



PINNACLE CATERING
THE HEIGHT OF CATERING



BOUTIQUE SYDNEY CATERING SINCE 1994

BBQ, Buffet & Spit Roast Dessert Selection

Private celebrations | Corporate events | Weddings

1800 193 831

A MEMORABLE FINISH

Choose your dessert style

Select the style that best suits your occasion, then tailor the final collection with Nicholas and the Pinnacle team. We will balance classic favourites, individual sweets and sharing platters for your guest numbers, venue and service style.

01

Classic Buffet Finish

WHOLE DESSERT FAVOURITES

A generous display of pavlova, tarts, cheesecake and warm pudding for guests to share at relaxed celebrations.

02

Dessert Station

MINIATURES & INDIVIDUAL SERVES

Panna cotta, chocolate mousse, tartlets and petit fours arranged as an abundant, colourful centrepiece.

03

Sharing Platters

FRUIT, CHEESE & SWEET BITES

Seasonal fruit, Australian cheese and miniature desserts for an easy, sociable finish to a barbecue or buffet.

TAILORED TO YOUR EVENT

Final selections, quantities, staffing, service and pricing are confirmed in your personalised quotation. Prices include GST unless otherwise stated.



RECOGNISABLE FAVOURITES, BEAUTIFULLY PRESENTED

Classic desserts

A generous collection of proven favourites, with classic English influence and a fresh Australian finish.



Celebration classics

- Summer berry pavlova with vanilla cream GF V
- Belgian chocolate tart with double cream V
- Wild berry cheesecake with berry compote V
- Sticky date pudding with butterscotch sauce and King Island cream V

Pinnacle favourites

- Pear and Calvados tarte tatin with fig mascarpone V
- Lemon tart with King Island cream V
- Chocolate and hazelnut cake V
- Almond and peach tart with blackberry glaze V

DIETARY KEY V Vegetarian VG Vegan GF Gluten-free DF Dairy-free

Please discuss allergies with our team. Ingredients and availability may change seasonally.

SMALL, ELEGANT AND EASY TO ENJOY

Miniatures & individual sweets

A polished selection for roaming service, dessert stations, corporate events and relaxed celebrations.



Individual favourites

- Vanilla bean panna cotta with berry compote [GF](#) [V](#)
- Dark Belgian chocolate mousse cups [GF](#) [V](#)
- Mini lemon meringue tartlets [V](#)

Petit four selection

- Pear and almond mini tartlets [V](#)
- Wild berry cheesecake bites [V](#)
- Chocolate brownie squares and berry macarons [V](#)

Designed for effortless service

Individual portions | Easy guest service | Elegant presentation | Broad appeal

Your final assortment will be tailored to the event style, guest numbers and seasonal availability.

Our team will recommend the right balance of whole desserts and miniature pieces for your occasion.

FRESH, GENEROUS AND MADE FOR SHARING

Fruit, cheese & the finishing touch

Complete the table with colourful seasonal fruit, Australian cheese and a beautifully balanced dessert spread.



To share

- Australian cheese and seasonal fruit platter **GF V**
- Fresh seasonal fruit platter **VG GF DF**
- Petit four and miniature dessert platter **V**

Make it yours

Nicholas can combine classic desserts, individual sweets and sharing platters into one inviting display, selected to complement your BBQ, buffet or spit-roast menu.

LET US BUILD YOUR DESSERT MENU

Tell us your guest numbers, venue and occasion. We will create a balanced selection and tailored quotation.

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NSW LIQUOR ACT 2007

It is an offence to sell or supply to or obtain liquor on behalf of a person under the age of 18 years.
We practice the Responsible Service of Alcohol in New South Wales.
Pinnacle Catering Liquor Licence Number: LIQO660032365