CHEESE FOCACCIA



YOUR FEAST. YOUR WAY

SHARED PLATTERS - \$89 PER PERSON (80 GUESTS MAX.)

A relaxed dining experience with generous, SHARED PLATTERS DELIVERED TO EACH TABLE. Guests pass dishes around and enjoy a little of everything, bringing everyone together over beautiful food.

BUFFET STYLE - \$75 PER PERSON (NO MAX. GUESTS.)

The same delicious feasting menu, presented as a buffet and served by our friendly team.

Your Family Feasting Experience

Choose 3 Proteins + 3 Sides & Salads

SHARED PLATTERS from \$89 p.p. ex. GST (Max 80 Guests)

BUFFET STYLE from \$75 p.p. ex. GST (No Max. guest numbers)

NOTE: Maximum Numbers Apply - 80 People (Max) for Shared Platters. Plates & Cutlery NOT Included - Available to Hire • Dietaries Limited. PRICING EX. GST & DELIVERY

signature food experiences



Because some food deserves its own moment

signature food experiences

THE GRAZING EXPERIENCE

A BEAUTIFUL BEGINNING.

Made for that delicious space between ceremony and celebration.

Our signature grazing tables are overflowing with artisan cheeses, premium charcuterie, fresh seasonal fruits, crisp vegetables, delicious dips and all the little accompaniments that make grazing irresistible.

Beautifully arranged in our signature wooden grazing boxes, they're the perfect way to kick off your celebration while guests mingle, sip and graze.

And the best part? You get to make it your own.

BUILD YOUR GRAZER

STEP 1 | CHOOSE YOUR SIZE

1 METRE

ONE 1M GRAZING BOX

30-40 guests

From \$795* + Delivery

2 METRE

TWO 1M GRAZING BOXES

50-80 guests

From \$1490* + Delivery

ADDITIONAL BOXES

From \$695* + Delivery

Every graze includes our signature cheese selection, crackers and grazing accompaniments.



signature food experiences

STEP 2 - BUILD YOUR GRAZE

YOUR GRAZE. YOUR FAVOURITES. YOUR WAY.

Start with our signature graze, then add your choice of tasty extras to create a grazing experience that's uniquely yours.

SAVOURY BITES

SERVED IN QUANTITIES OF 12 PIECES

VEGEMITE & THREE CHEESE SCROLLS	\$85
BBQ MEATLOVER SCROLLS	\$85
ANTIPASTO FOCACCIA with whipped feta	\$45
GARLIC & CHEESE FOCACCIA	\$45
CHICKEN CAESAR SLIDERS	\$85
SMOKED BRISKET SLIDERS	\$85
GOURMET SAUSAGE ROLLS	\$55
MINI BEEF PIES	\$45
MINI QUICHE LORRAINE	\$65
RICE PAPER ROLLS (Meat or vegetarian) (GF)	\$55
ZUCCHINI SLICE with tomato relish (GF & V)	\$65

SOMETHING SWEET

SERVED IN QUANTITIES OF 12 PIECES

CUPCAKES	\$54
CARROT CAKE BLONDIES	\$60
PECAN CHOCOLATE BROWNIES	\$60
PETITE CAKES	\$60
MACARONS (12)	\$36
VANILLA CUSTARD TARTLETS	\$70
STUFFED BISCOFF COOKIES	\$72



ADD EXTRA WOW

LARGE COB LOAF CHOICE OF FLAVOUR (Carbonara, French onion, Mexican chicken)	\$75
HANGING PRETZEL BAR 10x Giant baked pretzels with honey mustard sauce	\$95
ITALIAN BURRATA (2) With balsamic cherry tomatoes and basil pesto	\$45



The Grazing Packages

START WITH YOUR SIGNATURE GRAZE, THEN MAKE IT YOURS.

Add your choice of Savoury Bites, Something Sweet or Premium Graze options. Additional selections are priced separately per extra and added to your final quote. *Full styling, setup, disposable plates & napkins included.*

PRICING EX. GST & DELIVERY

signature food experiences

GRAZING CART

YOUR OWN LITTLE BOX OF DELICIOUSNESS.

A fun, interactive twist on traditional grazing!

