

Events

SPRING/SUMMER CURATION



UNSW@vanillablue.com.au / 1300 556 086



ELEVATED EVENT CATERING

Our sit-down dinners and canape events blend sophistication with flavour, ensuring your event leaves a lasting impression. Menus are rotated seasonally to include the freshest products and contain delicious special diet options. Our professional staff provides seamless service, allowing you to focus on the evening. Whether it's a cocktail party, board meeting, awards gala, or client dinner, we will deliver an exceptional experience. Contact us today UNSW@vanillablue.com.au / 1300 556 086



Canape Menu

SPRING/SUMMER CURATION



Design Your Own Menu

We recommend:

1-hour Event – any 4 items

2-hour event – any 6 items

3-hour event – any 9 items

Min 30 guests – prices excl GST

Chef's Summer Curation

REQUEST A QUOTE

PLATINUM

COLD

Watermelon cups filled with whipped Persian Fetta, caramelized vino cotto & spearmint

Kettle crisps with crème fraiche, dill, and salmon caviar

Kinogoshi tofu spoons with pickled cucumber salsa and toasted seed crisp

HOT

Karaage chicken skewers, topped with teriyaki sauce and mayo, torched for a smokey, delicious flavour

SUBSTANTIAL

Noodle box of chilled Korean japchae sweet potato noodles tossed with sesame, soy, enoki and fresh, wok-tossed vegetables

Smoked salmon, fresh dill, and cream cheese galette with baby capers

SWEETS

Mini éclair with chocolate rich dark chocolate mousse and raspberry jam

THE DETAILS

7 pieces per person including substantial and sweet items / Suitable for 2-3 hours

A chef(s) on-site is required for an additional fee

\$35.50 pp excl gst / min. 60 guests

CASUAL

COLD

Petit corn fritters with house-made guacamole and tomato

Chicken tartlet with house-smoked feta and pink peppercorns

Duo of melon compressed with mustard and lemon myrtle oil, wrapped in prosciutto

Turmeric rice paper roll of satay prawn with toasted peanuts and avocado

HOT

Handmade Asian chicken meatballs with East Asian ketchup

House-made vegetable pakoras with chaat masala and mango chutney

THE DETAILS

6 pieces per person / Suitable for 1-2 hours

\$24.40 pp excl gst / min. 30 guests

SMART CASUAL

COLD

Shallot infused green peas, wasabi and parsnip puree, umami furikake and snow pea tendrill tart

Prawn cocktail canapes with fresh cucumber, cocktail sauce, prawns and capers

Taco de pollo - Chargrilled chicken, roasted corn, pico de gallo salsa, sour cream and fresh guac

HOT

Slow roasted beetroot and thyme fingers topped with vegan feta

Duck confit, pate Maison, red wine and red currant Pithiviers

SUBSTANTIAL

Salt & pepper tofu with carrot, fried garlic, shallots, toasted sesame rainbow slaw & spicy vegan mayo

THE DETAILS

6 pieces per person / Suitable for 1-2 hours

\$33.30 pp excl gst / min. 30 guests

FESTIVE CURATION

COLD

Christmas leg ham and black cherry skewer with pickled carrot

Spiced pumpkin mousse with maple bresaola en croute

Prawn cocktail canapes with fresh cucumber, cocktail sauce, prawns and capers

HOT

House made smoked cheddar pies with minted mushy peas & Christmas tree topper

SUBSTANTIAL

Christmas turkey, cranberry sauce and brie cheese galette

Yorkshire pudding stuffed with roast beef, red wine jus and cranberry & onion relish

SWEETS

Rich, house-made Christmas pudding bites with snowy white frosting

THE DETAILS

7 pieces per person including substantial & sweet items / Suitable for 2-3 hours

\$32.50 pp excl gst / Min 30 guests



Cold Canapes

REQUEST A QUOTE

Drop-Off Canape Selection

Min 30 pieces per canape

Christmas leg ham and black cherry skewer with pickled carrot **[NF, CF, AF, SF]** *limited edition* \$3.40 ea

Spiced pumpkin mousse with maple bresaola en croute **[NF, H, SF]** *limited edition* \$3.60 ea

Shallot infused green peas, wasabi and parsnip puree, umami furikake and snow pea tendril tart **[VG, NF, H]** \$4.00 ea

Chicken tartlet with house-smoked feta and pink peppercorns **[NF, CF, SF]** \$4.00 ea

