



PINNACLE CATERING  
THE HEIGHT OF CATERING



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BOUTIQUE SYDNEY CATERING SINCE 1994

# Morning & Afternoon Tea + High Tea

*From effortless gatherings to elegant celebrations.*

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Corporate events | Private celebrations | High Tea occasions

1800 193 831

## HOW TO ORDER

# A simpler way to celebrate

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**

## Morning Tea

### A LIGHTER SELECTION

Perfect for meetings, corporate events and daytime gatherings.

**02**

## Afternoon Tea

### A CLASSIC EXPERIENCE

A generous selection of sweet and savoury favourites.

**03**

## Pinnacle High Tea

### THE COMPLETE INDULGENCE

An elevated experience with premium selections, elegant presentation and our traditional tea service, sparkling wine and wait staff.

## PRICING & DIETARY NEEDS

Pricing is confirmed in your personalised quote. Vegetarian, vegan and gluten-free choices are clearly marked.



**SWEET SELECTIONS**

# Elegant petits fours

*A delicate collection of handcrafted sweets, made to impress.*

- Freshly baked scones with strawberry preserve & cream **V**
- Lemon tartlets **V**
- Raspberry and pistachio eclairs **V**
- Chocolate hazelnut brownies **GF**
- Assorted macarons **V GF**
- Mini cupcakes with seasonal berries **V**
- Passionfruit panna cotta cups **V GF**
- Petite cheesecakes with berry compote **V GF**
- Chocolate dipped strawberries **V GF**
- Seasonal fruit skewers **VG GF**



**DIETARY KEY**    **V** Vegetarian    **VG** Vegan    **GF** Gluten-free

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

**SAVOURY SELECTIONS**

# Classic & contemporary

*A refined selection of savoury favourites, from traditional to modern.*

## Classic favourites

- Cucumber, cream cheese and chive finger sandwiches **V**
- Smoked salmon, caper and dill finger sandwiches
- Free-range egg and watercress finger sandwiches **V**
- Roast chicken, tarragon and mayonnaise rolls
- Mini quiches - Lorraine and spinach **V**
- Gourmet sausage rolls with onion relish
- Pesto, tomato and bocconcini tartlets **V**
- Caramelised onion and feta pastries **V**

## Contemporary bites

- Rare roast beef, horseradish creme and rocket
- Prosciutto, fig and goat cheese crostini
- Prawn and avocado cocktail tartlets
- Roasted vegetable and hummus blini **VG**
- Spiced pumpkin, feta and pepita filo cups **V**
- Thai chicken tartlets with herbs
- Mushroom and parmesan arancini **V**
- Heirloom tomato, basil and mozzarella skewers **V GF**



## ELEGANTLY SERVED

# Exceptional Food. The Pinnacle Height of Sophistication.

A beautifully presented High Tea experience designed for memorable celebrations, elegant gatherings and effortless entertaining.



## ELEVATE YOUR HIGH TEA

### Elegant touches for every occasion

Bespoke styling, floral arrangements, fine table settings, professional wait staff and tea service.

Optional Champagne, sparkling wine and beverage packages are available for your celebration.



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

**REQUEST A PERSONALISED QUOTE**

#### WEDDINGS | PRIVATE CELEBRATIONS | CORPORATE EVENTS

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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: LIQ0660032365