Vanilla Blue
CATERING & EVENTS

Conference Menu

Autumn/Winter 2026



vanillablue.com.au . 1300 556 086



Conference Catering that just works

With years of experience, Vanilla Blue delivers seamless, stress-free conference catering your team can rely on.

We'll ensure your catering runs smoothly from start to finish, with thoughtful planning and consistent quality throughout your event. Choose from three tailored tiers to suit your event's style and budget - Silver, Gold or Platinum. Our rotating menus ensure guests enjoy variety and won't be served the same menu twice during multi-day conferences.

All-Day Packages include a thoughtfully curated selection of morning tea, lunch and afternoon tea, designed to keep your team energised and engaged throughout the day. Prices are listed on each menu and are per person, per day.

Your dedicated Events Manager will guide you throughout the day, ensuring everything runs smoothly. Staffing and equipment can be arranged as required and added to your quote.

Let's get started. Call 1300 556 086 or request a quote at events@vanillablue.com.au

Results that speak for themselves



1,320
5-Star reviews

21,000
events catered

850,000
guests fed

25,000
deliveries



Silver Package

Day 1

Morning Tea *(3 pp)*

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

House-baked chocolate muffin with sweet raspberries and rich chocolate [V H NF CF AF SF]

Rice paper roll with lemongrass Chicken, toasted sesame and shiso [H GF NF DF]

Nuoc Cham Dipping sauce [H GF NF DF SF]

Lunch

Plant based schnitzel baguette with mildly spiced peri peri mayo, chilli jam, & flame grilled peppers [VG H NF SF]

Double smoked ham, mustard mayo, smoked cheddar, and sweet spicy pickles on white bread [NF SF]

Ruby red salad with roasted beetroot, red cabbage, pickled carrots, pepitas & herbs with creamy orange dressing [VG H GF NF CF SF]

Aussie beef pie [NF CF SF]

Cauliflower, cheese & leek pie [V NF DF CF]

Afternoon Tea *(2 pp)*

Natural popcorn cup [VG H GF NF CF AF SF]

House made native lemon myrtle shortbread [V H NF CF AF SF]

Cucumber nori roll [VG H GF NF CF AF SF]

Day 2

Morning Tea *(3 pp)*

Mixed fruit skewers with freshly cut seasonal fruit selection [VG H GF NF CF AF SF]

Chilled mini frittatas with fresh spinach and creamy feta [V H GF NF CF AF SF]

Aussie golden oat cookies [V H NF CF AF SF]

Lunch

Rustic sandwich of egg, shallot and cracked pepper with whole egg mayo & spinach on wholemeal bread [V H NF DF SF]

Prawns in Marie-rose sauce, layered with butter lettuce, radish served with Worcestershire [H NF]

Greek style salad with mixed leaves, feta, olives, tomatoes, cucumber & lemon dressing [V H GF NF CF]

Calabrian spiced Nduja and smoked cheddar sausage rolls [NF]

Saffron and mozzarella arancini [V NF DF]

Tomato relish [VG HF GF NF CF SF]

Afternoon Tea *(2 pp)*

Vanilla house-made cupcakes with buttercream topping [V H NF CF AF SF]

House-made olive bread with red pepper Muhammara & green olives [VG H]

Salted edamame pods [VG H GF NF CF AF SF]

Request a quote

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Silver Package

Day 3

Morning Tea *(3 pp)*

Fresh whole bananas [VG H GF NF CF AF SF]

Red velvet donuts with raspberry gel and a luscious mascarpone cheesecake topping [V H NF CF AF SF]

Smoked salmon, leek & dill mini frittatas [H GF NF CF SF]

Lunch

Spiced harvest hemp seed & veg rosti with rocket, cucumber, pickled carrot in a tomato wrap [VG H NF CF AF SF]

Poached chicken, spinach and herbs on a soft pretzel sub [H NF DF CF AF SF]

Caesar salad with crunchy croutons, bacon, parmesan, cos lettuce and creamy dressing [NF CF SF]

Plant-based sausage roll with roasted pumpkin, spinach and smokey paprika and nigella seed [VG H GF NF SF]

Chicken, leek & mushroom pie [NF DF CF]

BBQ sauce

Afternoon Tea *(2 pp)*

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

Vodka lemon drop cheesecake on a delicate sponge base [NF CF AF SF]

Sakiyo miso pumpkin & polenta finger with pistachio crumble [VG H GF CF]

Soy sauce [VG H GF NF CF AF SF]