Kinogoshi tofu spoons with pickled cucumber salsa and toasted seed crisp **[VG, GF, NF, H]** \$5.50 ea

Prawn cocktail canapes with fresh cucumber, cocktail sauce, prawns and capers **[GF, DF, NF, H, SF, Pesc]** \$4.00 ea

Beetroot, goat cheese blinis with beetroot pearls **[V, NF, H]** \$5.00 ea

Mini blinis, fresh herb infused Neufchatel creme, smoked salmon, caviar pearls & micro chervil **[NF, H]** \$6.00 ea

Petit corn fritters with house-made guacamole and tomato **[V, VG, GF, DF, NF, H]** \$4.00 ea

Wafer thin Chinese Peking pancake, filled with succulent roast duck, cucumber, shallot and Hoisin sauce **[DF, H]** \$6.00 ea

A stunning selection of seasonal rice paper rolls, enquire for latest varieties \$5.50 ea

Avocado nori pieces or salmon & avocado nori **[GF, NF, H, CF, AF]** fr \$4.00 ea

Cucumber canapes with chicken, cream cheese and dill **[GF, NF, H, CF, AF, SF]** \$3.80 ea

Pesto and roasted cherry tomato croute **[GF, NF, H, VG, CF, AF, SF]** \$3.80 ea

Mediterranean marinated vegetable and olive brochette **[V, VG, GF, DF, NF, H]** \$4.00 ea

Hainanese chicken breast with shallot, ginger oil & soy sauce pickled cucumber tasting spoon **[GF, DF, NF, CF]** \$5.50 ea

Banh mi inspired tasting spoon with pork belly, chicken pate, daikon, pickled carrot and baguette crisp **[NF, CF]** \$5.50 ea

Taco de primavera - pulled enoki mushroom in a rich umami sauce with fresh slaw **[V, VG, GF, DF, NF, H]** \$4.00 ea

Taco Baja Pescado - tasty fried fish pieces with fresh slaw and black pepper dressing **[GF, NF, H]** \$4.00 ea

Smokey and sweet roasted butternut pumpkin, whipped sheeps feta and parmesan & curry leaf crumble **[V, NF, H, SF]** \$4.00 ea

Watermelon cups filled with whipped Persian Fetta, caramelized vino cotto & spearmint **[V, GF, NF, HF, CF, AF, SF]** \$4.00 ea

Chef On-Site Required

Canapes below require a chef onsite at an additional cost. Min 60 guests.

Kettle crisps with crème fraiche, dill, and salmon caviar **[GF, NF, H]** \$7.00 ea

Petit tarts of Kutjera bush tomato creme, house dried tomatoes, chives, and Australian Samphire **[V, NF, H]** \$7.00 ea

Delicate filo tuile filled with native thyme and bush tomato crème, pistachio, & toasted oat crumble **[V, H]** \$5.00 ea

Rivalea smoked, aged Speck, olive oil croute, quince, and thyme **[V, DF, NF]** \$4.50 ea

Taramosalata and crisp wild rice with shaved bottarga, linaria and red onion pickle **[GF, NF, H]** \$4.00 ea

Salade Niçoise, chat potato, green beans, tuna, cherry tomato, quail egg, olive crisp **[GF, DF, NF, H]** \$4.00 ea

Chicken pate mousse with red wine macerated eschalots, crispy skin and umami shiitake powder **[GF, NF, H]** \$5.50 ea



Hot Canapes

Drop-Off Canape Selection

Min 30 pieces per canape

House made smoked cheddar pies with minted mushy peas and Christmas tree topper **[V, NF, H, SF]** limited edition \$6.50

House made chicken, taleggio and cherry pies with star topper **[NF, H, CF, SF]** limited edition \$6.50 ea

Handmade Asian chicken meatballs with East Asian ketchup **[NF, SF]** \$3.80

King prawns grilled with salsa verde skewers **[GF, DF, NF, H]** \$9.00 ea

Creamy, golden saffron and mozzarella arancini, golden fried and served with sriracha mayonnaise **[V, NF, H]** \$4.80 ea

Mildly spiced house-made vegetable pakoras, served with traditional mango chutney **[V, VG, GF, DF, NF, H]** \$4.00 ea

