



day delegate packages  
2023 - 2024

**PURE**  
CATERING

# packages

*half day*

*full day*

\$34.00

\$45.00

\$38.50

\$49.50

\$48.50

\$59.50

house

premium

deluxe



# house package

delivered in quality eco-boxes, ready to eat  
(minimum of 20, must meet minimum delivery requirements)

*full day- select 2 options from each column*

*half day - select 2 options from the morning tea column*

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## morning tea

scone, raspberry jam & cream  
portuguese custard tart  
lychee chia pudding, pomegranate & toasted coconut  
*gf, df, nf, v, vg*  
muffin - *chefs selection*  
black forest tart *v*  
pork, smoked cheddar & crispy bacon sausage roll  
croissant w maple bacon, vintage cheddar, seeded mustard  
ratatouille & herb pesto tart *vg, v, gf, nf, df*

## afternoon tea

chocolate dulce de leche brownie *gf, nf, v*  
raspberry friand, rose & thyme glaze *gf, v*  
lemon ricotta almond cake *gf, v*  
healthy fruit & nut bar *gf, df, v, vg*  
seasonal vegetarian frittata *gf, v*  
coronation chicken rye finger sandwich *df, nf*  
lemongrass chicken rice paper roll, nuoc cham *gf, df, nf*  
lemongrass tofu rice paper roll, sweet chilli *gf, nf, vg*  
croissant w jamon, brie, quince  
maple bacon, vintage cheddar, seeded mustard croissant  
ratatouille & herb pesto tart *vg, v, gf, nf, df*

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## lunch

Chefs selection mixed artisan breads (2 piece per person)  
and shared salad

roast sweet potato, cauliflower, grilled shallots, roasted cashews, chilli  
beetroots, walnuts, stracciatella, rocket & vincotto (contains dairy)  
charred pumpkin, hummus, spinach, roast capsicum, mint & caper dressing  
saffron couscous, feta, olives, roast red onions, capsicum (contains gluten/dairy)  
mumbai style crispy rice & papaya salad  
new potatoes, rocket, truffle & parmesan (contains dairy)



gf - gluten free | nf - nut free | vg - vegan | v - vegetarian | df - dairy free | o - option  
other special dietaries on request

# premium package

delivered in quality eco-boxes, ready to eat  
(minimum of 20, must meet minimum delivery requirements)

*full day - select 2 options from each column & 2 options from each lunch column*  
*half day - select 2 options from the morning tea column & 2 options from each lunch column*

## morning tea

scone, raspberry jam & cream  
portuguese custard tart  
lychee chia pudding, pomegranate & toasted coconut  
*gf, df, nf, v, vg*  
muffin - *chef's selection*  
black forest tart *v*  
pork, smoked cheddar & crispy bacon sausage roll  
croissant w maple bacon, vintage cheddar, seeded mustard  
ratatouille & herb pesto tart *vg, v, gf, nf, df*

## afternoon tea

chocolate dulce de leche brownie *gf, nf, v*  
raspberry friand, rose & thyme glaze *gf, v*  
lemon ricotta almond cake *gf, v*  
healthy fruit & nut bar *gf, df, v, vg*  
seasonal vegetarian frittata *gf, v*  
coronation chicken rye finger sandwich *df, nf*  
lemongrass chicken rice paper roll, nuoc cham *gf, df, nf*  
lemongrass tofu rice paper roll, sweet chilli *gf, nf, vg*  
croissant w jamon, brie, quince  
maple bacon, vintage cheddar, seeded mustard croissant  
ratatouille & herb pesto tart *vg, v, gf, nf, df*

## lunch

*cold feasting, artisan bread and butter, macarons to finish*

### protein

tandoori chicken breast, mint yoghurt  
gremolata chicken, preserved lemon  
pork loin, plum glaze  
beef sirloin, balsamic & mustard  
house smoked beef pastrami  
fresh tomato & walnut tart, herb pesto *vg, gf*

### salad

roast sweet potato, cauliflower, grilled shallots, roasted cashews, chilli  
beetroots, walnuts, stracciatella, rocket & vincotto  
charred pumpkin, hummus, spinach, roast capsicum, mint & caper  
saffron couscous, feta, olives, roast red onions, capsicum  
mumbai style crispy rice & papaya salad  
new potatoes, rocket, truffle & parmesan



# deluxe package

delivered in quality eco-boxes, ready to eat  
(minimum of 20, must meet minimum delivery requirements)

**full day- select 2 options from each column & 1 hot option**  
**half day - select 2 options from the morning tea column & 1 hot option**  
**for groups over 40 people, 2 options may be selected**

## morning tea

scone, raspberry jam & cream  
portuguese custard tart  
lychee chia pudding, pomegranate & toasted coconut  
*gf, df, nf, v, vg*  
muffin - *chef's selection*  
black forest tart *v*  
pork, smoked cheddar & crispy bacon sausage roll  
croissant w maple bacon, vintage cheddar, seeded mustard  
ratatouille & herb pesto tart *vg, v, gf, nf, df*

## afternoon tea

chocolate dulce de leche brownie *gf, nf, v*  
raspberry friand, rose & thyme glaze *gf, v*  
lemon ricotta almond cake *gf, v*  
healthy fruit & nut bar *gf, df, v, vg*  
seasonal vegetarian frittata *gf, v*  
coronation chicken rye finger sandwich *df, nf*  
lemongrass chicken rice paper roll, nuoc cham *gf, df, nf*  
lemongrass tofu rice paper roll, sweet chilli *gf, nf, vg*  
croissant w jamon, brie, quince  
maple bacon, vintage cheddar, seeded mustard croissant  
ratatouille & herb pesto tart *vg, v, gf, nf, df*

