



CATERING OPTIONS

Simple drop-off to premium, fully staffed receptions

After a funeral service, sharing a meal can be a comforting way to honour a loved one. Here are four clear package levels – from simple drop-off to a premium, fully staffed experience. Please choose what suits you best, and feel free to ask about any custom touches or add-ons.

CATERING OPTIONS

Simple drop-off to premium, fully staffed receptions

Essentials	Classic	Signature	Premium
from \$23.10 p/p	from \$37.40 p/p	from \$53.30 p/p	from \$63.80 p/p
• 3 ribbon sandwich halves • 2 sweet treats • Drop-off or with staff • Disposable boxes	• 3 ribbon sandwich halves • 3 savoury items • 3 sweet treats • Drop-off or with staff	• Chef prepared • 3 hot/cold savouries • 3 ribbon sandwich halves • 3 sweet treats • Staffed with styling	• Chef prepared • 6 hot/cold savouries • 3 ribbon sandwich halves • 3 sweet treats • Staffed with styling

Staff & Tea/Coffee Station Add-On (Essentials & Classic Only):

Essentials: +\$7.70 per person

Classic: +\$6.60 per person

Optional Add-Ons & Pricing

Antipasto Platter (feeds ~40)	\$198 each
Cheese Platter (feeds ~30)	\$132 each
Fruit Platter (feeds ~30–40)	\$121 each
Antipasto Grazing Station	\$14.30 per person
Oyster Bar	\$5.50 per oyster
Café-Style Coffee/Tea Service (up to 150)	\$770 (4-hour barista service)

*Travel fees may apply if your venue is 50+ km from Frankston. All prices include GST.

Essentials Package

Two Options Available



Option A – Drop Off Service

\$23.10 per person

Includes

- ✓ 3 ribbon sandwich halves per guest
- ✓ 2 sweet treats items per guest

Option B also includes:

- ✓ Staff to set up and style tables
- ✓ Tea and instant coffee station
(Travel costs apply over 50kms)



Option B – Staff & Tea/Coffee

\$30.80 per person

Sample Menu (example)

Sandwich Fillings

- Roast Chicken, Avocado & House-Made Aioli
- Fluffy Free-Range Egg & House-Made Mayonnaise
- Ham off the Bone, Swiss Cheese & Lettuce

Sweet Treats

- Scones with Jam & Fresh Cream
- Mini French Donuts with Salted Caramel



Notes

- Simple, self-service style (Option A)
- Staff available for full service (Option B)
- Delivered in disposable boxes for convenience

Classic Package

Two Options Available



Option A – Drop Off Service

\$37.40 per person

Includes

- ✓ 3 ribbon sandwich halves per guest
- ✓ 3 cold savoury items per guest
- ✓ 3 sweet treats per guest

Option B also includes:

- ✓ Staff to set up and style tables
- ✓ Tea and instant coffee station
(Travel costs apply over 50kms)



Option B – Staff & Tea/Coffee

\$44.00 per person

Sample Menu (example)

Sandwich Fillings

- Roast Chicken, Avocado & Aioli
- Ham off the Bone, Swiss Cheese & Lettuce
- Free-Range Egg with House-Made Mayonnaise

Hot/Cold Savoury Finger Foods

- Garlic & Herb Croustade with Roast Chicken & Avocado
- Zucchini, Smoked Bacon & Roasted Pumpkin Frittata
- Corn & Spring Onion Pancake with Avocado Aioli

Sweet Treats

- Chocolate Fudge Brownie
- Scones with Jam & Fresh Cream
- Mini French Donuts with Salted Caramel

Signature Package

\$53.30 per person



Chef on Site



Staff & Styling



Tea/Coffee
Station



Delivery
Included

Includes

- ✓ 3 ribbon sandwich halves per guest
- ✓ 3 hot and/or cold savoury items per guest
- ✓ 3 sweet treats per guest
- ✓ On-site chef to prepare and cook
- ✓ Staff to set up and style tables
- ✓ Tea and instant coffee station
(Travel costs apply over 50kms)

Sample Menu (example)

Sandwich Fillings

- Roast Chicken, Avocado & Aioli
- Triple Smoked Ham, Tomato, Swiss Cheese & Lettuce
- Free-Range Egg with House-Made Mayonnaise

Hot/Cold Savoury Finger Foods

- Crispy Panko-Crusted Prawns with Sweet Soy Dip
- Gourmet House-Made Sausage Rolls
- Whipped Feta, Beetroot & Almond Dukkah on Crisp Croute

Sweet Treats

- Chocolate Truffle Cake
- Profiteroles with Vanilla Custard & Chocolate Glaze
- Mini French Donuts with Salted Caramel

Premium Package

\$63.80 per person



Chef on Site



Staff & Styling



Tea/Coffee
Station



Delivery
Included

Includes

- ✓ 3 ribbon sandwich halves per guest
- ✓ 6 hot and/or cold savoury items per guest
- ✓ 3 sweet treats per guest
- ✓ On-site chef to prepare and cook
- ✓ Staff to set up and style tables
- ✓ Tea and instant coffee station
(Travel costs apply over 50kms)

Sample Menu (example)

Sandwich Fillings

- Roast Chicken, Avocado & Aioli
- Triple Smoked Ham, Tomato, Swiss Cheese & Lettuce
- Free-Range Egg with House-Made Mayonnaise

Hot/Cold Savoury Finger Foods

- Whipped Feta, Beetroot & Almond Dukkah on Crisp Croute
- Tomato & Basil Bruschetta on Garlic Bread
- Crispy Prawns with Sweet Soy Dip
- House-Made Gourmet Sausage Rolls
- Mini Chicken Tacos with Spiced Aioli & Cheese
- Southern-Style Chicken Sliders with Pepper Sauce

Sweet Treats

- Chocolate Truffle Cake with Chocolate Mousse
- Profiteroles with Vanilla Custard & Chocolate Glaze
- Lemon Mousse Tartlet with Kiwi Garnish

OPTIONAL ADD-ONS

Antipasto Platter

\$176.00 per platter, **feeds approx. 40 guests**

Platters of a combination of cured meats, mount zero olives, char-grilled vegetables, cheese, house made dip, semi sundried tomatoes, fresh fruit accompanied with fresh and crisp breads to create a delicious harmony of exciting flavours.

Antipasto Grazing Station

\$14.30 per person

A table magnificently styled with a combination of cured meats, mount zero olives, a variety of char-grilled vegetables, variety of cheese, assortment of house made dips, semi sundried tomatoes, fresh and dried fruit, gourmet nuts accompanied with a variety of fresh and crisp breads to create a delicious harmony of exciting flavours.

Oyster Bar

\$5.50 per oyster

Fully styled oyster Bay – Includes Freshly Shucked Oysters, Oysters with Chili, Lime and Coriander, and a shot Glass of Bloody Mary (non-alcoholic) Oysters.

Cheese Platter

\$132.00 per platter, **feeds approx. 30 guests**

4 x Australian Fine King Island Cheese, Smoked almonds, Fresh and Dried Fruit, Quince Paste, Variety of Crisp Breads.

Fruit Platter

\$121.00 per platter, **feeds approx. 30-40 guests**

A selection of market fresh fruit to encourage healthy eating and freshen the palate.

Café style coffee/tea service

\$770 up to **150 guests**

Includes cappuccinos, cafe lattes, hot chocolates, ice coffees, variety of gourmet teas and more

1 x qualified professional barista.

Unlimited beverages served for a 4-hour period.