

food&desire

End of Year Celebration Packages 2023

the
Googliest
time of the year

End of Year Celebrations



We take pride in creating an
unforgettable and *deliciously*
delightful end of year
celebration.

Celebrating a year of success.

We understand that end of year events serve as an extension of your esteemed business. They provide an opportunity to celebrate the year that was, and showcase your brand, strengthen professional relationships, and leave a lasting impression on clients, partners, and employees. Our approach to corporate event planning and execution is driven by a deep understanding of your company's values, objectives, and unique identity.

We are committed to delivering an exceptional experience that not only reflects positively on your business but also fosters meaningful connections and generates valuable opportunities. Let us take care of your end of year celebrations, allowing you to concentrate on enjoying the festivities while we showcase your business in the most impressive light.

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Cocktail Packages

From savoury to sweet, our selection of handcrafted canapés covers a range of handheld bites that are perfect for mingling and nibbling. Think of it as a mini food adventure right at your fingertips.

But it's not just about the food – it's about the experience. As your guests graze across these mouth-watering bites, they'll naturally start chatting and connecting with fellow attendees, creating a vibrant atmosphere that's tailor-made for networking and enjoying the moment.

Duration	3 Hours	4 Hours	5 Hours
Price	\$139.00	\$149.00	\$159.00

Menu

Five Canapés
Two Handheld items
Savoury bowl dish
Grazing table

Beverages

Sparkling & Wine - Selection of Australian wines (1x Sparkling, 1x White, 1x Red)
Beer & Cider - Heineken 0%, Heineken Lager, Napoleone Apple Cider, Asahi 3.5%
Non-Alcoholic - Selection of Soft Drinks, Assorted Juice and Purezza Mineral Water





Seated Lunch & Dinner Packages

Indulge your colleagues and guests in the sophistication of fine dining through our Seated Lunch & Dinner Packages.

These thoughtfully curated offerings not only allow your guests to savour exceptional cuisine but also provide an opportunity to engage with each other each other over a shared culinary exploration with fellow attendees.

Duration	3 Hours	4 Hours	5 Hours
Price	\$149.00	\$159.00	\$169.00

Menu

Three Canapés
Plated Entrée
Plated Main - *alternate selection*
Cold or Warm Side
Two Roaming Desserts or Sweet Bowls
Food & Desire Petit Fours with Tea and Coffee

Beverages

Sparkling & Wine - Selection of Australian wines (1x Sparkling, 1x White, 1x Red)
Beer & Cider - Heineken 0%, Heineken Lager, Napoleone Apple Cider, Asahi 3.5%
Non-Alcoholic - Selection of Soft Drinks, Assorted Juice and Puezza Mineral Water

Please see menu for food & beverage selections. Terms and conditions apply. All prices inclusive of GST. Minimum food and beverage spend applies.

The image shows four round chocolate tarts arranged on a grey surface. Each tart is topped with a layer of granola, fresh raspberries, and delicate edible flowers in shades of pink, yellow, and red. The tarts have a thick, dark brown crust and a smooth chocolate filling. The text 'The Menu' is centered over the image in a white serif font.

The Menu

Menu

Canapés

Oat Tart with Roquefort , Pear, Walnut and Caramel
Prawn Cocktail – King Prawns, Iceburg Lettuce and Mary Rose Sauce
Devils on Horseback with Chilli Caramel
Chicken and Leek Pie with Tarragon Aioli
Mac & Cheese Croquette with Spiced Tomato Sauce
Baby Blinis, Ocean Trout, Crème Fraise, and Dill

Plated Entree

Prawn Cocktail – King Prawns, Iceburg Lettuce and Mary Rose Sauce
Pine Smoked Salmon with Orange Glaze and Pea Salad
Double Smoked Ham Carpaccio with Pineapple Bay and Clove

Main

Barramundi with Pomme Purée, Asparagus and Béarnaise
Grilled Chicken with French Lentils and Honey-Glazed Carrots
Crispy Roast Pork, Parsnip, Radish, Pears, and Jus
Turkey Ballotine with Cranberry Stuffing and Lemon Jus

Cold/Warm Sides

Iceberg Lettuce, Young Spinach and Radish with Dill, Buttermilk and Chive Dressing
Radicchio, Rocket, Green apple and Pecorino salad with White Balsamic Dressing
Mixed Greens, Sherry Vinaigrette, Sumac Roasted Pepitas
Parmesan Soft Polenta, Tuscan Olive Salsa, Basil
Roasted Cocktail Potatoes with Rosemary Salt and Black Garlic Oil
Oven Baked Sweet Potato, Furikake, Spring Onion and Chilli Dressing, Balsamic

Sample Menu only





Menu

Handheld

Barramundi with Pomme Purée, Asparagus and Béarnaise
Crispy Roast Pork, Parsnip, Radish, Pears, and Jus

Grazing

Proteins

Pine-Smoked Salmon, with Orange Glaze and Pea Shoots
Double-Smoked Ham with Grilled Pineapple, Bay Leaves and Cloves
Turkey Ballotine with Cranberry Stuffing and Lemon Jus

Sides

Food & Desire Marinated Olives
Beetroot and Potato Salad, Dill, Pickles and Russian Dressing
Vine Tomato, Fiore di Burrata, Caprese Dressing
Asparagus, Peas, and Beans with Black Lime Dressing and Crispy Shallots
Whole Roasted Pumpkin, Lemon Leaf, and Dukkah

Roaming Dessert

Tiny Christmas Puddings
Mini Fruit Mince Pies

Sweet Bowls

Chocolate Ripple Cake
'Pavlova' Fresh Mango and Lime Curd

Sample Menu only



Upgrades

Treat your guests to the ultimate culinary experience this Festive Season.



