



MENU & ENQUIRY FORM

CLOSET CATERING

Closet Catering is the extension of The Broome Closet you already know and love — bringing our signature style, flavour and attention to detail beyond the bar and into your events. We specialise in beautifully presented, thoughtfully curated catering for meetings, celebrations, picnics and race days, offering everything from morning and afternoon tea platters to lunch catering, canapés and grazing boards. Every menu is designed to feel generous, modern and effortless, with dishes that travel well, cater to dietary needs and look just as good as they taste.

Whether you're hosting a corporate event, a private party or a laid-back Kimberley picnic, Closet Catering makes it easy to impress. We focus on quality ingredients, local inspiration and polished presentation — delivering catering that's practical, flexible and unmistakably Broome. From intimate gatherings to larger events, our team takes care of the details so you can relax and enjoy the occasion, knowing your catering will be memorable, seamless and beautifully done.



MEETINGS AND CONFERENCES

Closet Catering offers reliable, polished catering solutions tailored specifically for business meetings, workshops and conferences of all sizes. We provide a range of morning tea, lunch and afternoon tea options designed to keep teams energised and focused, with menus that are fresh, balanced and easy to serve. From individual catering boxes to generous shared platters, our offerings are clearly labelled, professionally presented and thoughtfully designed to accommodate dietary requirements without compromising on flavour or presentation.

We understand the importance of timing and consistency in a business setting, which is why our catering is prepared for smooth delivery, minimal disruption and quick setup. Whether you need light morning tea, a working lunch or an afternoon pick-me-up, Closet Catering delivers dependable, high-quality food that reflects well on your organisation. With flexible menu options and attentive service, we make it easy to cater for productive meetings and successful conferences in Broome.



PARTIES AND EVENTS

Closet Catering specialises in canapé and finger-food style catering that's perfect for parties, celebrations and special events. Our menus are designed for easy mingling, generous sharing and maximum impact, with substantial bite-sized dishes that are both satisfying and visually impressive. From classic crowd-pleasers to more refined options, our canapés are crafted to suit relaxed gatherings, cocktail parties and milestone celebrations, with flexible menu selections to match the tone and size of your event.

To finish on a sweet note, our dessert offerings are made for sharing and indulgence. From dessert grazing platters and chocolate fondue to elegant bite-sized sweets, we create memorable finales that encourage guests to linger and enjoy. With thoughtful presentation, smooth service and food that looks as good as it tastes, Closet Catering takes the stress out of hosting and helps you create an event that feels effortless, generous and beautifully executed.



RACEDAY AND PICNIC PLATTERS

Closet Catering's charcuterie and grazing platters are designed for relaxed, social occasions — perfect for Broome's racing season, beach picnics and bayside gatherings. Our platters feature a carefully curated selection of quality meats, cheeses, dips, crackers, fresh fruit and sweet treats, arranged to look abundant, inviting and ready to enjoy the moment they're opened. Designed to travel well and hold beautifully in warm conditions, they're ideal for race days where presentation matters just as much as flavour.

Whether you're trackside with friends or settling in for a sunset picnic by the bay, our grazing platters make entertaining effortless. Available in sizes from two to twenty people, and with options to suit vegetarian and dietary requirements, they're a simple yet elevated way to share good food in great company. Stylish, practical and unmistakably Broome, Closet Catering's grazing platters turn any day out into something worth celebrating.



CATERING OPTIONS

Morning Tea / Afternoon Tea (\$4 per piece)

Mini Banana Bread with Whipped Maple Butter
Lemon Myrtle & Coconut Slice
Mini Berry Crumble Pots
Chocolate & Sea Salt Brownie Bites
Vanilla Bean Scones with Jam & Cream
Mini Almond & Orange Tea Cakes

Mini Spinach, Feta & Herb Quiches
Cheese & Chive Savoury Scones
Puff Pastry Sausage Rolls with Tomato Relish
Roasted Vegetable Frittata Squares
Mini Ham, Cheese & Mustard Croissants

Sandwiches and Wraps (\$5 per piece)