## lunch

**shared dining (hot), with artisan bread and butter, macarons to finish**

chinese spiced braised beef brisket  
roast sweet potato, cauliflower, grilled shallots, roasted cashews, chilli  
asian slaw, lime mayonnaise

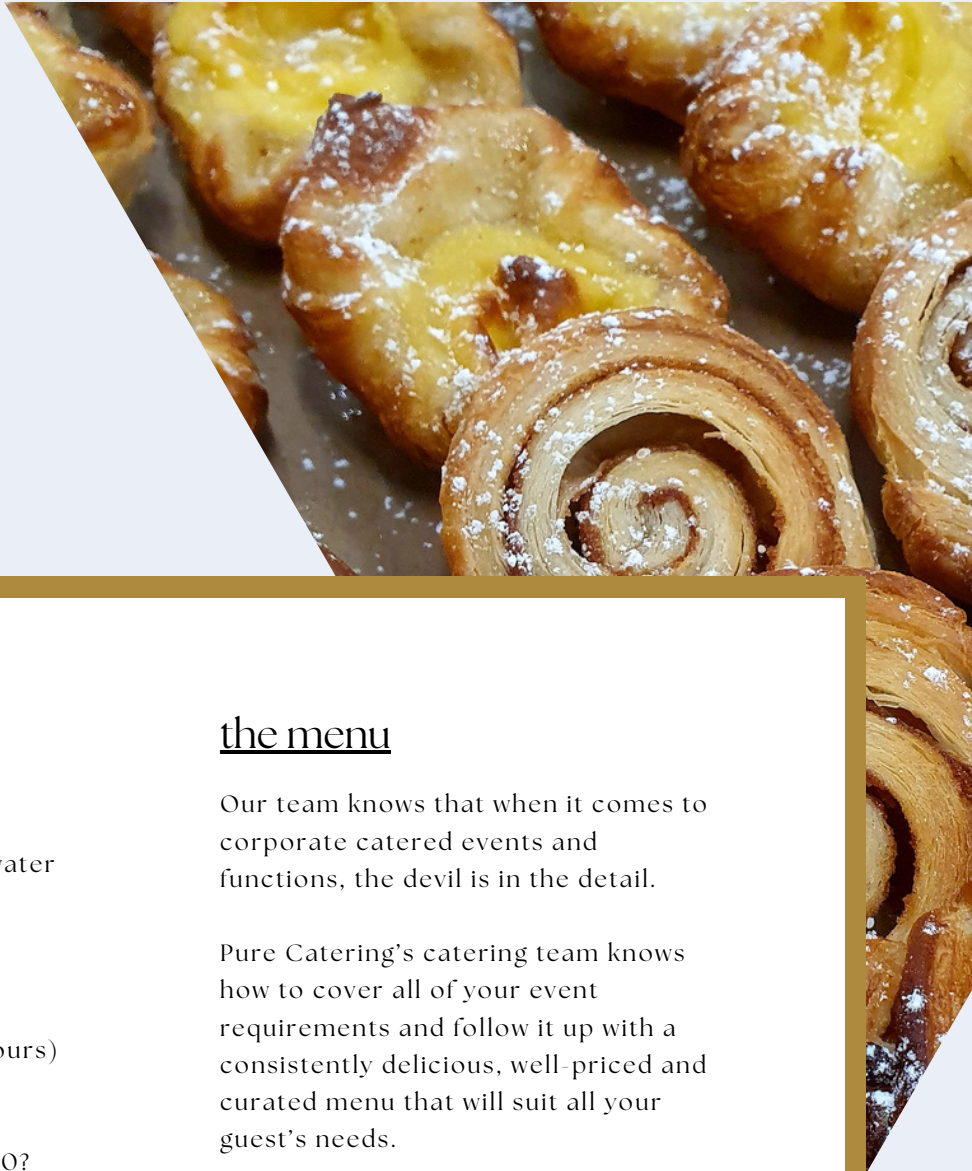
grilled chicken breast, preserved lemon gremolata  
smokey vegetable, pistachio & apricot tagine  
saffron couscous, feta, olives, roast red onions, capsicum

tandoori spiced chicken, date & tamarind yoghurt, spiced onions  
fried paneer, potatoes, lentils, spinach, mustard seed oil  
mumbai style crispy rice & papaya salad

roasted capsicums, herbed rice & pinenut stuffing *vg*  
lemon & oregano potatoes, toasted almonds *vg*  
chargrilled mediterranean vegetables, mozzarella, tahini cashew cream *vg*



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other special dietaries on request



## add ons

### ***Available on all packages***

san pellegrini sparkling mineral water  
(250ml) \$3.50ea

spring water (600ml) \$3.50ea

cold pressed juice (assorted flavours)  
\$4.50ea

why not add a fruit platter for \$120?

## staff

these menus are designed for delivery only. If you would like a wait staff on site, the price starts at \$150

wait staff can be booked for a minimum of 3 hours

## learn more

Find out more about Pure Catering  
[HERE](#)

## request a quote

Order online for your next corporate event [HERE](#)

## the menu

Our team knows that when it comes to corporate catered events and functions, the devil is in the detail.

Pure Catering's catering team knows how to cover all of your event requirements and follow it up with a consistently delicious, well-priced and curated menu that will suit all your guest's needs.

## considerations

Minimum number of 20 guests.

Orders under 20 can be accepted with Chef selection menu.

## dietaries

Pure Catering will cater to all dietaries by altering or offering alternatives to your guests. You can select your menu based on your favourites, let us look after the rest.

Unless specified, all menu items are gluten free. Notable dietaries have been mentioned on each item.

# PURE

CATERING



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