



Event Catering & Event Management
Creating memorable event experiences.

CONFERENCES & MEETINGS
AS AT JANUARY 2023

MICHELSCATERINGANDEVENTS.COM.AU

CONFERENCE PACKAGES

BREAKFAST DELEGATE PACKAGE

ALL DAY NESPRESSO COFFEE POD MACHINE AND ASSORTED TEAS

Includes full cream & skim milk + sugar.

BREAKFAST CAFÉ STYLE SINGLE SERVE

All individual packed for a speedy breakfast.
Minimum of 5 per item of food

LUNCH

Assorted Café style sandwiches

UPGRADES

Upgrade to Percolated Coffee
Upgrade to Option B. Packaged meals & salads
Upgrade to Option D. Buffet (2 mains, 2 Sides, 1 Salad)
Upgrade to Option E. Single drop Main Course

AFTERNOON TEA

Selection of 2 choices & fresh fruit platter

½ DAY DELEGATE PACKAGE

ALL DAY NESPRESSO COFFEE POD MACHINE AND ASSORTED TEAS

Includes full cream & skim milk + sugar.

MORNING TEA OR AFTERNOON TEA

Selection of 2 choices per session & fresh fruit platter

LUNCH

Assorted Café style sandwiches

UPGRADES

Upgrade to Percolated Coffee
Upgrade to Option B. Packaged meals & salads
Upgrade to Option D. Buffet (2 mains, 2 Sides, 1 Salad)
Upgrade to Option E. Single drop Main Course

ALL DAY DELEGATE PACKAGE

ALL DAY NESPRESSO COFFEE POD MACHINE AND ASSORTED TEAS

Includes full cream & skim milk + sugar.

MORNING TEA & AFTERNOON TEA

Selection of 2 choices per session & fresh fruit platter

LUNCH

Assorted Café style sandwiches

UPGRADES

Upgrade to Percolated Coffee
Upgrade to Option B. Packaged meals & salads
Upgrade to Option D. Buffet (2 mains, 2 Sides, 1 Salad)
Upgrade to Option E. Single drop Main Course

*Other dietary options available upon request and could be an additional charge dependent on the requirement. Minimum numbers apply. Kitchen equipment, chefs and wait staff are additional. These menus require a minimum staff time of 4 hours per staff member. Menu selections are subject to change, availability and are seasonal. Please note that catering is prepared in a commercial kitchen that handles milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts, gluten (from wheat, rye, barley, oats and spelt). *ALL ITEMS ARE GST EXCLUSIVE*

GF - Gluten Friendly / GFO - Gluten Friendly Option / DF - Lactose Free / DFO - Dairy Free Option / VEG - Vegetarian / VO - Vegetarian Option



*Other dietary options available upon request and could be an additional charge dependent on the requirement. Minimum numbers apply. Kitchen equipment, chefs and wait staff are additional. These menus require a minimum staff time of 4 hours per staff member. Menu selections are subject to change, availability and are seasonal. Please note that catering is prepared in a commercial kitchen that handles milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts, gluten (from wheat, rye, barley, oats and spelt). *ALL ITEMS ARE GST EXCLUSIVE*

GF - Gluten Friendly / GFO - Gluten Friendly Option / DF - Lactose Free / DFO - Dairy Free Option / VEG - Vegetarian / VO - Vegetarian Option

BREAKFAST MEETINGS

CONTINENTAL BUFFET

(Minimum 30 people)

YOGHURT, CEREALS AND DELICATESSEN

FRuit and natural yoghurts (gf, dfo)

Breakfast cereals

Fresh sliced seasonal and whole fruits (gf, vegan)

International cheese platter (GF)

Delicatessen cold cuts (gf, df)

Assorted Bread accompaniments (gfo, df)

HOT BUFFET

(Minimum 30 people)

Creamy Scrambled Eggs (gf)

Maple Bacon (gf)

Mini Sausages

Homemade Baked Beans (gf)

Hash Browns (gf)

Mixed forest Mushrooms (gf)

Roasted Roma Tomatoes (gf)

COMBINATION BUFFET

(Minimum 30 people)

(CHOICE OF 6 FROM CONTINENTAL AND HOT COLLECTION)

ADD Beverage packages from Morning tea and Afternoon Tea.

