

CREATECATERING

CITIPOWER CENTRE

events
BY CREATECATERING



CREATE PHILOSOPHY

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

IF YOU ARE BUILDING A TEAM,
ENJOYING COCKTAILS ON THE
TERRACE OR ARRIVING AT A STYLISH
AND UNFORGETTABLE EVENT, WE WILL

EFFORTLESSLY PERFECT YOUR
OCCASION TO LEAVE A LASTING
IMPRESSION."

ANTHONY WHITEHOUSE,
FOUNDER & MANAGING DIRECTOR
CREATE CATERING





CITIPOWER CENTRE

Positioned just 3kms from the Melbourne CBD in Albert Park. The CitiPower Centre is an elite world-leading cricket destination, boasting versatile meeting and event spaces complemented by state-of-the-art integrated technology, with access to experiences found at no other venue. With indoor and outdoor facilities, the centre provides meeting, team building and socialising opportunities pre-, during and after your event. Each space is illuminated by ample natural light and framed by inspiring vistas of the city and the Junction oval. CitiPower Centre is a venue like no other.



CONFERENCE MENUS



CONFERENCE PACKAGE

Minimum of 20 delegates

Half Day Package \$65.00 per person*
Full Day Package \$85.00 per person

INCLUSIONS:
Arrival Premium filter tea and coffee
Morning break (*Half Day Package includes one break only)
Working lunch
Afternoon break (*Half Day Package includes one break only)
Projectors and AV available
Complimentary Wi-Fi
Meeting room toolbox including notepads, pens, whiteboard, flipchart and markers
Chilled water, juice and table refreshers
Dedicated event host

BOARDROOM PACKAGE

Less than 20 delegates

Room Hire fee & minimum spend required

INCLUSIONS:
Projectors and AV available
Complimentary Wi-Fi
Meeting room toolbox including notepads and pens
Chilled water, juice and table refreshers

Catering to be pre-ordered or purchased from onsite Cafe

ADDITIONS

All day tea and coffee station	\$10.00 per person
Green fruit smoothie	\$9.00 per person
Arrival light breakfast item	\$8.00 per person
Individual cans of still or sparkling water	\$4.50 per person
One-hour sunset drinks and two canapes	\$40.00 per person
Coffee Cart (Groups of over 70 guests)	POA

All prices include GST and are based on a minimum of 20 guests in attendance unless otherwise stated. Prices exclude venue hire and possible associated venue costs for security, cleaning, equipment and additional staffing. Menu ingredients and beverage selections may change due to seasonal availability. With advance notice, we can cater to most dietary requirements.

MORNING & AFTERNOON TEA SELECTION

Select two for each break

Mini pies and sausage rolls
Assorted Danish Pastries
Heirloom cherry tomato mini galette (v)
Sweet potato, fetta, caramelised onion on puff (v)
Greek style spinach wheel (v)
Spinach, feta, quiche (v)
Roast vegetable frittata (gf, v)
Corn and zucchini fritters, tomato salsa (gf, v)
Breakfast quiche of tomato, bacon and egg
Selection mini muffins (v)
Banana bread (v)
Chocolate brownies (gf, v)
Macaroon selection (gf, v)
Chocolate salted caramel tarts (v)
Seasonal fruit frangipane slice (v)
Scones with jam and cream (v)
Seasonal fruit platter (v, gf)
Individual Bircher muesli (v)
Chia pudding with passion fruit compote and fossilised berries (df, v)
Mini raspberry and pistachio friand (v, gf)

SANDWICHES & WRAPS

Select three sandwiches

Double smoked ham, brie cheese, pickle, butter lettuce on focaccia
Crushed egg, mayo, parsley on white sourdough (v)
Carrot, beetroot, hummus and kale in spinach wrap (vg)
Roast beef, tomato relish, rocket in tortilla wrap
Yarra Valley smoked salmon, dill, cream cheese on multigrain loaf
Roast chicken with preserved lemon, parsley and aioli on sourdough
Roast Mediterranean vegetables, basil pesto, mozzarella on baguette (v)
Poached chicken, celery and chive mayonnaise wrap
Roast pumpkin, cream cheese, red onion and watercress (v)
Double cream brie, julienne of granny smith, wild rocket on ciabatta (v)

