Canapé & Cocktail Events

Stylish canapés for corporate events, & private celebrations



Design Your Own Menu

Duration	Serving	Cost p/p
1 hour	5 pieces	$ 30
2 hours	6 + 1 substantial	$ 45
3 hours	8 + 2 substantial	$ 66
4 hours	10 + 2 substantial	$ 78

Chef may be required, priced from $350
Minimum food spend from $2000

Prices excl GST





Cold Canapes

Canape Selection

Pacchetto de proscuitto, thinly shaved parma ham with whipped basil ricotta, peach molasses and pistachio crumble [GF, CF, AF, SF]

Heirloom tomato & basil jelly with powdered olive oil, on a crisp quinoa and charcoal tuile [NF, VG, H, CF, AF, SF]

Prawn brioche bites served with rose and white balsamic pearls [NF, H, CF, AF, SF]

Kinogoshi tofu spoons with pickled cucumber salsa and toasted seed crisp [VG, GF, NF, H]

Beetroot, goat cheese blinis with beetroot pearls [V, NF, H]

Mini blinis, fresh herb infused Neufchatel creme, smoked salmon, caviar pearls & micro chervil [NF, H]

Petit corn fritters with house-made guacamole and tomato [V, VG, GF, DF, NF, H]

Wafer thin Chinese Peking pancake, filled with succulent roast duck, cucumber, shallot and Hoisin sauce [DF, H]

A stunning selection of seasonal mini rice paper rolls, enquire for latest varieties

Banh mi inspired tasting spoon with pork belly, chicken pate, daikon, pickled carrot and baguette crisp [NF CF]

Kingfish crudo spoon with creme fraiche, yuzu, lime and caviar [GF, H, NF, AF, SF, CF]

Tasting Spoon of confit ocean trout, celery and apple, salmon roe and sweet potato wafer [GF, DF, NF, CF, AF]

Chef On-Site

Canapes below require a chef onsite at an additional cost.

Kettle crisps with crème fraiche, dill, and salmon caviar [GF, NF, H]

Petit tarts of Kutjera bush tomato creme, house dried tomatoes, chives, and Australian Samphire [V, NF, H]

Taramosalata and crisp wild rice with shaved bottarga, linaria and red onion pickle [GF, NF, H]

Salade Niçoise, chat potato, green beans, tuna, cherry tomato, quail egg, olive crisp [GF, DF, NF, H]

Delicate filo tuile filled with native thyme and bush tomato crème, pistachio, & toasted oat crumble [V, H]

Rivalea smoked, aged Speck, olive oil croute, quince, and thyme [V, DF, NF]

Chicken pate mousse with red wine macerated eschalots, crispy skin and umami shiitake powder [GF, NF, H]

Spicy potato, beef tartare, seasonal pickles, lime cured roe, chives [DF, NF, SF]

Request a Quote →



Hot Canapes

Canape Selection

King prawns grilled with salsa verde skewers [GF, DF, NF, H]

Creamy, golden saffron and mozzarella arancini, golden fried and served with sriracha mayonnaise [V, NF, H]

Mildly spiced house-made vegetable pakoras, served with traditional mango chutney [V, VG, GF, DF, NF, H]

Mexican chicken sausage rolls with mild spices [NF, H]

House made roast pumpkin, brown rice, and spinach house made sausage roll [V, VG, GF, DF, NF, H]

Vol au vent served with creamy mushroom & truffle with chicken, topped with crispy thyme [NF, CF, SF]

Spicy fried Karaage chicken, kewpie mayo, and teriyaki Aburi skewer [DF, NF, H]

Roasted pumpkin, leek, and Persian feta Tartine topped with toasted pepitas [V, H, NF, SF, CF]

Cherry tomato and buffalo mozzarella tartine with fresh herbs and cheese mornay [V, H, NF, SF, CF]

Sri Lankan Chicken Curry mini-pies [HF, NF, SF]

Chef On-Site

Canapes below require a chef onsite at an additional cost.

Salt and pepper prawns with garlic, chilli and lime salt and aioli dipping sauce [GF, DF, NF, H]

Miso-glazed Japanese pumpkin with hazelnut dukkha and Tahini yoghurt [V, VG, GF, DF, H]

Chickpea Panisse with pickled lemon and beetroot jam, toasted cumin salt and micro coriander [V, VG, GF, DF, NF, H]

Joues de porc croquette: Rich, golden fried pulled pork with a blush spiced apple and rhubarb sauce, topped with chervil [SF]

Crispy potato pave bites topped with umami mushroom ragout, crispy sage and smoked salt [GF, NF, H, VG, CF, SF]

Request a Quote →



Substantial Canapes

Canape Selection

Sweet Sakiyo miso and roasted pumpkin tart fingers topped with crushed pistachios [GF, NF, H, VG, CF]

Slow roasted beetroot and thyme fingers topped with vegan feta [GF, NF, H, VG, CF, SF]

Sweet & spicy Korean fried chicken slider with gochujang mayo and kimchi slaw [NF, H]

Lotus bao with panko chicken pickled carrot, spring onions, spicy sriracha and toasted sesame rainbow slaw [DF, NF, H]

Flaky butter pastry mini quiche with gruyere cheese and sauteed leeks [V, NF, H]

Shroom slider with porcini patty, tomato relish, Iceberg lettuce & vegan [V, VG, DF, NF, H]

Noodle box of chilled Korean sweet potato noodles tossed with sesame, soy, enoki & fresh, wok-tossed vegetables [NF, H, VG]

Mini Pretzel Reuben burger, served with tangy saurkraut slaw, swiss cheese, pastrami & spicy thousand island sauce [NF, CF, AF]

Chef On-Site

Canapes below require a chef onsite at an additional cost.

