



Live Food Station



BBQ

Our BBQ offers an elevated outdoor dining experience with chargrilled meats, gourmet sides, and chef-curated salads, perfect for private or corporate events in Sydney, Melbourne and Brisbane.

Staffing, standard crockery, cutlery & linen napkins costs are included in listed package prices.

Catering Project can accommodate most dietary requests with sufficient notice. **Minimum 30 Pax.**

BBQ PACKAGES

Minimum 30 Pax

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

SIGNATURE BBQ

From \$45.00 per person

PREMIUM BBQ

2 Smalls
2 Seafoods
2 Mains
2 Sides
From \$75.00 per person

DELUXE BBQ

3 Smalls
3 Seafoods
3 Mains
3 Sides
From \$85.00 per person

SIGNATURE BBQ INCLUDES

- Chargrilled beef patties
- Marinated Portuguese chicken thigh
- Caramelized onion
- Buns and salads for burgers
- BBQ beef sausages on a roll
- Greek salad
- Traditional potato salad
- Mustards/chutney/pickles

VEGETARIAN OPTION AVAILABLE

- Roasted mushroom, Spanish onion, zucchini, and roasted red pepper skewers with salsa verde
- BBQ miso tofu steaks with roasted sesame dressing

PREMIUM BBQ MENU

Small

- BBQ jalapeño and cheese chipolata
- Lamb kofta, pickles, tzatziki
- BBQ grilled corn with smoked chilli emulsion, parmesan
- BBQ pork belly with Korean flavour

Seafood

- Grilled BBQ prawns, kale furikake, ginger mayo
- BBQ bug roll, iceberg lettuce, sauce gribiche
- Miso-glazed salmon
- BBQ Fremantle octopus marinated and cooked in olive oil, lemon, and garlic
- BBQ scallop in the shell, café de Paris

Vegetarian (V) option available.

DELUXE BBQ MENU

Main

- BBQ grain-fed Black Angus Sirloin
- BBQ Portuguese Chicken thigh
- BBQ Atlantic salmon with sautéed spinach and café de Paris butter
- BBQ Coral Coast Barramundi
- Vegetarian (V) option: Roasted mushroom, Spanish onion, zucchini, and roasted red pepper skewers with salsa verde
- Vegetarian (V) option: BBQ miso tofu steaks with roasted sesame dressing

Side

- Garden salad
- Pesto penne pasta, semi-dried tomato, bocconcini
- Sourdough and butter
- Traditional potato salad
- Greek salad
- Caesar salad
- Mustards/chutney/pickles

PASTA BAR

Our live pasta bar offers a customisable, cooked-to-order experience featuring a selection of pasta shapes, sauces, proteins and toppings. Ideal for corporate events, celebrations, and large gatherings in Sydney, Melbourne and Brisbane.

PASTA BAR

Minimum 30 pax

1 pasta per person

2 Pasta Options + 2 Sauce + Toppings

From \$20.00 per person

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PASTA (CHOOSE 2)

- Spaghetti
- Penne
- Fettuccine
- Rigatoni
- Gluten-free penne
- Zucchini noodle

SAUCE (CHOOSE 2)

- Roasted tomato pomodoro (v)
- Carbonarra
- Alfredo
- Pesto (v)
- Ragu of beef bolognese
- Vodka cream sauce
- Garlic, chili, shallot and parsley & olive oil (v)

TOPPING (INCLUDED)

- Grated parmesan cheese
- Fresh basil
- Crushed red pepper
- Sautéed mushrooms
- Black olives
- Sun-dried tomatoes
- Spinach
- Roasted garlic

ADD-ON (AVAILABLE AT AN ADDITIONAL COST):

Protein fillings

- Grilled chicken
- Beef meatballs
- Italian sausage
- Prawn
- Tofu (v)
- Lamb ragu

Sides & extras

- Garlic bread
- Caesar salad
- Antipasto plate

Desserts

- Tiramisu
- Cannoli
- Mini cheesecakes

SOUP STATION

Warm up your event with our hearty soup station, featuring seasonal flavours, fresh ingredients, and a rustic setup perfect for any gathering.

SOUP STATION

Minimum 30 pax

1 soup per person

2 Soup Options + Garnishes and Toppings

From \$10.00 per person

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SOUP MENU (CHOOSE 2)

- Wild Mushroom and Black Truffle (GF)
- Chicken and Prawn Laksa (GF)
- Minestrone – Root Vegetables and Vegetable Stock (Vegan) (GF)
- Cream of Pumpkin (V) (GF)
- Potato and Leek (V) (GF)
- Chicken and Sweet Corn with Egg Drop (GF)
- Tomato and Basil Soup (V) (GF)
- French Onion Soup (Vegan) (GF)
- Cauliflower and Roasted Onion (GF)

GARNISHES AND TOPPING (INCLUDED)

- Croutons
- Sliced chilli
- Parmesan cheese
- Chopped parsley
- Chopped chives
- Sour cream

OYSTER BAR

Freshly shucked oysters served with a variety of dressings and condiments, perfect for adding a touch of elegance to any event.