SALADS

Select two salads

Mixed leaf salad, balsamic and lemon dressings (vg, gf, df)
Radicchio, witlof, butter lettuce, orange and candied walnut dressing (vg, gf, df)
French bean salad with shallot dressing (vg, gf, df)
Mixed bean salad, parsley, cherry tomato and celery (vg, gf, df)
Rossini pasta, kale, grilled vegetables with smoked tomato dressing (df)
Quinoa, broccoli, raisins, cucumber and pepitas (vg, gf, df, cn)
Traditional Caesar salad
Creamy potato salad

UPGRADE LUNCH OPTIONS

Select one option for \$12.50 per person

Shepherd's pie, lamb, potato purée, green peas (lg, nf)
Herb crusted barramundi fillet, Bur Blanc lemon sauce
Beef lasagna, parmesan
Baked penne, oregano, olives, Napoli, mozzarella (v, nf)
Grilled chicken, warm couscous, vegetables
Green beans, slithered almonds, garlic confit, thyme (vg, gf, df)
Loaded baked potatoes, sour cream, chives (v, gf, nf)

BREAKFAST MENU

NETWORKING

\$35.00 per person

Minimum 20 guests

Includes 6 canapés per person

Additional canapés \$5.50 per canapé per person

Cold Selection:

Freshly baked petite pastries

Seasonal fruit kebabs (v, gf)

Individual bircher muesli (v)

Smoked salmon, rosti potato w chive cream cheese

Mini assorted sweet muffins (v)

Crushed avocado on toast (v)

Hot Selection:

Mini ham and cheese croissants

Mini cheese and tomato croissants (v)

Breakfast quiche of tomato, bacon and egg

Warm tomato and feta bruschetta (v)

Potato croquettes with tomato relish (v)

Refreshment Selection:

Fresh juice

Premium filter tea and coffee

BUFFET

\$40.00 per person

Minimum 20 guests

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 Selection

Fresh juice

Premium filter tea and coffee

ADDITIONS

Freshly Brewed Tea and Coffee	\$5.50 per person
Fresh Fruit Juice	\$5.00 per person
Café Barista Coffee	\$5.00 per person
Green Juice Shots	\$9.00 per person
Mimosa and Bloody Mary Station	\$12.00 per person
The Best Bacon and Egg Roll	\$12.00 per person

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SEATED

\$55.00 per person

Minimum 20 guests

Select 2 of the following:

Individual bircher muesli

Freshly baked pastries

Sliced seasonal fruit platter

Toast baskets with condiments

Refreshment Inclusions

Fresh juice

Premium filter tea and coffee

Select 1 of the following:

Alternate service is an additional \$5.00 per person

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)

Phillip Island Breakfast

2 free range poached eggs, toasted sourdough, streaky bacon, beef chipolatas, grilled mushroom, slow roasted tomatoes and hash brown **Smoked Tasmanian Salmon**

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

Fresh Pancakes

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



EVENTS BY CREATE CATERING

SEATED MENU

1 Course \$60.00 per person

2 Course \$85.00 per person

3 Course \$99.00 per person

Served with artisan bread roll per person

Tea and premium filter coffee

ENTREE

Heirloom tomato, baby mozzarella, sourdough croutons, basil oil, sea salt flakes (v)

Roasted baby beet, shaved heirloom carrot, whipped goats curd, eschalot jam, green elk (v, gf)

Potato gnocchi, crispy pancetta, locally harvested mushroom, parmesan, herbs(v)

King prawn cocktail, baby gem lettuce, herb aioli, pickled radish, micro parsley (gf)

Kingfish ceviche, avocado puree, pickled cucumber, citrus oil, baby coriander (gf)

Citrus and dill cured ocean trout, horseradish cream, salmon roe, baby parsley, lemon (gf)

