



CART



COFFEE CART

Enjoy a premium barista coffee experience with our 2-hour Coffee Cart Hire, featuring a fully styled Catering Project coffee cart, professional barista service, and freshly brewed espresso drinks. Ideal for conferences and corporate events.

COFFEE CART HIRE

Minimum 2 hours

* The price is for food only; equipment hire, staff service, beverages, delivery, and set-up are quoted separately for each occasion.

MONDAY - FRIDAY

From \$635.00 per hour

SATURDAY - SUNDAY

From \$762.00 per hour

PACKAGE INCLUDES

The package includes one professional barista and 100 x 6oz coffee serves, ensuring smooth, efficient service for your guests.

Additional baristas and extra serves can be added to accommodate larger crowds or peak service times. Perfect for morning events or mid-day breaks, our coffee cart adds both functionality and visual appeal to your event space.

WHAT'S INCLUDED

- One Catering Project coffee cart
- One professional barista
- 100 x 6oz coffee serves
- 2 hours of service



CHEESE & CHARCUTERIE GRAZING CART

Our Cheese & Grazing Cart offers a stylish grazing experience, featuring premium cured meats, artisan cheeses, fresh fruit, and gourmet accompaniments. Perfect for weddings, corporate events, and private functions. Catering Project can accommodate most dietary requests with sufficient notice.

PACKAGE

Minimum 30 Pax

* The price is for food only; equipment hire, staff service, beverages, delivery, and set-up are quoted separately for each occasion.

CHEESE & CHARCUTERIE GRAZING CART MENU

Charcuterie

Cheese

Crackers and Breads

From \$38.00 per person

CART HIRING

From \$200.00

GRAZING CART INCLUDES

Charcuterie Selection

- Sliced Jamón Ibérico
- Shaved Hungarian salami
- Sliced mortadella
- Pork & fennel salami

Crackers & Bread

- Water crackers
- Lavosh biscuits
- Grissini sticks

Cheese & Accompaniments

- Green Sicilian olives
- Marinated bocconcini
- Cubed brie cheese
- Aged cheddar cubes
- Mixed nuts with lemon pepper
- Seasonal mixed grapes
- Fresh strawberries (halved)
- Assorted dried fruit





ACAI CART

Enjoy a modern and feel-good treat with our Açai Cart Hire, serving beautifully presented açai bowls topped with fresh fruits and premium toppings, ideal for corporate events, brand activations, and contemporary celebrations.
Catering Project can accommodate most dietary requests with sufficient notice.

PACKAGE

Minimum 30 Pax

* The price is for food only; equipment hire, staff service, beverages, delivery, and set-up are quoted separately for each occasion.

ACAI CART

1 Bowl per person

From \$30.00 per person

CART HIRING

From \$200.00

TOPPING INCLUDES

- Granola
- Roasted coconut flakes
- Sliced strawberries
- Blueberries
- Starfruit
- Nutella
- Passionfruit
- Honey





JUICE CART

Refresh your event with Catering Project’s Juice Cart, a beautifully styled mobile juice station serving vibrant, cold-pressed juices made from premium seasonal fruits and vegetables. Designed to energise guests and elevate your event experience, our juice cart brings colour, freshness, and a feel-good element to any occasion.

Ideal for corporate events, conferences, brand activations, and private celebrations, the Fresh Juice Cart offers a curated selection of refreshing blends prepared on-site for maximum flavour and visual impact. From crisp citrus and tropical favourites to nourishing green juices, each serve is crafted to delight and revitalise.

Styled with Catering Project’s signature aesthetic and high-quality produce, our Fresh Juice Cart adds a polished yet relaxed touch to your event, creating a memorable and health-forward experience your guests will love.

PACKAGE

Minimum 30 Pax

JUICE CART

From \$30.00 per person

CART HIRING

From \$200.00

* The price is for food only; equipment hire, staff service, beverages, delivery, and set-up are quoted separately for each occasion.

WHAT’S INCLUDED

- One Catering Project juice cart
- 70 juices
- 2 hours of service