

The background features a dark navy blue field with scattered, stylized yellow line art of various fruits and vegetables. These include a banana, a kiwi, a kiwi half, a cherry, a bell pepper, a carrot, and a tomato. The central text is contained within a bright yellow rectangular box.

OZHARVEST **CATERING**

Conference Package

A LITTLE ABOUT OZHARVEST

OzHarvest is best known for our fleet of yellow vans, out and about in communities every day stopping good food from going to waste and delivering it to people in need.

We are constantly looking for new ways to innovate for social impact and our Catering is a great example of how we bring projects like this to life!



CATERING FOR GOOD

Put some purpose into your next conference, knowing your guests will be served sustainably sourced meals and that every booking allows us to host a free community lunch for one of the charities we support!

Our team of incredible chefs create gourmet food based on our zero-waste philosophy! Everything on the catering menu is extremely delicious and 100% vegetarian to reflect where we are at in the world and help to protect our planet.

Catering bookings means you are helping us to 'Nourish our Country'. Thank you!





COMMUNITY IMPACT

OzHarvest Catering made a big impact in 2023 - 2024!



5,205

Community meals served



33

Free community events

NOURISHING COMMUNITIES

33

My clients are here for many months. They're broken confused, hurt and live rough. Having the Food Truck come in for the day puts a smile on people's faces. There are always conversations going on for days afterwards about community and volunteering, friendship, support, warmth and compassion.

-Jeven Sayer,
Chef & Vocational Educator at WHOS Rozelle





BB

People loved the food. It added such value to the event to have thoughtful catering with a philosophy about our food system. I will definitely be using OzHarvest again!

-Cathy Sherry,
Macquarie University Law School



CONFERENCE PACKAGE

We provide delicious catering for part or full day conferences, training sessions, and meetings.

Our menus are flexible, we can work with you to find your ideal catering solution!

Full Day	\$48.50pp
+ Beverage	\$5.95pp
Coffee/tea/juice/orange juice/mineral water	

Prices include GST, (minimum 40 people)

Includes 1 hour travel return to your location from Alexandria.
Additional travel priced on request.

Chose from a one-day menu or mix and match options across multiple days.

To discuss your needs, contact catering.sydney@ozharvest.org

All menus are subject to change, due to stock, availability and seasonality.





DAY 1

MORNING TEA (2PP)

Chocolate banana bread, mascarpone (NF)

Kuku Sabzi (Israeli frittata) wilted greens, barberry, pine nut (GF)

LUNCH (3PP)

Flaky sour cream pastry tart with grilled zucchini, creamy feta and ricotta, spinach and zaatar (NF)

Green pea falafel bites, roast cauliflower, currants, miso almonds, herbed tahini (NF, GF, VG)

Wrap - red lentil kofte, lemon feta, leafy greens, pomegranate glaze (NF)

AFTERNOON TEA (1.5PP)

Dark chocolate, olive oil and tahini cookie (NF, VG)

Seasonal fruit bowl (NF, GF, VG)



DAY 2

MORNING TEA (2PP)

Silverbeet and feta fatayer (NF)

Dark chocolate, olive oil and tahini cookie (NF, VG)

LUNCH (3PP)

Flaky sour cream pastry tart with roasted butternut squash, white bean miso hummus, herb salad and dukkah

Spiced roasted carrots, feta, toasted burghul, spinach, sunflower and sesame dukkah, preserved lemon dressing (NF)

Wrap - Roasted cauliflower, aleppo pepper crunch, herb salad, zhoug, pink pickles (NF)

AFTERNOON TEA (1.5PP)

Chocolate, orange, and jasmine slice with earl grey ganache (NF, GF)

Seasonal fruit bowl (NF, GF, VG)





DAY 3

MORNING TEA (2PP)

Spiced maple muesli, berries and yoghurt (VGO)

Zataar savoury scone, vegan nduja, fetta (NF, VG)

LUNCH (3PP)

Aromatic rice and lentil pilaf, caramelised onions and almonds and your choice of:
Spiced eggplant, house pickles, creamy tahini, herbs, zhoug (GF, VG)

Green pea falafel bites, roast cauliflower, currants, miso almonds, herbed tahini (NF, GF, VG)

Wraps: Roasted cauliflower, aleppo pepper crunch, herb salad, zhoug, pink pickles (NF)

AFTERNOON TEA (1.5PP)

Whole orange, almond and cardamom cake, mascarpone (GF, DFO)

Seasonal fruit bowl (NF, GF, VG)



DAY 4

MORNING TEA (2PP)

Coconut chia pudding, fruit, toasted crunch (NF, VG, GF)

Zucchini and tomato loaf, smoked labneh (NF)

LUNCH (3PP)

Aromatic rice and lentil pilaf, caramelised onions and almonds and your choice of: Roast cauliflower, house pickles, sesame crunch, herbs, harissa aioli (GF, VG)

Burnt miso pumpkin, red bolt lentil, curry spiced pepitas, red onion pickle, smoked yoghurt dressing (NF, GF)

Wraps: Harissa eggplant, baby cos, radish, tahini yoghurt, fermented chilli sauce (NF)

AFTERNOON TEA (1.5PP)

Dark chocolate, olive oil and tahini cookie (NF, VG)

Seasonal fruit bowl (NF, GF, VG)



BEVERAGES

Add on: +\$5.95pp (minimum 40 people). Incl GST

In addition to coffee, a selection of premium teas and chilled water, we have a number of delicious beverages to choose from!

A selection of Robert Timms coffee bags, T2 teas, milk, paper cups, stirrers, sugar and equal. A large urn, jug and power lead all provided.

Karma Organic Orange Juice (300ml)

Still Mineral Water (300ml)

Dash Sparkling Water (300ml)

Assorted flavours include: raspberry, cucumber, lemon, mangoes, peaches.

OzHarvest Ventures Life-changing LemonAid (375ml)



ADD A LUNCH & LEARN!

Depending on your needs, we can tailor the session to cover specific topics from the OzHarvest story and our food rescue operations to our education programs and tips on fighting food waste!

A lunch & learn session is \$1,000 (GST free) and runs for 30 minutes to one hour. This is a great way to get the zero-waste catering for a small group, by adding a donation to reach our minimum spend.





HUNGRY?

**WE LOOK FORWARD TO
CATERING YOUR NEXT EVENT!**

To book, contact Grace Turbott at:
catering.sydney@ozharvest.org

Terms and Conditions apply