Guests create their own mini grazing boxes from a selection of 12 delicious fillings, featuring artisan cheeses, charcuterie, fresh produce and gourmet favourites.

MINIMUM
30 GUESTS.
FROM \$18PP

ALLOWS FOR
1 STAFF MEMBER
TO SERVE FOR 1 HOUR



THE SNACKLE BOX

FROM \$14P.P.

Includes, Brie cheese, cheddar cheese, kabana, salami, dip, antipasto, nuts, crackers and fruit.

ALL PRICING EXCLUDES GST + DELIVERY



signature food experiences

FOCACCIA PIZZA BAR

COCKTAIL HOUR, FIRED UP
BUILD IT YOUR WAY. WE'LL
BAKE IT FRESH

Fresh from the oven. made
for sharing and served while
the celebration gets started.

Guests start with our house-made
focaccia bases, choose from a
selection of fresh toppings and create
their own pizza. We'll bake it hot and
fresh in our Gozney ovens, ready to
enjoy throughout cocktail hour.

Interactive, relaxed and made for
mingling, it's a delicious way to kick
off the celebration while you're away
having photos.



BUILD YOUR FOCACCIA BAR

CHOOSE 10 TOPPINGS

Cabanossi; Salami; Pulled Pork; Pulled
Chicken; Ham; Bacon; Pineapple;
Mushroom; Olives; Onion; Roasted
Capsicum; Semi-Dried Tomato; Spring
Onion; Fetta

*Mozzarella, rosemary salt & smoked
paprika salt included.*

CHOOSE 3 SAUCES

Napoli; Chipotle; BBQ;
Garlic; Sweet Chilli



A delicious beginning to the evening.

PERFECT BEFORE...

PLATED DINING

A relaxed beginning before
a sit-down dinner

CANAPÉ DINING

Start with focaccia before
the roaming menu begins

FESTIVAL DINING

The perfect first bite before
the Festival experience

WANT A LITTLE MORE?

ADD EXTRA FOCACCIA \$12.50 P.P.

Perfect for extending the grazing or
catering for a hungrier crowd.

The Focaccia Pizza Bar

Selection of 10 toppings and 3 sauces. Fired up in our Gozney ovens
throughout service. Served with napkins & accompaniments.

From \$25.50 per person

Designed as a cocktail-hour experience. Ask us about extended service for a
more substantial offering. PRICING EX. GST & DELIVERY

signature food experiences

PLAYFUL BITES

A LITTLE SOMETHING EXTRA

TIE THE KNOT PRETZEL BAR

TWIST. DIP. DEVOUR
FROM \$14.50 P.P.

Warm giant pretzels served with a selection of sweet and savoury dipping sauces, creating an easy, interactive grazing experience for your guests.

CHOOSE 4 SAUCES

Mix and match from our sweet & savoury selections.

PRICES EX. GST +DELIVERY

Available as an add-on to your catering experience.



MASHTINI BAR

CREAMY. LOADED. DELICIOUS
FROM \$25.50 P.P.

Creamy buttermilk mashed potatoes served in martini glasses, ready to be loaded with your favourite toppings to create your very own mash masterpiece.

CHOOSE YOUR FAVOURITES.

BUILD YOUR MASHTINI

2 Proteins, 5 Vegetables, 3 Cheeses, 2 Seasonings and 4 Sauces.

PRICES EX. GST +DELIVERY

Available as an add-on to your catering experience.



Fun, interactive and unmistakably Creative Cater.

ADD A PLAYFUL FOOD MOMENT TO YOUR CELEBRATION WITH ONE OF OUR GUEST-FAVOURITE BARS

signature food experiences

THE LOADED COLLECTION

COMFORT FOOD, THE CREATIVE CATER WAY.



THE MAC ATTACK

MAC & CHEESE CART
FROM \$25.50 P.P.

COMFORT FOOD, BUT MAKE IT GOURMET.

Creamy, cheesy macaroni served hot and ready to be loaded with your favourite toppings. Guests build their own ultimate Mac & Cheese creation, just the way they like it.

BUILD YOUR MAC ATTACK

2 Proteins, 5 Vegetables and 4 Sauces.

PRICES EX. GST +DELIVERY

Available as an add-on to your catering experience.



