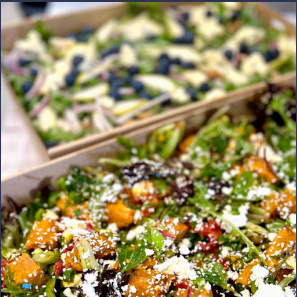


CATERING AND FUNCTION PACKAGES 2026



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WELCOME

Thank you for considering Embrace Disability Group (EDG) as your caterer of choice.

When you choose EDG, you're getting more than great food and seamless service — you're partnering with a hospitality team that believes business should create opportunity, not barriers.

We are a purpose-driven catering and hospitality company delivering high-quality food for events, meetings and celebrations across our community, while creating real jobs, real training and real career pathways for people living with disabilities.

Every menu in this package has been designed with care, flavour, and flexibility in mind — because great catering should be delicious, reliable and easy. Our team takes pride in delivering food that people genuinely enjoy, paired with professional service you can trust.

Thank you for supporting a business that puts inclusion at the heart of everything it does.

We look forward to catering your next event and helping make it one to remember.

Matt Morrissey
Founder | Executive Chef
Embrace Disability Group



BREAKFAST

YOGHURT & FRUIT

Individual fruit skewers (gf, df, v, vg) | **\$4**

Individual fruit salad cups (gf, df, v, vg) | **\$7**

seasonal fruit platters (gf, df, v, vg) | **starting at \$50**

yoghurt cups with fruit coulis and granola (gfa, dfa, v, vga) | **\$7**

PASTRIES

banana bread, butter (gf, v) | **\$5**

assorted cafe style muffins (v) | **\$5**

croissant, butter, jam (v) | **\$7**

croissant, ham, cheese | **\$8.5**

quiche - bacon, fetta, tomato, shallot (gfa) | **\$7.5**

quiche - mushroom, spinach, onion, thyme (gfa, v) | **\$7.5**

TEA, COFFEE, JUICE

tea bags, coffee bags, urn, milk, sugar | **from \$5 per person**

assorted fruit juices | **\$3.5**

individual spring water | **\$2**

BREAK TIME

MORNING AND AFTERNOON TEA

YOGHURT & FRUIT

- Individual fruit skewers | **gf, df, v, vg** | \$4
- Individual fruit salad cups | **gf, df, v, vg** | \$7
- seasonal fruit platters | **gf, df, v, vg** | starting at \$50
- yoghurt cups with fruit coulis and granola | **gfa, dfa, v, vga** | \$7

PASTRIES

- banana bread, butter | **gf, v** | \$5
- assorted cafe style muffins | **gfa, v** | \$5
- croissant, butter, jam | **v** | \$7
- croissant, ham, cheese | \$8.5
- mini quiche - bacon, fetta, tomato, shallot | **gfa** | \$4
- mini quiche - mushroom, spinach, onion, thyme | **gfa, v** | \$4
- mini sausage rolls | **df** | \$4.5
- mini spinach and ricotta rolls | **v** | \$4.5

SWEET STUFF

- basque cheesecake | **gf, v** | \$5
- chocolate & walnut brownie | **gf, v** | \$5
- lemon meringue tart | **v** | \$5
- melting moments | **v, vg** | \$5
- rocky road | **gf, v** | \$3.5
- raspberry bliss balls | **gf, df, v, vg** | \$3.5
- coconut almond cake | **gf, df, v** | \$5
- salted caramel slice | **gf, v** | \$5
- portuguese tarts | **v** | \$5

SANDWICHES

BASIC SANDWICHES & WRAPS

sandwiches \$9 | wraps \$11

- double smoked ham, cheese, mixed lettuce, carrot, seeded mustard, aioli | **gfa**
- chicken, mixed lettuce, cheese, carrot, aioli | **gfa**
- roast beef, beetroot chutney, caramelised onion, spinach, horseradish cream | **gfa, df**
- egg, herbed mayo, mixed lettuce | **v, gfa, df**
- smoked salmon, cream cheese, red onion, cucumber, caper aioli | **gfa**
- lettuce, carrot, cucumber, tomato, beetroot, onion, avocado, vegan aioli | **gfa, df, v, vg**

GOURMET SANDWICHES

\$13.5ea

- mediterranean vegetables, haloumi, basil pesto, capers, balsamic glaze | **gfa, v**
- turkey, avocado, brie, mixed lettuce, cranberry jam | **gfa**
- chicken, pear, spinach, celery, aioli, toasted pepitas, pumpkin bread | **df**
- prawns, crisp lettuce, shallot, avocado, kewpie, sriracha, lemon, baguette | **df**
- salami, mozzarella, roasted red peppers, red onion, basil, herbed aioli | **gfa**

H O T L U N C H

HOUSE-MADE PASTRIES

- beef brisket and onion pie | **df** | \$9
- chicken and vegetable pie | \$9
- chilli beef pie | **df** | \$10
- sausage roll | **df** | \$7
- spinach and ricotta roll | **v** | \$7
- pumpkin, feta and chorizo quiche | **gfa** | \$8.5
- zucchini, goat cheese, red onion, spinach quiche | **gfa, v** | \$8.5