Seared Harvey Bay scallops, cauliflower puree, herb oil, salmon caviar cream (gf)

Artisanal pressed chicken terrine, cornichons, mustard cream, pickles, toasted brioche

Seared mountain pepper beef carpaccio, crispy capers, aged parmesan croutons, baby rocket

Crispy pork belly, roast white onion soubise, cider caramelised apples, sprout petals (gf)

SIDES

Add \$5.00pp per side

Asparagus, peas, butter beans, mint, lemon dressing (v, gf)

Heirloom carrots, Persian feta, lemon thyme (gf, v)

Roasted cauliflower floret, toasted almonds (v)

Thyme and garlic roasted kipfler potatoes (v)

Mixed leaf salad with a Dijon mustard dressing (gf, v)

MAIN

Roasted field mushroom, pumpkin puree, braised and grilled pencil leek, caramelised eschallots (gf, v)

Sweet potato and Manchego croquette, crispy eggplant, sauce romesco, Native salt bush, (gf, v)

Roasted eggplant, native sea blight and macadamia pesto, wild rice, rocket, cherry tomato (gf, v)

Tasmanian salmon, buckwheat soba noodle salad, shiitake mushroom, bok choy, sesame dressing

Seared mulloway, warm caponata of olive, cherry tomato and roast capsicum, snake beans, single press olive oil (gf)

Seared barramundi, broccolini, cauliflower, radish, smashed chats, saffron butter sauce (gf)

Smoked chicken breast, bush honey glazed asparagus, potato gratin, warrigal greens puree, wholegrain mustard jus (gf)

Tender pork belly, crushed herby chats, heirloom carrot, squash, apple relish, pan juices (gf)

Native pepper berry crusted Lamb loin, fondant potatoes, cavalo nero, dutch carrot, rosemary gravy (gf)

Slow cooked grain fed angus striploin, potato dauphinoise, buttered greens, crispy enoki, red wine jus (gf)

ADDITIONAL OPTIONS

3 canapés \$20.00 per person

Petit Fours \$9.00 per person

Alternate drop \$5.50 per person per course or
\$12.50 per person for three courses

DESSERT

Pavlova, lemon curd, passionfruit syrup, dehydrated pineapple, chantilly cream (v, gf)

Spring Eton mess, seasonal fruit, crisp meringue, whipped mascarpone, almond praline crunch (v, gf)