HOT POTATO

THE LOADED POTATO CART
FROM \$25.50 P.P.

THE HUMBLE POTATO JUST GOT A SERIOUS UPGRADE.

Golden, fluffy potatoes loaded with your choice of delicious toppings, from smoky meats and crispy bacon to melted cheese, creamy sauces and all the good stuff. Finished in our Gozney Pizza Ovens for that irresistible golden, melted cheese goodness.

BUILD YOUR HOT POTATO

2 Proteins, 5 Vegetables and 4 Sauces.

PRICES EX. GST +DELIVERY

Available as an add-on to your catering experience.



THE SEAFOOD BAR

FRESH FROM THE OCEAN. SERVED IN STYLE.

A little coastal indulgence for your celebration! Create your own seafood experience with a beautiful selection of fresh local seafood, elegantly presented over ice with all the delicious accompaniments.

CHOOSE YOUR SEAFOOD

Local Banana Prawns, Fresh Oysters, Moreton Bay Bugs. Other seasonal seafood upon request. INCLUDED: Fresh lemon wedges, cocktail sauce, classic mignonette, finger bowls and shell discard bowls.

PRICE ON APPLICATION

Simply choose your favourite seafood and the quantities you'd like, and we'll create a personalised quote based on your selections, seasonal availability and current market prices..

signature food experiences

THE CANNOLI BAR

PIPED FRESH. FOR YOUR GUESTS.

Turn dessert into an experience with crisp cannoli shells, indulgent fillings and delicious finishing touches for the perfect sweet ending.



BUILD YOUR CANNOLI EXPERIENCE



CHOOSE 2 SHELLS

Classic Cannoli - undipped
Pistachio & White Chocolate
Hazelnut & Milk Chocolate
Dark Chocolate
White Chocolate
Raspberry & Dark Chocolate
Fairy Bread Chocolate



CHOOSE 2 FILLINGS

Sicilian Ricotta
Chocolate Mousse
Vanilla Crème Pâtissière
Butterscotch Crème Pâtissière
Vanilla Cheesecake
Caramel Cheesecake
Chocolate Cheesecake
Lemon Curd Crème



MINI CANNOLI ROAMING BOX

CHOOSE 1 SHELL TYPE + 1 FILLING - \$13.50 P.P. + DELIVERY

Choose 1 shell type and 1 filling. Includes sprinkles & crushed nuts for the finishing touch. Served to your guests from our Roaming Cannoli box by our Creative Crew. Disposable serving dishes & napkins



The Cannoli Bar

60 LARGE CANNOLIS From \$745 + Delivery OR 100 LARGE CANNOLI From \$1050 + Delivery

Choice of 2 Cannoli shell finishes + 2 Handcrafted Fillings
Includes sprinkles & crushed nuts and styled to compliment your celebration.
Served by our Creative Crew and includes disposable serving dishes & napkins.

PRICING EX. GST & DELIVERY

signature sweet experiences

SWEET EXPERIENCES

BECAUSE DESSERT SHOULD BE PART OF THE CELEBRATION

From beautifully styled dessert bars to towering sweets and interactive cake carts, our Sweet Experiences are designed to make the final course every bit as memorable as the first.



DESSERT BAR

A LITTLE BIT OF EVERYTHING

A beautiful selection of handcrafted desserts, bringing together indulgent favourites and delicate sweet treats styled to complement your celebration.

CHOOSE 7 DESSERTS

1 Piece per guest

FROM \$13.50 P.P. + DELIVERY



SWEET TOWERS

MACARON TOWER (POA)

Choice of 3 fillings and colour matched to your celebration.

MADELEINE TOWER

Buttery little French cakes with a Creative Cater twist. (P.O.A.)

DONUT OR CUPCAKE TOWER

A crowd-favourite made for celebrations. (P.O.A.) (Min 30)

THE CAKETINI CART

DESSERT, BUT MAKE IT AN EXPERIENCE FROM \$9.50 P.P.

Give your wedding cake a creative twist! Guests customise individual Caketinis with their favourite sauces and toppings for a fun, interactive dessert experience.

