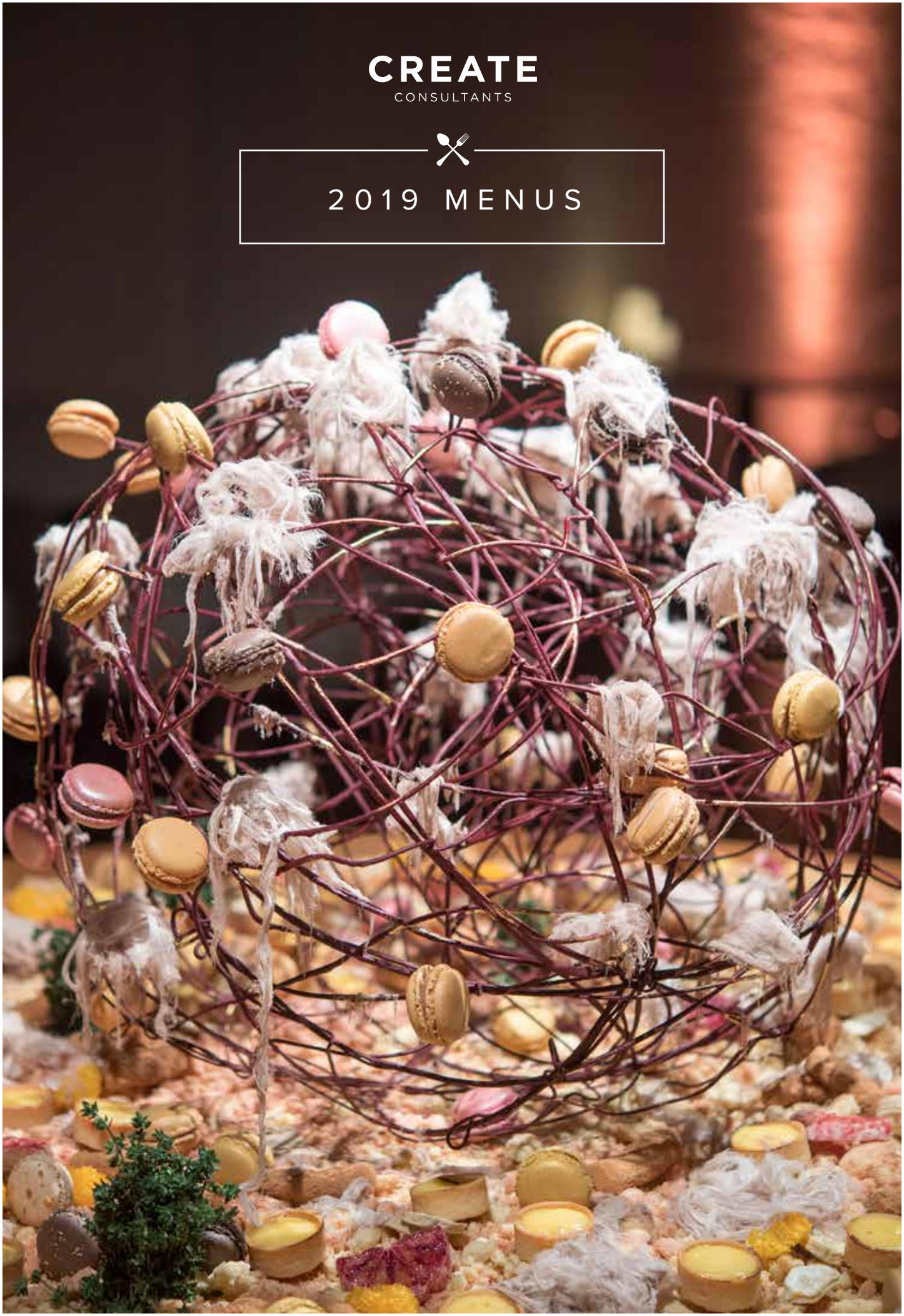
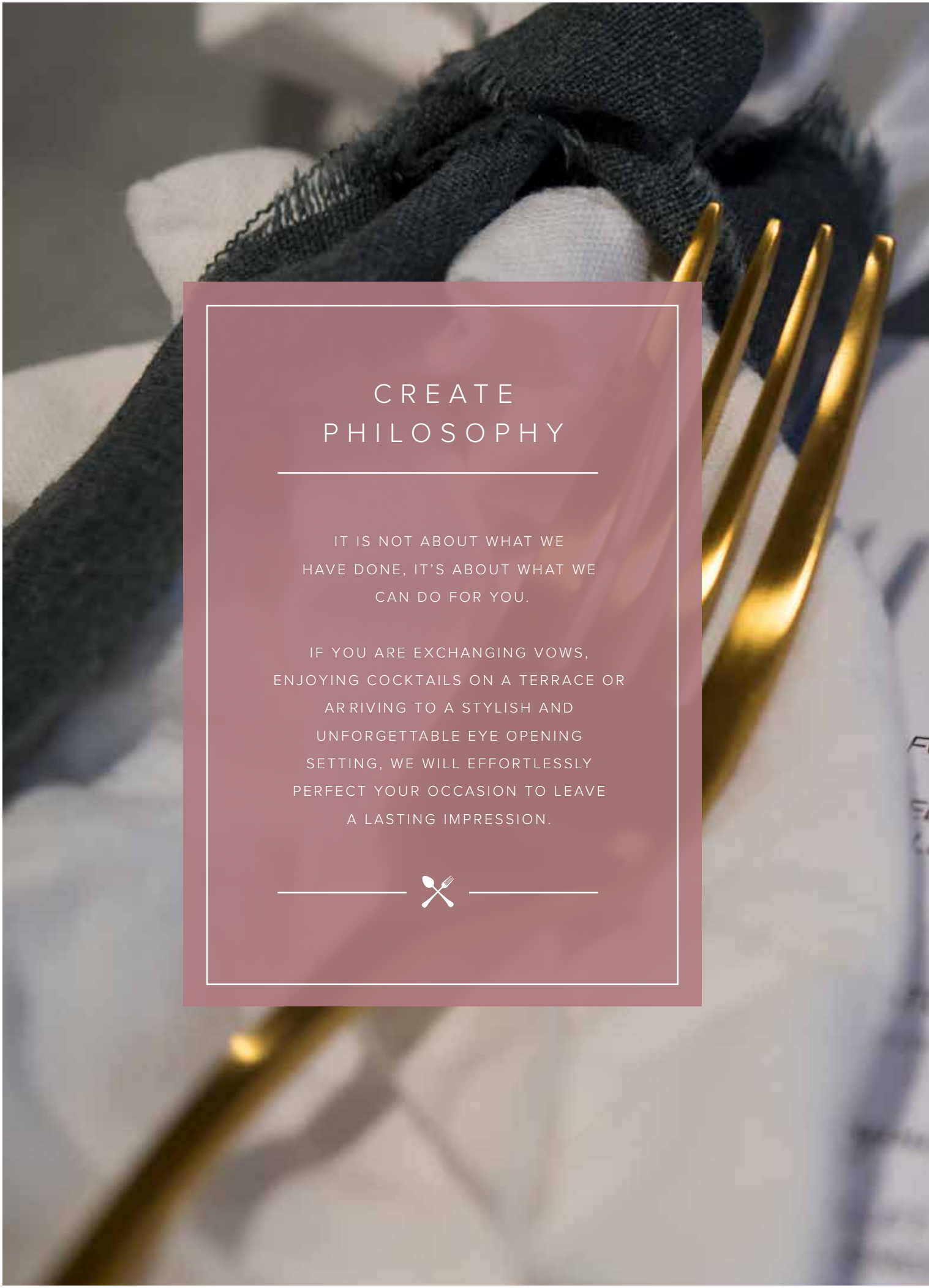
CREATE
CONSULTANTS