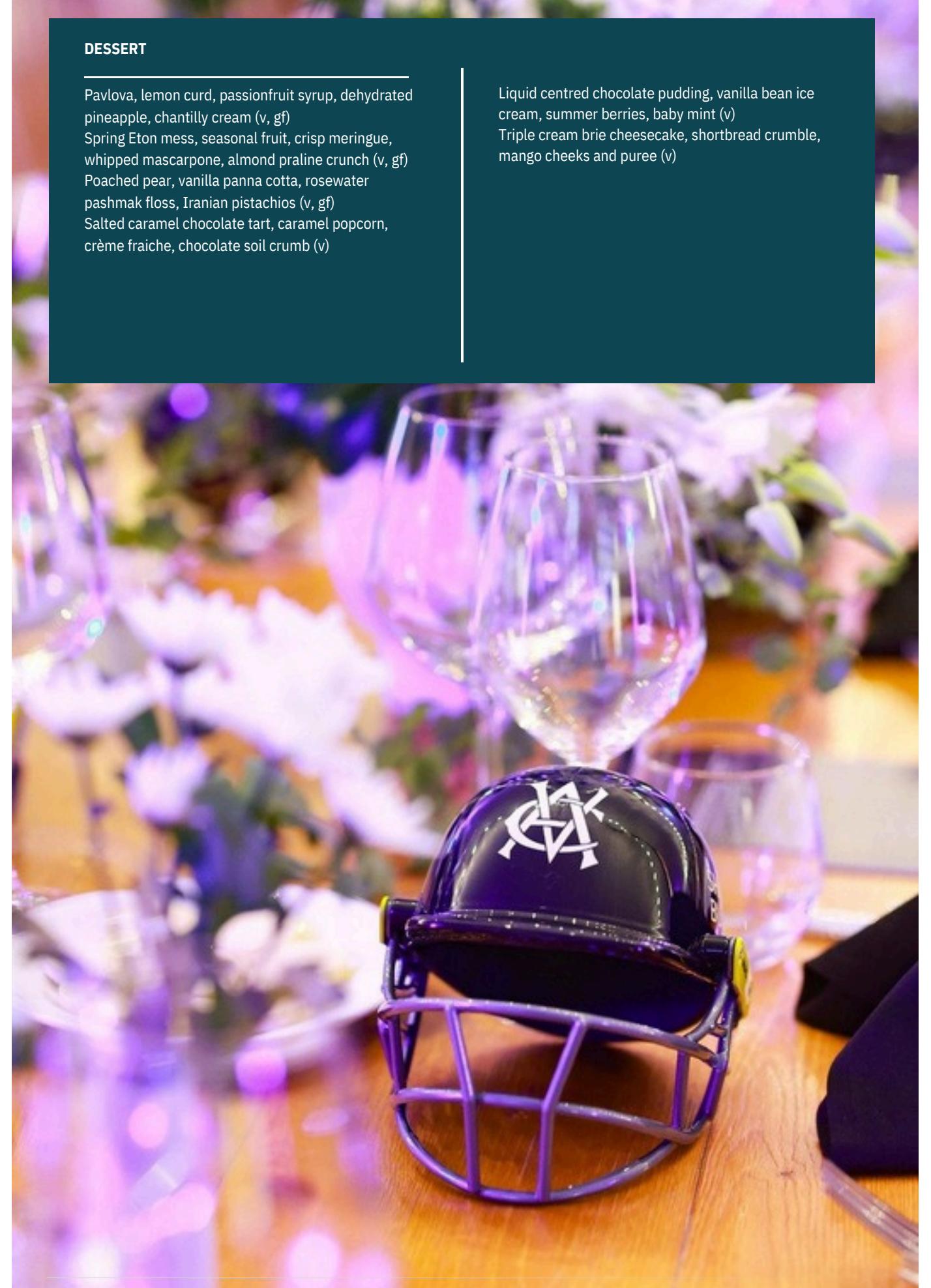
Poached pear, vanilla panna cotta, rosewater pashmak floss, Iranian pistachios (v, gf)

Salted caramel chocolate tart, caramel popcorn, crème fraîche, chocolate soil crumb (v)

Liquid centred chocolate pudding, vanilla bean ice cream, summer berries, baby mint (v)

Triple cream brie cheesecake, shortbread crumble, mango cheeks and puree (v)

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COCKTAIL MENU

CANAPÉS

Includes cold, hot and dessert options

1 hour - 4 canapés \$35.00 per person

2 hours - 6 canapés \$45.00 per person

3 hours - 7 canapés + slider \$55.00 per person

4 hours - 6 canapes + slider+ substantial\$65.00 per person

Add additional canapés \$5.50 per canapé

COLD

Zucchini and corn fritter, crème fraiche and chives (gf, v)
Enoki mushroom, daikon, carrot and Chinese cabbage rice paper roll (gf, vg)

Smoked aubergine and chive tartlet (v)

Truffle mushroom veloute tartlet with crisp enoki mushrooms (v)
Cherry tomato, bocconcini and basil caprese, balsamic glaze (gf, v)

Whipped goats curd, roasted cherry tomato tartlet with baby basil (v)

Smoked huon salmon on blini with horseradish crème fraiche
Baby gem lettuce, blue swimmer crab salad, salmon pearls, micro coriander (gf, df)

Peking duck pancakes, hoisin sauce, chive (df)

Rare roast beef on crisp potato rosti, seeded mustard (gf)
Poached chicken and green papaya rice paper roll, chilli jam dipping sauce (gf, df)

Salmon ceviche, lemon and thyme marinated salmon, heirloom cherry tomato, lime and ginger (gf, df)