CHOOSE 4 SAUCES

Chocolate Fudge; Salted Caramel; Raspberry Coulis; Lemon Curd; Maple Cream Cheese; Biscoff Sauce; Coffee Syrup

CHOOSE 4 TOPPINGS

Chocolate Soil; Chocolate Chips; Fresh Strawberries; Milk Crumb; Cookie Crumb; Lemon Sugar; Pretzel Crumb; Crushed Lotus Biscuits; Sprinkles

MAKE IT EXTRA AND ADD FLAVOURED WHIPPED CREAM

A little fancy. A lot delicious



*A little boozy.
a little
indulgent
and entirely
your own*

THE BOOZY TIRAMISU CART

A LITTLE COFFEE. A LITTLE COCKTAIL. A LOT OF INDULGENCE.
FROM \$17.50 P.P. (18+ ONLY)

An Italian classic with a cheeky twist! Our individually prepared tiramisu cups are just the beginning. Guests choose from our house-made boozy syrups before adding their favourite finishing touches, from crunchy biscuit crumbles and chocolate chips to milk crumbs, nuts and more

BOOZY FLAVOURS

Kahlúa Coffee; Baileys; Espresso Syrup; Limoncello; Butterscotch Schnapps; Amaretto Coffee.

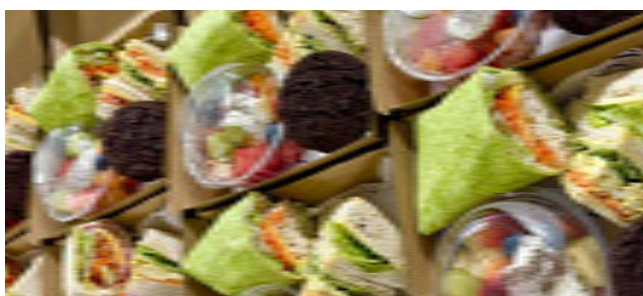
FINISH IT WITH Cream Cheese Icing; Cocoa Shake; Icing Sugar Shake; Nutella Sauce; Chocolate Sauce; Caramel Sauce

Reception platters

PRE & POST RECEPTION PLATTERS

A LITTLE SOMETHING BEFORE, DURING OR AFTER THE CELEBRATIONS

From getting ready with your favourite people to keeping the celebrations going long into the night, we've got those extra little moments covered. Whether it's a relaxed brunch, a light lunch, something delicious to enjoy during your photoshoot or late-night bites to keep the party going, our platters are designed to fit effortlessly around your wedding day.



GETTING READY BRUNCH

Start your wedding morning with a delicious mix of sweet and savoury favourites, from gourmet bacon and egg burgers and wraps to fresh pastries, waffles, pancakes, fruit and more.



LIGHT LUNCH PLATTERS

Keep your crew fuelled with a selection of freshly prepared sandwiches, wraps, rice and nori rolls, savoury bites and fresh seasonal fruit.



PHOTOSHOOT PLATTERS

A little grazing goodness for the newlyweds and bridal party. Enjoy a beautiful selection of cured meats, cheeses, antipasto, dips, crackers, fresh bread and seasonal accompaniments while capturing those special moments



LATE NIGHT BITES

When the dancing works up an appetite, we've got you covered! Think warm roast chicken rolls, pulled pork sliders, brisket and cheese jaffles, giant pretzels, homemade cob loaves and classic hot finger foods.



From 'I do' to late bite



NOT SURE WHERE TO START?

WE'VE BROUGHT OUR FAVOURITES TOGETHER FOR YOU.

We've created a few of our favourite wedding dining journeys to show you how your celebration can flow from the first bite at cocktail hour, through dinner and into something sweet.

Each experience brings together some of our favourite Creative Cater combinations, but nothing is set in stone.

Choose one you love, make it your own, or simply use it as inspiration to create something completely yours.

COCKTAIL HOUR • DINNER • SOMETHING SWEET

One celebration. Three delicious moments.

TURN THE PAGE TO MEET OUR
'INSPIRED BY CREATIVE CATER' EXPERIENCES

Inspired by Creative Cater

PLATED DINING



THE SIGNATURE

PACKAGE ONE - \$105 P.P.