INDIVIDUAL MEALS

- beef stroganoff, creamy mashed potato | **gf** | \$18
- thai style yellow vegetable curry, rice | **gf, df, v, vg** | \$18
- butter chicken, rice | **gf** | \$18
- texas-style chilli beef, rice, tortilla | **gfa** | \$18

CANAPES

BUDGET CANAPES

\$4.5 per piece

- mini sausage rolls | **df**
- mini quiches | **gfa, vga**
- cucumber bites, herbed cream cheese, dill | **v, gf**

COLD CANAPES

\$5.5 per piece

- smoked salmon blini, herbed creme fraiche, candied lemon, chives | **gfa, df**
- freshly shucked oysters, lemon | **gf, df**
- blue swimmer crab bruschetta, pickled shallots | **df**
- heirloom tomato and goat cheese tart | **gfa, v**
- tartlet of asparagus, onion, spinach, mushroom | **gfa, v**
- rice paper rolls, nam jim | **gf, df, v, vg**

HOT CANAPES

\$5.5 per piece

- confit chicken and mushroom tart | **gfa**
- mac and cheese croquettes, chipotle mayo | **v**
- sweet corn fritters, tomato salsa, vegan aioli | **gf, df, v, vg**
- prawn goujons, caper aioli | **df**
- duck pancakes, chilli jam | **df**
- cauliflower arancini, chipotle mayo | **v, vg**

FOOD STATIONS

GRAZING STATION

\$25 per person | minimum 20 people

- assortment of Australian and international cheese, local charcuterie, seasonal fruit, assorted nuts, house-pickled vegetables, house-made condiments and dips, assorted bread, crackers and crudités
(gluten free and vegan options available on request)

TACO STATION

\$25 per person | minimum 20 people

- assortment of hard and soft taco shells, crisp lettuce, diced tomato, shredded cheese, pulled pork shoulder, traditional style taco mince, pickled jalapenos, pico de gallo, guacamole, sour cream, slice onion, house-made condiments and dips, corn chips
(gluten free and vegan options available on request)
- add house-made churros | \$5

SWEET STATION

\$25 per person | minimum 20 people

- assortment of house-made sweet treats, assorted lollies, choc-dipped strawberries, seasonal fruit, caramelised popcorn, fairy floss
(gluten free and vegan options available on request)



MAIN FARE

choose any three of the following dishes

- beef lasagne | **gfa**
- butter chicken | **gf**
- thai style vegetable yellow curry | **gf, df, v, vg**
- braised beef cheek, red wine jus | **df**
- crispy skin salmon, salsa verde, lemon | **gf, df**
- slow cooked roast beef | **gf, df**
- mustard and maple glazed ham | **gf, df**

SIDE DISHES

choose any three of the following side dishes

- seasonal greens | **gf, df, v, vg**
- steamed rice | **gf, df, v, vg**
- herb-buttered corn cobs | **gf, df, v, vg**
- roasted vegetables | **gf, df, v, vg**
- lemon, garlic and rosemary baby potatoes | **gf, df, v, vg**

SALADS

- choose any two of our salads listed on page 13

BREAD

- individual dinner roll, butter

COST | **\$35 per person**
MINIMUM | **20 people**

BEFORE

OLD SCHOOL CLASSIC AUSSIE BBQ

- thick, gourmet beef sausages | **gf, df**
- honey mustard marinated chicken | **gf, df**
- smokey bbq beef kebabs | **gf, df**
- grilled veggie skewers | **gf, df, v, vg**

SIDE DISHES

- caramelised onions | **gf, df, v, vg**
- herb-buttered corn cobs | **gf, df, v, vg**
- assorted sauces and house-made condiments | **gf, df, v, vg**

SALADS

- choose any two of our salads listed on page 13

BREAD

- individual dinner roll, butter
- sliced white bread

SOMETHING EXTRA

- add grilled prawn skewers | **\$5 per person**

COST | **\$35 per person**
MINIMUM | **20 people**

AMERICAN BBQ

HOUSE-SMOKED LOW AND SLOW DELICIOUSNESS

- low and slow smoked beef brisket | **gf**
- baby back ribs | **gf**
- burnt ends | **gf**
- smoked spatchcocked chicken | **gf**

SIDE DISHES

- apple slaw | **gf, df, v**
- smoked mac 'n' cheese | **v**
- jalapeno poppers | **gf**
- corn bread | **v**

COST | **\$42 per person**
MINIMUM | **20 people**

WOOD-FIRED PIZZAS

all you can eat | 2hr package

- **caprese:** mozzarella, tomato, basil | **v, gfa**
- **bbq chook:** house-smoked chicken, cheese, bacon, red onion, house-made bbq sauce | **gfa**
- **pepperoni:** tomato base, cheese, pepperoni | **gfa**
- **cheesy garlic:** garlic, cheese | **v, gfa**