Seafood Station

Immerse yourself in the bounty of the ocean with our spectacular Seafood Station.

Here, you'll discover an exquisite selection of the freshest catches, featuring King Prawn Tails & Sydney Rock Oysters.

Duration	3 Hours
Price	\$??pp

Menu

King Prawns Tails & Sydney Rock Oysters
(on ice, with lemons, limes, shallot and black pepper vinegar, nuoc cham and sauce gribiche.)

Elevate your experience with:
Southern rock lobster with herb remoulade
or Caviar, Blini's, crème fraiche and vodka

(Price on Application)

DIY Christmas Vodka Bar

A festive take on our classic DIY Vodka Citrus Bar.

Managed by our staff, guests can dress their vodka just the way they want it.

Duration	2 Hours	5 Hours
Price (PP)	\$20.00	\$35.00

Seasonal Vodka

Pure Vodka
Vanilla Vodka
Cranberry Vodka
Cinnamon Vodka

+ Mixers, Juices & Liqueur

Pomegranate
Gingerbread
Candycane
Chestnut
Lemonade
Soda
Fresh Orange Juice

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A rooftop lounge area with artificial grass flooring. In the foreground, there are two red modular sofas with white metal frames and white cushions. To the left, there are several large white planters with green plants. In the middle ground, there are white high-top stools and small tables, some under large white umbrellas. String lights with warm-toned bulbs are strung across the sky. In the background, a city skyline is visible across a body of water. A wooden slat wall and a daybed are on the right side.

Our Venues

Carousel

Experience the epitome of celebration and luxury at Carousel, Melbourne's most sought-after venue.

Step into the grand 'Bel Air' entrance, surrounded by a white courtyard and palm trees, and be transported to a world of glamour and sophistication. Immerse yourself in the breathtaking views of the city skyline, set against the tranquil waters of Albert Park Lake.

The venue has been expertly renovated to offer a warm and inviting interior, with a sophisticated blend of fine textures and natural tones.

Let Carousel's versatility and grandeur provide the backdrop to your event and host an event that reflects positively on your business.

Capacity



1,000 Cocktail Capacity



500 Seated Capacity

Location



Lakeside - Albert Park Lake



Half Acre

Discover the beauty of character and charm at Half Acre, a stunning event space housed in a historic mill in South Melbourne.

This stunning venue combines character and contemporary elegance to create the ideal setting for any event. The high A-frame ceiling and open floor plan offers ample space for guests to move around comfortably, while the warm urban feel creates a cozy and inviting atmosphere.

The exposed brick walls are a key feature of Half Acre, adding a touch of industrial charm and character to the space. Impress your guests with a warm and inviting urban feel, accentuated by just enough grandeur.

Capacity



400 Cocktail Capacity



264 Seated Capacity

Location



South Melbourne



HARBOUR ROOM

Step into the world of Harbour Room and discover the epitome of coastal elegance and style.

Harbour Room is located in the heart of the Royal Melbourne Yacht Squadron, St Kilda, offering breathtaking views of one of Melbourne's most iconic beaches. The rooftop of our venue is a true highlight, providing a stunning setting pre event canapes and sunset cocktails with unobstructed views of the ocean.

Our modern and stylish interior features American oak floorboards, a gleaming onyx marble bar, and a cozy fireplace, combining classic elegance with contemporary design and unique furnishings.

Capacity



300 Cocktail Capacity



170 Seated Capacity

Location



Beachfront - St Kilda





External Catering Your Scene, Our Cuisine

Bringing exceptional culinary experiences right to your doorstep. With personalised menus and bespoke services, we can transform any location into your dream setting.

Our premium catering services are designed to cater to the refined palates of those who demand nothing but the finest experiences. It is this commitment to excellence that has earned us the privilege of catering for Melbourne's most exclusive and elite private events.

When you choose us, you're choosing a partner who understands the transformative power of exceptional hospitality. We pour our passion into every dish, every sip, and every interaction, delivering an experience that transcends the ordinary.

From the first glance to the final farewell, we are committed to making your event one that will be talked about for years to come.



catering

114 Munro Street,
South Melbourne 3205

Carousel

22 Aughtie Drive,
Albert Park Lake 3206

HARBOUR ROOM

2 Pier Road,
St Kilda 3182

Half Acre

112 Munro Street,
South Melbourne 3205

CITYFIELDS

1341 Dandenong Road,
Chadstone 3148

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