A LITTLE BIT SOCIAL. A LITTLE BIT FANCY.
VERY CREATIVE CATER.

For couples who want the elegance of a sit-down dinner without making the whole evening feel formal.

Begin with three roaming Canapés while drinks are flowing, then settle in for a beautifully plated main course and finish with a styled Dessert Bar.

YOUR EXPERIENCE

COCKTAIL HOUR

3 PREMIUM CANAPÉS

Served by our Creative Crew while drinks are flowing.

DINNER

PLATED MAIN COURSE

Choose two dishes per course, served alternate drop style

SOMETHING SWEET

DESSERT BAR

A styled selection of handcrafted desserts

FROM \$105 PER PERSON*

Minimum numbers and conditions apply.

*Relaxed beginnings.
Elegant dining. A very sweet finish.*



THE GRAND AFFAIR

PACKAGE TWO - \$115 P.P.

A LITTLE MORE INDULGENT.
A LOT MORE MEMORABLE.

Begin with a beautifully styled grazing table, followed by a two-course plated meal. Finish with our interactive Caketini Cart, transforming your supplied wedding cake into individual treats with a selection of sauces and toppings.

YOUR EXPERIENCE

COCKTAIL HOUR

SIGNATURE GRAZING

A beautifully styled graze ready for your guests to enjoy.

DINNER

TWO-COURSE PLATED DINING

Choose either entrée and main, or main and dessert, with two dish selections per course, served alternate drop style.

SOMETHING SWEET

CAKETINI CART

Your supplied wedding cake transformed into individual Caketinis, with a selection of sauces and toppings

FROM \$115 PER PERSON*

Minimum numbers and conditions apply.

Graze. Dine. Indulge

YOUR DAY. YOUR MENU. YOUR WAY.

Inspired by Creative Cater

MINGLE DINING



THE SOCIALITE

PACKAGE ONE - \$104 P.P.

NO SEATING PLAN REQUIRED.

Perfect for couples who want a relaxed, social celebration where guests can mingle, move around and enjoy delicious food throughout the evening.

Kick things off with our interactive Focaccia Pizza Bar, where guests create their own combinations, before our Creative Crew takes over with a delicious selection of roaming canapés.

YOUR EXPERIENCE

COCKTAIL HOUR

FOCACCIA PIZZA BAR

Guests create their own pizzas on freshly baked focaccia bases, cooked in our Gozney ovens.

DINNER

5 PREMIUM + 2 SUBSTANTIAL CANAPES

A selection of handcrafted canapés served throughout your celebration.

FROM \$104 PER PERSON*

Minimum numbers and conditions apply.

Mix. Mingle. Eat. Repeat.

OR CREATE YOUR OWN

YOUR WEDDING DOESN'T HAVE TO FIT A FORMULA.

See a Package you love but want to adjust it. Let us know



THE PARTY STARTER

PACKAGE TWO - \$110 P.P.

GOOD FOOD. GREAT COMPANY.
NO FORMALITIES.

For couples who want their wedding to feel like one big celebration, with delicious food and plenty of opportunities to mingle.

Start with our Loaded Cart, offering your choice of mac and cheese or loaded potatoes, followed by roaming canapés. Finish with our Boozy Tiramisu Cart, where guests add their favourite syrups and toppings.

YOUR EXPERIENCE

COCKTAIL HOUR

LOADED CART

Choose between loaded Mac & Cheese or Hot Potatoes, served with a delicious selection of toppings.

DINNER

4 PREMIUM + 1 SUBSTANTIAL CANAPE

Handcrafted canapés served by our Creative Crew throughout the evening.

SOMETHING SWEET

BOOZY TIRAMISU CART

Individual Tiramisu cups with a choice of house-made boozy syrups and delicious toppings

FROM \$110 PER PERSON*

Load Up. Mingle. Finish sweet.

Inspired by Creative Cater

FESTIVAL DINING



THE FESTIVAL

PACKAGE ONE - \$91.50 P.P.

BIG FLAVOURS. FESTIVAL VIBES.
ZERO FORMALITIES.

For couples who love great food, a relaxed atmosphere and something a little different from the traditional wedding dinner.