2019 MENUS





CREATE PHILOSOPHY

IT IS NOT ABOUT WHAT WE HAVE DONE, IT'S ABOUT WHAT WE CAN DO FOR YOU.

IF YOU ARE EXCHANGING VOWS, ENJOYING COCKTAILS ON A TERRACE OR ARRIVING TO A STYLISH AND UNFORGETTABLE EYE OPENING SETTING, WE WILL EFFORTLESSLY PERFECT YOUR OCCASION TO LEAVE A LASTING IMPRESSION.

CREATE
CONSULTANTS
ORMED BREAD AND FRENCH BUTTER
D RED SNAPPER, CRISPY CAPER,
EM ARTICHOKE, LEMON ASPEN BUTTER

CREATE

ARCHIE ROS
DISTILLING CO.
RIGINAL VODKA

PRICING

BREAKFAST EVENT

Breakfast Canape Package select 6 ...$30 per guest
Breakfast Buffet .....$40 per guest
Plated Breakfast .....$55 per guest
Juice Bars .....$10 per guest

CONFERENCE PACKAGES

Half day .....$55 per delegate
Full day .....$65 per delegate

CANAPES - CLASSIC

1 hour select 4 .....$22 per guest
1.5 hour select 5.....$27 per guest
2 hours select 6.....$31 per guest
3 hours select 7 .....$36 per guest
Additional canapes $4.5 per canape
Premium canapes can be added to a classic package at an additional $2.0 per canape

CANAPES - SUBSTANTIAL

$7.5 per canape

PLATED MENU

3 canapes .....$12 per guest
2 course ..... $80 per guest
3 course .....$95 per guest
Petite fours ..... $9 per guest
Alternate drop is $5 per course or $12.5 for three courses.

