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 →

• **GF** Gluten Free • **DF** Dairy Free • **V** Vegetarian • **VG** Vegan • **H**- Halal Friendly • **CF** Capsaicin Free • **AF** Allium Free • **SF** Sesame Free • **NF** Nut Free#traces may be present



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 →

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.