Vanilla Blue
CATERING & EVENTS

Conference Menu

Conference Menu
Spring/Summer 2026



vanillablue.com.au • 1300 556 086 • events@vanillablue.com.au



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.

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



1,500+
5-Star reviews

21,000
events catered

850,000
guests fed

25,000
deliveries



Silver Package

Request a quote

Day 1

Morning Tea *(3 pp)*

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

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

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

Nuoc Cham Dipping sauce [H GF NF DF SF]

Lunch

Plant based schnitzel baguette with mildly spiced peri peri mayonnaise chilli jam and flame grilled peppers [V VG H NF DF SF]

Triangle sandwich of double smoked ham mustard mayo smoked cheddar and sweet spicy pickles on white bread [NF SF]

Aussie Beef pie [NF CF SF]

Cauliflower Cheese and Leek pie [V NF CF]

Ruby Red Salad with roasted beetroot red cabbage pickled carrots toasted pepitas and fresh herbs with a creamy orange dressing [V VG H GF NF DF CF SF]

Afternoon Tea *(2 pp)*

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

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

Cucumber Nori Roll [V VG H GF NF DF CF AF SF]

Day 2

Morning Tea *(3 pp)*

Mixed fruit skewers with freshly cut seasonal fruit selection [V VG H GF NF DF 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

Freshly peeled prawns in a cocktail Marie-rose sauce layered with butter lettuce crunchy radish and served with a Worcestershire flavour hit [H NF]

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

Calabrian spiced Nduja and smoked cheddar sausage rolls [NF]

Saffron and mozzarella arancini [V NF]

Tomato relish [V VG H GF NF DF CF SF]

Greek Style salad with mixed leaves feta olives tomatoes and cucumber with a zesty lemon dressing [V H GF NF CF]

Afternoon Tea *(2 pp)*

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

Delicate gluten free croute layered with sweet slow-braised leek and whipped plant-based artichoke creme [V VG H GF NF DF CF SF]

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

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Silver Package

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Day 3

Morning Tea *(3 pp)*

Fresh whole bananas [V VG H GF NF DF 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

Golden spiced harvest hemp seed and vegetable rosti with rocket fresh cucumber and pickled carrot in a tomato wrap [V VG H NF DF CF AF SF]

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

Our Delicious Caesar salad with creamy house-made dressing bacon pieces garlic croutons parmesan and eggs [NF CF SF]

Chicken leek and mushroom pie [NF CF]

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

BBQ Sauce [V VG H GF NF DF SF]

Afternoon Tea *(2 pp)*

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

Vodka Lemon Drop cheesecake on a delicate sponge base [NF CF AF SF]

Sakiyo miso Pumpkin and polenta finger with pistachio crumble [V VG H GF DF CF]

Soy sauce [V VG H GF NF DF CF AF SF]

Day 4

Morning Tea *(3 pp)*

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

House made Gluten-Free Banana and Coconut Muffin [V H GF NF CF AF SF]

Jamón Serrano tartlet with chive crème and bacon crisp [NF CF SF]

Lunch

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

Crunchy fresh-baked baguette with layers of beef pastrami pear slaw and mild guindilla pickles [H NF DF AF SF]

Spinach and cheese triangles [V NF CF SF]

Beef and red wine pie [NF]

Roast Vegetable Winter Salad with brown rice toasted chickpeas and fresh herbs and winter leaves with a charred orange dressing [V VG H GF NF DF CF]

Tomato ketchup [V VG H GF NF DF CF AF SF]

Afternoon Tea *(2 pp)*

Fruit salad pots - a delicious colourful blend of fresh seasonal fruit [V VG H GF NF DF CF AF SF]

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

Golden Corn Fritters with House Guacamole & Heirloom Tomato [V VG H GF NF DF SF]

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Gold Package

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Day 1

Morning Tea *(3 pp)*

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

Golden scone scrolls layered with umami field mushrooms cream cheese topped with pistachio dukkha and 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 topped with toasted pine nuts and parmesan cheese [V H SF]

Golden Fried bruschetta arancini balls flavoured with tomato fresh basil and garlic [V NF SF]

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

Fattoush salad with crunchy radishes and garden fresh veg topped with a sumac and citrus dressing and crispy fried flatbread [V VG H NF DF CF]

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

Afternoon Tea *(2 pp)*

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

Freshly sliced seasonal fruit [V VG H GF NF DF CF AF SF]

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

Day 2

Morning Tea *(3 pp)*

Fresh whole Strawberries [V VG H GF NF DF 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 NF CF AF SF]

Lunch

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

Loaded veggie and lentil Indian curry in a fragrant coconut cream sauce [V VG H GF NF DF SF]

Wafer thin Chinese Peking pancake succulent roast duck crunchy cucumber shallot & Hoisin sauce [H NF DF]

Pesto-Roasted Cherry Tomato Croutes [V VG H GF NF DF CF SF]

Simple rocket salad with a classic balsamic and extra virgin olive oil dressing [V VG H GF NF DF CF AF SF]

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

Toasted coconut Brownie bar with maple syrup dried fruits seeds and dark chocolate [V VG H GF NF DF CF AF SF]

Afternoon Tea *(2 pp)*

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

Santorini Summer Mezze Platter [H NF]

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Gold Package

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Day 3

Morning Tea *(3 pp)*

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

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

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

Lunch

Roast buffalo chicken breast [H GF NF DF SF]

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

Blue cheese sauce [V H GF NF CF SF]

