

canapé pricing

Select from our seasonally curated cocktail canapé menu and don't hold back on any tweaks, dietary quirks, or special wishes you've got! We're all about making every guest feel like a VIP. We will work closely with you in the lead up to the big day to ensure no detail is missed. When it's go time, our team will time the rounds of roaming delights perfectly so that both the food and good times keep flowing all night long!

PACKAGE DETAILS

\$75.00 Per Person

Includes share style grazing platter, selection of two cold canapés and three hot canapés (two of each canapé per person, additional canapés \$10.00 per person.)

ADDITIONAL COSTS

\$500.00 Booking & Call Out Fee

Includes ongoing client management, 2x planning calls, onsite visit (if required), detailed event runsheet, liaising with external vendors, all necessary mobile catering equipment and travel up to 100km (additional travel fees if required.)

\$500.00 Onsite Staff

Includes all required onsite waitstaff and chefs for food preparation and service up to 5hrs.

canapé menu

C O L D

Mini Lobster Roll

Fresh Lobster, Lemon Aioli, Butter Lettuce, Milkbun

Salmon Gravlax Crostini

Vodka & Beetroot cured Tasmanian Salmon, Dijon Cremé, Dill, Toasted Sourdough

Oysters Osaka

Sydney Rock Oyster, Cucumber Mignonette, Soy & Ginger

Sweet Potato Mousse Tartlet

Caramelised Sweet Potato Purée, Feta, Balsamic Glaze, Buttery Pastry Shell

Fig & Pancetta Crisp

Fresh Fig, Ash Goats Curd, Dill, Crisp Pancetta

H O T

Porcini & Parmesan Arancini

Wild Porcini & Parmesan Arancini, Black Truffle Aioli, Shaved Parmigiano Reggiano

Lamb Shoulder Crostini

12hr Smoked lamb, Salsa Verde, Minted Yoghurt, Fresh Pomegranate, Toasted Sourdough

Chilli & Lime Charred King Prawn

Marinated King Prawns Skewers, Sriracha Mayonnaise, Lime Zest

Miso Mushrooms & Lime Vinaigrette

Miso Butter Confit Mushroom Medley, Lime Vinaigrette, Fresh Herbs

Brisket Slider

Smoked Beef Brisket, Cabbage Slaw, Bread & Butter Pickles, Cheese Sauce, BBQ Sauce, Milkbun

Truffle Mac & Cheese

Say no more

Harvest Fish Taco

Crumbed Local Fish, Butter Lettuce, Herbed Mango Salsa, Soft Tortilla, Tartare Sauce

COASTAL HARVEST CATERING CANAPÉ MENU, PACKAGE & PRICING 2025

banquet pricing

Select from our seasonally curated buffet banquet menu and don't hold back on any tweaks, dietary quirks, or special wishes you've got! We're all about making every guest feel like a VIP. We will work closely with you in the lead up to the big day to ensure no detail is missed. When it's go time, our team will present a beautifully styled feast for both the eyes and palate so no guest will go home hungry!

PACKAGE DETAILS

\$60.00 Per Person

Includes selection of three sides & salads, two main proteins and breads & condiments. (additional sides & salads \$5.00 per person, additional mains & proteins \$10.00 per person.)

ADDITIONAL COSTS

\$500.00 Booking & Call Out Fee

Includes ongoing client management, 2x planning calls, onsite visit (if required), detailed event runsheet, liaising with external vendors, all necessary mobile catering equipment and travel up to 100km (additional travel fees if required.)

\$300.00 Onsite Staff

Includes all required onsite waitstaff and chefs for food preparation and service up to 5hrs.

\$300.00 Ceramic Serveware

Includes all required ceramic platters, chafing dishes, bowls, risers and utensils for a seated banquet style service or self-service buffet style service.

Note: We can provide disposable kraft/bamboo individual dinnerware (eg. plates, cutlery, napkins etc.) If ceramic dinnerware required it needs to be hired/organised externally.

COASTAL HARVEST CATERING BANQUET MENU, PACKAGE & PRICING 2025

banquet menu

SIDES & SALADS

Mixed Lettuce, Beetroot, Goats Cheese, Balsamic & Toasted Hazelnut Salad

Classic Greek Salad

Butter Lettuce, Olives, Cucumber, Tomato, Onion & Fetta

Apple, Fennel, Cabbage, Lemon Vinaigrette & Toasted Walnut Slaw

Classic Potato Salad

Chat Potatoes, Boiled Eggs, Pickles, Mayonnaise & Crispy Bacon

Mixed Lettuce, Grilled Beans, Avocado, Onion, Cucumber. Lemon & Herb Mayonnaise

Classic Caesar Salad

Butter Lettuce, Olives, Cucumber, Tomato, Onion & Fetta

Seasonal Vegetables

Roasted Maple Root Vegetables, Salsa Verde

MAIN PROTEINS

Charred Lemon & Thyme Chicken Thigh

12hr Smoked BBQ Beef Brisket

Slow Cooked Lamb Shoulder. Salsa Verde

Whole Baked Citrus Salmon Belly

BREAD & CONDIMENTS

Hearthfire Sourdough Rolls, Butter, Housemade Jus, Salt & Pepper

COASTAL HARVEST CATERING BANQUET MENU, PACKAGE & PRICING 2025

bespoke package

You don't have to opt for ordinary when we can create something extraordinary! Our bespoke catering packages let you mix, match, and dream big. Fancy a blend that has it all? Grazing table, canapés and a seated banquet or buffet? Maybe you have your heart set on alternating mains or even a specialty cocktail hour and bar service. If you can imagine it, we'll bring it to life. Tell us your vision, and we'll craft a menu and style that's as one-of-a-kind as your event. With our team by your side your guests will be wowed from the first bite to the final toast!

PACKAGE DETAILS

Per Person price will vary depending on your selections - ask us for a tailored quote!

ADDITIONAL COSTS

\$500.00 Booking & Call Out Fee

Includes ongoing client management, 2x planning calls, onsite visit (if required), detailed event runsheet, liaising with external vendors, all necessary mobile catering equipment and travel up to 100km (additional travel fees if required.)

\$500.00 Onsite Staff (may vary on service required)

Includes all required onsite waitstaff and chefs for food preparation and service up to 5hrs.

\$300.00 Ceramic Serveware

Includes all required ceramic platters, chafing dishes, bowls, risers and utensils for a seated banquet style service or self-service buffet style service.

Note: We can provide disposable kraft/bamboo individual dinnerware (eg. plates, cutlery, napkins etc.) If ceramic dinnerware required it needs to be hired/organised externally.

COASTAL HARVEST CATERING BESPOKE PACKAGE & PRICING 2025