Kingfish ceviche, Japanese pickled radish, ponzu dressing (gf, df)

HOT

Petit pea, truffle and buffalo mozzarella arancini (v)
Swiss brown, truffle and grana padano arancini (v)
Baby hasselback potato with taleggio and bacon bits (gf)
Crispy basil prawns with fleur de brick pastry, garlic aioli (df)
Crusted turmeric and coconut king prawn, nam jim (gf, df)
Thai spiced crab cake, pineapple and daikon salsa (gf, df)
Indonesian chicken satay skewers, coconut and peanut cream (gf, df)
Chilli caramel pork belly, sesame seeds and shiso (gf)
Mini chicken and leek pie, red pepper relish
Mini lamb pie, minted pea mash
Mini braised beef pie, caramelised onion jam
Spiced onion bhaji with minted coconut yoghurt (vg)
Mini vegetable samosa with raita dressing (v)
Asian vegetable spring roll with mild chilli and palm sugar dipping sauce (vg)

DESSERT

Passion fruit curd tartlet with torched meringue (v)
Warm chocolate tartlet with salted caramel and toffee almonds (v)
Salted caramel tart
Mini-baked lemon cheesecake with crystallised peel (v)
Petite brioche doughnuts with warm Nutella centre (v)
Dark chocolate and cherry gooey brownie (v)
Lemon curd tartlets (v)
Assorted macarons - pistachio, mixed berry, chocolate, hazelnut (v, gf)
Unique sweet/savoury triple cream brie cheesecake with glazed fig (v)
Salted caramel popcorn panna cotta (v, gf)



SLIDERS

\$7.50 per slider per person

Chickpea falafel slider, house pickles, hummus, smoked labneh on pita (v)
Panko whiting, house-made tartare, milk bun
Cajun chicken katsu slider with chipotle aioli, baby gem lettuce
Wagyu beef, baby gem lettuce, tomato chilli relish, cheese, seeded milk bun

SUBSTANTIAL CANAPES

\$9.50 per canapé per person

Potato gnocchetti, crushed peas, dill, mascarpone (v)
Truffled mac 'n' cheese with pane de casa pangrattato (v)
Beer battered whiting fillets, shoe string fries, house made tartare, lemon (df)
Fried chicken kaarage, okonomi sauce aioli, shaved cabbage salad (df)
Malaysian chicken curry, fragrant rice, peanut sambal and aromatic herbs (gf, df)
Pork and shitaki mushroom, water chestnut 'San Choy Bow' (lg, ld)
Truffle mushroom risotto (v, lg)
Lamb merguez chipolata, pommes puree, onion gravy
Lamb and cashew korma, pilaf with peas, cumin yoghurt (lg)
Chipotle braised beef and bean, tomatillo, sour cream, jalapeno and coriander (lg)



EVENTS BY CREATE CATERING

PLATTERS & STATIONS

STATION

Beautifully styled for guests to help themselves

Charcuterie Station \$28.00 per person

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

Oyster Station \$20.00 per person

Shucked oysters, lemon, shallot vinegar & Tabasco

Slider Bar \$17.00 per person

Custom selection of beef, chicken and vegetarian patties with condiments, toppings & sauces

Antipasti Bar \$12.50 per person

A selection, cured meats, pickled vegetables, crudites and dips

Dessert Garden \$25.00 per person

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

Mimosa & Bloody Mary Stand \$12.50 per person

PLATTERS

Minimum of 20 pax

Dips & Bread Platter \$10.50 per person

Trio of eggplant, hummus & tzatziki dips with crisp tortilla & grilled breads

Seasonal Fruit Platter \$7.50 per person

Chef's selection of sliced seasonal fruit

Sandwich & Wrap Platter \$11.50 per person

Selection of gourmet sandwiches & wraps

Artisan Cheese Platter \$12.50 per person

3 cheeses, dried fruits, grapes, quince paste & lavosh

Antipasti Platter \$14.50 per person

Sliced Parma ham, salami, marinated olives, sundried tomatoes & bocconcini served with crusty bread