Crumbed whiting fillets with celeriac remoulade and saltbush crumble [DF, NF, H]

Two peanut satay chicken skewers served on a bed of steamed jasmine rice and fried garlic & coriander [GF, DF, H]

Soft, hand rolled potato gnocchi, tossed with house made basil and pine nut pesto, & blistered cherry tomatoes [VG, GF, DF, H, SF]

Caramelized kohlrabi steak with smoked potato cream sauce, served with tarragon salsa, raisins & wild rice crisp [VG, GF, DF, NF]

Mini beef wellington, seared beef tenderloin, mushroom duxelle, prosciutto wrapped in buttery puff pastry served with dijon sauce [NF, CF, AF, SF] *Surcharge applies*

Request a Quote →



Sweet Canapes

Turkish delight petit pavlova with chocolate crème and rosewater Turkish delight [GF, NF, H, CF, AF, SF]

Mini eclair with chocolate rich dark chocolate mousse and raspberry jam [V, NF, H]

Kitkat Jaffa bar with crunchy feulletine [V, H]

Tiramisu crème slice with cocoa crunch

Petit Italian candied lemon and ricotta cannoli [V, NF, H]

Lemon curd tart topped with scorched Italian meringue [NF, CF, AF, SF]

Golden Gaytime slice with caramel milk chocolate garnish [V, H, NF, AF, SF, CF]

Red velvet and raspberry torte [V, H, NF, AF, SF, CF]

Lemon drop Gateaux [NF, AF, SF, CF]

Delicate blue macarons filled with Bergamot milk chocolate [GF, V, H, AF, SF, CF]

Request a Quote →

Plated Events

Seasonal menus for sit-down lunches and dinners



Design Your Own Menu

Two Course
$65 Select two mains with either two entrees **or** two desserts

Three Course
$75 Select two entrees / two mains / two desserts

Chef may be required, priced from $350

Min 60 guests. Prices excl. GST.





Entreés

ENTRÉE

Charcoal prawns, confit tomato & samphire, creamy bisque, micro shiso [GF, SF, NF]

Roasted quail breast, porcini powder, zucchini seed risotto, dashi gel, chervil [GF, DF, CF, NF]

Deconstructed winter vegetable pie, truffle & manchego cheese, micro herbs [NF, AF, CF, H, SF, V]

Twice cooked roast pork belly, cauliflower puree, apple & fennel emulsion, pickled purple carrots, micro herbs [GF, AF, SF, NF]

Eggplant two ways, tempura aubergine, smokey baba ghanoush, plant-based labneh, herb oil and olive cracker [VG, NF, H]

House-made pan-fried mushroom gyoza, ginger & yuzu kosho dressing & micro coriander [VG, NF, CF]

Jamaican style jerk chicken, sweet corn veloute, black garlic oil, shallots [GF, DF, NF]

Fresh Burrata tomato water heirloom tomato caprese quince gel pistachio crumble with basil oil [GF, V, AF, CF, H]

Request a Quote →

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Curation - Mains

MAINS

Roasted chicken breast supreme, Peruvian chilli verde sauce, tri colour beetroot, ash chevre, chervil [GF, H, SF, NF]

Charred eye fillet steak, horseradish mash potato, falafel onion crisp, blistered cherry tomato, beef jus [NF, CF, SF]

Chargrilled Atlantic salmon, served with eggplant & olive caponata, charred broccolini herbed potato rosti [GF, DF, SF, NF]

Confit duck legs, sour cherries sauce, rosemary & praline butter, orange & fennel salad [GF, CF, H]

Braised beef cheek bourguignon with bacon, eschalots, red wine sauce and sweet potato puree [GF, CF, SF, NF]

Pan seared barramundi, Fregola pasta, clams, eschalot jam, micro cress [GF, NF, SF, H]

Casarecce pasta with seasonal creamy mushroom sauce, cavolo nero, vegan parmesan crust and fresh herbs [VG, NF, H]

Spinach risotto, Tuscan kale pesto, cashew cream, garlic chips, rose spice mix [GF, VG, DF, CF]

Pan seared pork tenderloin, spicy nduja beans crispy chicharrons candied smoked lemon and micro herbs [GF, SF, NF]

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Curation - Desserts

DESSERTS

Raspberry sorbet with cinnamon donut crumble [VG, NF, H, GF]

Italian tiramisu with couverture chocolate bark and amaretto jelly

Key lime panna cotta with toasted coconut flakes and fresh red papaya [VG, NF, GF]

Fine meringue shards with lemon cream and Salted crumble

Mango torte with passionfruit jam and coconut crunch [NF, CF, AF, SF]

KitKat jaffa bar with crunchy fueilletine, chocolate coulis and vanilla whipped cream [V, CF, AF]