Mini beef and red wine pie, served with spiced tomato relish **[NF]** \$7.00 ea

Osso Bucco pie with a rich beef, thyme and vegetable braise, topped with a cheesy polenta crust **[NF, H]** \$7.00 ea

Chicken, mushroom, and leek mini pie, served with spiced tomato relish **[H]** \$7.00 ea

French pithivier of duck confit, red currants & pate maison encased in flaky butter pastry **[NF]** \$6.00 ea

Mexican chicken sausage rolls with mild spices **[NF, H]** \$4.00 ea

Lamb, harissa spice, mint, and chickpea house made sausage roll **[NF, H]** \$5.50 ea

House made roast pumpkin, brown rice, and spinach house made sausage roll **[V, VG, GF, DF, NF, H]** \$4.00 ea

Chef On-Site Required

Canapes below require a chef onsite at an additional cost. Min 60 guests.

Salt and pepper prawns with garlic, chilli and lime salt and aioli dipping sauce **[GF, DF, NF, H]** \$5.00 ea

Miso-glazed Japanese pumpkin with hazelnut dukkha and Tahini yoghurt **[V, VG, GF, DF, H]** \$4.00 ea

Chickpea Panisse with pickled lemon and beetroot jam, toasted cumin salt and micro coriander **[V, VG, GF, DF, NF, H]** \$4.00 ea

[REQUEST A QUOTE](#)



Substantial Canapes

Drop-Off Canape Selection

Min 30 pieces per canape

Yorkshire pudding stuffed with roast beef, red wine jus, cranberry and onion relish **[NF, CF, SF]** *limited edition* \$4.50 ea

Yorkshire pudding melt with double brie and cranberry sauce **[V, NF, H, CF, AF, SF]** *limited edition* \$4.50 ea

Yorkshire pudding melt with double smoked leg ham, vintage cheddar tomato relish **[NF, SF]** *limited edition* \$4.50 ea

Turkey and cranberry quiche **[NF, H, AF, SF]** *limited edition* \$6.50 ea

Cheesy sauteed mushroom and baby spinach polenta fingers **[GF, NF, H, VG, CF, SF]** \$4.00 ea

Sweet Sakiyo miso and roasted pumpkin tart fingers topped with crushed pistachios **[GF, NF, H, VG, CF]** \$4.00

Slow roasted beetroot and thyme fingers topped with vegan feta **[GF, NF, H, VG, CF, SF]** \$3.80 ea

Sweet & spicy Korean fried chicken slider with gochujang mayo and kimchi slaw **[NF, H]** \$8.00 ea

Lotus bao with panko chicken pickled carrot, spring onions, spicy sriracha and toasted sesame rainbow slaw **[DF, NF, H]** \$7.00 ea

Smoked salmon, fresh dill, and cream cheese galette with baby capers **[NF, H]** \$8.00 ea

Flaky butter pastry mini quiche with gruyere cheese and sauteed leeks **[V, NF, H]** \$6.50 ea

Mini quiche with flaky butter pastry, chorizo and Queso Manchego **[V, NF]** \$6.50 ea

'Shroom slider with porcini patty, tomato relish, Iceberg lettuce & vegan **[V, VG, DF, NF, H]** \$9.00 ea

Noodle box of chilled Korean sweet potato noodles tossed with sesame, soy, enoki & fresh, wok-tossed vegetables **[NF, H, VG]** \$10.00 ea

Spicy fried Karaage chicken, kewpie mayo, and teriyaki Aburi **[DF, NF, H]** \$6.00 ea

Godfather Pizzette a goats cheese base topped with pepperoni, olives, roasted capsicum & green chilli chutney **[NF, SF]** \$7.50 ea

Hawaiian Pizzette a cheesy mustard base sauce topped with ham and house made pineapple chutney **[NF, AF, SF]** \$7.50 ea

Margherita Pizzette a tomato sauce base topped with bocconcini, pesto and vine ripe tomatoes **[V, NF, H, CF, SF]** \$7.50 ea

Chef On-Site Required

Canapes below require a chef onsite at an additional cost. Min 60 guests.

