



ST. BREW

CORPORATE & EVENT CATERING MENU

03 9670 1883
catering@stbrew.coffee
www.stbrew.coffee
700 Collins St. Docklands 3008

PROFESSIONAL SERVICES

St. Brew has been established distinctly to offer specialty corporate catering as well as provide an exclusive in-house function space for local tenants and surrounding offices.

CORPORATE CATERING

Breakfasts, lunches, morning and afternoon teas for individual meetings to events & seminars delivered to your office on platters **READY to SERVE.**

95% of all catering provided from our in-house commercial kitchen.

Gluten -free menu & special dietary requirements catered for.

Flexible menu selection - we are happy to work with you to provide choices that best represent your company, event or meeting.

Last minute, same day service available

FUNCTIONS

Flexible in-house packages as well as the option to use your own company caterer for food and/or beverages.

Heated & weather-proof outdoor dining area.

Dedicated internal function spaces.

Flexible function packages

Professional bar & wait staff

Exclusive hire options available

(Please refer to Function Menu)

CORPORATE CATERING

St. Brew is dedicated to providing you with fresh, flexible and efficient corporate catering. St. Brew caters for a wide variety of requirements & offers an extensive variety of breakfast items, sandwiches/panini, salads, canapés, sweets/treats & beverages. Our breads are sourced from renowned Melbourne Bakeries and are of the highest quality product. We are happy to work with you at an individual level should you have specific menu requests to provide choices that best represent your company, event or meeting. Catering orders can be submitted via the catering menu located at the end of this package. Please email to catering@stbrew.coffee.

We are happy to do what we can to provide last minute, same day service (limited to stock on hand) for unforeseen last minute meetings and events - in normal circumstances please allow us as much time as possible to prepare for your order. Please allow a minimum of 48 hours notice in normal circumstances.

BREAKFAST

	per serve
assorted sweet muffins	\$7.00
assorted donuts (sm)	\$6.00
assorted danish	\$7.00
almond & sultana croissant	\$8.00
pecan & cinnamon croissant	\$8.00
lemonade scones w jam & cream	\$6.00
seasonal fruit platter (per person)	\$8.00
individual fruit skewers	\$8.00
bircher muesli w fruit (300ml)	\$9.00
chia pudding w almond milk, fruit & yoghurt (300ml)	\$10.00
assorted yoghurt cups w muesli (300ml)	\$8.50
assorted quiche muffins	\$8.50
croissants (cut in half)	
plain w jam	\$7.50
cheese & tomato	\$8.50
ham & cheese	\$9.50
avocado & white cheese	\$13.00
filled New York bagel (cut in half)	
plain w cream cheese	\$10.00
ham, cheese & avocado	\$14.00
salmon, chive & cream cheese	\$15.00
mini breakfast rolls	
egg, cheese, spinach & tomato relish	\$8.00
scrambled egg, bacon & chives	\$9.00
scrambled egg, avocado & fetta	\$10.00
English muffins	
bacon & egg	\$7.00
avocado & egg	\$8.00
assorted brekky wraps	
bacon, egg, cheese, hash-brown, BBQ sauce	\$8.50
mushroom, egg, cheese, hash-brown, BBQ sauce	\$8.50
artisan toast w spread	\$8.50
raisin bread	\$8.00
fruit bread	\$8.00
assorted banana bread / banana & walnut bread	\$8.00

CORPORATE CATERING

MORNING/AFTERNOON TEA

	per serve
assorted sweet muffins	\$7.00
assorted sweet donuts	\$6.00
assorted danish	\$7.00
almond & sultana croissant	\$8.00
pecan & cinnamon croissant	\$8.00
lemonade scones w jam & cream	\$6.00
assorted savoury muffins	\$8.00
chocolate hedgehog slice	\$7.00
chocolate brownie (G.F)	\$7.00
zesty lemon slice	\$7.00
caramel fudge slice (G.F)	\$7.00
seasonal fruit platter (per person)	\$8.00
individual fruit skewers	\$8.00

BREAKFAST/MORNING TEA/LUNCH

	per serve
assorted point sandwiches	\$10.00
assorted club sandwiches	\$15.00
artisan sourdough sandwiches	\$15.00
assorted multigrain panini	\$15.00
assorted ciabata rolls	\$15.00
assorted roti wraps	\$15.00
baguette (mini)	\$10.00
baguette (large)	\$15.00
filled New York bagel	
ham, cheese & avocado	\$14.00
B.L.T.	\$14.00
salmon, chive & cream cheese	\$15.00
crispy chicken & ham parmigiana (4 strips)	\$16.50
assorted sliders (beef, chicken, pork)	\$10.00
assorted quiche muffins (inc. lorraine / semi-dried tomato & fetta)	\$8.00
frittata (mini)	\$8.00

