The Festive Table

MENUS - 2026



WWW.THECATERINGCOMPANY.COM.AU

BOOKINGS@THECATERINGCOMPANY.COM.AU

The Gathering

However you want to celebrate, we'll craft the food & beverage around you.

Request a Quote

Not sure which menu suits your event? Send us your guests' numbers, date & venue, and we'll put together a tailored quote across food & beverage. We have lots of menu options.

Customise Your Function

Here are some suggestions
Start with food stations on arrival, followed by canapés and a dessert-style grazing table.
or
Start with a grazing table on arrival, followed by a BBQ grill and a live interactive dessert bar.

The possibilities are endless. Bespoke events are our specialty.

Book Now

Ready to lock in your date? Confirm your function with a deposit and secure your preferred menu, package and guest count.

Call Us

Prefer to talk it through? Give our team a call; we're happy to talk menus, guest numbers and dates, and help you find the right menu for your celebration.

PH - 9372 5865



Food Stations

Shuck & Shell - $25
Minimum 50 guests

Ocean-fresh oysters and premium prawns, shucked and served over ice with a selection of house made dressings & seasonal citrus

Sydney rock, Coffin Bay & Tasmanian Pacific Oysters
Dill Marinated Poached Prawns
Accompaniments
Cocktail sauce, Nam Jim pipette, Classic Mignonette
Yuzu Pearls, Tabasco & Worcestershire Sauce



The Street Style Hibachi - $ 30
Minimum 50 guests

Skewer-style grazing grilled live over traditional charcoal, featuring rich glazes and vibrant, savoury toppings

Soy, Ginger Prawn
Teriyaki, Lemon Chicken
Miso Beef
Black Sesame Salmon
Wasabi, Lemon Zucchini & Mushrooms



The Meringue & Mingle Bar -$ 20
Minimum 50 guests

An interactive festive dessert bar. Build your own pavlova, enjoy fresh chef-carved Yule log, and feast on toasted Christmas treats.

Build Your Own Pavlova – Crisp meringue nests ready to be customised
Vanilla bean double cream, seasonal berries, passion fruit, sour cherry compote, Mango jel, micro basil
Chocolate Yule Log – sliced to order
Gourmet house made Rocky Road
Flame toasted S'More Marshmallows

Grazing Table

$35 per person
Minimum 50 guests

Cured meats by Victorian Purveyors
Prosciutto crudo, fellini salami, capocollo, mortadella, bresaola & house made porchetta

Local & Artisan Cheese
Olive filled bocconcini, trecce, burrata, San Antonio talleggio, Arigoni picante gorgonzola & reggiano tasty

Salad Caprese Boards
Buffalo mozzarella, roma tomato, basil leaves & reduced balsamic & Mount Zero olive oil

House Charred Vegetables
Peperoni arrostiti sotto olio – Charred red capsicum
Melanzani – Eggplant w. Italian herb & olive oil Zucchine – Zucchini Italian herb & olive oil Mount Zero mixed olives

Artisan Bread
Focaccia, olive baguette, pane toscano, garlic bread & house made grissini, Nigella & poppy seed bark

Small Bites
Potato roesti w olive tapenade, roasted balsamic cherry tomato & basil gf / v
Margherita arancini, tomato sugo, basil, mozzarella & parmesan v / nf
Frittata Mediterranean

Dolce
Custard-filled cannoli





Summer Grill

Flame & Feast $65 per person
Minimum 50 guests

Grill

Honey and lime prawn skewer, Mango salsa gf / df / nf
Beef, peppers, chorizo brozheta, smoked paprika aioli
Sesame, miso, soy-glazed Tasmanian salmon bites gf / df / nf
Maple & mustard grilled chicken tenders
Moroccan spiced lamb ribs, tahini yoghurt sauce
Chicken & rosemary sausages, tomato, & cranberry relish

Vegetarians / Vegan Guests

Grilled field mushroom, red capsicum chimichurri gf / vgn / nf
BBQ Cabbage, bush tomato butter gf / v / nf
Cumin-spiced tofu & vegetable skewer gf / vgn / nf
Plant-based sausage vgn

Salads

Chargrilled vegetable salad, feta, mint, almond pesto gf /+n
Shaved fennel, pears, orange, radicchio, apple cider vinaigrette gf / vgn / nf
Crispy bacon, grilled haloumi, heirloom tomato, cos, honey mustard dressing nf



Sweet Additions
$5.9 per piece

Chocolate raspberry lemon cheesecake, raspberry jelly nf
Strawberry pistachio tartlets gf / +n
Apricot matcha cremeux nf
Stone fruit pavlova w double cream gf / nf
Summer berry trifle gf / nf
Black forest brownies, cherry compote, chocolate mousse

Festive Buffet

$55 per person
Minimum 50 guests

Mains

Select two

Preserved lemon roast leg of lamb, tomato mint essence, Pomegranate, dukkah gf / df
Marinated beef short ribs, dark ale and mustard df / nf
Orange, cinnamon & thyme brined chicken thighs, smoked paprika, mojo verde gf / df / nf
Tasmania baked salmon, almond romesco gf / df