SALADS

- choose any two of our salads listed on page 13

COST | **\$30 per person**

MINIMUM | **20 people**

HOT BAKED POTATOES

all you can eat | 2hr package

- **standard:** sour cream, bacon, cheese, chives | **gf**
- **el grande:** spiced beans, guacamole, tomato salsa, sour cream, corn chips | **v, gf**
- **buttered chook:** butter chicken, yoghurt, mango chutney, pappadums | **gf**
- **bbq spud:** smoked brisket, bbq sauce, cheese, jalapeno | **gf**

SALADS

- choose any two of our salads listed on page 13

COST | **\$30 per person**

MINIMUM | **20 people**

SALADS

VEGETARIAN SALADS

individual \$12 | 6 people \$70 | 10 people \$110

- **crisp garden salad:** mixed lettuce, cherry tomato, red onion, cucumber, carrot, avocado, vinegerette | **gf, df, v, vg**
- **roast pumpkin salad:** pumpkin, red onion, sun-dried tomato, pepitas, pistachio, fetta, sesame and miso dressing | **gf, v**
- **pear salad:** wild roquette, pear, red onion, walnuts, blue cheese, blueberries, candied dressing | **gf, v**
- **coleslaw:** wombok, red cabbage, carrot, shallots, apple, mint, mayonnaise | **gf, df, v, vga**

NON-VEGETARIAN SALADS

individual \$16 | 6 people \$90 | 10 people \$135

- **chicken caesar salad:** shredded chicken, cos lettuce, bacon, parmesan, egg, croutons, caesar dressing
- **thai beef salad:** beef, mint, shallots, cucumber, tomato, chilli, rice noodles, house-made dressing | **gf, df**
- **roasted vegetable salad:** mixed lettuce, mustard vinaigrette, pumpkin, red pepper, baby beetroot, red onion, quinoa, fetta, prosciutto shards, candied walnuts, balsamic glaze | **gf**

FORMAL MENU

ENTREE - choose any 2 | served alternately

- deconstructed prawn cocktail | **gf, df**
- kingfish sashimi, fennel, lime, mandarin | **gf, df**
- pumpkin and ricotta, cannelloni, burnt butter, sage, lemon | **v**
- beef carpaccio, truffle oil, wild rocket | **gf, df**
- beet tartare, cashew cream, capers, pickled cucumber, tortilla crisps | **df, v, vg**
- truffle and mushroom risotto, pecorino | **v, gf**

MAIN FARE - choose any 2 | served alternately

- crispy skin salmon, cauliflower puree, wilted spinach, baby carrots, lemon beurre blanc | **gf**
- eye fillet, hasselback potato, baby carrots, seasonal greens, green peppercorn sauce | **gf**
- lamb shank, creamy mashed potato, roasted onion, seasonal greens, red wine jus | **gf**
- cauliflower steak, romesco, bean ratatouille | **gf, df, v, vg**
- pork cutlet, roasted chats,, baby carrots, seasonal greens, candied apple, jus | **gf**

DESSERT - choose any 2 | served alternately

- white chocolate and honeycomb parfait, champagne jelly, caramelised popcorn | **v, gf**
- sticky date pudding, butterscotch, vanilla bean ice cream | **v**
- chocolate fondant, pistachio, cream, toffee | **v**
- macadamia and toffee coated brie, house-made lavosh | **v**
- deconstructed lemon meringue pie, gingerbread, mint | **v**
- veagan pistachio cheesecake | **df, v, vg**

TWO COURSES | **\$65 per person**

THREE COURSES | **\$75 per person**

MINIMUM | **20 people**

BAR PACKAGES

DRY

- assorted soft drinks, juice, water

STANDARD

- assorted soft drinks, juice, water
- jacobs creek sparkling chardonnay pinot noir
- jacobs creek sauvignon blanc
- jacobs creek cabernet sauvignon
- cascade light | great northern | carlton dry | heineken zero

PREMIUM

- assorted soft drinks, juice, water
- de bortolli king valley prosecco
- squealing pig marlborough sauvignon blanc
- tread softly pinot grigio
- tempus two shiraz
- penfolds koonunga hill cabernet sauvignon
- squealing pig rose
- boags premium light | coopers mild ale | carlton draught | asahi super dry | heineken zero

DELUXE

- assorted soft drinks, juice, water
- jansz sparkling cuvee
- villa maria marlborough sauvignon blanc
- nick o'leary reisling
- nick o'leary shiraz
- franklin tate cabernet sauvignon
- bird in hand pinot rose
- boags premium light | bentspoke easy | capital coast ale | crown lager | corona

DRY | **\$15** two hours | **\$20** three hours | **\$25** four hours

STANDARD | **\$39** two hours | **\$49** three hours | **\$59** four hours

PREMIUM | **\$49** two hours | **\$59** three hours | **\$69** four hours

DELUXE | **\$59** two hours | **\$69** three hours | **\$79** four hours

MINIMUM | **20 people**

CATERING WITH PURPOSE, DELIVERED WITH PRIDE.

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