Fresh shucked oyster, vannamei prawns & deep fried calamari

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BEVERAGE PACKAGE

CLASSIC package person

1 hour package \$25 per person
2 hour package \$45 per person
3 hour package \$55 per person
4 hour package \$60 per person

SUPERIOR package person

1 hour package \$30 per person
2 hour package \$50 per person
3 hour package \$65 per person
4 hour package \$70 per person

CLASSIC

SPARKLING

Woodbrook Farm Brut Cuvee NV, Australia

Pale gold with lively bubbles. Yeast and stone fruit aromas precede a luscious apple, pear and strawberry fruit filled palate and a finish that leaves you wanting another sip.

WHITE WINE Woodbrook Farm Sauvignon Blanc, Australia Typical zesty tropical fruits to the fore with just a hint of herbal notes. This wine has an attractive mouthfeel and terrific length of flavour.

RED WINE

Woodbrook Farm Shiraz, Australia

This Shiraz, inky dark in colour, has all the hallmark characteristics of a classic Shiraz. Displaying robust dark fruit flavours, from sweet blueberry to savoury black olive. Slightly lifted spice with a soft textured finish.

BEER and CIDER

Tinnies

Pale Ale 4.9%, Lager 4.4%, Pacific Ale 4.3%, XPA 4.6%,
Ultra Low Hoppy Ale 0.5%
Mr Finch Premium Apple and Pear Cider 4.5%

Assorted soft drinks and waters

SUPERIOR

SPARKLING

YVES Premium Cuvee NV, Yarra Valley VIC

A truly exceptional expression of chardonnay. Pale yellow with fine bubbles and persistent mousse. Delicate and floral, with a creamy mid-palate and a lingering, zippy finish.

Please select one red and one white wine

ROSE

Pikes 'Luccio' Sangiovese Rose, Clare Valley SA

Fresh guava, strawberries, raspberries and a slightly creamy texture. The fantastic acid profile of Sangiovese provides brightness, with a chalky textural finish.

WHITE WINE

Robert Oatley Signature Series Sauvignon Blanc, Margaret River WA

Passionfruit, cut grass and a hint of lime zest soar across this long, fine, crisp dry white

OR

Wicks Estate Chardonnay, Adelaide Hills, South Australia

A cool climate Chardonnay with just a touch of French Oak. This one strikes a beautiful balance between its fruit flavour and savoury complexity. The acid is soft and the finish nutty.