Sides

Select two

Woodcuts whole roast cauliflower, caramelised pinenuts, red currants gf / df
Twice-cooked potato, rosemary salt gf / vgn / nf
Roast heirloom carrots, fennel, maple gf / vgn / nf
Seasonal salad, balsamic dressing gf / vgn / nf
Shaved fennel, orange, cherry tomato, grain salad, citrus dressing gf / vgn / nf

Petit Dessert

Select three

Chocolate raspberry lemon cheesecake, raspberry jelly nf
Strawberry pistachio tartlets gf / +n
Apricot matcha cremeux nf
Stone fruit pavlova w double cream gf / nf
Summer berry trifle gf / nf
Black forest brownies, cherry compote, chocolate mousse



Festive Buffet

Vegetarian & Vegan Guests

$55 per person

Mains

Select two

Grilled broccoli, bok choy, fried tofu, capsicum, spring onions, black bean sauce gf / nf / vgn
Potato gnocchi, cherry tomato, basil, almond pesto, plant-based cream sauce vgn / +n
Seasonal Mushroom Ragu gf / vgn / nf
Roasted Butternut Squash gf / vgn / nf

Sides

Select two

Woodcuts whole roast cauliflower, caramelised pinenuts, red currants gf / df
Twice-cooked potato, rosemary salt gf / vgn / nf
Roast heirloom carrots, fennel, maple gf / vgn / nf
Seasonal salad, balsamic dressing gf / vgn / nf
Shaved fennel, orange, cherry tomato, grain salad, citrus dressing gf / vgn / nf

Petit Dessert

Select three

Chocolate raspberry lemon cheesecake, raspberry jelly nf
Strawberry pistachio tartlets gf / +n
Apricot matcha cremeux nf
Stone fruit pavlova w double cream gf / nf
Summer berry trifle gf / nf
Black forest brownies, cherry compote, chocolate mousse
Tropical rice pudding gf / vgn / nf

Shared Dining

Feast & Gather $95 per person

Minimum 50 guests

Entree

Select two

Marinated dill prawns, cocktail sauce

Charred broccolini, slow-baked ocean trout, pickled radish, Miso sesame dressing gf / df / nf

Grilled Octopus, shaved fennel, capers, citrus aioli gf / df / nf

Peking duck salad, five-spiced baby carrots, pickled beetroot, orange and walnut dressing gf / df

Seasonal tomato, buffalo mozzarella, basil, white anchovies, Guindillas, red wine vinaigrette gf / nf

Grilled peaches, Persian feta, prosciutto crudo, wild rocket, EVO gf / nf

Main

Select two

Preserved lemon roast leg of lamb, tomato mint essence, Pomegranate, dukkah gf / df

Marinated beef short ribs, dark ale and mustard df / nf

Roast beef tenderloin, red wine mushroom sauce gf / df / nf

Orange, cinnamon & thyme brined chicken thighs, smoked paprika, mojo verde gf / df / nf

Seared Humpty Doo Barramundi, prawn bisque gf / nf

Tasmania baked salmon, almond romesco gf / df

Sides

Select two

Polenta chips, Manchego, bravas sauce gf / nf

Woodcuts whole roast cauliflower, caramelized pinenuts, red currents gf / df

Twice cooked potato, rosemary salt gf / vgn / nf

Roast heirloom carrots, fennel, maple gf / vgn / nf

Seasonal salad, balsamic dressing gf / vgn / nf

Shaved fennel, orange, cherry tomato, grain salad, citrus dressing gf / vgn / nf

Petit Dessert

Select three

Chocolate raspberry lemon cheesecake, raspberry jelly nf

Strawberry pistachio tartlets gf / +n

Apricot matcha cremeux nf

Stone fruit pavlova w double cream gf / nf

Summer berry trifle gf / nf

Black forest brownies, cherry compote, chocolate mousse

Beverage Packages

Casual Beverage Packages

1 Hour $25 pp

2 Hour $31 pp

3 Hour $36 pp

Swan Bay Cuvee Brut Vic
Levant Chardonnay Vic
Riversdale Estate Zodiac Taurus Pinot Gris Tas
Howard Vineyard Cab Franc Rose Adelaide Hills
Levant Pinot Noir Vic
Ellis Rebel Shiraz Heathcote
Beers – Peroni Lager, Little Creatures Pale Ale, Boags Light, Zero Lager
Non-alcoholic – Sparkling waters
Variety of Soft Drinks
Glassware, Eskies & Ice

Premium Beverage Packages

1 Hour $32 pp

2 Hour $39 pp

3 Hour $50 pp

Howards Pinot Chardonnay Sparkling Brut Adelaide Hills
Scotchman's Hill Chardonnay Vic
Vickery Polish Hill Riesling Clare Valley
L'Esprit de Provence Rose
Glen Garvald Ornelias Cabernet, Sangiovese Yarra Valley
Seabrook The Merchant Shiraz Barossa Valley
Beers – Crown Lager, Coopers Pale Ale, Corona, Peroni Leggiera, Zero Lager
Non Alcoholic – Sparkling Waters
Variety of Soft Drinks
Glassware, Eskies & Ice



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