SHARE TABLE

Shared entree (3 choices) .....$40 per guest
Shared main (3 choices and 3 sides) ..$50 per guest
Shared dessert (2 choices) .....$30 per guest
Tapas .....$15 per guest

FOOD AND BEVERAGE STATIONS

In conjunction with canape
1 station.....$25 per guest
2 station.....$40 per guest
3 station.....$55 per guest
Dessert Garden .....$20 per guest
(minimum of 50 guests)
Botanical and Martini bars..... *$750*
Includes one cocktail or martini for 50 guest.
Oyster and champagne bar..... *$1500*
Includes a glass of Champagne and two oysters for 50 guests.

BEVERAGE PACKAGE

(3 hours)
Classic.....$35 per guest
Premium .....$40 per guest
Superior.....$45 per guest
Add $10 per guest for each additional hour
Spirit package on consumption

OTHER SERVICES

Cloaking .....POA
Venue Host .....POA
Theming .....POA

All prices include GST and are based on a minimum number of 30 guest in attendance.
Prices exclude venue hire and associated venue costs of security and cleaning.
Prices exclude equipment costs, prices start from $5 per guest.

BREAKFAST OFFER

CANAPÉ

COLD SELECTION

Freshly baked petit pastries
Seasonal fruit kebabs (v, gf)
Individual bircher muesli (v)
Smoothie shots (v, gf)
Smoked salmon, rosti potato with chive cream cheese
Mini assorted sweet muffins (v)
French toast (v)
Crushed avocado on toast (v)

HOT SELECTION

Mini ham & cheese croissants
Mini cheese & tomato croissants (v)
Breakfast quiche of tomato, bacon & egg
Warm tomato & feta bruschetta
Potato croquettes with tomato relish (v)

REFRESHMENT SELECTION

Fresh juice.....*$12 per jug*
Tea & coffee.....*$4.5 per person*

BUFFET

COLD SELECTION

Freshly baked pastries
Sliced seasonal fruit platter
Toast station
Cereal selection

HOT SELECTION

Streaky bacon
Hash browns
Roasted tomatoes
Scrambled free range eggs
Beef chipolatas
Grilled mushrooms

REFRESHMENT INCLUSIONS

Fresh juice
Tea & coffee

PLATED

Please select 2 of the following

Individual bircher muesli
Freshly baked pastries
Sliced seasonal fruit platter
Toast baskets with condiments

Please select one of the following

Eggs Benedict - 2 free range poached eggs, shaved leg ham, hollandaise sauce, asparagus spears on a toasted English muffin

Eggs Florentine - 2 free range poached eggs, wilted spinach, hollandaise sauce, asparagus spears on a toasted English muffin (V)

AM breakfast - 2 free range poached eggs, toasted sourdough, streaky bacon, beef chipolatas, grilled mushroom, slow roasted tomatoes & hash browns

Smoked Tasmanian salmon - Scrambled free range eggs, toasted light rye bread, asparagus spears

Fresh pancakes - 3 fluffy pancakes, maple syrup, berry compote, whipped cream

REFRESHMENT INCLUSIONS

Fresh juice
Tea & coffee

THE MOST SUCCESSFUL
EVENT IS THE ONE
THAT ACHIEVES YOUR GOALS
AND EXCEEDS
YOUR EXPECTATIONS.

CONFERENCE PACKAGE

DAY DELEGATE PACKAGE

ON ARRIVAL

Tea, coffee, juice and selection of Danish pastries

MORNING TEA SELECTION

Select 2 items from the meeting break options (p.12)

LUNCH SELECTION

Selection of sandwiches, wraps, rolls, sushi nori, nigiri, rice paper rolls

SALAD SELECTION

Select 2 of the following salad options

Spinach, pumpkin, feta salad (v, gf)

Roast vegetable, quinoa salad, lemon dressing (v, gf)

Classic chicken caesar salad (gf)

Potato, crisp bacon, shallot salad, seeded mustard dressing (gf)

Chickpea, mixed bean salad, sumac, crunchy croutons (v)

CHEESE & FRUIT

Artisan cheese platter, crackers

Sliced seasonal fruit platter

HOT SELECTION

A hot selection is available for $7 per delegate, per selection

Steamed ocean trout, bok choi, honey soy sauce, rice (gf, df)

Cherry wood smoked chicken, roasted Mediterranean vegetables (gf, df)

Confit duck legs, Australian lentils, balsamic jus (gf, df)

Grilled salmon, soba noodles, ribboned carrot, zucchini, sesame (df)

Lamb rump, smoked carrot puree, crisp kipflers

Braised beef in red wine, roasted sweet potato (gf)

Spinach and ricotta tortellini in a cream sauce (v)

Lentil, roast vegetable curry, rice (gf, v)

AFTERNOON TEA

Select 2 items from the meeting break options (p.12)

All packages include juice, tea and coffee during each break.

