

Seminar Services # 1

“All day solutions for your trainees.”



From \$ 45.50 Per Guest

MORNING TEA

Danish pastries | chocolate, apple cinnamon, jam & berry

Gourmet beef sausage rolls | tomato relish

Sliced fruit | seasonal selection

LUNCH

Assorted bagels | cold cuts, relish & spreads (vo)

Gourmet point sandwiches | assorted (vo)

Corn & zucchini fritters | tomato relish (v)

Spinach & avocado | roast peppers, Danish fetta (gf)

AFTERNOON TEA

mini muffins | white & double chocolate

ACCOMPANIMENTS

Compostable | serving trays, tongs, cutlery, plates & serviettes

Minimum 30 guests | Delivery fee quoted per event

noshcatering

Seminar Services # 2

“All day solutions for your trainees.”

From \$49.00 Per guest



MORNING TEA

Mini muffins | white & double chocolate

Spinach & ricotta sausage rolls | tomato relish

Sliced fruit | seasonal selection

LUNCH

Assorted lunch wraps | cold cuts, relish & spreads (vo)

Assorted lunch rolls | cold cuts, relish & spreads (vo)

Corn & zucchini fritters | tomato relish (v)

Greek Salad | feta- bright basil vinaigrette (v,gf)

AFTERNOON TEA

Assorted cookies | individually wrapped

ACCOMPANIMENTS

Compostable | serving trays, tongs, cutlery, plates & serviettes

Seminar Services # 3

“All day solutions for your trainees.”

From \$53.00 Per guest



MORNING TEA

Mini Croissants | assorted cold cuts, cheese, relish (vo)

Little cakes | chocolate, red velvet, lemon, vanilla

Sliced fruit | seasonal selection

LUNCH

Chicken breast | Mediterranean honey, chilled & sliced

Corn & zucchini fritters | tomato relish (v)

Pumpkin, rocket, beet & feta | Danish fetta, balsamic vinaigrette (gf)

Chickpea & cous-cous | toasted almonds, soft herbs (v)

AFTERNOON TEA

Danish pastries | chocolate, apple cinnamon, jam & berry

ACCOMPANIMENTS

Compostable | serving trays, tongs, cutlery, plates & serviettes



Additional information

PERSONALIZED MENU SELECTION

We invite you to curate a personalized menu by mixing favorites from across our seasonal lists, and we'll provide a precise quote tailored to your unique event requirements. Our team will calculate a tailored quote that fits your specific choices and guest count.

DELIVERY REQUIREMENTS

Our all-day seminar services are delivered to you at your convenience. We only ask that you have some table space aside so our delivery driver can lay out the entire meal, so it's ready to be enjoyed by you and your guests. We always aim to have your meal delivered 15–25 minutes before your serving time. In the event of a later delivery, our staff will be in contact with you to keep you updated on your order.

DIETARY OPTIONS

*Gluten-free & dietary options available (additional costs may apply).

We aim to cater to all your guests' needs. We offer a variety of gluten-free alternatives upon request; however, please note that sourcing specific ingredients may incur a small additional fee.

TRANSPARENT PRICING

All prices listed are inclusive of GST.

There are no hidden tax surprises at the end of your bill. The prices you see on our menus already include the 10% Goods and Services Tax, making it easier for you to manage your event budget.