Crumbed whiting fillets with celeriac remoulade and saltbush crumble **[DF, NF, H]** \$6.50 ea

Two peanut satay chicken skewers served on a bed of steamed jasmine rice and fried garlic & coriander **[GF, DF, H]** \$7.50 ea

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Sweet Canapes

Min 30 pieces per canape

Rich, house-made Christmas pudding bites with snowy white frosting **[V, CF, AF, SF]** *limited edition* \$3.80 ea

24K Gold dark chocolate and whisky truffles **[V, GF, NF, CF, AF, SF]** *limited edition* \$4.50 ea

Hand-made artisan fruit mince pies, buttery sweet pastry, filled with rich, traditional fruit mince **[V, NF, CF, AF, SF]** *limited edition* \$3.80 ea

Pistachio, honey and almond baklava bites, layered with delicate filo pastry **[V, H, CF, AF, SF]** \$3.60 ea

Orange and polenta mini cakes with orange blossom frosting **[V, GF, H, CF, AF, SF]** \$3.80 ea

Turkish delight petit pavlova with chocolate crème and rosewater Turkish delight **[GF, NF, H, CF, AF, SF]** \$3.80 ea

Marshmallow and passionfruit VoVo, sprinkled with toasted coconut **[NF, CF, AF, SF]** \$3.80 ea

Lemon curd tart topped with scorched italian meringue **[NF, CF, AF, SF]** \$3.80 ea

Mini eclair with chocolate rich dark chocolate mousse and raspberry jam **[V, NF, H]** \$4.50 ea

Decadent pink champagne macaron **[V, GF, H]** \$4.00 ea

White chocolate and forest berry pavlovas **[V, GF, NF, H]** \$4.00 ea

Petite creme caramel custard slice **[NF]** \$4.00 ea

Kitkat Jaffa bar with crunchy feuilletine **[V, H]** \$5.00 ea

Mango torte with puffed wheat & white chocolate **[NF]** \$4.50 ea

Gin & tonic cheesecake with flower confetti **[NF]** \$4.00 ea

Rocky road mousse cake with berry marshmallow \$4.00 ea

Tiramisu crème slice with cocoa crunch \$4.00 ea

Petit Italian candied lemon and ricotta cannoli **[V, NF, H]** \$4.00 ea

Chocolate and hazelnut Rocher donut **[V, H]** \$4.00 ea

Raspberry and coconut iced Vovo donut **[V, NF, H]** \$4.00 ea

Strawberry crème and chocolate shortcake tartlet **[V, NF, H]** \$4.00 ea

Lemon curd tart topped with scorched Italian meringue **[NF, CF, AF, SF]** \$4.00 ea

Tropical passionfruit and coconut pavlova **[V, GF, NF, H, CF, AF, SF]** \$4.50 ea

[REQUEST A QUOTE](#)



Plated Events

SPRING/SUMMER CURATION

Spring/Summer Curation - Entree

ENTRÉE

Black pepper confit salmon fillet with Margarita foam, agua chile verde and Jalapeno tuille [GF, NF, DF]

Twice baked individual Gruyère soufflé served with salade frisé [V, SF, NF]

Stracciatella with honey poached figs, blood oranges, toasted almonds, shaved fennel and red wine vinaigrette [V, GF, SF]

Beef fillet carpaccio, served with smoked oyster emulsion, pickled onion, capers, and saltbush infused crisp [GF, H, NF]

Sichuan street tofu with layers of gently poached silken tofu, warming and numbing chilli oil, tingling toasted Sichuan pepper, roasted peanuts and baby Asian herbs [VG, GF, H]

Truffled mushroom duxelles paired with silky Jerusalem artichoke puree, pickled mushrooms, Jerusalem artichoke frites, and wafer sliced fresh button mushrooms [VG, GF, NF]

Fresh Burrata tomato water heirloom tomato caprese quince gel pistachio crumble with basil oil [GF, V, AF, CF, H]

House-made pan fried mushroom gyoza, ginger & yuzu kosho dressing & micro coriander [VG, NF, CF]

Eggplant two ways, tempura aubergine, smokey baba ghanoush, plant-based labneh, herb oil and olive cracker [VG, NF, H]

Jamaican style jerk chicken, sweet corn velouté, black garlic oil, shallots [GF, DF, NF]

Two courses from \$52.00 ex gst. Min 60 guests

[REQUEST A QUOTE](#)



Spring/Summer Curation

MAINS

Braised beef cheek bourguignon with bacon, eschalots, red wine sauce and sweet potato puree

Xinxiang cumin rubbed lamb rump with roasted eschalots, coriander, and sesame fried rice cake

Hand-made ricotta gnocchi, tossed with broccoli, lemon, peppers and capers, topped with finely shaved parmesan and toasted hazelnuts [V]

