

# Fresh CONFERENCE

CATERING & EVENTS

The key to a great event is detail, we make it our job to attend to every detail so that the end result is seamless & magnificent.



# CONFERENCE & SEMINAR

Without doubt the most tremendous & unifying way to support each other in discovering and exploring ways to work, learn, build, dialogue and train, or simply connect and discuss, is in a room full of people that have a purpose to attend to.

## CONFERENCES, SEMINARS, TRAINING & PLANNING DAYS

Fresh Catering and Events is well versed at providing exceptional service and quality of food that is the foundation to your next great seminar or conference, supporting an ease and flow for your event and delegates. We like to say that 'we have your back' in all things catering and we actually do. We are able to deliver Perth wide and support the business, banking, legal, corporate, oil, gas, health, education, not for profits, education, information & technology sectors with quality and integrity.

## DESIGN YOUR EVENT

Fresh Catering and Events can jump in at any point to support your event, whether it's purely from a food and service only perspective or it's from the point of inception, we are willing collaborators on all fronts to ensure your event is a tremendous success.

Consider the following as guiding points:

1. **Venue** : Where and when.
2. **Delegates** : How many delegates? Dietary considerations & choosing food that sustains and nourishes.
3. **Menu** : Match the budget with great food & service and your expectations.
4. **Timing** : Set the rhythm for the event and let the food team know.
5. **Props** : Audio / Visual gear ready. Lecterns, bigger screens etc
6. **Triple Check** : Sign off on all suppliers and support 48 hours prior. Have fun.

# CONFERENCE & SEMINAR

## **1 SESSION OR 2 OR MORE?**

There are multiple options for any event and an amazing array of food choices to ensure each delegate is nurtured and nourished. Sustaining people to stay vibrant and switched on through out the event is a key component.

We can assist with menu design that actually supports people to stay alert and engaged with the subject matter, the people presenting and the other delegates. This supports to improve and magnify the opportunities that then are available to explore during and post event.

## **DIETARY REQUIREMENTS**

Gluten Free, Dairy Free, Vegan and Vegetarian are highlighted on the menu - however the many allergens that exist are not. These will need to be specified by you so that we can go through the menu items selected and make sure that they are suitable.

Whilst we look after gluten & dairy free and vegan options and take every care in our preparation, we also process foods that may contain gluten, dairy and nuts and other allergens.

Fresh Catering and Events is a registered Halal kitchen.

*Pricing does not include GST, staff or equipment  
These costs will depend on factors such as  
venue or location and menu selection.*



# CONFERENCE MENU

## MORNING. AFTERNOON. YOUR EVENT. YOUR CHOICE.

Priced per person [minimum 6] *gluten free available*

### The finest hand made food for every event.

|                               |       |
|-------------------------------|-------|
| Tea package - 2 options ..... | 10.50 |
| Tea package - 3 options ..... | 15.00 |
| Tea package - 4 options ..... | 18.50 |

Muffins : chocolate & banana / Raspberry & chocolate / Gingerbread & maple [gf]

Pumpkin, spinach & green pesto savoury muffin [gf]

Capsicum, onion, corn & spinach savoury muffin [gf]

Croissants : Ham & cheese / Spinach, feta & tomato

Bacon & egg breakfast tart

Veggie & egg breakfast tart

Banana bread [gf df]

Danish pastries selection

Blueberry & lemon coconut chia pudding

Granola & Greek style yoghurt pot

Seasonal fruit skewer large

Quiches : Lorraine / Pumpkin, feta & pine nut / Spinach

Vegan sausage roll & tomato relish [vegan]

Arancini & tahini aioli [gf vegan]

Falafel & tahini aioli [gf vegan]

Pea & parmesan croquette & aioli

WA beef sausage roll & tomato relish

Aussie beef pie & tomato sauce

Crumbed coconut chicken & lime aioli

Curry puffs & sweet chilli [vegan]

French macarons

Tartlet selection [gf df]

Cookies [gf]

Scone, house made berry compote & Chantilly cream

Raspberry frangipane slice [gf df]

Sweet slice selection

'Brookie' - brownie & cookie slice [gf df]