ADDITIONAL OPTIONS

price per delegate

Individual meeting trays $10

Virgin Mary bar $7.5

Lunch packed into individual picnic box $5

Bottled water $4

Mint bowls $2

Create jelly sweet treat bags $3.5

*Half day delegate can include either a morning tea break or an afternoon tea break, with lunch and arrival refreshments

SUPER CHARGED CONFERENCE *(add $15 per delegate rate)*

ON ARRIVAL

Super juice

Specialty tea

MORNING BREAK

Energy juice bottle

Create bounce ball (gf, df, v)

ON THE HEALTH CASE

Large bowls delivered filled with healthy salads.

Chicken and salmon available to add into salads. $5 per delegate.

Chargrilled broccoli and almond salad with goats curd (gf, v)

Spiced cauliflower, pomegranate and Asian spiced dressing (gf, df, v)

Mixed leaf salad with a balsamic and pumpkin seed oil (gf, df, v)

Chicken, pesto and penne salad

Chilled fruit waters

AFTERNOON BREAK

Shaker flavours

Salted caramel sugar shaker

Parmesan cheese

Pumpkin dukkha spice

Lemon kale

Chilled fruit waters

OUT OF THE BOX *(add $15 per delegate rate)*

ON ARRIVAL

Super shot

MORNING RECHARGE

Create your own pot of goodness fruits, seeds and grains available to be mixed with yoghurt or chia pudding

BENTO BOX

Individual bento boxes filled with great produce that will keep energy levels high and attention spans active

Multigrain baguette with lemon poached chicken and greens

Super Salad - shredded carrot, avocado, coriander, roasted capsicum, quinoa, corn, black rice, kale, tomato, pepitas, goji berries & lemon oil (gf, v)

Fresh fruit

Create energy bar

Chilled fruit waters

AFTERNOON RECHARGE

Muesli bite jars

A mix of supernatural berries and tasty flavours

A FRESH APPROACH *(add $15 per delegate rate)*

ON ARRIVAL

Fruit tea served hot or over ice

MORNING BREAK

Pineapple on a stick

CREATE A BOWL

Create your favourite ramen bowl

Select your meat, fresh ingredients and your choice of stock.

AFTERNOON BREAK

Two assorted mini loaves

- Banana
- Carrot
- Apple and date
- Pumpkin and sunflower seed
- Zucchini

CREATING SOMETHING A LITTLE DIFFERENT.

CREATING A CONFERENCE THAT STANDS OUT.

ARRIVALS & MEETING BREAKS

SWEET ITEMS

Selection of petite Danish (v)

Parfait of Greek yoghurt, chia seeds and puffed quinoa (v, gf)

Mini pikelet stack, whipped butter, maple syrup (v)

Homemade raw energy bar, date, superfruits, cocoa (gf, df, v)

Creates injected donuts (df)

Selection mini muffins (v)

Acai and goji berry muffins

Potted veggie garden with crudité dips

Banana bread cannoli with banana mousse

Chocolate brownies

Macaroon selection

Fruit skewers

SAVOURY ITEMS

Egg, bacon, in crisp spinach tortilla shell (df)

Mini smoked salmon bagels, goat's curd, asparagus

Petit beef and red wine pies

Moroccan lamb pies

Spinach, feta, quiche (v)

Roast vegetable frittata (gf, v)

Corn and zucchini fritters, tomato salsa (gf, v,)

Truffled scrambled eggs in their shell (gf, v,)

BEVERAGE ITEMS

Virgin Mary's with horseradish and celery salt

Ginger and elderflower refreshers

Power Shots – beetroot, kale and carrot

Create's Super Tea – served hot or over ice

CANAPE MENU

COLD SELECTION

Vegetable sushi nori rolls (v)

Smoked salmon blinis with chive cream, micro herbs

Vegetarian rice paper rolls (gf, v)

Rare roast beef rosti with horseradish cream (gf)

Crisp corn taco with avocado, tomato salsa (gf, v)

Spiced chicken tartlet topped with crispy shallot

Pickled cucumber, roast vegetable ragout (gf, v)