Day 4

Morning Tea *(3 pp)*

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

House made gluten-free banana and coconut muffin [V H GF NF CF AF SF]

Jamon serrano tartlet with chive crème and bacon crisp [NF CF SF]

Lunch

House made falafel, tabouleh, hommus and plant based aioli pita pocket [VG H NF CF]

Crunchy baguette with layers of beef pastrami, pear slaw and guindilla pickles [H NF DF AF SF]

Roast vegetable winter salad with brown rice, toasted chickpeas, herbs & winter leaves with a charred orange dressing [VG H GF NF CF]

Spinach & cheese triangles [V NF DF CF SF]

Beef & red wine pie [NF DF]

Tomato ketchup [VG H GF NF CF AF SF]

Afternoon Tea *(2 pp)*

Fruit salad pots [VG H GF NF CF AF SF]

Fudgy salty malty milk chocolate brownie [V H NF CF AF SF]

Golden corn fritters with house guacamole & heirloom tomato [VG H GF NF SF]

Request a quote



Gold Package

Day 1

Morning Tea *(3 pp)*

Juicy, seasonal grapes [VG H GF NF CF AF SF]

Golden scone scrolls layered with umami field mushrooms, cream cheese topped with pistachio dukkha & chives [V H]

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

Lunch

Pasta al forno [GF NF CF SF]

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

Golden fried bruschetta arancini balls, with tomato, basil & garlic [V NF SF]

Crisp golden kataifi tartlets filled with pecan creme & topped with a delicate kale chip [V H SF]

Fattoush salad with radishes, garden veg, topped with a sumac, citrus dressing & crispy fried flatbread [VG H NF CF AF]

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

Afternoon Tea *(2 pp)*

Double dark chocolate and orange cookie [V H NF CF AF SF]

Vietnamese sugarcane prawn rice paper rolls with fresh herbs and fried garlic [H GF NF DF SF]

Freshly sliced pieces of seasonal fruit [VG H GF NF CF AF SF]

Day 2

Morning Tea *(3 pp)*

Fresh whole strawberries [VG H GF NF CF AF SF]

Mini house-made sticky date muffins, filled with rich toffee and baked to golden perfection [V H NF CF AF SF]

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

Lunch

Butter chicken in rich cream sauce, tomatoes & spices [H GF NF SF]

Loaded veg & lentil Indian curry in coconut cream sauce [VG H GF NF SF]

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

Peking pancake, roast duck, cucumber, shallot & hoisin sauce [H NF DF]

Pesto-roasted cherry tomato croûtes [VG H GF NF CF SF]

Baby herb & mesclun lettuce leaves with a light vinaigrette [VG H GF NF CF AF SF]

Toasted coconut brownie bar with maple syrup, dried fruits, seeds & dark choc [VG H GF NF CF AF SF]

Afternoon Tea *(2 pp)*

Vegetarian mezze platter [V VG H GF NF DF]

Mini basque style white chocolate cheesecake with a buttery sable base [V H NF CF AF SF]

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Gold Package

Day 3

Morning Tea *(3 pp)*

Sliced rockmelon with lemon myrtle [VG H GF NF CF AF SF]

Assorted Danish pastries, baked fresh in house [V H NF CF AF SF]

Triangle sandwich of crushed egg, green shallot cracked pepper with whole egg mayo and baby spinach on soft wholemeal bread[V H NF DF SF]

Lunch

Roast buffalo chicken breast [GF H NF SF]

Roast sweet potatoes [VG H GF NF CF AF SF]

Blue cheese sauce [V H GF NF CF SF]

Roasted corn ribs [VG H GF NF CF AF SF]

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

Beetroot falafel bites with buckwheat & herbs [VG H GF NF CF S]

Roast veg winter salad with brown rice, chickpeas, herbs, winter leaves with a charred orange dressing [VG H GF NF CF]

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

Afternoon Tea *(2 pp)*

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

Crisp crudites with black sesame hommus [VG H GF NF]

Handmade chicken sausage roll seasoned with Mexican spices, wrapped in golden puff pastry [NF DF SF]

Day 4

Morning Tea *(3 pp)*

Honeydew skewers with Australian bush plum “tajin” [VG H GF NF CF AF SF]

Orange and poppy seed muffins topped with zesty small-batch marmalade [V H NF CF AF SF]

Flaky house-made quiche with sautéed mushrooms and a velvety blend of three cheeses [V H DF CF SF]

Lunch

Red Thai chicken curry [H GF NF SF]

Vegetarian red lentil & dhal curry [V VG H NF DF]