ADD-ONS

PANCAKE AND WAFFLE STATION

Assorted flavoured homemade pancakes & waffles, fresh summer berries, accompanied sauces

FROM THE BAKERY

Baskets of Danish pastries, croissants, muffins, Breakfast rolls and banana bread Preserves, honey and butter



*Other dietary options available upon request and could be an additional charge dependent on the requirement. Minimum numbers apply. Kitchen equipment, chefs and wait staff are additional. These menus require a minimum staff time of 4 hours per staff member. Menu selections are subject to change, availability and are seasonal. Please note that catering is prepared in a commercial kitchen that handles milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts, gluten (from wheat, rye, barley, oats and spelt). *ALL ITEMS ARE GST EXCLUSIVE*

GF - Gluten Friendly / GFO - Gluten Friendly Option / DF - Lactose Free / DFO - Dairy Free Option / VEG - Vegetarian / VO - Vegetarian Option

SEATED BREAKFAST

(Minimum 20 people)

FRESH TROPICAL FRUIT PLATTERS TO SHARE

WARM MINI DANISH PASTRIES TO SHARE

1 COURSE PLATED BREAKFAST (ALTERNATE DROP MAIN) 2

COURSE PLATED BREAKFAST (ALTERNATE DROP)

ENTRÉES

Baked rice pudding with, fruit, custard, mascarpone and nut crumble (gf)

Fresh fruit, granola, assorted flavoured coyo yoghurt (gf, vegan)

Triple smoked ham, leek and cheddar, cheese tart w/ baby leafed salad

Green pea, ricotta, basil, toasted pine nuts tart w/ snow pea slaw (veg)

Smoked salmon & dill croquettes, crème fraiche, pickled radish & shallot salad (gfo)

Prosciutto, goats curd & rockmelon bruschetta w/ pomegranate syrup

Coyo panna cotta, puffed grains & nuts, fruits (gf, vegan)

Turkey & brie stuff brioche, béchamel sauce, cranberry compote, rocket

MAINS

Eggs Benedict – English muffin, baby spinach, maple smoked ham & chive hollandaise

Poached eggs & avocado, toasted rye bread, goat's cheese, lemon, dukkah

Tempura pumpkin stuffed zucchini flowers, grilled zucchini, walnut salad (gfo, vegan)

Smoked chicken melt – béchamel sauce, poached eggs, swiss & mozzarella cheese, dressed greens

Spanish baked egg hot pot – fresh chunky tomato sauce, cannellini beans, chorizo, fresh herbs (gf)

3 cheese Omelets roulade – baby heirloom tomato & basil salad, parmesan crisp (gf)

Butter milk pancakes, morello cherry sauce, yoghurt gelato

Turkey & asparagus crepe, toasted walnuts, grana panado, mixed sorrels (gfo)



*Other dietary options available upon request and could be an additional charge dependent on the requirement. Minimum numbers apply. Kitchen equipment, chefs and wait staff are additional. These menus require a minimum staff time of 4 hours per staff member. Menu selections are subject to change, availability and are seasonal. Please note that catering is prepared in a commercial kitchen that handles milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts, gluten (from wheat, rye, barley, oats and spelt). *ALL ITEMS ARE GST EXCLUSIVE*

GF - Gluten Friendly / GFO - Gluten Friendly Option / DF - Lactose Free / DFO - Dairy Free Option / VEG - Vegetarian / VO - Vegetarian Option

NETWORKING BREAKFAST

CAFE STYLE SINGLE SERVE

Individually portioned - minimum 5 portions per item - minimum 20 people

BREAKFAST CUPS

Fresh fruit, granola, assorted flavoured coyo yoghurt (gf, vegan)

Vanilla tapioca, fresh banana, chocolate nibs, honeycomb, caramel (gf)

Baked rice pudding with, fruit, custard, mascarpone and nut crumble (gf)

Burcher muesli, mixed berries, shaved coconut (gf)

BAGELS AND BRIOCHE BUNS

Smoked Salmon, cottage cheese, dill, capers, baby spinach

Smoked ham, roma tomato, mozzarella, relish and basil

Roasted Mediterranean vegetables and ricotta (veg)

INDIVIDUAL QUICHE

We will create a flavor just for you depending on your dietary needs.

BREAKFAST TARTS

Triple smoked ham, leek and cheddar cheese (gfo)

Forrest mushroom, gruyere, thyme (veg, gfo)

Green pea, ricotta, basil, toasted pine nuts (veg, gfo)

Hommus & roasted vegetable (vegan, gfo)

PATISSERIE

Banana Bread w/ butter

Large Danish Pastries

Cinnabun cinnamon scroll/brioche bun

Orange & almond loaf w/ chocolate ganache (gf)

Asparagus and gruyere cheese croissants (veg)

Egg & Bacon Calzone

Sundried tomato & olive scrolls, basil pesto & feta (veg)

Champagne Ham and swiss cheese croissant

INDIVIDUAL BREAKFAST BOXES

BREAKFAST BOX 1

Smoked ham & cheddar cheese croissant /
Homemade granola & yoghurt / Fruit salad

BREAKFAST BOX 2

Vegetarian frittata / Coconut chai
pot / Fruit salad (gf, veg)