Portuguese tart

Nut balls : Choc mint / Powerball / Almond & date [gf vegan]

Rich chocolate brownie [gf]

# LUNCH MENU

## LUNCH. THE FINEST HANDMADE FOOD FOR YOUR EVENT.

Priced per person [minimum 6] *gluten free available*

### Menu 1 - CLM1

Curry puffs & sweet chilli [vegan]

Arancini & tahini aioli [gf vegan]

Coconut chicken

Salad - roasted vegetables, chickpea, pomegranate & Lebanese tarator sauce

Mixed sweet slices

Sliced fresh fruit

\$27.50 per person

### Menu 2 - CLM2

Lebanese wraps - assorted flavours [gf + 1]

Curry puffs & sweet chilli [vegan]

Arancini & tahini aioli [gf vegan]

Chick pea falafel bites [gf vegan]

Mixed sweet slices

Sliced fresh fruit

\$27.50 per person

### Menu 3 - CLM3

Sushi (3 pieces)

Vietnamese rice paper rolls (2 pieces)

Salad - mixed green leaves, cherry tomato, cucumber, carrot, lemon & evoo

Coconut chicken

Sliced fresh fruit

\$27.50 per person

### Menu 4 - CLM4

Gourmet sandwich [gf + 1]

Quiche - assorted flavours

Salad - roasted vegetables, chickpea, pomegranate & Lebanese tarator sauce

Chocolate brownie slice gf df

Sliced fresh fruit

\$27.50 per person

# LUNCH MENU

## SALAD BOXES & SUSHI. THE FINEST HANDMADE FOOD FOR YOUR EVENT.

Priced per person [minimum 6] *gluten free available*

### INSALATA CESARE

Free range chicken, baby cos leaves, avocado, fresh cucumber, Grana Padano Parmesan, jammy egg & herby crumbs [gf]

### TUNED IN TUNA

Fresh house herby tuna blend with artichokes, celery & red onion, aioli, brown rice & quinoa, fresh tomato, jammy egg, green leaves, evoo & lemon, Aleppo pepper [gf df]

### BEEFED UP & FRIED

Vermicelli rice noodle, marinated beef strips, red onion, fresh cucumber, green leaves, coriander, mint, peanut, chilli & soy sauce [gf df]

|                                                 |        |
|-------------------------------------------------|--------|
| <b>Meal Box</b> [Serves 1] .....                | 25.00  |
| <b>Small Box</b> [Serves 3 - 5 as sides] .....  | 55.00  |
| <b>Medium Box</b> [Serves 8 -10 as sides] ..... | 105.00 |

### SUSHI - salmon or teriyaki chicken or tuna or vegetarian [gf df]

36 piece handmade sushi - variety plated

48 piece handmade sushi - variety plated

60 piece handmade sushi - variety plated

Platters served with pickled ginger, soy sauce & wasabi

### SUSHI ROLLS, NIGIRI & GUNKAN [contains seafood]

27 piece platter ..... 95.00

37 piece platter ..... 125.00

47 piece platter ..... 145.00

### VIETNAMESE RICE PAPER ROLLS - avocado, prawn, chicken or tofu [gf vegan]

Full Size / Mini Size gf [min. 6]

12 piece platter ..... 75.00 / 40.00

30 piece platter ..... 190.00 / 110.00

# CONFERENCE BUFFET

The buffet packages are a guide only, they can make it simple and easy ensuring your event is a success on so many levels.

**Buffets are for a minimum of 15 people**

**FRESH BUFFET 1 - LIGHT LUNCH** ..... \$25.00 per person

- 1 Main dishes
- 1 Hot side & 1 Salad

**FRESH BUFFET 2** ..... \$45.00 per person

- 2 Main dishes
- 2 Hot side & 1 Salad

**FRESH BUFFET 3** ..... \$55.00 per person

- 2 Main dishes
- 2 Hot side & 2 Salads
- 1 Dessert

**FRESH BUFFET 4** ..... \$65.00 per person

- 3 Main dishes
- 2 Hot side & 2 Salads
- 1 Dessert

**ADD ON ELEMENTS**

- Main dish ..... \$15.00 per person
- Side dish ..... \$7.50 per person
- Salad ..... \$7.50 per person
- Dessert ..... \$10.00 per person
- Cheese platter with crackers & quince paste ..... \$10.00 per person