LUNCH PACKAGES/PLATTERS

	per platter
assorted point sandwiches (10pax)	\$100.00
assorted artisan sourdough bread sandwiches (10pax)	\$150.00
mixed platter w grain panini, ciabata, roti wraps, baguettes (10pax)	\$150.00

CORPORATE CATERING

HOT CANAPÉS (LUNCH)

(minimum 12 serves per item)

	per serve
mini sausage rolls	\$5.00
cocktail pies	\$5.00
mini cheese & spinach rolls	\$5.00
samosas	\$5.00
chicken goujons (2 pieces)	\$9.00
assorted arrancini w Napoli	\$6.50
chicken skewers (herb/satay/Moroccan)	\$7.50
cumin & coriander pork & chicken kofta w hommus	\$7.50
traditional Italian meatballs w Napoli	\$7.50
crumbed fish goujons w lemon-aioli (2 pieces)	\$9.00
king prawn skéwer w citrus dipping sauce	\$10.00

SALAD (LUNCH)

(minimum 8 serves per item)

	per serve
traditional caesar	\$17.50/\$140
crispy chicken slaw w mixed cabbage, carrot, parmesan & mayo	\$17.50/\$140
tandoori chicken w raita & papadums	\$17.50/\$140
balsamic roasted beetroot, roasted pumpkin, red cabbage, quinoa, feta	\$17.50/\$140
citrus green w kale, bok choy, asparagus, greenbean & spinach	\$17.50/\$140
traditional greek pita w grilled beef	\$17.50/\$140
falafel w roasted pumpkin, pickle, feta & saffron yoghurt	\$17.50/\$140
chicken, avocado, pesto pasta	\$17.50/\$140
Moroccan chicken, pearl cous cous, chickpea & raita	\$17.50/\$140

**OR SELECTION FROM OUR FRIDGE DISPLAY

COLD PLATTERS

(minimum 8 serves per item)

	per serve
fresh fruit (regular)	\$8.00/\$64.00
fresh fruit (large) (serves 16)	\$8.00/\$128.00
fruit, cheese (brie & cheddar) & cracker	\$16/50/132.00
gourmet cheese (cheddar, brie, blue), cracker & artisan fruit breads	\$18.00/\$144.00
dips platter w fresh vegetable sticks, water crackers & grissini	\$16.50/\$132.00
antipasto, dried fruit, cheese, dip & Turkish bread	\$19.00/\$152.00

DRINKS

	per bottle
2L sunzest organic orange juice (10pax)	\$11.00
330ml perrier sparkling mineral water	\$6.00
assorted individual drinks	from \$4.00
coffee, tea & assorted hot drinks	from \$4.00

TERMS & CONDITIONS

St. Brew can design a catering menu to suit your event requirements and budget. Please speak to our friendly in-house management staff to arrange a flexible package or individual items for your specific needs. Special dietary requirements can be catered for - please be very specific regarding requirements when ordering and we are more than happy to do our best to oblige. Please be advised that our kitchen is not a nut-free kitchen and traces of nuts may be found in all foods.

Please allow at least 48 hours notice for catering orders under normal circumstances.

BEVERAGE

St. Brew offers an extensive range of both hot and cold drinks including specialty coffee. Please speak to our friendly in house staff in organising a product mix that suits your needs.

DELIVERIES

Please note that we are happy to deliver catering within our business hours excluding between 12pm - 2pm. Pick-up (by you) of catering can be arranged between 12pm - 2pm with our in-house staff. From our location, our ultimate delivery radius is 300m.

DEPOSIT

St. Brew requires payment by Credit Card at the time of pick-up/delivery for catering or payment via EFT by that day. Should you require an account, please see the in-house manager to arrange prior to your ordering. Accounts are strictly payment within 7 days.

CANCELLATION

Catering cancelled within 12 hours of an event will incur the full catering fee. Please notify us immediately should ordered catering not be required.

PAYMENT

Settlement of your account is required upon pick-up/delivery of your catering. St. Brew accepts: Cash, EFTPOS, Visa, MasterCard & AMEX. Settlement can be arranged via invoice/EFT if pre-arranged with management.