Start with our crowd-favourite Mashtini Bar before diving into our Festival menu, packed with bold flavours and street-food favourites from around the world.

YOUR EXPERIENCE

COCKTAIL HOUR

MASHTINI BAR

Creamy mashed potatoes served with a delicious selection of toppings.

DINNER

FESTIVAL STREET FOOD

A selection of our handcrafted street-food favourites, served festival style for a relaxed dining experience.

FROM \$91.50 PER PERSON*

Minimum numbers and conditions apply.

Eat Well. Celebrate Loudly

YOUR DAY. YOUR MENU.
YOUR WAY.



THE STREET FEAST

PACKAGE TWO - \$114 P.P.

A LITTLE BIT OF EVERYTHING.
A WHOLE LOT OF FUN

For couples who want the ultimate relaxed celebration, filled with bold flavours, delicious food and a little indulgence.

Begin with roaming canapés while the drinks are flowing, move into our Festival street-food dining experience, then finish with our interactive Boozy Tiramisu Cart.

YOUR EXPERIENCE

COCKTAIL HOUR

3 PREMIUM CANAPES

Served directly to your guests by our Creative Crew.

DINNER

FESTIVAL STREET FOOD

A selection of our handcrafted street-food favourites, served festival style throughout the celebration.

SOMETHING SWEET

BOOZY TIRAMISU CART

Individual tiramisu cups with a choice of house-made boozy syrups and delicious toppings.

FROM \$114 PER PERSON*

Minimum numbers and conditions apply.

*Little Bites. Big Flavours.
Sweet Endings*

Inspired by Creative Cater

FEASTING DINING



THE FAMILY AFFAIR

PACKAGE ONE - \$125 P.P. (MAX. 80 GUESTS)

GATHER ROUND. PASS THE PLATTERS.
MAKE MEMORIES.

For couples who love the warmth of sharing a meal, bringing family and friends together around the table for a relaxed yet beautifully presented dining experience.

Begin with roaming canapés, followed by our generous Family Feasting menu served on shared platters to each table. Finish with our Caketini Cart, giving your wedding cake a delicious twist.

YOUR EXPERIENCE

COCKTAIL HOUR

3 PREMIUM CANAPÉS

Served directly to your guests by our Creative Crew.

DINNER

FAMILY FEASTING

A generous selection of dishes served on shared platters to each table, encouraging guests to pass, share and enjoy.

SOMETHING SWEET

CAKETINI CART

Your supplied wedding cake transformed into individual Caketinis, with a selection of sauces and toppings.

FROM \$125 PER PERSON*

Minimum numbers and conditions apply.

*Share Plates. Full Hearts.
Sweet Memories*



THE GRAND GATHER

PACKAGE TWO - \$92.50 P.P.

ALL THE FEASTING.
MORE ROOM TO CELEBRATE.

Perfect for larger celebrations where you want the generosity and flavour of our Family Feasting menu with the flexibility of buffet-style dining.

Begin with a beautifully styled grazing table before moving into our generous Family Feasting buffet. Guests choose their favourites while our Creative Crew serves each portion, keeping everything flowing beautifully..

YOUR EXPERIENCE

COCKTAIL HOUR

SIGNATURE GRAZING

A beautifully styled grazing table for your guests to enjoy.

DINNER

FAMILY FEASTING BUFFET

Our generous Family Feasting menu presented buffet style, with guests selecting their favourites while our team serves each portion.

FROM \$92.50 PER PERSON*

Gather. Graze. Feast together

OR CREATE YOUR OWN

YOUR WEDDING DOESN'T HAVE TO FIT A FORMULA.

See a Package you love but want to adjust it. Let us know

creative cakes

CREATIVE CAKES

MADE IN-HOUSE. MADE FOR YOU.

Every Creative Cake is baked and decorated in-house, with each design created to reflect the style, colours and feel of your celebration.

From beautifully simple designs to statement tiered cakes, we'll work with you to create a cake that looks every bit as good as it tastes.

YOUR CAKE.
YOUR STYLE.
YOUR FLAVOUR.



creative cakes



CHOOSE YOUR FLAVOUR

ONE CAKE. ONE FLAVOUR. OR MIX IT UP BETWEEN TIERS.