# Mains

*gluten free available*

4 Cheese ravioli & slow cooked beef cheek ragu

Rich beef curry & golden rice

Barramundi & ratatouille

Pork stir fry, rice noodle & chilli glaze

Slow roast lamb shoulder, root vegetables and gravy

Moroccan vegetable tagine, preserved lemon, date & roast potatoes (GF Vegan)

Classic beef lasagne

Mediterranean chicken w/ basil, olive & preserved lemon

White fish red curry & steamed rice

Chicken cacciatore & polenta

Spicy lamb meatballs, Napolitana sauce, gremolata

Chicken tagine w/ apricot

Creamy polenta & Italian sausage ragu

Chicken korma & golden rice

Lamb moussaka with eggplant & silverbeet

Provencale beef casserole

Roast free range chicken, lemon, garlic & thyme

Baked lentils w/ sweet potato

Lamb ragout pasta bake

Thai green chicken curry & Jasmine rice

Jess' chicken fried rice

Baked salmon, sweet potato & green pesto

Twice cooked crispy pork belly & cauliflower pure

Vegetable korma & eggplant masala

Lancashire hot pot

Vegan lasagne



# Salads

Roasted potato, fried capers, tender herbs & horseradish aioli dressing [gf df]

Roasted vegetables, chickpeas, pomegranate & Lebanese tarator sauce [gf vegan]

Red quinoa, roasted beetroot, mint & coconut tahini dressing [gf vegan]

Greek, capsicum, olive, feta, cucumber, oregano & lemon mustard dressing [gf]

Mixed green leaves, cherry tomatoes, cucumber, carrot & lemon & evoo dressing [gf df]

Coleslaw, spring onion & aioli [gf df]

# Hot Sides

*all gluten free*

Maple roast Jap pumpkin

Creamy polenta

Buttered cabbage

Roast potatoes

Steamed white or golden rice

Sweet potato

Braised asparagus, peas & green beans

Seasonal roast vegetables

Cauliflower cheese bake

Panisses [chickpea fries]

Ratatouille



# Dessert & Cheese

*gluten free available*

## **TARTS**

Peach & mango

Lemon

Baked chocolate

Pecan

Bakewell

Cherry & pistachio

Passionfruit

Chocolate & banana

## **SLICES**

Salted caramel

Romanian apple cake

Rich chocolate brownie

Sticky date pudding

Raspberry frangipane

Orange & almond

## **CHEESE**

Blue, brie & cheddar, crackers & quince paste

*Please let us know how we can serve you.*



# Sharing Menu

*gluten free available*

**SHARING PLATES** - Change it up and get sharing on the conference menu

Sourdough bread beetroot relish, extra virgin olive oil, balsamic vinegar

Hummus & flatbread housemade hummus & crisp tortilla flatbread

Octopus tentacles seared wedge island octopus & santorini sauce

Caprese salad tomatoes, buffalo mozzarella, basil

Greek salad cherry tomatoes, capsicum, cucumber, olives & feta cheese

**PROTEIN TO SHARE** - *choose the proteins you would like for your event*

Peri peri chicken gf df tangy, spiced chicken & crunchy, creamy coleslaw

Slow cooked WA brisket & roasted chat potatoes

Roast Atlantic salmon from Tasmania, citrus mayo & roquette salad

12 hour braised WA shoulder of lamb & roasted seasonal vegetable

**DESSERT** - *included with every sharing menu order*

A selection of mixed sweets for everyone to share

**Vegetarian & vegan options available on request**

**Choose :**

One protein ..... **\$45.00** per person

Two protein ..... **\$55.00** per person

Three protein ..... **\$65.00** per person

Four protein ..... **\$75.00** per person

*Share with colleagues & make new friends.*



# DRINKS

## COFFEE & TEA [min. 10]

Allpress coffee & Elmstock tea, cups, milk - full cream / hi-lo, alternative, sugar & stirrers

|                                                                           |       |
|---------------------------------------------------------------------------|-------|
| On disposable 8oz cups - single session .....                             | 5.50  |
| On disposable 8oz cups - all day [interval breaks includes arrival] ..... | 15.50 |