Cajun blackened barramundi served with a salsa of corn, wild rice, red peppers, and avocado, served with fresh lime [GF, H, NF, Pesc]

Roasted kent pumpkin, fried sage and slow roasted Spanish onion, layered with crunchy potato pave, grilled radicchio and fresh Meredith goat curd [V, GF, NF]

Roasted chicken breast, crispy chicken skin with shiitake powder, honey glazed carrots, and creamy parmesan gremolata mashed potatoes [GF, H, NF]

Roasted chicken breast, with grilled king mushroom, green beans, toasted almonds, and black garlic [GF, H, NF]

Atlantic salmon, served with eggplant & olive caponata, charred broccolini herbed potato rosti [PESC, GF, DF, CF, H]

Chargrilled chicken breast, miso patatas bravas, salsa verde, prosciutto crisp, micro herbs [GF, DF, NF, SF]

Casarecce pasta with seasonal creamy mushroom sauce, cavolo nero, vegan parmesan crust and fresh herbs [VG, NF, H]

Pan seared pork tenderloin, spicy nduja beans crispy chicharrons candied smoked lemon and micro herbs [GF, SF, NF]

Two courses from \$52.00 ex gst. Min 60 guests

[REQUEST A QUOTE](#)



Spring/Summer Curation

DESSERTS

Raspberry sorbet with cinnamon donut crumble [VG, NF, H, GF]

Italian tiramisu with couverture chocolate bark and amaretto jelly

Key lime panna cotta with toasted coconut flakes and fresh red papaya [VG, NF, GF]

Fine meringue shards with lemon cream and Salted crumble [GF, V]

Mango torte with passionfruit jam and coconut crunch [NF, CF, AF, SF]

KitKat jaffa bar with crunchy feuilletine, chocolate coulis and vanilla whipped cream [V, CF, AF]

Salted caramel and chocolate tart served with vanilla bean ice cream [V, NF, CF, AF, SF, H]

Pistachio panna cotta with honey almond crunch [GF, CF]

Two courses from \$52.00 ex gst. Min 60 guests

[REQUEST A QUOTE](#)



Barbeque

This BBQ can be delivered raw and ready to cook or cooked and ready to eat. Please advise at time of booking. Salads, veggies, bread & dips will be delivered in craft boxes and meat in foil trays. It is recommend to purchase A Serving Kit if you don't have your own crockery.

BONDI CLASSIC BBQ

\$26.00 per person, (min 20)
48hour lead time required

MEATS & PROTEIN

Classic beef thin sausages
Ginger Teriyaki marinated tofu steaks

FRESH SALADS & POTATOES

Superfoods salad with cous cous, coconut, currants, edamame & Japanese dressing
Fresh simple slaw with lime dressing
Fresh corn cobs with butter
Shredded onions

BREADS AND CONDIMENTS

Crusty bread rolls with butter
Tomato relish, yellow mustard, tomato sauce

ARGENTINIAN ASADO BBQ

\$49.00 per person, (min 20)

MEATS & PROTEIN

Beef short ribs, Asado style for the BBQ
Scored and split chorizo sausages
South American zesty lime and garlic marinated chicken pieces
Golden vegetable empanadas
Corn with garlic and parsley butter

FRESH SALADS

Parillada style corn on the cob [V, GF, NF, H]
Fresh simple slaw with lime dressing [V, GF, DF, NF, H]
Spiced summer potato salad with tender steamed potatoes, tossed with mild spices, fragrant herbs, fresh cucumber & peas. [V, GF, NF, H, CF, SF]

BREADS AND CONDIMENTS

Mini pita arepa breads
Chimichurri, Chipotle mayonnaise, tomato sauce, salt and pepper

MANLY ALFRESCO FEAST

\$38.00 per person (min 20)

MEATS & PROTEIN

Satay marinated chicken skewers
Classic beef thin sausages
Scored and split chorizo sausages
Teriyaki tofu and vegetable skewers
Corn with garlic and parsley butter

FRESH SALADS

Fresh corn cobs with butter [V, GF, NF, H]
Jeweled summer citrus salad with citrus segments, roasted beetroot, sweet and salty pecans, passionfruit citrus dressing [GF, H, VG, CF, AF, SF]
Spiced summer potato salad with tender steamed potatoes, tossed

BREADS AND CONDIMENTS

Fresh petit pain rolls with butter

REQUEST A QUOTE

Beverage Packages

SPARKLING WINE & CHAMPAGNE

Aurelia Prosecco \$22.99

A refreshing Prosecco with enticing fruit flavours of passionfruit and green apple which provide a sweetness that is well balanced by a citrus finish. A soft, fine bubble completes the wine.

