

End of Year Gelebrations



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.

food&desire

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 Purezza 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 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





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)

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

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.

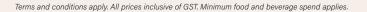
Duration	2 Hours	5 Hours
Price (PP)	\$20.00	\$35.00

Seasonal Vodka

Pure Vodka Vanilla Vodka Cranberry Vodka Cinnamon Vodka

+ Mixers, Juices & Liqueur

Pomegranate Gingerbread Candycane Chestnut Lemonade Soda Fresh Orange Juice







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

Location

Q 1



Lakeside - Albert Park Lake



500 Seated Capacity







Half Acre

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

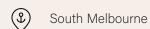
This stunning venue combines character and contemporary elegance to create the ideal setting for any event. The high A-frame ceiling and open floor plan offers ample space for guests to move around comfortably, while the warm urban feel creates a cozy and inviting atmosphere.

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.



Location

400 Cocktail Capacity





264 Seated Capacity









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.



Location

300 Cocktail Capacity



Beachfront - St Kilda

170

170 Seated Capacity











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



2 Pier Road,

St Kilda 3182

Half Acre

112 Munro Street, South Melbourne 3205

CITYFIELDS

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