BREAKFAST BOX 3

Breakfast tart / Coconut chai pot / Fruit salad

BREAKFAST BOX 4

Bacon & egg roll w/hollandaise / Homemade

*Other dietary options available upon request and could be an additional charge dependent on the requirement. Minimum numbers apply. Kitchen equipment, chefs and wait staff are additional. These menus require a minimum staff time of 4 hours per staff member. Menu selections are subject to change, availability and are seasonal. Please note that catering is prepared in a commercial kitchen that handles milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts, gluten (from wheat, rye, barley, oats and spelt). *ALL ITEMS ARE GST EXCLUSIVE*

GF - Gluten Friendly / GFO - Gluten Friendly Option / DF - Lactose Free / DFO - Dairy Free Option / VEG - Vegetarian / VO - Vegetarian Option



TEA & COFFEE BREAKS

PRICES ARE FOR ONE SESSION ONLY

Instant tea and coffee

INCLUDES FULL CREAM & SKIM MILK + SUGAR.

Nespresso Machine w/ pods & assorted teas

INCLUDES FULL CREAM & SKIM MILK + SUGAR.

DIETARY MILKS

Percolated coffee and assorted teas INCLUDES

FULL CREAM & SKIM MILK + SUGAR. DIETARY MILKS

Assorted Juices

Sparkling Mineral Water

1L

500ML

Iced Water served in water dispenser

**ALL BEVERAGES INCLUDE BIODEGRADABLE CUPS AND SPOONS*

*Other dietary options available upon request and could be an additional charge dependent on the requirement. Minimum numbers apply. Kitchen equipment, chefs and wait staff are additional. These menus require a minimum staff time of 4 hours per staff member. Menu selections are subject to change, availability and are seasonal. Please note that catering is prepared in a commercial kitchen that handles milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts, gluten (from wheat, rye, barley, oats and spelt). *ALL ITEMS ARE GST EXCLUSIVE*

GF - Gluten Friendly / GFO - Gluten Friendly Option / DF - Lactose Free / DFO - Dairy Free Option / VEG - Vegetarian / VO - Vegetarian Option

MORNING & AFTERNOON TEA

MORNING & AFTERNOON TEA SHARE TABLE

A MINIMUM 10 PIECES PER ITEM

SWEET

Classic scones w/ whipped cream & preserves

Fruit & almond friands (gf)

Cupcake varieties (gfo)

Tropical fruit (gf, vegan)

Mini french tarts, caramel, chocolate, citrus, fruit

Mini assorted cronuts

Mini Carrot Cakes

Mini Berliner Fruit Donut

SAVOURY

Gourmet vegetarian pies

Mini Croissants, Smoked ham and cheese

Puff pastry scrolls w/ assorted fillings (vo)

Mini bagels, assorted fillings (vo)

INDIVIDUAL MORNING/ AFTERNOON TEA BOXES

MORNING TEA/AFTERNOON TEA BOX 1

Frittata / Assorted flavoured cronut / Seasonal fruit

MORNING TEA/AFTERNOON TEA BOX 2

Mini bagel / Banana bread / Seasonal fruit

MORNING TEA/AFTERNOON TEA BOX 3

Crudities & hummus / Almond friand

/ Seasonal fruit (gf, veg)

MORNING TEA/AFTERNOON TEA BOX 4

Scone with jam & cream / Ham &

*Other dietary options available upon request and could be an additional charge dependent on the requirement. Minimum numbers apply. Kitchen equipment, chefs and wait staff are additional. These menus require a minimum staff time of 4 hours per staff member. Menu selections are subject to change, availability and are seasonal. Please note that catering is prepared in a commercial kitchen that handles milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts, gluten (from wheat, rye, barley, oats and spelt). *ALL ITEMS ARE GST EXCLUSIVE*

GF - Gluten Friendly / GFO - Gluten Friendly Option / DF - Lactose Free / DFO - Dairy Free Option / VEG - Vegetarian / VO - Vegetarian Option



*Other dietary options available upon request and could be an additional charge dependent on the requirement. Minimum numbers apply. Kitchen equipment, chefs and wait staff are additional. These menus require a minimum staff time of 4 hours per staff member. Menu selections are subject to change, availability and are seasonal. Please note that catering is prepared in a commercial kitchen that handles milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts, gluten (from wheat, rye, barley, oats and spelt). ***ALL ITEMS ARE GST EXCLUSIVE***

GF - Gluten Friendly / GFO - Gluten Friendly Option / DF - Lactose Free / DFO - Dairy Free Option / VEG - Vegetarian / VO - Vegetarian Option

NETWORKING LUNCH

OPTION A. SANDWICHES

***1 whole sandwich per person, can be cut into platters or packed individual, please specify when inquiring an assortment of homemade sandwiches on mixed fresh café sliced breads.**

Smoked ham, cheddar, tomato, mayonnaise
Poached chicken, avocado, cheddar, aioli
Roast beef, oak lettuce, onion, housemade tomato relish