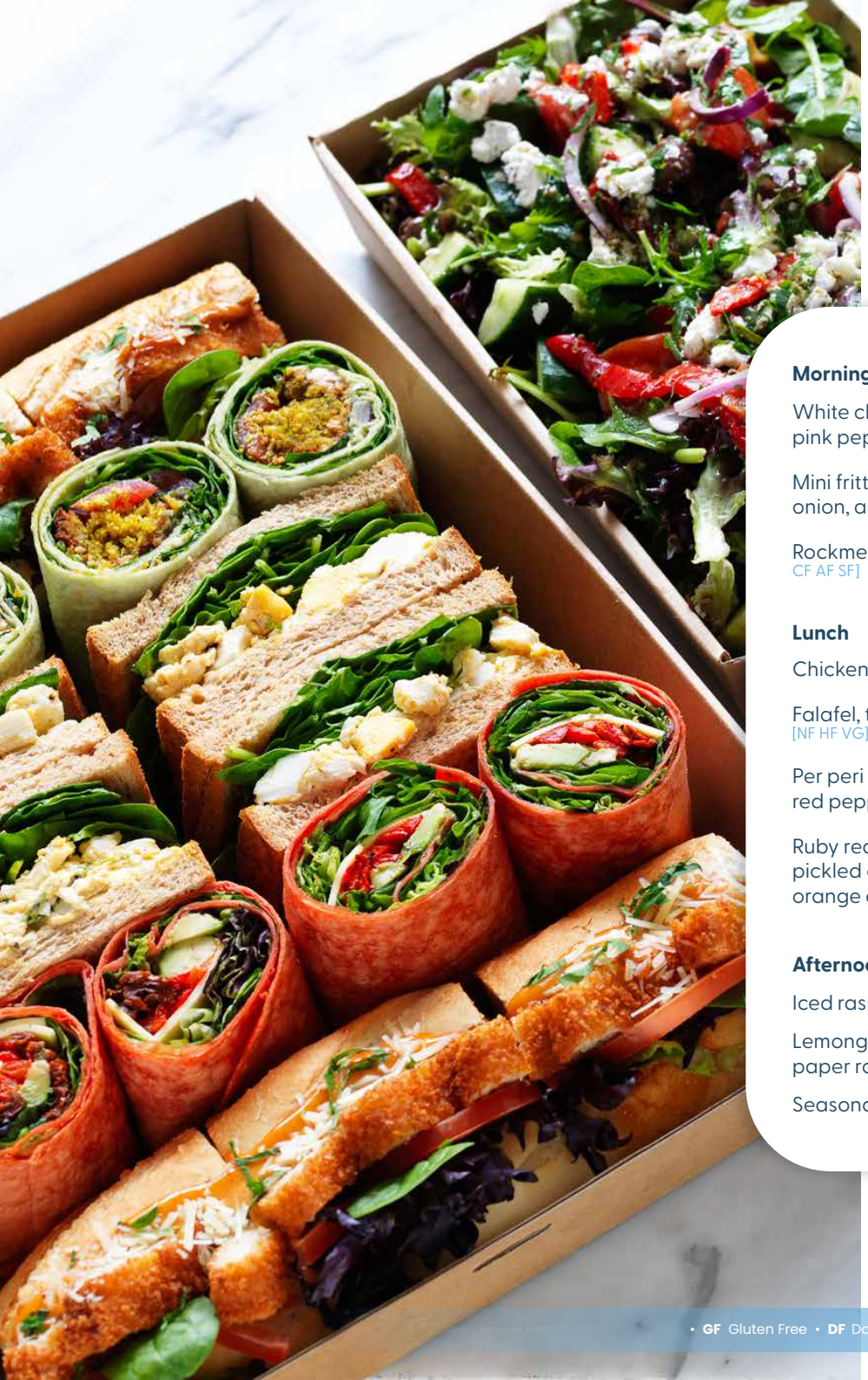
Salted caramel and chocolate tart served with vanilla bean ice cream [V, NF, CF, AF, SF, H]

Pistachio panna cotta with honey almond crunch [GF, CF]

Request a Quote →



Conference Packages



Silver Package

ALL-DAY PRICING
$40 pp
(MIN 25 PAX) excl. GST

day 1

Morning Tea *(3 pp)*

White chocolate and blackcurrant blondie with pink peppercorns [V NF H CF AF SF]

Mini frittata with roast sweet potato, caramelised onion, and fresh thyme [GF V H NF SF CF]

Rockmelon wedges with lemon myrtle [VG GF NF H CF AF SF]

Lunch

Chicken, leek and mushroom pie [NF H]

Falafel, tabouleh, hommus, and garlic aioli wrap [NF HF VG]

Per peri chicken schnitzel with mesclun, roasted red peppers & sticky chilli jam baguette [DF NF HF SF]

Ruby red salad, roasted beetroot, red cabbage, pickled carrots, toasted pepitas & a creamy orange dressing [V GF DF NF H CF SF]

Afternoon Tea *(2 pp)*

Iced raspberry VoVo donut [NF H AF CF SF]

Lemongrass chicken & shiso in black sesame rice paper roll [GF DF NF H]

Seasonal fruit skewers [VG GF NF H CF AF SF]

day 2

Morning Tea *(3pp)*

Lemon myrtle muffins with lemon curd [NF CF AF SF]

Individual fruit salad cups [VG GF NF H CF AF SF]

Cranberry, raspberry and macadamia bliss bar [VG GF NF CF AF SF]

Lunch

Golden fried arancini balls, flavoured with tomato, fresh basil and garlic [V NF H SF]

Poached chicken, baby spinach and fine herbs on a rye bread [H DF NF CF AF SF]

Kumera, baba ghanoush and pepita wraps with dukkahi [NF HF VG]

Orecchiette pasta salad with baby spinach, capers, chickpeas, sundried tomato dressing and kombu furikake [DF NF H VG]