Steamed jasmine rice [VG H GF NF CF AF SF]

Butternut pumpkin falafel bites with coconut & coriander [VG H GF NF CF SF]

Crunchy quinoa salad with fresh baby spinach, crisp daikon, edamame and umami miso and sesame dressing [VG H GF NF CF AF]

Chocolate & hazelnut Rocher donut [V H CF AF SF]

Afternoon Tea *(2 pp)*

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

Pineapple and lychee skewers with toasted coconut [VG H GF NF CF AF SF]

Dark chocolate & white chocolate chunk brownie [V H GF NF CF AF SF]

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Platinum Package

Day 1

Morning Tea *(3 pp)*

Watermelon and strawberry skewers with mojito syrup [VG H GF NF CF AF SF]

Matcha-infused coconut yoghurt layered with sweet strawberries and crisp maple-sweetened seed granola [VG H GF NF CF AF]

Caprese croissant filled with fresh tomato, provolone cheese and pesto mayonnaise [V H DF CF AF SF]

Lunch

Roast beef with mustard & dill crust [H GF NF DF CF AF SF]

Yorkshire puddings [V H NF CF AF SF]

Mushroom,fava bean falafel bites [VG H GF NF SF]

Steamed green beans, seasoned with extra virgin olive oil [VG H GF NF CF AF SF]

Roasted potatoes with rosemary & sea salt [VG H GF NF CF AF SF]

Rocket salad with balsamic & extra virgin olive oil dressing [VG H GF NF CF AF SF]

Beetroot polenta fingers with plant based feta & sea salt [NF H SF]

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

Afternoon Tea *(2 pp)*

Grazing cheese platter [VG H GF CF AF]

Crackers and breads - lavosh, falwasser and toasted baguette croutes [V H NF CF AF]

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

Day 2

Morning Tea *(3 pp)*

Mixed fruit skewers with freshly cut seasonal fruit selection [VG H GF NF CF AF SF]

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

Delicate butter puff pastry quiche, with sautéed leeks and rich Gruyère cheese [V H DF CF SF]

Lunch

Baharat slow roasted lamb shoulder [H GF NF DF SF]

Labneh [V H GF NF CF AF]

Roast vegetable agrodolce [VG H GF NF SF]

Red wine jus [GF NF CF SF]

Warm golden spiced harvest hemp seed and vegetable rosti [VG H GF NF CF AF SF]

Wild rocket salad with charred corn, fetta, avo, parsley, mint, puffed rice with a bright lime dressing [V H GF NF SF]

Taco de primavera - enoki mushroom in a umami sauce with slaw [VG H GF NF SF]

White choc native lemon myrtle & macadamia blondie [V H CF AF SF]

Afternoon Tea *(2 pp)*

Salted edamame pods [VG H GF NF CF AF SF]

Tempura vegetable nigiri [VG H NF CF SF]

Tempura prawn nigiri [H NF DF CF AF SF]

Delicate and decadent salted caramel macaron [V H GF CF AF SF]

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Platinum Package

Day 3

Morning Tea *(3 pp)*

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

Duo of melon compressed with mustard and lemon myrtle oil, wrapped in prosciutto [GF NF DF CF AF SF]

Flaky puff pastry with green olives, goat curd and house-made roast green pepper jam [V H DF SF]

Lunch

Turmeric roasted snapper [H GF NF DF SF]

Thai-style pineapple fried rice [VG H GF SF]

Thai-style dressing [VG H GF NF SF]

Salt & pepper tofu with carrot, fried garlic, shallots, sesame rainbow slaw & spicy vegan mayo [VG NF]

Handmade Asian chicken meatballs [[V GF NF DF]

Asian noodle salad [VG HF GF NF]

Petite double chocolate lamingtons layered with raspberry jam and mascarpone cream [V HF NF CF AF SF]

Afternoon Tea *(2 pp)*

Mini tartlet filled with citrus lime curd and scorched meringue [NF CF AF SF]

Rich pastry scrolls, wrapped with a mix of chorizo and sundried tomatoes, golden-baked with a cheese topped and nduja cream [DF SF]

Fruit salad pots [VG H GF NF CF AF SF]

Day 4

Morning Tea *(3 pp)*

Fruit salad pots [VG H GF NF CF AF SF]

Pain au chocolate [V H NF CF AF SF]

Smoked salmon, rocket, dill, cream cheese, capers, red onion finger sandwich on multigrain [H NF CF SF]

Lunch

Lentil & mushroom ragout [VG H GF NF CF SF]

Grilled polenta with aleppo dressing [V H GF NF SF]