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

Steamed green beans lightly seasoned and tossed with extra virgin olive oil [V VG H GF NF DF CF AF SF]

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

Roast Vegetable Winter Salad with brown rice toasted chickpeas and fresh herbs and winter leaves with a charred orange dressing [V VG H GF NF DF 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 [V VG H GF NF DF]

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

Day 4

Morning Tea *(3 pp)*

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

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

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

Lunch

Red Thai chicken curry [H GF NF SF]

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

Steamed Jasmine Rice [V VG H GF NF DF CF AF SF]

Butternut pumpkin falafel bites with coconut and coriander [V VG H GF NF DF CF SF]

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

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

Afternoon Tea *(2 pp)*

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

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

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

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Platinum Package

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Day 1

Morning Tea *(3 pp)*

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

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

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

Lunch

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

Yorkshire puddings [V H NF CF AF SF]

Mushroom and fava bean falafel bites [V VG H GF NF DF SF]

Steamed green beans lightly seasoned and tossed with extra virgin olive oil [V VG H GF NF DF CF AF SF]

Golden roasted potatoes with rosemary and sea salt [V VG H GF NF DF CF AF SF]

Simple rocket salad with a classic balsamic and extra virgin olive oil dressing [V VG H GF NF DF CF AF SF]

Roast Beetroot polenta fingers with plant based feta and sea salt [V VG H GF NF DF CF SF]

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

Afternoon Tea *(2 pp)*

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

Crackers and breads - lavosh, water crackers, Falwasser and freshly baked baguette [V H NF CF AF]

Artisan Cheese Curation [V H GF NF CF AF SF]

Day 2

Morning Tea *(3 pp)*

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

House Made Scones [V H NF CF AF SF]

Jam [V VG H GF NF DF CF AF SF]

Whipped cream [V H GF NF CF AF SF]

Delicate butter puff pastry quiche with sauteed leeks and rich Gruyere cheese [V H NF CF SF]

Lunch

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

Labneh [V H GF NF CF AF SF]

Red Wine Jus [GF NF CF SF]

Roast veg agrodolce [V VG H GF NF DF SF]

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

Taco de primavera - pulled enoki mushroom in a rich umami sauce with fresh slaw [V VG H GF NF DF SF]

Salad of wild rocket with charred corn creamy fetta avocado parsley mint and crispy puffed wild rice with a bright lime dressing [V H GF NF SF]

White chocolate, native lemon myrtle and macadamia blondie [V H CF AF SF]

Afternoon Tea *(2 pp)*

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

Tempura Vegetable Nigiri [V VG H NF DF CF SF]

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

Panko Prawn Nigiri [H NF DF CF AF SF]

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Platinum Package

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Day 3

Morning Tea *(3 pp)*

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

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

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

Lunch

Turmeric roasted Snapper [H GF NF DF SF]

Thai-Style pineapple fried rice [V H GF DF SF]

Thai-style dressing [V VG H GF NF DF SF]

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

Handmade Asian chicken meatballs [NF DF]

Asian noodle salad [V VG H GF NF DF]

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

Fruit salad pots - a delicious colourful blend of fresh seasonal fruit [V VG H GF NF DF CF AF SF]

Day 4

Morning Tea *(3 pp)*

Fruit salad pots - a delicious colourful blend of fresh seasonal fruit [V VG H GF NF DF CF AF SF]

Pain au chocolat [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 and mushroom ragout [V VG H GF NF DF CF SF]

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

Creamy Garlic Prawns [H GF NF SF]

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

Honeyed carrot tartine flavoured with Moroccan spices, mint and thyme, with labneh, pepita and nigella seeds in flaky butter pastry [V H NF SF]

Garden greens salad with mixed leaves tomato cucumber avocado light vinaigrette [V VG H GF NF DF CF AF SF]

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

Afternoon Tea *(2 pp)*

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

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

Kataifi tartlet with Hot smoked salmon and fresh dill [H CF 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

Explore beverages

Beverage Options

STANDARD BEVERAGE PACKAGE

RED WINE: Frankie Shiraz - Mount Gambier, South Australia
WHITE WINE: Frankie Sauvignon Blanc - Mount Gambier, South Australia
SPARKLING: Frankie Sparkling Brut NV - Mount Gambier, South Australia
ROSÉ: Frankie Rosé - Mount Gambier, South Australia
BEER: Great Northern - Queensland, Australia
BEER: Great Northern Zero (Non-Alcoholic) - Queensland, Australia
BEER: Peroni Nastro 3.5% 330ml
SOFT DRINKS: Assorted soft drinks (Fanta, Sprite, Coke Zero Sugar, Coke)
WATER: San Pellegrino Sparkling

PREMIUM BEVERAGE PACKAGE

RED WINE: Ara Single Estate Pinot Noir - Marlborough, New Zealand
WHITE WINE: Tar & Roses Pinot Grigio - Central Victoria, Australia
SPARKLING: Mio Cappello Prosecco - King Valley, Victoria, Australia
BEER: Great Northern - Queensland, Australia
BEER: Great Northern Zero - Queensland, Australia
BEER: Stone & Wood - Byron Bay, New South Wales
SOFT DRINKS: Assorted soft drinks (Fanta, Sprite, Coke Zero Sugar, Coke) & assorted Sodaly
WATER: San Pellegrino Sparkling

BESPOKE OPTIONS

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

EQUIPMENT PACKAGE

Minimum 30 guests

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.

Explore beverages

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





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 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 larger orders Vanilla Blue may request a 50% deposit.