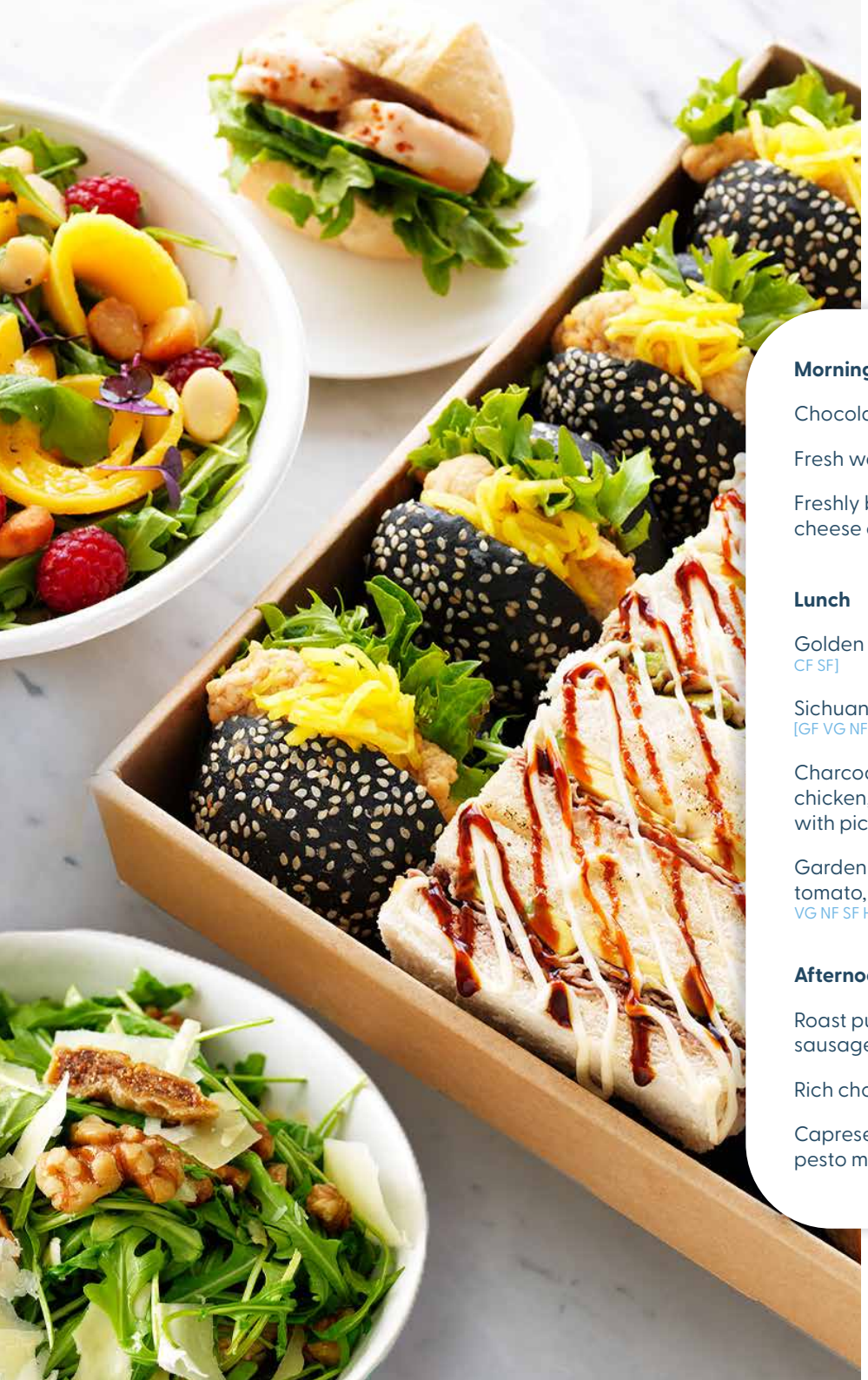
Afternoon Tea *(2 pp)*

Freshly popped, lightly salted popcorn [VG GF NF H CF AF SF]

Tiramisu slice with cocoa crunch [NF AF CF SF]

Capriccioso mini pizzas with Nduja, mozzarella and black olive tapenade [NF SF]

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Silver Package

ALL-DAY PRICING
$40 pp
(MIN 25 PAX) excl. GST

day 3

Morning Tea *(3 pp)*

Chocolate and orange cookie [V NF H AF SF]

Fresh watermelon wedges [VG GF NF H CF AF SF]

Freshly baked croissants baked with a tasty cheese crust [V NF H CF AF SF]

Lunch

Golden baked spinach and cheese pastries [V H NF CF SF]

Sichuan crunchy pickled cucumber rice paper roll [GF VG NF H]

Charcoal brioche sliders filled with chilled Korean chicken, kim chi slaw & sweet spicy mayo, topped with pickled daikon [NF H]

Garden greens salad with avocado, mixed leaves, tomato, cucumber, red onion, light vinaigrette [GF VG NF SF H CF]

Afternoon Tea *(2 pp)*

Roast pumpkin, brown rice and spinach handmade sausage roll [GF NF VG H SF]

Rich chocolate & raspberry muffins [V NF H CF AF SF]

Caprese croissants with mozzarella, tomato and pesto mayo [V NF H SF CF AF]

day 4

Morning Tea *(3 pp)*

Greek yoghurt and blueberry compote [V GF NF H CF AF SF]

Pesto and roasted cherry tomato croute [GF NF H VG CF SF]

Fresh, sliced seasonal fruit [VG GF NF H CF AF SF]

Lunch

Traditional falafel bites with tzatziki & hommus dip [GF NF H VG CF]

Sandwich wraps with turkey breast with cranberry sauce, cucumber and mixed leaf [NF DF H CF AF SF]

Crushed egg, green shallot and cracked pepper with whole egg mayonnaise and fresh baby spinach triangle sandwiches [NF DF H CF SF V]

Mediterranean farro salad,ancient grains, heirloom tomatoes, cucumbers and baby spinach [NF H VG CF SF]