Pork Sopressa, swiss cheese, roasted bell peppers, baby spinach, pesto
Creamy curried egg, romaine lettuce

OPTION B. INDIVIDUAL PACK MEALS & SALADS

Beef lasagne
Bolognese sauce (bacon, pork & beef mince, mushrooms, carrot, onion, garlic, celery), Bechamel sauce (butter, flour, milk, dried spices), parmesan, mozzarella

Pork Meatballs w/ napoli sauce & spaghetti
Garlic, herbs, celery, carrot, tomato, onion, parmesan

Slow cooked beef stroganoff w/ steamed rice
Onion, garlic, mushrooms, lemon, Dijon mustard, white wine, beef stock, cream (gf)

Chicken fettuccini carbonara w/ parmesan
Garlic, shallot, mushroom, bacon, chicken stock, cream, thyme

Roast Chicken Breast w/ roasted vegetables, steamed greens & creamy mushroom sauce
Herbs, sweet potato, carrot, turnip, potato, green beans, broccoli, green peas, cream, white wine (gf)

Roasted Pork Fillet w/ sweet potato mash, steamed greens & honey mustard sauce
Butter, green peas, broccolini, green beans, cream, white wine, seeded mustard (gf)

Bacon, Spinach & Mixed Mushroom Risotto
Garlic, white wine, butter, parmesan, onion, chicken stock (gf)

Vegan Nourish Bowl w/ roasted capsicum relish
Pumpkin, broccolini, black beans, spinach, quinoa, cauliflower, onion, carrot, chickpeas (gf / vegan)

Chicken cobb salad

Cos lettuce, tomato, onion, corn, cheddar, boiled egg, cucumber, chicken breast, caesar dressing (canola Oil, egg, parmesan, Red Wine Vinegar, Worcestershire Sauce, Garlic, Water, fish sauce) (gf)

Caesar salad

Cos lettuce, bacon, parmesan, croutons, boiled egg, caesar dressing (canola Oil, egg, parmesan, Red Wine Vinegar, Worcestershire Sauce, Garlic, Water, fish sauce.)

Fajita chicken burrito bowl

Spices, chicken breast, black beans, corn, capsicum, rice, onion, tomato, butter milk dressing (water, oils, sugar, egg, butter, vinegar, molasses) (gf)

Satay pork salad bowl

Pork fillet, peanut, chilli, sesame, sugar, fish sauce, buckwheat noodle, onion, cucumber, carrot, tomato, herbs, satay dressing (df)

Seared steak poke bowl

Beef striploin, ginger, soy sauce, sesame, sugar, wine, pineapple, brown rice, mixed salad leaves, radish, cucumber, edamame beans, shallots, alfalfa, asian dressing (gf, df)

OPTION C. INDIVIDUAL LUNCH BOXES

LUNCH BOX 1

4-point triangle sandwich / Small pasta salad / Cheese & crackers / Seasonal whole fruit

LUNCH BOX 2

Deli baguette / Small garden salad / Cheese & crackers / Seasonal whole fruit

LUNCH BOX 3

Gourmet wrap / Small cous cous salad / Sweet slice / Seasonal Whole fruit

LUNCH BOX 4

Assorted gourmet salads / French sweet tart / Seasonal whole fruit

salad options for box 4 listed above

*Other dietary options available upon request and could be an additional charge dependent on the requirement. Minimum numbers apply. Kitchen equipment, chefs and wait staff are additional. These menus require a minimum staff time of 4 hours per staff member. Menu selections are subject to change, availability and are seasonal. Please note that catering is prepared in a commercial kitchen that handles milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts, gluten (from wheat, rye, barley, oats and spelt). *ALL ITEMS ARE GST EXCLUSIVE*

GF - Gluten Friendly / GFO - Gluten Friendly Option / DF - Lactose Free / DFO - Dairy Free Option / VEG - Vegetarian / VO - Vegetarian Option

OPTION D. BUFFET LUNCH

**Refer to buffet menu*

OPTION E. PLATED SERVICE

**Refer to Plated lunch & Dinner menu*



*Other dietary options available upon request and could be an additional charge dependent on the requirement. Minimum numbers apply. Kitchen equipment, chefs and wait staff are additional. These menus require a minimum staff time of 4 hours per staff member. Menu selections are subject to change, availability and are seasonal. Please note that catering is prepared in a commercial kitchen that handles milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts, gluten (from wheat, rye, barley, oats and spelt). *ALL ITEMS ARE GST EXCLUSIVE*

GF - Gluten Friendly / GFO - Gluten Friendly Option / DF - Lactose Free / DFO - Dairy Free Option / VEG - Vegetarian / VO - Vegetarian Option



Enjoy. Share. Celebrate. Collaborate.

THANK YOU, ENJOY THE *experience*