



EAT.

DRINK.

ENJOY.

SHARE.

CONFERENCE PACKAGES



Tognini's
catering

Corporate & Private Event Caterer

www.togniniscatering.com





Breakfast

Start your conference on the right note with our nourishing breakfast offerings. From fluffy pastries to fresh fruit, we provide everything you need to kick off the day with energy and focus.

Find out more about these delicious menu options here

togniniscatering.com ↗



Menu 1: Light

20-50	\$12.50 per person
51-100	\$12.00 per person
101-200	\$11.50 per person
200+	\$11.00 per person

Per person:

- 1 Mini fruit danish
- 1 Mini ham & cheese croissant or Mini cheese & avocado croissant
- 1 Mini granola, yoghurt & berry tub

Menu 2: Nourish

20-50	\$16.50 per person
51-100	\$16.00 per person
101-200	\$15.50 per person
200+	\$15.00 per person

Per person:

- 1 Mini croissant with butter & jam
- 1 Avocado pita toast
- 1 Breakfast tub (max. 2 menu options)

Round out your event

See our Beverage and Add On options at right →

* **Dietaries:** \$1.50 per person
Individually labelled and packaged

Menu 3: Sustain

20-50	\$23.50 per person
51-100	\$23.00 per person
101-200	\$22.50 per person
200+	\$22.00 per person

Per person:

- 1 Mini fruit danish
- 1 Mini breakfast brioche slider (max. 2 menu options)
- 1 Mini ham & cheese croissant or Avocado pita toast
- 1 Breakfast tub (max. 2 menu options)

Breakfast tub menu options

- Bircher muesli, yoghurt & berry
- Granola, yoghurt & berry
- Coconut chia & strawberry
- Yoghurt & berry compote
- Seasonal fruit salad

Brioche slider menu options

- Salmon, egg & crème fraiche
- Bacon, egg & tomato relish
- Avocado, halloumi & tomato relish

Beverages

Tea & coffee service

\$5.00 per person

Freshly brewed coffee and hot water delivered in easy-to-use insulated push pots with a selection of tea bags, disposable 6oz cups, stirrers, milk and sugar.

Nu Spring Water

250ml, \$2.50 each

Perrier Mineral Water

330ml, \$4.00 each
750ml, \$8.50 each

Orchy Juice

250ml, \$4.00 each
Orange, Apple, Pineapple

Allie's Cold Pressed Juice

300ml, \$6.00 each

Nudie Juice

2L, \$13.00 each
Orange, Cloudy Apple

Add ons

Seasonal fruit platter

\$5.00 per person

Sweets platter

\$6.00 per person

Mini sourdough roll & butter

\$3.00 per person

Plate, napkin & cutlery

\$1.50 per person

Plate & napkin

\$0.80 per person



Morning & Afternoon

Fuel productive meetings with our delightful selection of irresistible treats. Perfect for recharging and inspiring collaboration.

Find out more about these delicious menu options here

togniniscatering.com ↗



Menu 1: Mini Bites

20-50	\$9.00 per person
51-100	\$8.50 per person
101-200	\$8.00 per person
200+	\$7.50 per person

- 1 Sweet item per person (max. 2 menu options)
- 1 Savoury item per person (max. 2 menu options)

Menu 2: Mini Bites Plus

20-50	\$13.50 per person
51-100	\$13.00 per person
101-200	\$12.50 per person
200+	\$12.00 per person

- 1 Sweet item per person (max. 2 menu options)
- 1 Savoury item per person (max. 2 menu options)
- Fresh seasonal fruit

Menu 3: Maxi Bites

20-50	\$17.50 per person
51-100	\$17.00 per person
101-200	\$16.50 per person
200+	\$16.00 per person

- 3 Sweet or savoury items per person (max. 4 menu options)
- Fresh seasonal fruit

Menu 4: Graze

20-50	\$10.50 per person
51-100	\$10.00 per person
101-200	\$9.50 per person
200+	\$9.00 per person

Option 1: Antipasto, dip & vegetable platters

- Antipasto: Salami, prosciutto, mortadella, olives, dips, pickled vegetables & crostini
- Dip & vegetable: House made dips (3), batons of celery, carrot, cucumber, red & green pepper with corn chips

Option 2: Cheese, dip and vegetable platters

- Cheese: Australian & European cheeses, crackers, quince paste, fresh & dried fruits
- Dip & vegetable: House made dips (3), batons of celery, carrot, cucumber, red & green pepper with corn chips