Afternoon Tea *(2 pp)*

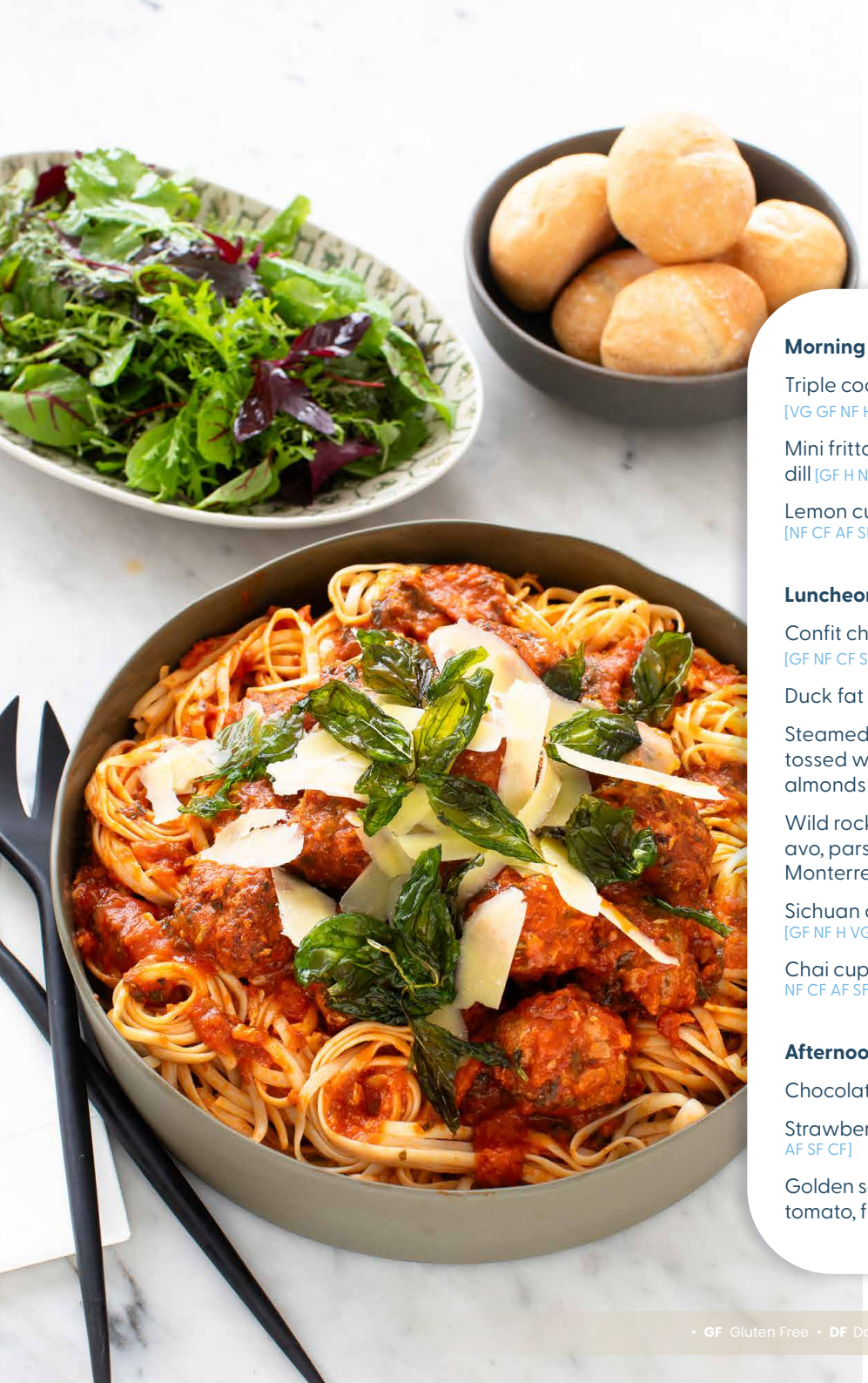
Honey, oat, and raisin cookies [V H NF SF SF AF]

Mexican chicken sausage rolls [NF H SF]

Fresh strawberries [VG GF NF H CF AF SF]

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Vanilla Blue
CATERING & EVENTS



Gold Package

ALL-DAY PRICING
$46 pp
(MIN 25 PAX) excl. GST

day 1

Morning Tea *(3 pp)*

Triple cocoa and chia pudding with cocoa crunch [VG GF NF H CF AF SF]

Mini frittata with smoked salmon, sauteed leeks and dill [GF H NF SF CF]

Lemon curd donut with white chocolate ganache [NF CF AF SF]

Luncheon Banquet

Confit chicken Maryland and a rich sauce de cassis [GF NF CF SF]

Duck fat potatoes with macerated plum [GF NF CF SF]

Steamed green beans, lightly seasoned and tossed with extra virgin olive oil and toasted flaked almonds [GF H VG AF SF]

Wild rocket with charred corn, creamy fetta, avo, parsley, mint, crispy puffed wild rice with a Monterrey lime dressing [V GF NF H]

Sichuan crunchy pickled cucumber rice paper rolls [GF NF H VG]

Chai cupcakes topped with rich buttercream [V GF NF CF AF SF]

Afternoon Tea *(2 pp)*

Chocolate Rocher donut [V H CF AF SF]

Strawberries with cardamom and ginger [GF NF H VG AF SF CF]

Golden scone scrolls filled with feta and sundried tomato, finished with fragrant basil pesto [V H NF SF CF]

day 2

Morning Tea *(3 pp)*

Spinach and feta cheese frittatas [V GF NF H AF SF]

Poached chicken finger sandwich with baby spinach & fine herbs on rye bread [DF NF H CF AF SF]

Dark chocolate and white chocolate chunk brownie [GF V CF AF SF]

Italian Inspired Lunch

Tasty Italian meatballs, in a rich tomato cream sauce, with linguine pasta [NF SF]

Italian pesto pasta tossed with penne, fresh basil, topped with toasted pine nuts and parmesan cheese [V H SF]

Corn fritters with house-made guacamole [GF NF H VG]

Cheesy sauteed mushroom and baby spinach polenta fingers [GF NF H VG CF SF]

Garden greens salad, mixed leaves, tomato, cucumber, red onion, light vinaigrette [GF DF NF H]

Salted caramel slice with chocolate pearls [V NF H CF AF SF]

