

# FOOD THRILLS

A top-down view of several dishes on a grey surface. At the top left is a small white bowl of bread. To its right is a blue bowl of green vegetables. In the center is a white plate with roasted carrots and a white base. To the right is a light blue plate with large shrimp and a lemon slice. At the bottom left is a large white bowl of a colorful salad. At the bottom center is a light blue rectangular plate with two small appetizers. At the bottom right is a white plate with a large piece of fish.

# CORPORATE PACKAGES





# ELEVATE YOUR CORPORATE EVENTS

Our catering packages are designed to transform your corporate gatherings into memorable experiences. Whether you're organizing a morning tea, a post-work event, or a full-scale corporate celebration, we have options that suit every need and preference.



# PACKAGE 1



# MORNING TEA / BRUNCH

A selection of our most popular morning treats, conveniently packaged for pick-up or drop-off. Perfect for morning meetings. Minimum 10 pax

Pricing:

Starts at \$19 per person, exclusive of GST.

Menu Highlights:

- Almond & Banana Bread with Honey & Ricotta (GF)
- Assorted Mini Muffins
- Mini Croissants with Jam & Butter
- Seasonal Fruit Platter

Add-Ons:

- Freshly Squeezed Juices - \$4 each
- Additional Pastries or Slices - \$4 each
- Bliss Balls (GF, Vegan) - \$4 each



# ON-SITE MORNING TEA / BRUNCH



Our team will set up a grazing-style brunch featuring smoothies and our popular breaky items, beautifully presented on platters & boards.

Minimum 20 pax

Pricing:

Starts at \$30 per person, exclusive of GST.

Menu Highlights:

- Smoothie Jars (Vegan)
- Chia Pudding with Coyo and Berries (GF, Vegan)
- House granola with Greek Yoghurt & Berries
- Corn Fritters with Avocado Salsa (GF, Vego)
- Assorted Baked Pastries
- Seasonal Fruit Platter

Add-Ons:

- Roasted Vege Frittata (GF, Veg) - \$4 each
- Scones w Jam & Cream - \$3 each
- Mini Bacon & Egg Rolls - \$5 each

# PACKAGE 2



# FINGER FOOD PICK-UP / DROP-OFF

Conveniently boxed finger foods, perfect for picnics, boat parties, casual gatherings & outdoor events.

Minimum 10 pax

Pricing:

Starts at \$22 per person, exclusive of GST.

Menu Highlights:

- Assorted Rice Paper Rolls with Sweet Chilli Sauce (GF)
- Corn Fritters with Avocado Salsa (GF, Vegetarian)
- Roast Vegetable Frittata (GF)
- Duck Pancakes
- Mixed Finger Sandwiches

Add-Ons:

- Large Antipasti Platter - \$175
- Assorted Dips & Crudites Platter - \$90



# PACKAGE 3



# PACKAGE 4



# ONSITE GRAZING SETUP

Our popular "Feeling Cheesy Graze", with the addition of filled gourmet mini ciabatta rolls, set up on boards and platters, with simple floral styling.

Perfect for lunch meetings & after-work drinks.

Minimum 25 pax

Pricing:

Starts at \$42 per person, exclusive of GST.

Menu Highlights:

- Selection of Blue, Brie, and Cheddar
- Quince Paste and Crackers
- Cured Meats, Marinated Veg & Olives
- Dried Fruits & Nuts
- Seasonal Fruit Arrangement
- Deluxe Mini Ciabatta Rolls - including chicken, pumpkin, ham & Falafel fillings.

Add-Ons:

- Mini Lemon Tarts - \$4 each
- Mini choc Walnut Brownies - \$4 each
- Mixed Dips & Crudites Platter - \$90



# DRINKS & CANAPE PACKAGE

2-3 hour service



A sophisticated assortment of canapés for an intimate post-work gathering.

Pricing:

Starts at \$70 per person, exclusive of GST.

Includes chef & waitstaff onsite

Menu:

- Tuna tartare, kaffir lime, soy, puffed rice(GF)
- Duck pancake, hoisin, cucumber
- Three Cheese arancini balls (VEG)
- Roast beef fillet, crostini with horseradish mustard
- Cheeseburger slider
- Chicken Satay Skewer(GF)

Add-Ons:

- RSA Certified Bartenders - Contact us for a quote
- Antipasti Platters - \$175
- Dessert Selection - \$5 per piece

Notes:

Gluten-free & vegetarian alternative options are available for all choices.



# FULL PARTY EXPERIENCE

5 hours plus service

Full-service canapé function designed for functions  
Featuring arrival oysters and prawns on ice, roaming canapés, gourmet ham rolls and assorted sweets to finish.

Minimum 25 pax

Pricing:

Starting at \$95 per person, exclusive of GST.

Includes chefs & Waitstaff on-site

Menu:

- Fresh Oysters and Prawns on Ice with mignonette, fresh lemon & seafood sauce.
- Duck pancake, hoisin, cucumber
- Crispy pork belly bites GF, DF
- Three Cheese Arancini Balls
- Lamb Kofta w Mint Yoghurt
- Chicken Katsu Bao Buns
- Whole Glazed Ham with Fiore Sourdough Rolls
- Mini lemon Tarts & Choc Walnut Brownies

Add-Ons:

- Premium RSA Beverage Service

Notes:

Gluten-free & vegetarian alternative options are available for all choices.



# PACKAGE 6









**EXPERIENCE EXCELLENCE IN CORPORATE CATERING  
WITH OUR EVENTS SOLUTIONS. CONTACT US TO  
ENSURE YOUR NEXT EVENT IS A SUCCESS.**





# CONTACT US

## EMAIL

[hello@foodthrills.com.au](mailto:hello@foodthrills.com.au)

## PHONE

+02 9955 9754

## ADDRESS

152 Falcon St, Crows Nest NSW 2065