## COFFEE, TEA, WATER & JUICE [min. 10]

Allpress coffee & Elmstock tea, cups, milk - full cream / hi-lo, alternative, sugar & stirrers

Still and sparkling water and fruit juice, orange, apple or tropical

|                                                                           |       |
|---------------------------------------------------------------------------|-------|
| On disposable 8oz cups - single session .....                             | 9.50  |
| On disposable 8oz cups - all day [interval breaks includes arrival] ..... | 20.50 |

## WATER

|                                           |             |
|-------------------------------------------|-------------|
| Still 600ml / Still 1.5 litre .....       | 3.50 / 8.00 |
| Sparkling 500ml / Sparkling 1 litre ..... | 4.60 / 8.00 |

## HENRI'S JUICE

|                                                                                |      |
|--------------------------------------------------------------------------------|------|
| Orange, apple, mango & banana, 7 fruits, apple & blackcurrant, pineapple ..... | 5.00 |
|--------------------------------------------------------------------------------|------|

## 2 LITRE JUICE

|                                 |       |
|---------------------------------|-------|
| Orange, apple or tropical ..... | 10.50 |
|---------------------------------|-------|

## SOFT DRINKS

Coke, Coke No Sugar, Diet Coke, Sprite, Fanta

|                    |      |
|--------------------|------|
| 375ml Can .....    | 3.00 |
| 1.25L Bottle ..... | 6.00 |

## DISPOSABLES & PACKAGING - Eco friendly & sustainable packaging

|                                                                              |             |
|------------------------------------------------------------------------------|-------------|
| Bio Pak soft drink cups .....                                                | 0.25        |
| Napkin .....                                                                 | 0.05        |
| Small plate & napkin / dinner plate & napkin .....                           | 0.50 / 0.75 |
| Small plate, napkin & cutlery set / dinner plate, napkin & cutlery set ..... | 1.10 / 1.50 |
| Disposable tongs bamboo 12 cms .....                                         | 1.00        |



# EVENT EXTRAS

## HIRE OF EVENT EQUIPMENT

We can support with co-ordination and company/product selection - please see the suppliers list for our recommended business partners for everything from marquees, festoon lighting, AV equipment, linen, cutlery, crockery & glassware.

Whilst some equipment is part of the event there is equipment that will need to be provided specifically for your event. These costs vary dependant on style of function, site, number of guests and menu. If we are out in the open or at a venue that has very little in the way of 'event infrastructure' - think warehouse space then everything has to be brought on to the site and set up in each space. If the venue has a base for us to work from this will minimise the expenditure required. This includes trestle tables for food & drink service, marquees that shelter the food & bar service areas, table cloths, chafing dishes, fuel for the BBQ, the BBQ, hot boxes, ovens, hot box racks, fryer, plates, cutlery, glassware, tubs, ice etc Every piece of equipment that will ensure that your event is a success - every detail has to be accounted for.

To date we have managed to use a large amount of our own equipment to support events and we provide this as part of the service. Trestle tables are essential for our service, marquees for shading the food service and bars are provided for your guests and the staff to ensure protection from the sun in open air venues. Items we do charge for are things like tablecloths, fuel for chafing dishes, fuel for BBQs, BBQ hire, glassware etc - anything that requires purchasing and that we do not have on hand. The brief example list below will indicate the current cost of the basics that are the regular requests. These items we hire in and all costs are subject to change without notice.

All charges are per item in \$AU and ex. GST and will be clearly itemised on the quote.