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

AND WHEN IT'S TIME TO SERVE...

ASK US WHICH CAKE SERVICE BEST SUITS YOUR DINING EXPERIENCE.



CUT & SERVE

Simple cake service for your guests.

\$3.50 P.P.



PLATED

Turn your wedding cake into a plated dessert.

\$6.50 P.P.



CAKE CART

Turn your cake into our interactive Caketini experience.

\$9.50 P.P.



Contact Meg

e: creativecater.cakes@gmail.com

more than weddings

PLANNING SOMETHING DIFFERENT?

WE DO A LOT MORE THAN WEDDINGS.

From intimate celebrations to large-scale events, Creative Cater brings the same chef-created food, friendly service and mobile catering experience to events of all shapes and sizes.



CORPORATE EVENTS

Conferences, launches, staff celebrations, breakfasts & working lunches.



BIRTHDAYS & CELEBRATIONS

Milestones, anniversaries, engagements and everything worth celebrating.



SCHOOL FORMALS

Large-scale catering, plated dining and festival-style experiences.



RETREATS

From breakfast through to dinner, including multi-day catering.



PRIVATE EVENTS

Dinner parties, intimate gatherings and special occasions.



RECOVERY BRUNCHES

Because sometimes the morning after deserves catering too.



LOOKING FOR SOMETHING DIFFERENT?

We have additional event, **BUFFET AND BANQUET MENUS** available for selected events and guest numbers.

TELL US WHAT YOU'RE PLANNING AND WE'LL HELP YOU FIND THE RIGHT MENU.

the little extras

THE LITTLE EXTRAS

BECAUSE SOMETIMES IT'S THE LITTLE THINGS THAT MAKE THE DAY.

From getting-ready platters to the morning-after recovery, add those extra food and service moments that keep everyone looked after from beginning to end.



GETTING READY

BRIDAL PARTY PLATTERS

Beautiful platters to keep everyone fed while the getting-ready chaos unfolds.



OFF FOR PHOTOS

PHOTOSHOOT GRAZING BOXES

A little something packed and ready to take with you while you chase golden hour.



LATE NIGHT

LATE NIGHT BITES

Keep the party fuelled with a selection of our favourite after-dark snacks.



THE MORNING AFTER

RECOVERY BRUNCH

An easy, delicious way to bring everyone back together the next morning.



BAR SERVICE & STAFF

OUR PREFERRED BAR PARTNERS - OHANA & CO

Great food deserves great drinks! We're proud to recommend Ohana & Co as our preferred bar service supplier, offering professional RSA-qualified bar staff and their beautifully presented mobile Coffee & Bar Service Van.

Whether you're after a fully serviced bar or experienced staff to keep the drinks flowing, the Ohana & Co team can help bring your celebration together.

All bar enquiries, bookings and arrangements are made directly with Ohana & Co. Mobile 0405 970 516 OR Email: Ohana.co4703@outlook.com. Services subject to availability and venue requirements.

WANT TO ADD A LITTLE EXTRA?

ASK US WHAT WE CAN ADD TO YOUR CATERING EXPERIENCE.

the little extras

HIRE SERVICE

SET THE TABLE

CROCKERY & CUTLERY HIRE

Need the finishing touches?

We have a selection of crockery and cutlery available to hire for your celebration, making it easy to keep your table setting and catering service all in one place.

CROCKERY FROM \$1.25 EACH + GST

CUTLERY FROM \$1.00 EACH + GST

+ CLEANING CHARGE

HIRE INCLUDES:



Delivery & collection.



Cleaning after your event.



A selection of crockery & cutlery to suit your dining style.



Delivery charges may apply depending on your event location.



GOOD TO KNOW



DIETARIES

Dietary requirements can be accommodated with advance notice. Please note our kitchen is not nut or gluten-free.



TRAVEL

We travel beyond Yeppoon and Rockhampton. Travel charges may apply depending on distance and logistics.



MOBILE KITCHEN ACCESS

Clear, level access and suitable setup space are essential for our mobile kitchens.



MINIMUM NUMBERS

Minimum guest numbers apply to selected menus and experiences.