Garlic prawns [H GF NF SF]

Blistered cherry tomatoes [VG H GF NF CF AF SF]

Honeyed carrot tartine with Moroccan spices, mint & thyme, labneh, pepita & nigella seeds in flakey butter pastry [V NF DF SF]

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

Blackcurrant & vanilla bean profiterole with amethyst craquelin [V H NF CF AF SF]

Afternoon Tea *(2 pp)*

Pineapple and lychee skewers with toasted coconut [VG H GF NF CF AF SF]

Kataifi tartlet with hot smoked salmon and fresh dill [NH DF CF SF

Mocha chocolate plant-based cupcakes topped with cocoa crunch [VG H NF CF AF SF]

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Coffee Cart

Bring the café experience to your event with our sleek barista coffee cart. Serving expertly crafted coffees made to order, it's the perfect way to energise your team.

What's included

The coffee cart, a skilled barista, premium milk, cups, sugar, stirrers

Additional Extras

Chilled beverages
Alternative milks
Hot Chocolate

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.

MIXOLOGIST EXPERIENCE

Bring the bar to you with a professional mixologist and elevate your event with style and sophistication.

Request a quote

Prices exclude GST

Good food, good conscience

99%

recyclable packaging

Ethically Sourced

local, Fairtrade & sustainable

Diversity in action

19 nationalities, people of all abilities

72,000 meals

donated to the Foodbank

Recycling 72%

of our waste



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

ORDER LEAD TIMES AND REQUIREMENTS

- Confirmation of your booking is required 7 days prior to the event.
- Final guest numbers and menu require confirmation a minimum 3 days prior to the event.
- In the event guests numbers are larger than quoted Vanilla Blue reserves the right to charge at the quoted rates for additional food or beverages
- In the event an event runs longer than scheduled, Vanilla Blue reserves the right to charge for the extra time, staffing or beverages.

EVENT CANCELLATION

- If an event is cancelled 4 or less business days prior to the event date, a cancellation fee will be charged as follows:
- 4 business days prior 25% cancellation fee
- 3 business days prior 50% cancellation fee
- 2 business days prior 100% cancellation fee

SPECIAL DIETS AND ALLERGIES

- Vanilla Blue can offer a wide variety of specialty diet menu items. These include dairy free, vegan, vegetarian, gluten free and pork free. While we take the utmost care to accommodate your dietary requirements there can be traces of allergens found within our catering. In the event you or your client has a life-threatening anaphylaxis inducing allergy, we recommend they cater their own meal. Any instances where you or your client suffers loss or illness resulting from nuts or traces of allergens found in our catering, Vanilla Blue will not be held liable.

PLATTER AND HOT BAG COLLECTION

We'll arrange to collect the equipment on the next business day after your delivery. Please keep an eye out for the SMS reminder, which will include an approximate arrival time.

Before collection, please ensure the following:

- All food has been cleared from the platters
- Tea and coffee urns have been emptied
- All equipment is placed together in one accessible location

Please note that if a second collection is required because the equipment was not available for pick up, an additional fee of $75.00 will apply. If any equipment is lost or damaged, replacement fees will also apply.

ALCOHOL SALES AND SERVICE

- Vanilla Blue supports the responsible service of alcohol. It is against the law to sell or supply alcohol to, or obtain alcohol for, anyone under 18'. Onsite beverage collections are sold & supplied under license #LIQO660038120. Drop off orders are sold under licence # LIQP770018306. Onsite RSA trained staff hire required at an additional cost.
- Food must be ordered when purchasing alcohol from Vanilla Blue
- If Vanilla Blue is requested to serve alcohol, it will ensure the service is provided by RSA certified waitstaff during the event
- Vanilla Blue can only serve alcohol from 10:00am – 12:00am Monday – Sunday
- All Vanilla Blue catered functions require a range of non-alcoholic beverages, including water, to be made available
- Vanilla Blue staff will have the right to refuse service of alcohol to any guest they consider to be under-age, intoxicated or acting in an offensive manner.
- If group exceeds 300 people, security personnel will be required for the function.
- Should unopened alcohol be left onsite and require removal, removal will be charged additionally.

PAYMENT

- Payment can be made via credit card or invoice.
- We do offer corporate accounts.
- Our standard payment terms are net 7days, and credit card payments do attract a merchant fee based on the credit card used.
- Please note that we typically issue the invoice or charge your credit card on the day following delivery.
- For orders greater than $2,000 Vanilla Blue may request a 50% deposit.

Request a quote