### Glassware

Hi - Ball  
Sparkling  
Wine - White or Red

### Flatware

Side  
Main 290mm  
Entree 255mm

### Cutlery

Fork & knife set  
Fork, knife & spoon set

### Equipment

BBQ & Gas  
Chafing dishes  
Chafing dish fuel X 2 per dish  
Marquees 3m X 3m  
*(Food & bar service use only)*  
Tables - Trestle 6' & 8'  
Raisers  
*(Food & bar service use only)*

*Tables - Trestles (guest)*  
Tablecloths  
Commercial oven  
Electric hotplates  
Hot water urn  
Fryer - double

For larger furniture items, chairs & tables, stages, large marquees etc there are costs that are attributed that will need to be passed on. E.g. Damage Waiver charges, delivery charges, labour for set up of lighting etc.

# RECOMENDATIONS

## SUPPLIERS WE USE

### FURNITURE, GLASSWARE CUTLERY & CROCKERY

Perth Party Hire  
<https://www.perthpartyhire.com.au>  
 08 9382 2088



### DJ

Paul V Entertainment  
<http://paulventertainment.com.au>  
 0411 244 512



### STRUCTURES - MARQUEES

Reeces Event Hire  
<https://reeces.com.au>  
 08 9378 4742



### SECURITY

Serenity Risk Solutions  
<http://serenityrisk.com.au>  
 0455 455 575



### STRUCTURES, MARQUEES & GENERAL HIRE

Swan Event Hire  
<https://swaneventhire.com.au>  
 08 9250 2255



### FURNITURE, GLASSWARE CUTLERY & CROCKERY

Hire Society  
<https://www.hiresociety.com.au>  
 08 9389 9921



### TRUE SUPPORT FOR YOUR EVENT

Just a few of the companies that have supported and will continue to support us and you with their services to ensure your event is perfect.

If there is more you need, ask us and we will open up our contacts and send you to the right people.

# CONSIDERATIONS

## VENUE

We have access to a variety of venues around Perth and beyond. Let us do the leg work for you and book that site that works for you and your event - no fuss - minimal stress, everything is simply set. Ask us for the list.

## DECOR & THEMING

What is required, can we help and what support you need - do you need us to help you design your event ? We can enlist support from our many suppliers and get the event styled how you want it.

## EVENT DAY EMERGENCY KIT

If you get stuck, for anything, then ask us - we will do what ever we can to support you, your guests and your event. We have and will always maximise our resources to get the result you need.

## GUESTS MAP

Making sure your delegates can find their way easily and simply to the event is key - parking or nearest transport networks are the basic info you need to support with getting people to and from the event safely and efficiently. A map is super simple to follow.

## WE'VE GOT YOUR BACK

It's easy to say - we've got your back - we can only deliver what we deliver because we are dedicated and committed to having your back - everything we bring is so that we can truly serve you and your guests.

It is what we love to do.

## POST EVENT

Setting up a post conference day network meeting event with a selection of canapés and drinks served by our amazing, professional team can be the completion that every one appreciates. We can supply beverage and cocktail event information upon request.



# TERMS & CONDITIONS

## CONFIRMATION

To confirm the booking, approve the quote via email or online agreeing to the initial basis of the event, sign the Terms & Conditions and complete the credit card authorisation form attached. Upon confirming your event, you will be issued with an invoice for a deposit of 25% of the proposed event charges. Once the deposit is received, your event date will be confirmed by a Fresh Catering and Events team member and an email confirmation sent to you.

## PAYMENT POLICY

**All pricing is ex. GST.**

**A deposit of 25% of the proposed event charges is payable to confirm the booking.**

The remaining 75% of the proposed event charges are required to be paid no less than (14) fourteen business days prior to the event date.

A final invoice detailing any additional charges will be issued the next business day after your wedding.

The client agrees that any additional charges will be charged to the credit card provided with the catering agreement if the client fails to pay the final invoice within seven (7) days of the final invoice date.

## CANCELLATION POLICY

If the cancellation is notified thirty-one (31) business days or more prior to the event date, Fresh Catering and Events will pay a full refund of the deposit less an administrative fee of 10% of the proposed event charges agreed at the initial confirmation stage.

If the cancellation is notified between thirty (30) business days and ten (10) business days prior to the event date, Fresh Catering and Events will retain the deposit of 25% plus an administrative fee of 10% of the proposed event charges plus any additional supplier invoices (e.g. AV, equipment hire etc.).