* **Dietaries:** \$1.50 per person
Individually labelled and packaged

Sweet menu options

- Mini sweet muffin
- Mini sweet danish
- Mini orange & almond slice
- Mini carrot & walnut slice
- Mini chocolate mud slice
- Mini Portuguese tart
- Mini sweet filled donut
- Mini mixed lamingtons
- Mini blueberry bagel with lemon cream cheese

Savoury menu options

- Mini savoury muffin
- Mini mixed finger sandwiches
- Mini ham & cheese croissant
- Mini quiche lorraine
- Mini braised leek & smoked cheddar quiche
- Mini mushroom & caramelised onion quiche
- Mini ham, asparagus & cherry tomato frittata
- Mini roasted pumpkin & feta frittata
- Mini chicken, apricot & pistachio sausage roll
- Mini Italian beef sausage roll
- Mini sweet potato & lentil sausage roll
- Mini sesame bagel with smoked salmon, dill & caper cream



Lunch

Keep your team energised with our delicious lunch options featuring gourmet sandwiches, vibrant salads, premium proteins, and tasty individual lunch boxes.

Find out more about these delicious menu options here

togniniscatering.com ↗



Menu 1: Sandwiches, rolls, wraps & fruit

20-50	\$17.50 per person
51-100	\$17.00 per person
101-200	\$16.50 per person
200+	\$16.00 per person

- Mix of point sandwiches, rolls & wraps
- Seasonal fruit

Mix of flavours

- Leg ham, tomato, onion, cucumber, swiss cheese & seeded mustard
- Mayo chicken, cucumber, chives & rocket
- Turkey breast, avocado, swiss cheese & cranberry
- Pastrami, tomato, onion, pesto & cream cheese
- Roast beef, tomato, onion, cucumber & pickle relish

* **Dietaries:** \$1.50 per person
Individually labelled and packaged

Menu 2: Protein & salad

20-50	\$18.00 per person
51-100	\$17.50 per person
101-200	\$17.00 per person
200+	\$16.50 per person

- 2 Protein menu options
- 2 Salad menu options
- **Add on:** Mini sourdough roll & butter \$3.00 per person

Protein menu options

- Lime & lemongrass chicken breast
- Chargrilled rib eye beef fillet with beetroot relish
- Marinated slow cooked lamb
- Pumpkin, feta & leek tart
- Glazed Byron Bay leg ham

Salad menu options

- Orecchiette, pea & broccoli with pea & yoghurt dressing
- Pumpkin, eggplant & beetroot with balsamic vinaigrette
- Moroccan couscous, chickpea & herbs with lemon vinaigrette
- Potato, fennel & horseradish mayo
- Asian vermicelli with wombok, mung beans & lime soy dressing
- Quinoa, lentil & roast sweet potato with lemon sumac dressing
- House slaw & buttermilk dressing
- Ultra green & red wine vinaigrette
- Caesar & parmesan aioli

Menu 3: Individual lunch boxes

20-50	\$18.00 per person
51-100	\$17.50 per person
101-200	\$17.00 per person
200+	\$16.50 per person

*Lunch box includes cutlery & napkin (max. 3 menu options)

Lunch box menu options

- Chicken caesar with parmesan aioli dressing
- Roast beef with pumpkin, eggplant, beetroot, freekeh, spiced chickpeas & spinach
- Asian lime poached chicken with snow pea, mung bean, rice vermicelli & lime soy dressing
- Char sui pork with wombok, asian vermicelli slaw & lime soy dressing
- Marinated lamb with spiced couscous, chickpeas, toasted almonds, tzatziki & lemon vinaigrette
- Vegetarian frittata with sweet potato, quinoa & lemon vinaigrette (gf,v)
- Vegan falafel with sweet potato, quinoa & lemon vinaigrette (gf,vg,df)

Your event is in good hands

We've been feeding Brisbane for over 30 years with all of our catering made fresh on the day by our chefs.

We've got everything covered from corporate lunches and large conferences through to cocktail parties and grazing tables.

Whether its just a dish for two for an intimate dinner or a party with 80 guests – we can put together a unique menu for your special event to suit your taste, budget and dietary requirements.

Contact us about your event.
We love talking about food.

hello@togniniscatering.com
www.togniniscatering.com



Tognini's
catering

Corporate & Private Event Caterer

EAT.

DRINK.

ENJOY.

SHARE.