

Cocktail Events

Packages & Pricing

At CarmEli Catering, we create generous finger foods and canapés made from scratch, fresh for your event.

We focus on real flavour, thoughtful portions, and menus that can be tailored exactly to what you're after. Whether you have a clear vision or need guidance, we make the process easy.

- Generous portions designed to satisfy
- Flexible menus including custom-made options
- All dietary requirements catered for
- Fresh local produce, made to order

All package prices include GST



Clients' Favourite Menus

Casual Semi Fancy

\$38 per person

A structured menu to help keep the costs down.

Includes:

- 2 x cold canapés from the casual range
- 4 x hot finger foods from the casual range
- 4 x hot finger foods from the premium range (these can be custom-made)

Elevated Menu

\$47 per person

An equal mix of casual and fancy items.

Includes:

- 5 Finger foods & canapés from the casual range
- 5 Finger foods & canapés from the premium range

Your Day Your Way

\$58 per person

Includes:

- 10 pieces per guest of any range or completely custom made.

Note: We do not recommend catering more than 10 items, as our portions are generous and designed to keep guests satisfied. **Staff included for all events with 40 guests and over.**

Flexible Package Options

Casual Items Only

Five items – \$20 pp
Eight items – \$28 pp
Ten items – \$3 pp

- These menus do not include service staff. Staff can be hired with us per hour fee applied.
- We cater to all nutritional and dietary requirements, fees apply.
- A minimum applies on Saturdays and Sundays

Casual & Premium

- Six items – \$30 pp
- Eight items – \$38 pp
- Ten items – \$47 pp
- These menus include service staff for events with 40 guests or more.
- We cater to all nutritional and dietary requirements, fees apply.
- A minimum applies on Saturdays and Sundays.

All Premium Items

- Six items – \$42 pp
- Eight items – \$52 pp
- Ten items – \$65 pp
- These menus include service staff for events with 40 guests or more.
- We cater to all nutritional and dietary requirements, fees apply.
- A minimum applies on Saturdays and Sundays

Custom Catering

If you can't find exactly what you're looking for in the packages above, we're here to design a custom food and beverage experience around your event budget and needs.

We regularly create tailored menus for corporate clients, from specific food concepts to branded ideas designed to showcase your company and what you want your event to represent.

This flexibility allows us to build catering experiences that feel unique to each event.

Looking for more information about our services? Email an enquiry to info@carmelicatering.au or [contact us for additional menu options](#), event ideas and catering services.



Grazing Tables

Basic Grazing Table

\$21 per person

Includes

- Selection of cheeses
- Cured meats
- Seasonal fruits
- Dips and spreads
- Crackers and artisan breads
- Marinated olives and antipasto

Ideal as an arrival option before cocktail service begins.

Elevated Grazing Table

\$25 per person

Includes

- Selection of premium cheeses
- Variety of cured meats
- Seasonal fruits
- Homemade dips and spreads
- Artisan breads and crackers
- Gourmet sandwiches
- Antipasto selection

Featuring our homemade dips from around the globe.

Premium Grazing Table

\$38 per person

Includes

- Selection of artisan cheeses
- Variety of premium cured meats
- Seasonal fruits
- Homemade dips and spreads
- Artisan breads and crackers
- Gourmet sandwiches
- Cold canapés
- Quiches and pastries

Get In Touch With Us



Call: 0432695294

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Social Media: CarmEli Catering

Website: www.carmelicatering.au