If the cancellation is notified between nine (9) business days and five (5) business days prior to the event date, Fresh Catering and Events will retain the deposit of 25% plus an administrative fee of 25% of the proposed event charges plus any additional supplier invoices (e.g. AV, equipment hire etc.).

If the cancellation is notified five (5) business days or less prior to the event date, 100% of the event charges will be payable by the client to Fresh Catering and Events plus any additional supplier invoices (e.g. AV, equipment hire etc.).

**31 days or more > Refund 25% deposit less administrative fee of 10% of proposed event charges.**

**10 to 30 days > Retain 25% deposit plus administrative fee of 10% of proposed event charges.**

**9 to 5 days > Retain 25% deposit plus administrative fee of 25% of proposed event charges.**

**5 to 0 days > 100% of all event charges will be payable.**

## SUPPLY OF LIQUOR

**Fresh Catering and Events is a holder of a Special Facility Licence – Catering.**

**Liquor License No. 609217939921.**

Fresh Catering and Events and its staff are legally obliged to refuse to serve alcohol to anyone who appears to be intoxicated or to be under the age of 18.

We are committed to the responsible service of alcohol. Alcohol consumption and service must comply with all local council & state regulations. Security is suggested for all events that supply liquor.



# TERMS & CONDITIONS

## FINAL NUMBERS AND DIETARY REQUIREMENTS

### All Events: Conference & Seminar

**Final guest numbers & dietary requirements for weddings are required no later than 10am fourteen (14) days prior to your event date.** Once the final guest numbers are received the client will be charged for those guests, even if the guest numbers reduce. In the instance of an increase in guest numbers or dietary requirements, you must be inform us immediately & Fresh Catering & Events will endeavour to accommodate however possible. The difference will be invoiced for.

## MENU SELECTIONS

Menu selections are required no later than 10am ten (10) business days prior to your event date (2 Weeks) this supports with ordering and staffing. In the instance that the final dietary requirements equal or exceed twenty percent (20%) of the total guest numbers, a custom menu will need to be discussed.

## INSURANCE

Fresh Catering and Events is particularly conscious of taking care with all the equipment used for your function. Fresh Catering and Events cannot take responsibility in the unlikely event of damage or loss to equipment (broken glassware, crockery etc.). The costs are the responsibility of the client. Fresh Catering and Events holds full public and product liability insurance (\$20,000,000.00) and workers' compensation for staff insurance. Details of our insurance certification can be supplied upon request.

## WE LOOK FORWARD TO SERVING YOU

Fresh Catering and Events cannot wait to support every aspect of your event – please do not hesitate to utilise all that we can support you with.

RESTAURANT & CATERING . HOSTPLUS



With you we design & take care  
of every detail.

**DIAMOND STANDARD**  
**CATERING & EVENTS**  
Integrity, Quality & Care  
2025



Planning another event?

Browse some of our other catering menus...

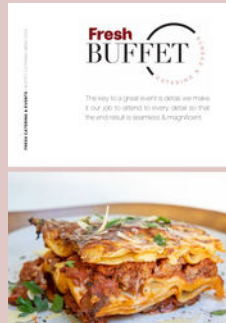
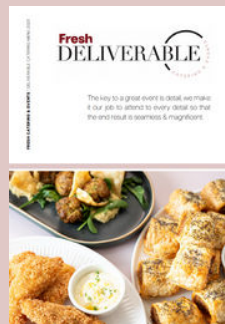
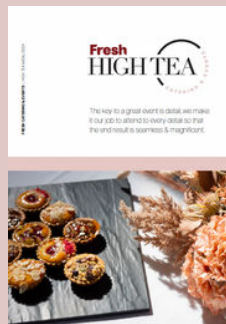
**Fresh**cafe

**Fresh**  
IN THE CITY

*Canning River*  
C A F E

SIMPLY. LOVING. FOOD.

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To review the full catering catalogue go to

[www.freshcateringandevents.com.au](http://www.freshcateringandevents.com.au)



**LEE GREEN**  
PROPRIETOR / EVENT MANAGER  
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