Caprese kebab, balsamic glaze (gf, v)

Orange mascarpone, candied carrot tartlet (v)

Pumpkin, parmesan, truffled mushrooms (v, gf)

Filo baked peppered goats cheese tart (v)

Sesame beef rice paper rolls, chilli soy dip

COLD SELECTION PREMIUM

Peking duck pancakes, hoisin sauce

Fresh shucked oyster, shallot dressing (gf)

Goats curd, fig, balsamic tartlet (v)

Smoked eel, minted pea puree, purple shiso (gf)

Smoked lamb with tuscan relish (gf)

Salmon nigiri, honey soy (gf)

Basil roasted cherry tomato mascarpone tart (v)

Minted pea, shaved pecorino crostini (v)

HOT SELECTION

Mini wagyu slider on a brioche bun

Salt and pepper squid, lime aioli

Tempura eggplant, native pepper berry dip (gf, v)

Potato wrapped prawn, yuzu mayo (gf)

Blue cheese tartlet, caramelised onion (v)

Olive, rosemary, baked lemon ricotta tartlet (v)

Char siu barbecue pork bun hoisin sauce

Lamb fillet and eggplant skewers, harissa yoghurt (gf)

Steamed vegetable bun (v)

Korean style chicken with soy, lime mayonnaise

Spring onion bhajis with mint and coriander chutney (v)

Spinach and onion pakoras with coconut raita (v)

Smoked scamorza mozzarella croquette, tomato relish (v)

HOT SELECTION PREMIUM

Stuffed pumpkin flower, ricotta, corn (v)

Petite beef and red wine pies

Petite moroccan lamb pies

Grilled prawn cutlet, smoked romesco (gf)

French lamb cutlet, dukkha (gf)

Crispy gruyere pattie, spiced jam (v)

BBQ pulled char sui pork, charcoal slider

Miso butter prawns with togarashi mayonnaise (gf)

SWEET SELECTION

Mini lemon meringue tarts

Petite chocolate caramel tarts

Pistachio nougat (gf)

Salted caramel & peanut squares (gf)

Macaroon selection

SUBSTANTIAL SELECTION

Battered flathead and chip box

Thai beef salad box (gf)

Braised beef and wet polenta bowl (gf)

Kumara, pan-fried gnocchi, black garlic cream, shaved pepper pecorino (gf, v)

Fresh herb, baby pea, pancetta risotto (gf)

Heirloom carrot and baby beet salad, toasted pepitas, puy lentils, smoked sheep feta (gf, v)

Kale caesar salad, roasted pistachio, grilled ocean trout (gf)

SHARING

ENTREE

Olive, goats cheese and roasted vegetable tartlet (v)

Smashed chickpea and spinach fritters with sumac yoghurt (gf,v)

Kingfish ceviche, palm hearts and baby coriander (gf)

Beef carpaccio with truffle oil (gf)

Goats curd stuffed fig, wrapped in prosciutto (gf)

Sweet potato, cashew filos

Rare roast beef, potato rosti, bush tomato chutney (gf)

Karkalla rice paper rolls, sweet chilli (v,gf)

MAIN

Grilled lamb cutlets with salsa verde or romesco sauce (gf)

Barramundi and crab cake with sweet corn relish (gf)

Grilled garlic prawns and chorizo with crusty garlic bread

Smashed chickpea, spinach fritters, sumac yoghurt (gf,v)

Macadamia and zucchini fritter, wattle seed aioli (v,gf)

Harvey Bay scallop, lemon aspen dressing, sealite (gf)

Loligo squid, pickled celery, macadamia (gf)

Fresh scallops, pickled baby veg, jungle curry dressing (gf)

SIDES

Asparagus, peas, butter beans, radicchio, mint, yuzu dressing (v,gf)

Zucchini flowers, pecorino, truffle honey (gf, v)

Grilled haloumi, toasted organic hazelnuts, sherry reduction (gf, v)

Heirloom carrots, Persian feta, baby rocket salad (gf,v)

Charred prawns, lemon aioli (gf)

Roasted cauliflower floret, toasted almond powder (v)

Thyme, black garlic and hassleback roasted potatoes (v)