Yves Premium Cuvée \$24.00

A truly exceptional expression of chardonnay - Pale yellow with fine bubbles and persistent mousse. Delicate and floral, with a creamy mid-palate and a lingering, zippy finish. Apple aromas with hints of nut and toast.

Mumm Marlborough \$33.99

Mumm Marlborough Brut Prestige is a distinctive sparkling wine that marries the best of New Zealand Pinot Noir, Chardonnay and Meunier grapes with Méthode Traditionnelle techniques from the French Champagne Maison Mumm. The result is a refined, elegant wine of exceptional quality & delightful fruity notes.

Veuve Cliquot \$109.00

An elegant style with generous freshness and layers of floral and fruity complexity that flows into a remarkably long and powerful finish.

BEER & CIDER

Stone & Wood Pacific Ale \$8.00

Great Northern 3.5% \$9.00

Pure Blonde Organic Cider \$7.00

Heineken Zero \$8.00

WHITE WINE & ROSE

Brokenwood Chardonnay \$31.50

Perfect, pale green colour and lifted grapefruit aromas. The minimal oak sits nicely with the fine, juicy citrus flavours on the palate accompanied by a subtle bran meal.

Yves Premium Cuvée \$24.00

A truly exceptional expression of chardonnay - Pale yellow with fine bubbles and persistent mousse. Delicate and floral, with a creamy mid-palate and a lingering, zippy finish. Apple aromas with hints of nut and toast.

Babich Black Label Pinot Gris \$33.00

Ripe nashi pear and nougat. A superb Gris packed with flavour and intensity. The flavours linger, imploring you return to the glass for another sip. Match with Asian-inspired food

Kylie Signature Dry Rose \$26.60

The wine is a fusion of 80 percent Carignan and 20 percent Cabernet Sauvignon grapes sourced from the southern coast of France. The final product is described as offering delicate, alluring aromas of fresh summer berries and white blossom before turning refined and refreshing on the palate with a fruity, crisp finish.

NON ALCOHOLIC'S

Capi Sodas 250ml- Assorted Flavours \$3.95

All natural, no preservatives. Made with only the best ingredients.

Slim Soft Drink Cans 250ml \$2.80

MON-FRI	1 HOUR	2 HOURS	3 HOURS
STANDARD	\$20.00	\$28.00	\$39.00
PREMIUM	\$25.00	\$35.00	\$44.00
Non Alcoholic	\$10.00	\$12.00	\$14.00

RED WINE

Earthworks Tempranillo \$20.50

A plush and juicy wine with just a lick of ripe tannin, blended with a touch of Shiraz as a nod to earthworks' Barossa Heritage

Anchorage Cabernet Merlot 22.50

The Anchorage Cabernet Merlot 750ml showcases a rich blend of Cabernet Sauvignon and Merlot grapes, offering a delightful taste experience.

Babich Black Label Pinot Noir \$30.00

The Babich Black Label Marlborough Pinot Noir is an exclusive cuvée first produced in 2014 and developed to complement food. Matured for 7 months in oak (25% new) the Black Label Pinot Noir is sweetly perfumed with ripe strawberry, raspberry and a hint of glazed cherry. The palate is generous with flavours of plum and red fruits.

Jim Barry Single Vineyard Shiraz \$34.50

Opulent aromas of rich, bright red fruits are supported by a core of classic Clare Valley spice. Beautifully structured with fine savoury tannins and a terrific length of vibrant fruit on the palate. Not your typical Clare Valley Shiraz.

Capi Still Water - 750 ml \$7.30

Capi Sparkling Water 750ml \$7.50

Capi Sparkling Water 250ml \$3.80

Fresh Juices- Assorted Flavours 250ml (Orange, apple, apple & Guava) \$3.80

<< BEVERAGES CAN BE SERVED ON CONSUMPTION >>



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 of 5 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.

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 #LIQO660036562. Drop off orders are sold under licence LIQP770018056. 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 5:00am – 12:00am Monday – Saturday, and 10:00am – 10:00pm 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.