



PINNACLE CATERING
THE HEIGHT OF CATERING



BOUTIQUE SYDNEY CATERING SINCE 1994

Breakfast & Brunch

Memorable mornings, effortlessly catered.

Corporate breakfasts | Brunch celebrations | Meetings & events

1800 193 831

HOW TO ORDER

A simpler way to start the day

Choose the style that suits your occasion, then select your favourites from our curated menu. Our team will tailor quantities, service and timing to your guest numbers.

01

Continental Morning

PASTRIES + FRUIT + YOGHURT

Fresh pastries, seasonal fruit and individual yoghurt & granola pots. Ideal for early meetings, conferences and relaxed mornings.

02

Signature Breakfast

CONTINENTAL + 2 SAVOURY SELECTIONS

Add your choice of breakfast sliders, croissants, frittatas or smoked-salmon bagels for a generous corporate or private breakfast.

03

Pinnacle Brunch

CONTINENTAL + 3 SAVOURY + 1 SWEET

A substantial brunch experience combining fresh breakfast favourites with a sweet finish for celebrations, launches and leisurely gatherings.



MORNING FAVOURITES

Fresh & delicious

A curated collection of wholesome and indulgent favourites, made with

Fresh & light

- Seasonal Australian fruit platter VG GF
- Greek yoghurt, granola, berries & honey V
- Chia pudding, coconut yoghurt & seasonal berries VG GF
- Mini croissants with preserves & butter V
- Assorted artisan pastries & mini muffins V
- Ham & cheese croissants
- Smoked salmon bagels with cream cheese, capers & herbs

Savoury

- Bacon & egg brioche slider with tomato relish
- Smashed avocado, feta & dukkah on sourdough V
- Mini breakfast frittatas with spinach, tomato & feta V GF
- Sausage, egg & cheese breakfast slider
- Smoked salmon, avocado & herb crème fraîche crostini
- Mushroom, spinach & goat's cheese tartlet V
- Pinnacle Breakfast Croissant - scrambled egg, smoked salmon, avocado, baby spinach & herb crème fraîche



DIETARY KEY V Vegetarian VG Vegan GF Gluten-free

Please discuss allergies with our team. Menu items and ingredients may change seasonally.

BRUNCH FAVOURITES

Relaxed. Refined. Remarkable.

From classic dishes to contemporary favourites, our brunch menu is designed to impress.

From the kitchen

- Eggs Benedict - poached eggs, ham, toasted English muffin & hollandaise
- Smoked salmon Benedict - poached eggs, salmon, spinach & hollandaise
- Smashed avocado & poached eggs with feta, herbs & dukkah V
- Fluffy buttermilk pancakes with berries, maple syrup & mascarpone V
- Scrambled eggs with sourdough, roasted tomato & mushrooms V
- Gourmet omelette with seasonal fillings GF
- Crispy rosemary hash browns with tomato relish V GF

Something sweet

- Mini berry & vanilla yoghurt parfaits V
- Mini lemon-curd tartlets with berries V
- Banana bread with whipped cinnamon butter V
- Mini almond croissants V



MADE TO SHARE

Make time for what matters

Slow mornings, family time and a little time for you - made even better with exquisite food.



BREAKFAST SHARING TABLE

Fresh, colourful, abundant

Artisan pastries, seasonal fruit, yoghurt & granola, smoked salmon, avocado, cheeses, sourdough and breakfast accompaniments. Perfect for approximately 10+ guests - personalised quote.

ADD SOMETHING WARM

Breakfast sliders | Mini frittatas | Eggs Benedict | Pancakes

Add one or more warm favourites to create a more substantial brunch experience.



EXQUISITE SETTINGS. EXCEPTIONAL FOOD.

From intimate gatherings at home to larger corporate events, we cater across St Ives and throughout Sydney. Our team can manage everything onsite, so you can relax and enjoy the occasion.

Life is an event. Let's make it unforgettable.

[REQUEST A PERSONALISED QUOTE](#)

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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