OYSTER BAR

Minimum 30 pax

2 Oysters per person

From \$35.00 per person

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INCLUDES

- Sydney Rock Oysters
- South Australian Pacific oysters
- Mignonette dressing
- Nam jim dressing
- Fresh cut lemon
- Fresh cut lime
- Finger lime dressing



TACO BAR

Customisable tacos with a selection of fillings, toppings, and sauces, ideal for interactive, fun, and flavour-packed catering.

TACO BAR

Minimum 30 pax

Taco Bases + 2 Protein Fillings + Toppings + Sauces

From \$20.00 per person

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TACO BASE (INCLUDED)

- Soft-shell tortillas
- Crispy tacos

PROTEIN FILLING (CHOOSE 2)

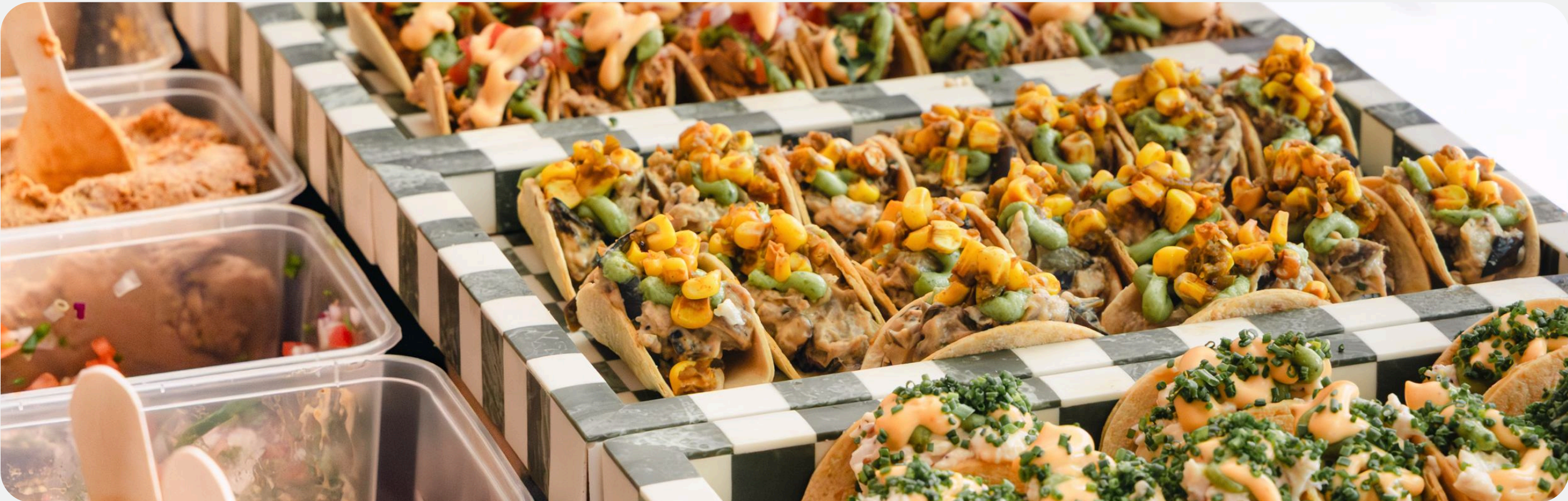
- Beef birria
- Grilled al pastor chicken
- Battered barramundi
- Refried beans
- Pulled pork

TOPPING (INCLUDED)

- Pico de gallo
- Sour cream
- Guacamole
- Cheese
- Diced tomato
- Roasted red peppers
- Sliced tomatillos
- Iceberg lettuce
- Chopped coriander
- Cut limes

SAUCE (INCLUDED)

- Mole
- Hot sauce
- Salsa roja
- Corn and jalapeño salsa





BURGER BAR

Our burger bar delivers a sophisticated live dining experience, featuring premium patties, artisan buns and thoughtfully curated toppings. Staffing, standard crockery, cutlery & linen napkins costs are included in listed package prices. Catering Project can accommodate most dietary requests with sufficient notice.

PACKAGE

Minimum 30 Pax

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BURGER BAR

- 1 Burger Bun
 - 2 Patties
 - 2 Cheeses
 - Toppings
 - 3 Sauces
- From \$25.00 per person

BURGER BUN (CHOOSE 1)

- Classic brioche bun
- Sesame seed bun

Gluten-free (GF) options:

- Gluten-free bun
- Lettuce wrap

PATTY (CHOOSE 2)

- Angus beef patty
- Wagyu beef patty
- Grilled chicken breast
- Crispy fried chicken
- Plant-based option: Grilled portobello mushroom

CHEESE (CHOOSE 2)

- American
- Cheddar
- Swiss
- Blue cheese
- Vegan cheese

TOPPING (INCLUDED)

- Cos lettuce
- Iceberg shreds
- Tomato slices
- Pickles
- Red onion rings
- Jalapeños
- Coleslaw

SAUCE (CHOOSE 3)

- Ketchup
- Mustard
- Mayo
- Spicy mayo
- Garlic aioli
- BBQ sauce
- Ranch
- Honey mustard
- Sriracha
- Vegan chipotle mayo

ADD-ON (AVAILABLE AT AN ADDITIONAL COST)

- Caramelised onions
- Sautéed mushrooms
- Pineapple rings
- Avocado slices
- Fried egg
- Bacon strips
- Vegan bacon
- Fries (regular / sweet potato / waffle)
- Onion rings
- Side salad
- Mac & cheese