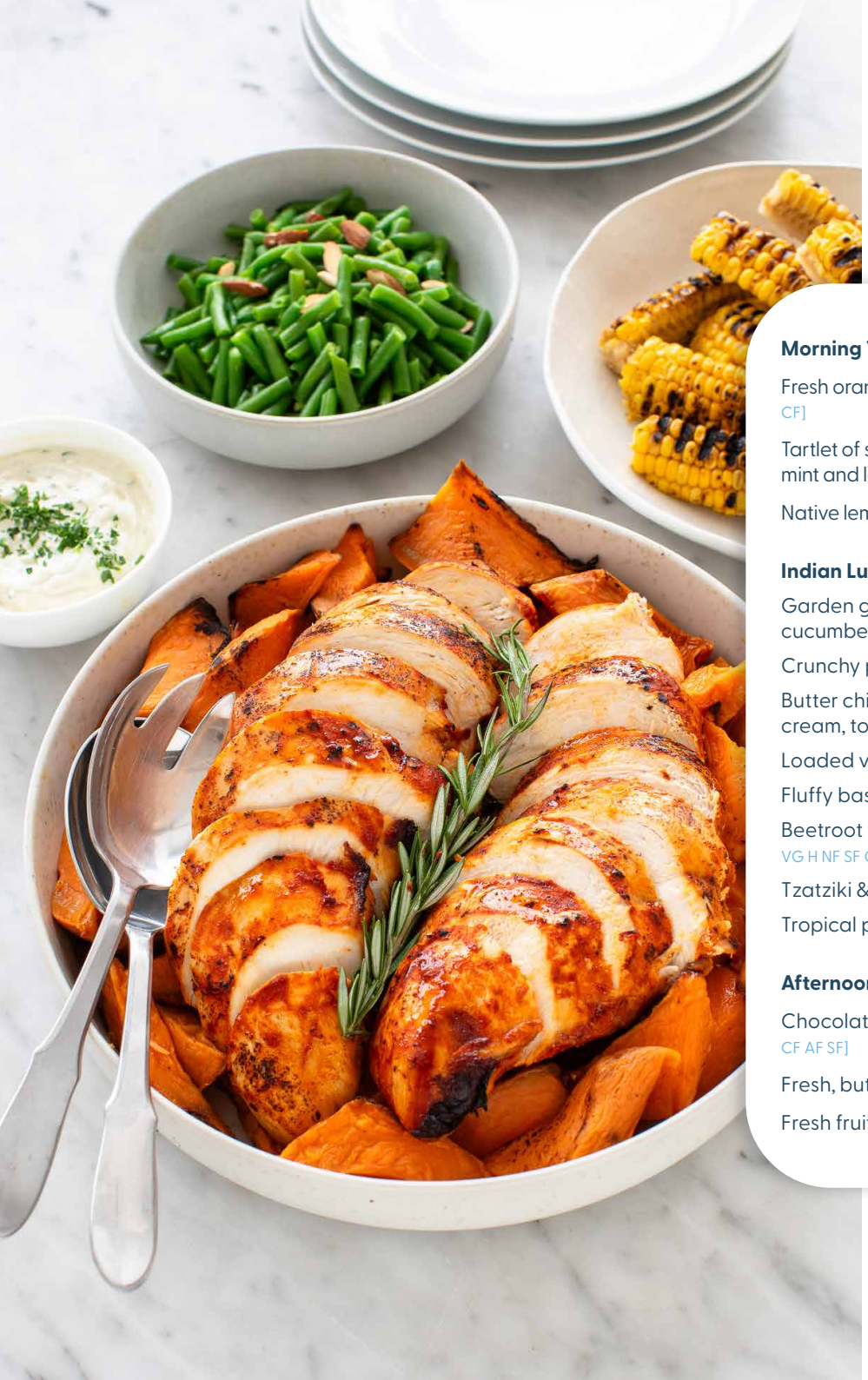
Afternoon Tea *(2 pp)*

White chocolate and blackcurrant blondie with pink peppercorns [V H NF AF SF CF]

Market fresh seasonal fresh sliced fruit

Assortment of sushi nori rolls with seafood and vegetable fillings included [GF VG]

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Gold Package

ALL-DAY PRICING
$46 pp
(MIN 25 PAX) excl. GST

day 3

Morning Tea *(3 pp)*

Fresh orange wedges with passionfruit [GF NF H VG AF SF CF]

Tartlet of spring garden pea mousse, topped with fresh mint and lemon pearls [VG H NF AF SF CF]

Native lemon myrtle shortbread [V H SF CF AF NF]

Indian Lunch Banquet

Garden greens salad with mixed leaves, tomato, cucumber, red onion, light vinaigrette [GF NF H VG SF CF]

Crunchy pappadums with mint raita [GF NF H V]

Butter chicken slowly cooked in a rich sauce of cream, tomatoes, and spices [GF NF H]

Loaded veggie Indian curry [VG GF NF]

Fluffy basmati rice [GF NF H VG AF SF CF]

Beetroot falafel bites with buckwheat and herbs [GF VG H NF SF CF]

Tzatziki & hommus dip

Tropical passionfruit & coconut pavlova [NF CF AF SF]

Afternoon Tea *(2 pp)*

Chocolate and confit orange sweet filled tartlet [V NF CF AF SF]

Fresh, buttery popcorn [GF NF H VG AF SF CF]

Fresh fruit skewers [GF NF H VG AF SF CF]

day 4

Morning Tea *(3 pp)*

Orange and polenta mini cakes with Orange blossom frosting [V GF H CF AF SF]

Leek and gruyere quiche with buttery flaky pastry [V NF H CF SF]

Fresh pineapple with toasted coconut [GF NF H VG AF SF CF]

International Flavours Lunch Banquet

Roast buffalo chicken breast with blue cheese sauce [H NF SF]

Peri peri plant based schnitzel with mesclun, roasted red peppers and sticky chilli jam baguette [VG NF H]

Fragrant Thai green curry, packed with fresh vegetables, Thai herbs and roasted silken tofu, in an aromatic coconut cream sauce [GF NF H VG SF]

Fattoush salad with crunchy radishes and garden fresh veg, topped with a sumac and citrus dressing and crispy fried flat bread [VG NF H]

Roasted corn ribs [GF NF H SF]

Roast sweet potatoes [GF NF H SF]