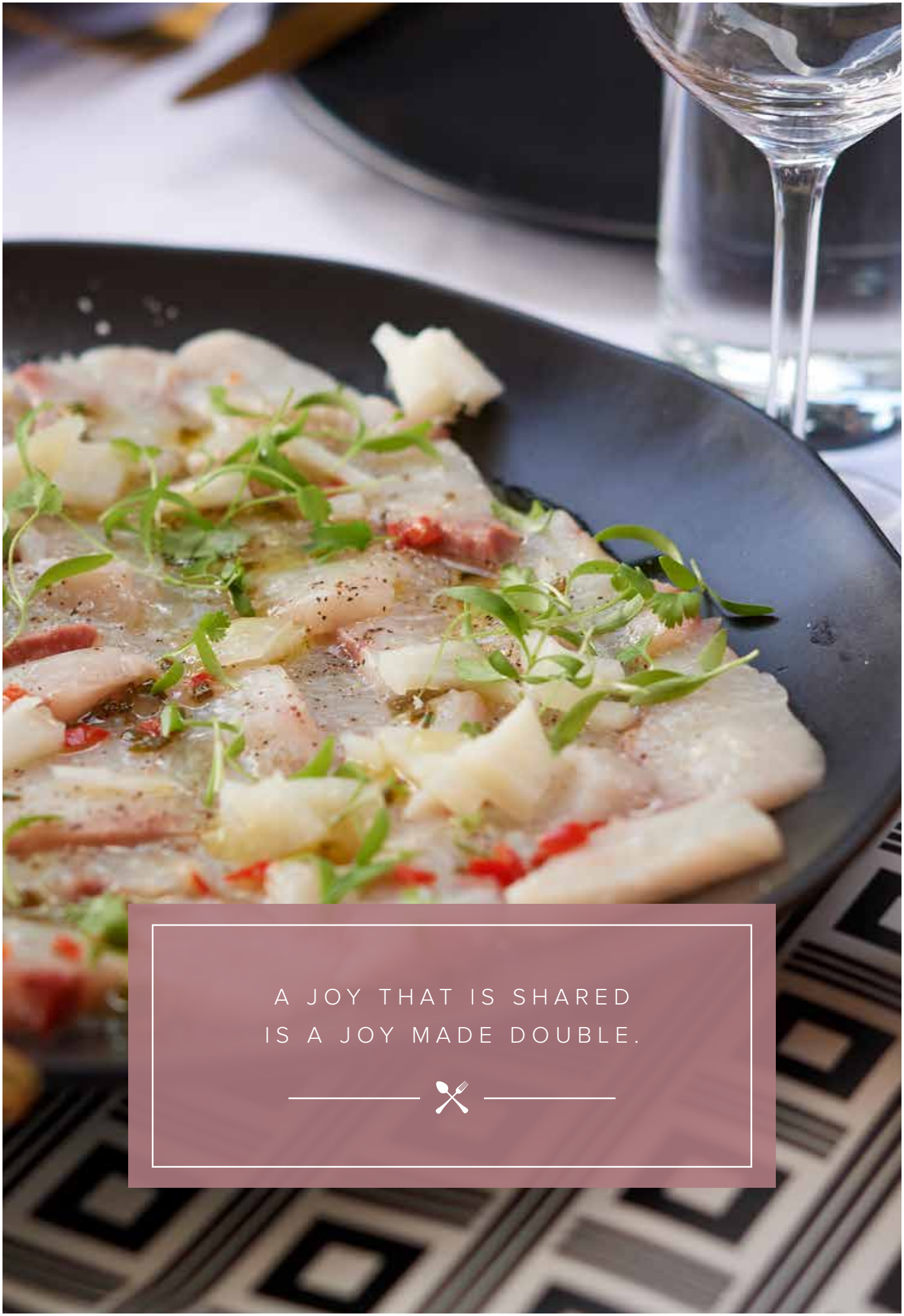
Garden herb salad with a lime dressing (gf,v)

DESSERT BOARDS

Holy Goat cheese, rosemary salted lavosh, date, apple chutney

Dusted mini eclairs, coffee cream

Eton mess bowls (gf)



A JOY THAT IS SHARED
IS A JOY MADE DOUBLE.

PLATED MENU

ENTREES

Grilled Harvey Bay scallops, cauliflower puree, baby coriander, salmon caviar, crisp cauliflower chips (gf) (served hot)

Seared mountain pepper crusted beef carpaccio, crispy capers, aged parmesan, pesto music bread (gf without music bread)

Citrus cured ocean trout, butternut caponata, salmon roe, baby parsley, lemon chip (gf)

Crisp pork belly, roast white onion puree, cider caramelised apples, puffed quinoa (gf) (served hot)

Pickled pear, candied pecan nuts, marinated feta, red endive, aged balsamic reduction, box honey (v, gf)

Pumpkin gnocchi, white wine sauce, candied walnut, crisp basil (v) (served hot)

Heirloom tomato, baby mozzarella, raspberry vinegar, shiso (gf, v)

Charred asparagus, soft poached duck egg, pancetta, parmesan crisp (gf) (served hot)

