



— catering —
piccalilli
Corporate & Events

food@piccalilli.com.au

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[Watch Piccalilli Video](#)

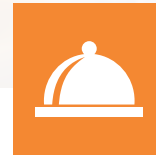
What We Do



OFFICE CATERING

With a choice of seasonal menus including breakfast, morning and afternoon tea, and a variety of lunches, Piccalilli Catering are corporate and office catering specialists.

Whether you need catering for a training day or an important board meeting, our extensive range of menus with everything from classic sandwich platters and fresh salad boxes to hot buffet meals, will ensure you have something delicious for your guests.



CORPORATE EVENTS

From large-scale functions to celebrations at home, Piccalilli Catering offers many options to make your event a success.

Our event staff will discuss your needs and guide you to the menus and packages that best suit, or tailor something special just for you. We can also help with beverage packages and hire of equipment. From initial contact to delivery, you will be impressed with Piccalilli Catering's professional ease.

Catering Company “Must-haves”

OUR FOOD PHILOSOPHY

PRODUCT MISSION. To provide our customers with market fresh and daily prepared exceptional cuisine.

SERVICE MISSION. Whether a corporate event or special occasion gathering, our aim is to provide impeccable service from initial contact to order delivery, every time.

ENVIRONMENTAL & COMMUNITY MISSION.

While promoting business practices that respect the environment we also aim where possible and within food safety guidelines to supply excess food products to Ozharvest, Auscare, Micah Projects, Stepping Stone Clubhouse, Cancer Research. A small way to help our community and enhance our environment.

OUR 5 STAR KITCHEN HAVES

- ✓ BCC Food Business Licence →
- ✓ BCC 5 Star Rating →
- ✓ Off Premises Liquor License →
- ✓ Independently audited Food Safety Plan →
- ✓ Workers Compensation Certificate →
- ✓ Broadform Public Liability Insurance cover →
- ✓ Easy to navigate Website →
- ✓ Fully integrated quoting, ordering, production & invoicing system →
- ✓ Secure online payment system →

About Piccalilli Catering

Fresh, vibrant and professional, the Piccalilli brand reflects the quality of produce we use.

More than the noble sandwich and the beloved sausage roll, we are Brisbane's office, conference and event catering specialists.