Pistachio, honey and almond baklava bites, layered with delicate filo pastry [V H CF AF SF]

Afternoon Tea *(2 pp)*

Sticky date & toffee loaded muffins [V NF H CF AF SF]

Cranberry, raspberry and macadamia bliss bar [GF VG H AF SF CF]

Refreshing, chilled watermelon wedges [GF NF H VG AF SF CF]

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Vanilla Blue
CATERING & EVENTS



Platinum Package

ALL-DAY PRICING
$55 pp per day
(MIN 25 PAX) excl. GST

day 1

Morning Tea *(3 pp)*

Ploughman's croissant with turkey breast, house-made pickles and smoked cheddar [NF H SF]

House made traditional scones served with jam and whipped cream [V NF H CF AF SF]

Juicy, sweet pineapple slices and fresh blueberries [GF NF H VG AF SF CF]

Lunch

Beef Bourguignon, slow cooked in a rich red wine sauce with thyme, eschalots, bacon and mushrooms [GF DF NF SF]

Winter roasted carrots and parsnip [GF NF H VG AF SF]

Open caprese sandwich of grilled ciabatta, ripe tomatoes, basil pesto & extra virgin olive, with buffalo mozzarella [V NF H CF SF]

Korean bibimbap inspired poke salad bowl [V GF DF NF]

Sweet saikyo miso and roasted pumpkin tart fingers topped with crushed pistachios [GF VG H CF]

Tiramisu slice with cocoa crunch [NF CF AF SF]

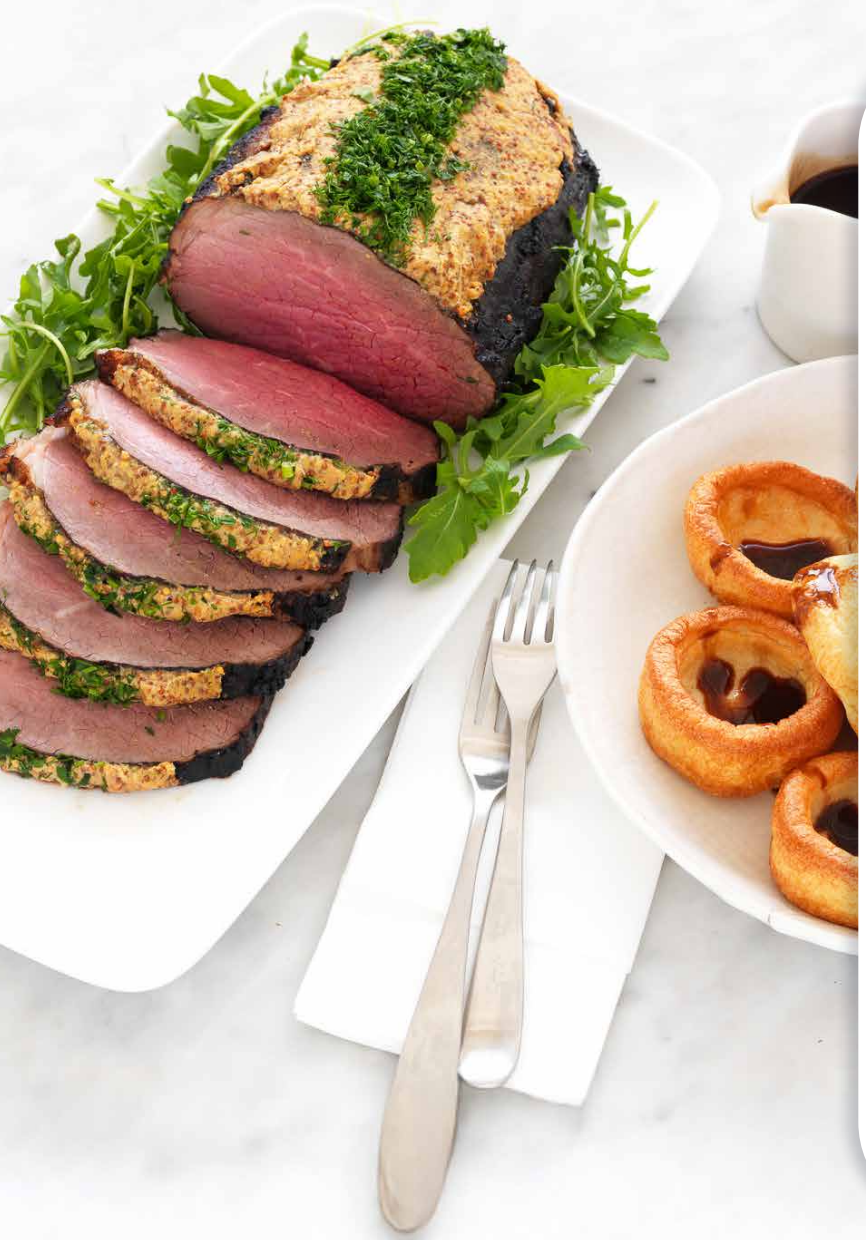
Afternoon Tea *(2 pp)*

Candied lemon and ricotta cannoli [V NF H AF SF CF]

Artisanal antipasto platter with a selection of water crackers and crispbreads [NF]

Cherry tomato and buffalo mozzarella tartine with fresh herbs and cheese mornay [V NF H CF SF]

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Platinum Package

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day 2

Morning Tea *(3 pp)*

Creamy oat and coconut bircher, topped with mango gel and crunchy coconut–almond crumble [V H CF AF SF]

Tropical sliced fruit platter [GF NF H VG AF SF CF]

Flaky puff pastry galette with green olives, goat curd & house-made roast green pepper jam [V H AF SF CF]

Lunch

Grainy mustard and herb-crusted rare roast beef with red wine jus [DF CF SF]

Yorkshire puddings [DF CF SF]

A beautiful baked cauliflower, coated in mild French curry spices and served with pistachios and grapes [GF H VG]