Roast Chicken, Avocado & Herb Mayo Wrap
Roast Beef, Rocket & Mustard Aioli Sandwich
Ham, Swiss Cheese & Pickle Sandwich
Falafel, Hummus & Pickled Veg Wrap (Vegan)
Smoked Salmon, Cream Cheese & Cucumber (Wrap or Sandwich)
Roast Vegetable, Feta & Pesto Wrap
Tuna, Sweetcorn & Lemon Mayo Sandwich
Pulled Pork & Slaw Brioche Roll

Salad Bowls (\$10 each)

Mediterranean Quinoa Salad
Asian Noodle Salad with Sesame Soy Dressing
Classic Caesar Salad (Optional Chicken)
Roast Pumpkin, Chickpea & Rocket Salad
Tropical Chicken & Green Papaya-Style Salad

Seasonal Fruit Platter (\$9.50 per person)

Dips Platter with Crackers and Crudites (\$7.50 per person)

CATERING OPTIONS

Savoury Canapes (\$4 per piece)

Cheeseburger spring rolls
Pulled pork brioche buns
Crispy chicken tenders with chilli honey
Prawn and mango ceviche cups
Mini fish tacos
Chicken satay skewers
Lamb kofta skewers with yoghurt sauce
Caprese skewers
Vegetarian arancini with parmesan
Haloumi & honey skewers
Vietnamese prawn rice paper rolls with dipping sauces
Mini quiche squares (assorted flavours)
Sausage rolls (beef or veggie)
Duck spring rolls with hoisin
Falafel balls with tahini dip
Roast vegetable & feta tartlets
Beef empanadas
Pulled mushroom bao buns
Mini arancini carbonara style
Mini prawn cocktails
Chicken & leek pies (mini)
Rare roast beef with caramelised onion and horseradish cream toasts
Mini bruschetta (tomato or mushroom)
Zucchini & corn fritter bites
Mini lasagne bites (meat or veg)

Dessert/Sweet Canapes (\$4 per piece)

Mini Cheesecake Cups (Seasonal Flavours)
Chocolate Raspberry Tartlets
Mini Pavlova Bites
Salted Caramel Tartlets
Lemon Meringue Tartlets
Dessert Grazing Skewers
Chocolate Brownie Bites

RACEDAY / PICNIC PLATTERS

Designed for effortless entertaining, our platters are beautifully curated and generously portioned, showcasing a balance of savoury, sweet and fresh elements. Perfect for intimate catch-ups, celebrations or events of any size.

Raceday / Picnic Platter (2 people \$90)

Ideal for a relaxed picnic or exciting day at the races, this box includes a selection of premium charcuterie and cheeses, paired with artisan crackers, roasted nuts, seasonal fresh fruit and a small assortment of sweet treats.

Raceday / Picnic Platter (4 people \$170)

All the inclusions of our Platter for Two, with increased quantities and additional grazing elements such as extra cured meats, an expanded cheese selection, more accompaniments and added sweet and savoury bites to share.

Raceday / Picnic Platter (6 people \$250)

Our most abundant offering, featuring everything in the Platter for Four with generous upgrades. Expect a wider range of charcuterie and cheeses, extra accompaniments, enhanced sweet treats and additional gourmet items designed to impress a crowd.

Items may vary based on seasonality and availability to ensure the freshest and highest-quality produce.





TERMS & CONDITIONS

Closet Catering – Terms & Conditions

1. Definitions

- “Caterer”, “We”, “Us” or “Our” means Closet Catering Pty Ltd (a subsidiary of The Broome Closet).
- “Client”, “You”, “Your” means the person or entity placing the catering order.
- “Event” means the date, time, and place for which catering services are booked.
- “Services” means food, beverages, delivery, pickup, and any related catering services provided.

2. Acceptance of Terms

- By making a booking or paying a deposit, you agree to these Terms & Conditions. These form the entire agreement between you and Closet Catering and supersede any prior communications.

3. Booking, Confirmation & Lead Times

- Lead Time: All catering orders must be placed no less than 5 business days prior to your Event. Orders requested within shorter timeframes may be accepted at our discretion and may incur additional fees.
- Tentative bookings are held for 14 days unless a deposit is received within that period.
- Final menu selections, guest numbers, dietary requirements, and event details must be confirmed in writing no later than 5 business days before the Event.