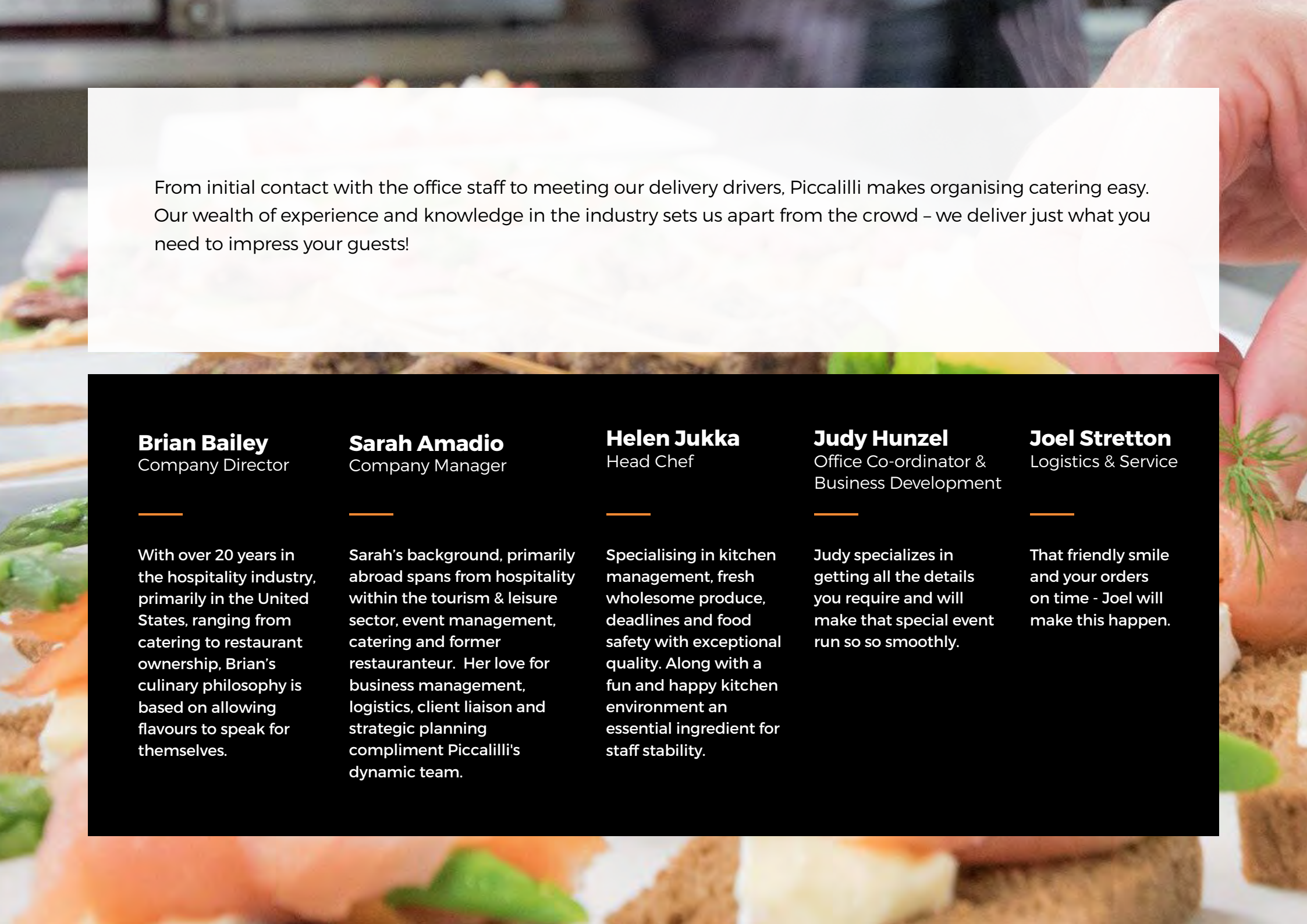
With a choice of seasonal menus, covering all kinds of occasions from breakfast to gala cocktail parties – and everything in between – Piccalilli has a reputation for delivering quality food and beverage services.

Offering menus that can be tailored to suit your requirements, our friendly staff will help you plan the perfect catering for your event.

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From initial contact with the office staff to meeting our delivery drivers, Piccalilli makes organising catering easy. Our wealth of experience and knowledge in the industry sets us apart from the crowd – we deliver just what you need to impress your guests!

Brian Bailey
Company Director

With over 20 years in the hospitality industry, primarily in the United States, ranging from catering to restaurant ownership, Brian's culinary philosophy is based on allowing flavours to speak for themselves.

Sarah Amadio
Company Manager

Sarah's background, primarily abroad spans from hospitality within the tourism & leisure sector, event management, catering and former restaurateur. Her love for business management, logistics, client liaison and strategic planning compliment Piccalilli's dynamic team.

Helen Jukka
Head Chef

Specialising in kitchen management, fresh wholesome produce, deadlines and food safety with exceptional quality. Along with a fun and happy kitchen environment an essential ingredient for staff stability.

Judy Hunzel
Office Co-ordinator &
Business Development

Judy specializes in getting all the details you require and will make that special event run so so smoothly.

Joel Stretton
Logistics & Service

That friendly smile and your orders on time - Joel will make this happen.

Recent Events

Premium Cocktail Party

July 2016

This lucky group enjoyed delectable hot and cold canapes including scallops in the shell with lime chilli ceviche, duck ragout served in roasted duck fat potatoes and sesame prawn sushi with wasabi cream.

Enhanced by a selection of Big River Shiraz, Golden Grove Sauv Blanc and James Boags Premium beers.

VIP Morning Tea

August 2016

Decadent morning tea catering for 180 guests who were served piping hot coffee and tea, dill pancakes with smoked salmon and delicious tartlets and sweets. All served overlooking the city from the 32 floor.

2 Day Conference for 70 guests

August 2016

Our dedicated staff looked after our clients guests for rego coffee and tea, morning tea including hot nibbles and delicious sweets, buffet style sandwich lunch with fresh fruit and homemade biscuits to finish the day.



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