Steamed green beans, lightly seasoned and tossed with extra virgin olive oil and toasted flaked almonds [GF H VG AF SF]

Sweet saikyo miso and roasted pumpkin tart fingers topped with crushed pistachios [GF NF H CG CF]

Spiced potato salad [GF NF VG SF]

Strawberry and rhubarb tartlet with white chocolate creme [V NF H CF AF SF]

Afternoon Tea *(2 pp)*

Delicate macarons filled with bergamot milk chocolate [GF V H AF SF CF]

Lotus bao with salt & pepper tofu with carrot, fried garlic, shallots, toasted sesame rainbow slaw & spicy vegan mayo [VG NF H]

Smoked chicken, creme fraiche, chive and fire roasted pimentos blinis [NF H]

day 3

Morning Tea *(3 pp)*

Salty, malty milk chocolate brownie [V AF CF NF]

Sundried tomato, feta and pesto quiche [V NF H]

Seasonal fruit salad with lychees [GF NF H VG AF SF CF]

Lunch

Slow roasted lamb shoulder macerated in plum vinegar and slow roasted with rosemary and sage, served with creamy Tuscan tomato and parmesan braised chickpeas [GF H NF SF]

Warming cream of pumpkin soup, served with a sprinkling of freshly chopped herbs [GF VG H NF SF]

Gourmet bread & creamy butter [V H NF AF CF]

Whipped, plant-based ricotta tartlet topped with fresh grilled asparagus & herb oil infusion [VG H NF SF CF]

Garden greens salad mixed leaves, tomato, cucumber, avocado, red onion, light vinaigrette [GF VG H NF]

Mango & passionfruit lamington bites [V H NF CF AF SF]

Afternoon Tea *(2 pp)*

Beijing Peking duck pancakes filled with Peking duck, hoisin sauce, crunchy cucumbers. Served with hoisin dipping sauce [H DF]

Crisp vegetable crudites with creamy hommus [GF VG H NF]

Granny smith tartlet with apple gel [V NF H CF AF SF]

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Vanilla Blue
CATERING & EVENTS













Canapé & Cocktails ↘

Plated Events ↘

Beverage Options

STANDARD BEVERAGE PACKAGE

1 Hour: $19.00pp
2 Hour: $29.00pp
3 Hour: $39.00pp

RED: McGuigan Single Batch Pinot Noir 750ml
WHITE: Oxford Landing Sauvignon Blanc 750ml
SPARKLING: Yves Premium Cuvee 750ml
BEER: Peroni Nastro Azzurro 330ml
BEER: Great Northern 3.5 330ml
Soft drinks & Sparkling Water

PREMIUM BEVERAGE PACKAGE

1 Hour: $25.00pp
2 Hour: $39.00pp
3 Hour: $55.00pp

RED: Turkey Flat Butchers Block Red Blend 750ml
WHITE: Babich Black Label Pinot Gris 750ml
SPARKLING: Bird in Hand Sparkling 750ml
BEER: Stone & Wood Pacific Ale
BEER: Great Northern 3.5%
Soft drinks & Sparkling Water

BESPOKE OPTIONS

- Cocktail on arrival
- Select premium wines by consumption
- Mixologist and select cocktails

EQUIPMENT PACKAGE

From $7.95 per person (min 30 pax) ex GST

We will provide champagne and wine glassware, ice buckets and ice. This package also includes equipment delivery and pick up.

Prices exclude GST



Staffing & Equipment

We can cater for all your staffing and equipment needs. Including:

- Waitstaff and bar staff
- Glassware, crockery and cutlery
- Tables, clothes and napkins

Request a Quote →





Terms & Conditions

Request a Quote →

QUOTE VALIDITY
This quote is valid for 14 days from the date issued. Pricing and availability may change after this period.

CONFIRMATION & DEPOSIT
A 50% deposit is required to confirm your booking. The remaining balance is due [X] days prior to the event date. Bookings are not secured until the deposit is received.

FINAL NUMBERS & DIETARY REQUIREMENTS
Final guest numbers and dietary requirements must be confirmed no later than 5 business days before the event. Late changes may incur additional charges or may not be accommodated.

CANCELLATIONS & REFUNDS
- Cancellations made more than 14 days prior to the event will receive a full refund of the deposit.
- Cancellations made within 14 days will forfeit the deposit.
- Cancellations within 72 hours of the event will be charged in full.

DELIVERY
Delivery fees apply based on location and access. Please ensure clear access for delivery and setup. Additional charges may apply for delays caused by restricted access or waiting times.

EQUIPMENT HIRE & RETURNS
All hired equipment must be returned in good condition. Lost or damaged items will be charged at replacement cost. Equipment is typically delivered the day prior and collected the next business day unless otherwise agreed. Confirmation of your booking is required 7 days prior to the event.

FOOD SAFETY
For safety reasons, leftover food should not be consumed after the event. We are not liable for any issues arising from food consumed beyond the recommended time.

LIABILITY
We will take all reasonable care but accept no liability for any loss, damage, or injury sustained as a result of our services, except where required by law.

FORCE MAJEURE
We are not liable for any failure or delay in performing our obligations due to circumstances beyond our control (e.g., natural disasters, strikes, transport issues).

CLIENT RESPONSIBILITY
The client is responsible for ensuring all necessary permissions (e.g., venue access, loading dock booking) are in place. Any delay or cost arising from missing permissions may be added to the final invoice.

AFTER FOOD SAFETY
Public Holiday & Weekend Surcharges
An additional surcharge may apply for events held on weekends or public holidays. This will be clearly outlined in your quote if applicable.

PHOTOGRAPHY & SOCIAL MEDIA
Vanilla Blue may photograph food and event setups for promotional use, including on our website and social media platforms. If you prefer not to have your event featured, please advise us in writing prior to the event.