RED WINE

Robert Oatley Signature Series Shiraz, McLaren Vale SA

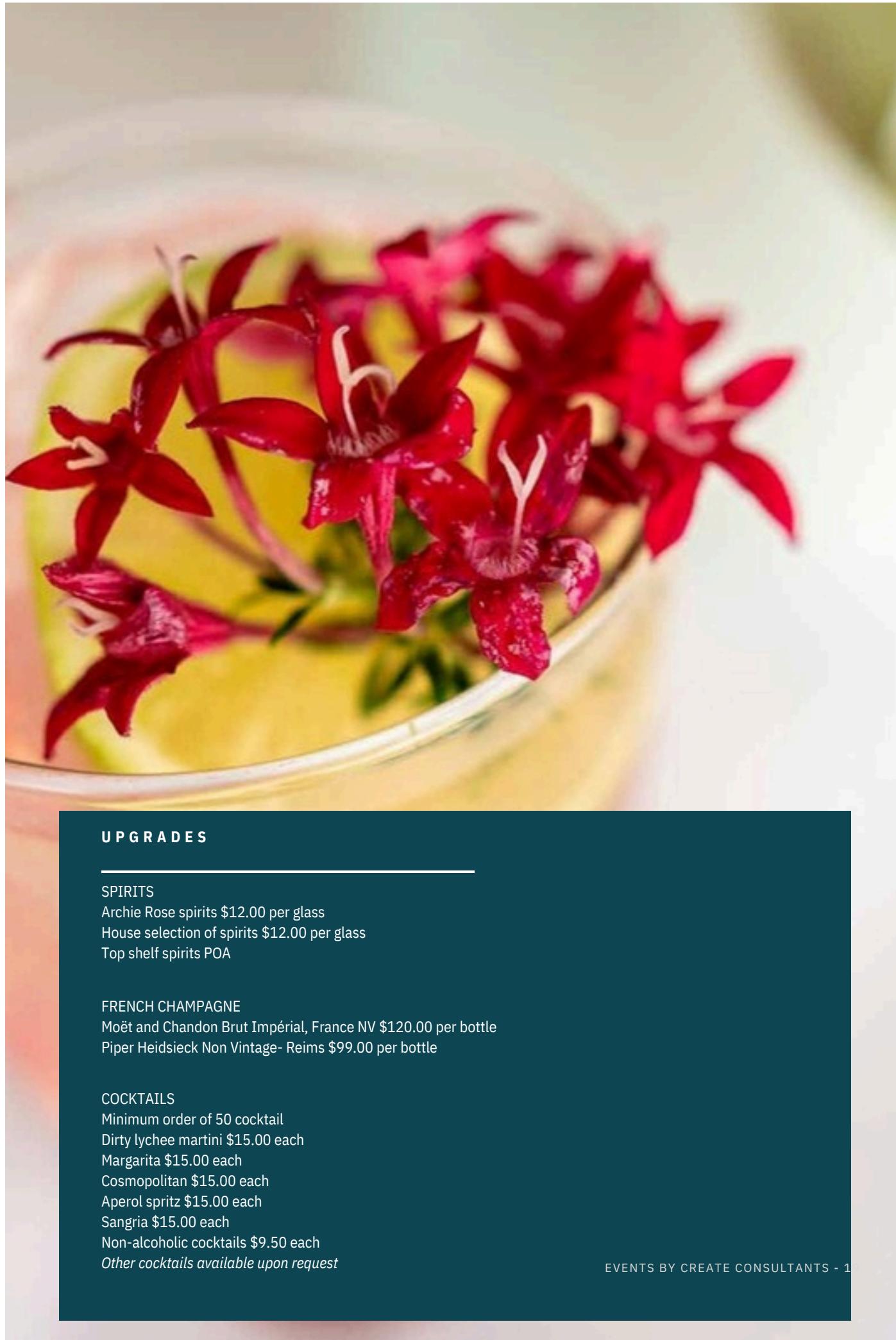
Soft, fleshy-textured shiraz displaying blueberries and spice, supple tannins and French oak influence.

BEER and CIDER

Tinnies

Pale Ale 4.9%, Lager 4.4%, Pacific Ale 4.3%, XPA 4.6%,
Ultra Low Hoppy Ale 0.5%
Mr Finch Premium Apple and Pear Cider 4.5%

Assorted soft drinks and waters



UPGRADES

SPIRITS

Archie Rose spirits \$12.00 per glass
House selection of spirits \$12.00 per glass
Top shelf spirits POA

FRENCH CHAMPAGNE

Moët and Chandon Brut Impérial, France NV \$120.00 per bottle
Piper Heidsieck Non Vintage- Reims \$99.00 per bottle

COCKTAILS

Minimum order of 50 cocktail
Dirty lychee martini \$15.00 each
Margarita \$15.00 each
Cosmopolitan \$15.00 each
Aperol spritz \$15.00 each
Sangria \$15.00 each
Non-alcoholic cocktails \$9.50 each
Other cocktails available upon request

CREATE CATERING DIETARY STATEMENT

If guests have food allergies or dietary restrictions, please let our team know when booking, and we will advise you on how we can best accommodate your dietary needs.

Please be advised that our menu items may contain allergens or traces of allergens. While we make every effort to accommodate student and teacher dietary requirements, please be aware that our kitchen handles a variety of ingredients, including common allergens such as gluten, nuts, dairy and seafood. As such, we cannot guarantee an allergen-free environment, as products may come into contact with allergens in the kitchen's operational areas.

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EVENTS BY CREATE CATERING

CONTACT

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OUR AWARDS



CREATE CATERING