

everydayfood®

FESTIVE EVENTS 2026

Celebrate your way.

Grazing, festive buffets, shared feasts, premium Christmas packages and bar service – designed around the way you want to celebrate.

MELBOURNE EVENTS



CREATE YOUR EVENT

One celebration. Your way.

Choose a starting point, then layer in the food, service and styling that suit your event. From office Christmas parties to polished end-of-year celebrations, we can build the format around your guest count, venue and budget.

01

ARRIVAL

Festive grazing table

A generous styled welcome while guests settle in.

02

COCKTAIL

Canapés & premium bites

Classic favourites, festive seafood and polished service.

03

MAIN EVENT

Festive buffet packages

Four festive package levels from simple to premium.

04

FINISH

Dessert + bar

Mini desserts, glassware and staffed beverage service.



Start from \$45 pp.

Festive Essentials + The Christmas Table +
Festive Feast + Premium Christmas

FESTIVE PACKAGES

Four festive packages from \$45 per person

A clear package ladder for Christmas entertaining, from a simple buffet through to premium seafood and elevated canapés.



FESTIVE ESSENTIALS

— \$45 PP —

- 2 FESTIVE MAINS
- 3 SIDES
- 2 SALADS
- BREADS + CONDIMENTS
- 2 DESSERTS

* MOST POPULAR



THE CHRISTMAS TABLE

— \$55 PP —

- 3 FESTIVE MAINS
- 4 SIDES
- 3 SALADS
- BREADS + CONDIMENTS
- 2 DESSERTS



FESTIVE FEAST

— \$69 PP —

- 2 ARRIVAL ITEMS
- 3 FESTIVE MAINS
- 4 SIDES
- 4 SALADS
- 3 DESSERTS

PREMIUM CHRISTMAS — FROM \$89 PP



- FRESH OYSTERS
- CHILLED PRAWNS
- PREMIUM CANAPÉS

PREMIUM BUFFET OR SHARED DINING

- 3 FESTIVE MAINS
- 3 SIDES
- 3 DESSERTS



Minimum 30 guests. Vegetarian, vegan and gluten-free selections can be incorporated.

FESTIVE GRAZING

A beautiful arrival moment

Our grazing tables are styled to set the tone – abundant cheeses, seasonal fruit, cured meats and festive touches, with the option to add chilled seafood for a more elevated Christmas feel.

0.5 m

\$545

Suitable for 15-25 guests

1.0 m

\$715

Suitable for up to 30 guests

1.5 m

\$990

Suitable for up to 50 guests

2.0 m

\$1,250

Suitable for up to 70 guests

2.5 m

\$1,590

Suitable for up to 90 guests

3.0 m

\$1,870

Suitable for up to 110 guests

ADD TO ANY FESTIVE PACKAGE

Add grazing on arrival.

A festive grazing table can be incorporated alongside any Christmas package for a more abundant arrival.

FESTIVE MENU OPTIONS

Full menu selections.

Across our festive packages, select from the menu options below. Choose from arrivals, mains, sides, salads, desserts and premium seafood, with dietary catering available.

INCLUDED ACROSS FESTIVE PACKAGES

Menu selections tailored to your chosen package level.

ARRIVALS

- Arancini
- Mini sliders
- Rare beef crostini with chimichurri & crème fraîche
- Buffalo mozzarella bruschetta
- Sausage rolls
- Mediterranean lamb skewers
- Chicken & haloumi skewers
- Peking duck pancakes

MAINS

- Slow roasted Angus beef sirloin with herb butter
- Slow roasted lamb shoulder with rosemary & garlic
- Maple glazed Christmas ham
- Crispy porchetta with apple sauce
- Herb stuffed chicken roulade (GF)
- Herb crusted Atlantic salmon with lemon butter
- Stuffed roast turkey
- Roasted pumpkin, spinach & ricotta filo tart

SIDES

- Creamy scallop potato
- Roasted seasonal vegetables
- Charred broccolini
- Honey glazed Dutch carrots
- Wild rice pilaf with fresh herbs
- Buttered green beans with toasted almonds
- Roasted herb potatoes

SALADS

- Traditional Greek salad
- Roast pumpkin, Danish feta & baby spinach salad
- Mediterranean pasta salad
- Ancient grain salad with pomegranate & fresh herbs
- Traditional green salad
- Classic coleslaw
- Rocket & parmesan salad with fennel

DESSERTS

- Traditional Christmas trifle
- Mini pavlovas with fresh berries
- Belgian chocolate brownies
- Lemon meringue tartlets
- Baked cheesecake
- Salted caramel slice
- Fresh seasonal fruit platter
- Petit fours

PREMIUM SEAFOOD OPTIONS/PLATTERS

- Oysters natural
- Kilpatrick oysters
- Seared scallops
- Fresh prawns served with cocktail sauce
- Tuna tartare
- Crispy spicy tuna bites

DIETARY CATERING

Vegetarian • Vegan • Gluten-free • Dairy-free • Halal

ALL PACKAGES INCLUDE

Fresh bread rolls & butter, rich house-made gravy, herb butter, apple sauce, mint sauce, Dijon & seeded mustard, and cranberry sauce.

PREMIUM CHRISTMAS

Premium Christmas Package

For clients wanting a more elevated festive experience, our Premium Christmas package combines fresh seafood, premium canapés and a broader selection from our full festive menu.

FROM

\$89 PER PERSON

PACKAGE INCLUDES

- Fresh oysters
- Chilled prawns
- Premium canapés
- Premium buffet with more menu selections
- Dessert station



PREMIUM CANAPÉS

Premium Christmas highlights

- Tuna tartare spoons
- Wagyu beef crostini
- Potato pavé with caviar
- Seared scallops
- Premium pork belly bites
- Smoked salmon blini
- Fresh prawns with cocktail sauce
- Chef-curated festive selections

MORE CHOICE FROM THE FESTIVE MENU

Premium Christmas guests choose from the same festive menu, with a broader range of premium selections available across mains, sides, salads and desserts.

PREMIUM CHRISTMAS HIGHLIGHTS

- A lavish seafood selection featuring oysters and prawns
- Chef-curated premium canapés
- More premium choices from our full festive menu
- A decadent dessert station to finish
- Dietary catering available

BAR + SERVICE

Everything around the food

Add the service piece by piece, or bring into a complete event: wait staff, bartender, chefs, glassware and portable bar solutions.



Wait staff

\$50 / hour

Roaming service, clearing and guest support.

Bar staff

\$60 / hour

Professional beverage service for your event.

On-site chef

\$60 / hour

For finishing, plating and service on location.

Glassware

from \$1.50 each

Cocktail glassware from \$2 each.

Portable bar

\$150 - \$250

Subject to event requirements and setup.

NEED THE WHOLE EVENT COVERED?

Tell us what you need. We will build the team.

Tell us your guest count, service time, venue and whether drinks are supplied by you or us. We can then recommend staffing, glassware and service requirements around the menu.

READY TO PLAN IT?

Tell us the event. We will build the menu.

Send us your date, venue, guest count, service time and the kind of celebration you have in mind. We will recommend the best combination of food and service for the event.

CONTACT

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Festive packages from \$45 per person | private events | corporate events