Roasted baby beet, heirloom carrot, goats curd, eschalot jam (v, gf)

Kingfish ceviche, pickled baby capsicum, citrus oil, baby coriander (gf)

Tuna ceviche, yuzu jelly, pickled green papaya, micro herbs (gf)

Grilled king prawn cutlet, baby radish, cucumber ribbon, saffron and garlic mascarpone sauce (gf) (served hot)

Prosciutto rolled blue eye trevally, minted pea puree, smoked beetroot coulis, crisp parsnip (gf) (served hot)

Hand cut squid, lemon balm and chilli dust, lemon cream (gf) (served hot)

*Bread rolls included

MAINS

Gippsland 150 day grain fed angus eye fillet, potato galette, wilted spinach, crisp onion rings, sticky jus

Blue eye cod, crisp, herb crust, crushed chats, lemon butter sauce (gf)

Lamb rump, roast kipflers, smoked carrot puree, mojo verde, rosemary jus (gf)

Corn-fed chicken supreme, bush honey baby vegetables, gratin potatoes, grain mustard jus (gf)

Seared barramundi, heirloom tomato carpaccio, crispy basil crushed potatoes, salsa verde dressing (gf)

Shiraz braised lamb shank, colcannon mash, butter bean cassoulet (gf)

Tasmanian salmon, soba noodles, shiitake mushroom, bok choy

Seared mulloway, warm olive, cherry tomato, snake bean salad, pomello dressing (gf)

Kale and quinoa stuffed crisp portobello mushroom, pumpkin puree, caramelised eschalot glazed, chargrilled pencil leeks (gf, vegan)

Goats curd croquette saltbush, wild forged mushrooms, bush tomato jam (gf,v)

Braised beef cheek, white polenta, black garlic, samphire greens

Smoked chicken breast, fondant potato, grilled asparagus, romesco sauce (gf)

Cherry smoked duck breast, potato rosti, baby heirloom beets, citrus jus (gf)

Seared Cone Bay barramundi, kumara puree, braised fennel, toasted almonds (gf)

Grain fed angus beef fillet, colcannon mash, seasonal buttered greens, crisp enkoi, red wine jus (gf)

Roast pork cutlet, parsley crushed chat potato, smoked carrot, squash, cranberry jus (gf)

Mountain crust pepper tenderloin steak rolled with pecorino cheese, sage, and quandong chilli, snow peas, red wine jus, butter bean puree (gf)

DESSERTS

Liquid centred chocolate cake, vanilla bean ice cream, forest berries (gf)

Pavlova, lemon curd, berry compote, fresh cream (gf)

Salted caramel chocolate tart, maple syrup and pecan ice cream

Mango chiboust, ginger and lime sablé , blueberry sorbet

Classic vanilla crème brûlée with seasonal berries

Rosewater panna cotta, caramelised pistachio, red currant compote (gf)

Roasted banana mousse, bitter chocolate crisp, milk chocolate cream (gf)

Apple tarte tatin, vanilla bean crème diplomat

Double layered chocolate mousse, candied orange, crispy pearls

White chocolate, crème fraiche, raspberry tart, white chocolate cream, fossilised fruits

Strawberry fraisier, compressed strawberry, crisp basil, champagne reduction

Chocolate and cointreau mousse, sablé breton, candied citrus zest, mandarin crisps, lemon balm (gf)

Green tea chiboust, tangerine sponge, cherry blossom jelly (gf)

Artisan cheese selection, lavosh, chutney

Chef's selection of petit fours (3 per person)

*Tea and coffee included

FOOD STATIONS

SPARKLING, OYSTERS AND PRAWN BAR

Shucked oysters to order, Australian prawns, condiments and chilled sparkling wine.

SUSHI SASHIMI

Local seafood, sliced sashimi of Tasmanian salmon, yellow kingfish and blue fin tuna. Selections of nori, nigiri, rice paper rolls and condiments.

BAO BAR

Chinese themed station with bao buns, filled with hoisin beef, woodland mushroom farce, minced lemongrass and chicken. Served with fresh greens and condiments in bamboo steamer baskets.

ROAST PORK AND CIDER BAR

Whole roasted suckling pig, fresh milk buns served with crunchy slaw and apple or pear cider.

THE DINER

Amercian food van serving, sliders, hot dogs, fries and chicken wings. Classic American condiments.

CHARCUTERIE AND CHEESE BAR

A local cheese selection, finest cuts of charcuterie, antipasto, dips, toasted sourdoughs, buckwheat lavosh and crackers.

DESSERT GARDEN

A dessert garden or native tumble weed with macaroons, nougats, tartlets, chocolate truffles and dehydrated fruits on a bed of edible soil.