BEHIND THE BAR

L-SHAPED BAR HIRE

A clean, stylish bar setup ready for your celebration.

Our white L-shaped bar is available for dry hire.

2.8M x 1.8M WHITE L-SHAPED BAR
DRY HIRE FROM \$400

Includes: 2 x Eskies, Delivery & setup, Collection after your event.

Delivery included within 30km of Yeppoon. Additional travel charges apply outside this area.



let's make it happen

HOW BOOKING WORKS

YOU'VE FOUND YOUR CATERER. WHAT NOW?

- 1 CHECK YOUR DATE**
Date • Venue • Guest numbers.
Get in touch to check availability for your wedding date and tell us a little about your plans.
- 2 SECURE YOUR DATE**
Booking form + \$200 deposit.
Return your booking form and deposit to secure your date, then the planning begins.

- 3 CHOOSE YOUR FAVOURITES**
Explore our menus and experiences, then mix and match your favourites to create a dining experience that feels right for your celebration.

- 4 FOUR WEEKS OUT**
Final menu selections. Confirm your menu choices and any final catering details with our team.

- 5 TWO WEEKS OUT**
Numbers • Dietaries • Run sheet • Final invoice. We'll confirm your final details, service times and requirements with you and your venue.

- 6 WE COOK. YOU CELEBRATE.**
Our team takes care of the food and service, leaving you to relax, celebrate and enjoy your day.

A FEW THINGS TO KEEP IN MIND

- ☒ **FINAL NUMBERS & DIETARIES**
Final guest numbers and dietary requirements are due 2 weeks before your wedding.
- ☒ **MENU & SERVICE TIMES**
Make sure your MC or On the Day Coordinator knows your menu and service style, and that we have your final meal times.
- ☒ **VENDOR MEALS**
Have you included vendors requiring a meal in your final numbers?
- ☒ **TABLE SEATING PLAN**
For guests with dietaries, please provide a seating plan showing their names and where they are seated.
- ☒ **BRIDAL PARTY EXTRAS**
Have you organised Bridal Party Platters while getting ready or Grazing Boxes to enjoy during photos?
- ☒ **WEDDING CAKE**
Are we cutting and serving your cake? Consider storage, a cake knife and whether you're keeping your top tier.
- ☒ **VENUE ACCESS & SETUP**
Confirm a suitable setup area with clear, level access for our mobile kitchen.
- ☒ **CROCKERY & CUTLERY**
Supplying your own? Let us know what's provided and who is responsible for clearing, washing and pack-up.

SOME EXTRA THINGS TO CONSIDER

- ☒ Have you secured your venue before booking your catering?
- ☒ Is your date secured with a completed booking form and paid deposit?
- ☒ Does your venue allow external caterers?
- ☒ Is there suitable access and a clear, level setup area for our mobile kitchen?
- ☒ Would you like Bridal Party Platters while you're getting ready?
- ☒ Have you considered a Grazing Box to enjoy while you're away for photos?
- ☒ Would you like us to cut and serve your wedding cake during your reception?



5 mistakes to avoid

WHEN IT COMES TO YOUR WEDDING FOOD

01



GO AHEAD AND CHOOSE YOUR FAVOURITE FOODS!

Your wedding menu should feel like you. Choose the flavours you love and we'll work with you to create a menu that's delicious, cohesive and perfect for your day.

02



SPEAK TO YOUR CATERER ABOUT WHAT THEY'D RECOMMEND

Our team have years of experience and can guide you on quantities, timing, service styles and menu pairings to make sure your guests don't go hungry and your day runs smoothly

03



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

We take all dietary requirements seriously and create meals that are just as delicious, so every guest feels included.

04



IT IS YOUR DAY. KEEP THE MENU TO YOURSELVES.

You don't need to please everyone! Choose what you love and what feels right for your celebration - your guests will enjoy what is served

05



REMEMBER THERE ARE SO MANY OTHER SWEET TREAT ALTERNATIVES IF CAKE ISN'T YOUR THING

A donut tower, dessert table, cannoli bar, caketini cart and more. There are so many creative ways to add something sweet that still feels like you.



creativeCater
CREATIVE WEDDINGS + EVENTS