THE CHEESE BAR
BERRY'S CREEK TARWIN BLUE
Victoria $37.70KG
The Berry's Creek cheese range embraces vegetarian cheese-lovers, using only non-animal rennet and preservative free. Like the Tarwin River, this highly awarded flagship cheese reflects earthy qualities especially on maturity with a lasting intensity and a texture full of soft, smooth appeal.

BAR

CREATE

BEVERAGE PACKAGE

CLASSIC

Ayana Sparkling Non Vintage - WA
This dry light bodied sparkling has fine bubbles providing a creamy texture, balance with delicate fresh fruit acidity.

PLEASE SELECT ONE RED AND ONE WHITE WINE

2017 Which Way Is Up Sauvignon Blanc - SA
Gooseberry mixed with passion fruit aromas on the nose, followed by great fruit length on the palate.

2017 Which Way Is Up Chardonnay - SA
New wave of Chardonnay which is elegant, textured & lean.

2016 Which Way Is Up Shiraz - SA
This bold Shiraz offers power, vibrancy & black currant concentration with a hint of white pepper on the nose.

2016 Which Way Is Up Cabernet Sauvignon - SA
Good forward fruit driven Cabernet that is well balanced & extremely approachable.

The beverage package also includes Pure Blonde, Cascade Premium Light & a selection of carbonate beverages.

PREMIUM

Mad Hatter Sparkling Blanc de Blanc Non Vintage - Orange
Lively lemon citrus flavours, enhanced with zingy acidity & exquisitely fine bubbles.

PLEASE SELECT ONE RED AND ONE WHITE WINE

2017 Island Tide Sauvignon Blanc - Marlborough
Classic Marlborough Sauvignon Blanc from a region that keeps on topping the charts in this varietal.

2016 Mad Hatter Pinot Gris - Adelaide Hills
Juicy pear & citrus aromas followed by a touch of zesty grapefruit on the palate.

2015 Mad Hatter Shiraz - Gundagai
Dark, mysterious & dripping with black fruit.

2016 Delatite Pinot Noir - VIC
This delicious Pinot is a blend of 60% of fruit sourced from vineyards in Yea & 40% bio dynamic grapes grown in Vic High Country. Intense rich ripe cherry flavours.

2015 Menglers Hill Shiraz - SA
Intense aromas of ripe plum and blackberry. Palate full bodied and rich

The beverage package also includes Peroni Nastro Azzurro, Cascade Premium Light & a selection of carbonate beverages.

BEVERAGE PACKAGE

SELECT A BEVERAGE PACKAGE TO MEET YOUR NEEDS OR ALLOW US TO DESIGN ONE THAT CREATES A MEMORY.

SUPERIOR

PLEASE SELECT ONE

Chandon Non Vintage Brut - VIC
A bright & fresh fruit bouquet of citrus blossom, subtle pear & white nectarine combines with savoury characters of roasted nuts & delicate spices.

Tramonti Prosecco Non Vintage - King Valley
A fresh & vibrant sparkling with a delicate nose of pear & apple.

PLEASE SELECT ONE RED AND ONE WHITE WINE

2016 Amelia Park Trellis Sauvignon Blanc Semillon - Margaret River
Named as 10 best new wineries by James Halliday. Very clean, crisp & fresh flavours, aromas of passion fruit.

2016 Norfolk Rise Pinot Grigio - Mount Benson.
Elegant citrus characteristics.

2015 Amelia Park Trellis Cab Merlot - Margaret River
Rich bouquet of dark berries & mocha. Soft delicate palate of red currants & plums.

2016 Gipsie Jack Shiraz - Barossa
Deep red/purple in colour. This wine has a very lifted floral nose with dense blackcurrant flavours on the palate

The beverage package includes Peroni Nastro Azzurro, Cascade Premium Light & a selection of carbonate beverages.

BEER UPGRADES *Per Person*

4 Pines Craft Beer // $2.5
Asahi // $2.5
Corona // $2.5
Heineken // $2.5

FRENCH CHAMPAGNE *Per Bottle*

Moët & Chandon Brut Impérial, France NV // $120
Piper Heidsieck Non Vintage- Reims // $99

SPIRITS *Each*

Archie Rose spirits // $12
House selection of spirits // $12
Top shelf spirits // POA

COCKTAILS *Each*

Mojito // $12
Margarita // $12
Cosmopolitan // $12
Non-alcoholic cocktails // $8.5

Minimum order of 50 per cocktail

ARCHIE ROSE
DISTILLING CO.
ORIGINAL VODKA

CREATE
CONSULTANTS