4. Deposits & Payments

- A deposit of 30% of the total estimated invoice is required to secure your booking. Deposits are due within 7 days of the invoice date.
- Final payment of the remaining balance is due no later than 5 days prior to delivery/pickup or the Event date.
- Payment methods accepted include EFT, credit card, and other methods as agreed. Any merchant fees (e.g., credit card surcharges) may be passed to the Client.
- Orders under \$300 may require full payment at the time of booking.

5. Cancellations & Amendments

- All cancellations and changes must be provided in writing.
- Cancellation fees (based on notice period):
 - More than 14 days before Event: full refund of deposit (minus administration costs).
 - 5–14 days before Event: 50% of deposit forfeited.
 - Less than 5 days before Event: 100% of deposit and/or full invoice value may be charged.
- Amendments to orders (guest numbers, menu) after the confirmation deadline may incur additional charges.

6. Delivery & Pickup

- Delivery and/or pickup time windows will be confirmed in advance. You must ensure someone is available at the delivery/pickup address and time.
- We strive for timely delivery; however, delivery times are estimates and not guaranteed.

7. Food Safety, Storage & Handling

- All food is prepared, cooked, packaged, and transported under strict hygiene and food safety standards.
- It is the Client’s responsibility to ensure safe storage, handling, reheating, and service of all food items once delivered or picked up. This includes proper refrigeration, use of heating equipment, and compliance with food safety guidelines.
- Closet Catering is not liable for food consumed after delivery/pickup if improper storage or handling results in spoilage or foodborne illness.



TERMS & CONDITIONS

8. Dietary Requirements & Allergens

- Clients must advise of dietary requirements, allergies, and special needs no later than the confirmation deadline.
- While every effort is made to accommodate requests, we cannot guarantee allergen-free environments due to shared preparation areas and ingredients.

9. Liability & Indemnity

- Closet Catering limits its liability to the total amount paid for the Services.
- We are not liable for indirect, incidental, or consequential losses.
- Clients agree to indemnify and hold Closet Catering harmless from claims, damages, or expenses arising from food consumption after delivery/pickup, improper handling, or storage.

10. Equipment & Staffing

- Equipment supplied remains the property of Closet Catering. Loss or damage may incur charges.
- Service staff is provided only if specifically included and agreed upon in writing.

11. Menu Variations & Availability

- Menus are subject to change due to seasonal availability or supply constraints. Substitutions will be of equal or greater value and accommodate dietary requirements where possible.

12. Governing Law

- These Terms & Conditions are governed by the laws applicable in Western Australia.

13. Acceptance

- By placing an order or paying a deposit, you acknowledge that you have read, understood, and agreed to these Terms & Conditions.

LOCATION & CONTACT



Closet Catering (a subsidiary of The Broome Closet)

Level 1, 19 Dampier Terrace Broome WA 6725

Email : cheers@thebroomecloset.com.au

Web : www.thebroomecloset.com.au

Phone : 0456 632 115

Facebook & Instagram : [@thebroomecloset6725](https://www.facebook.com/thebroomecloset6725)





ENQUIRY FORM

Client / Contact Details

Full Name: _____

Business / Organisation (if applicable): _____

Phone Number: _____

Email Address: _____

Billing Address: _____

Event Details

Event Name / Reference: _____

Event Date: _____ Event Time: _____

Delivery or Pickup Required? ☐ Delivery ☐ Pickup

Delivery / Event Address (if different to billing): _____

Preferred Delivery / Pickup Time: _____

Event & Catering Information

Type of Event: ☐ Corporate ☐ Private ☐ Party ☐ Wedding ☐ Other: _____

Estimated Number of Guests: _____

Service Style (if known): ☐ Drop-off ☐ Grazing / Platters ☐ Staffed Event ☐ Unsure

Catering Requirements

Please describe your catering needs below (menu ideas, style, budget range, timing, etc.). Exact menu items are not required at this stage.

Terms & Confirmation

By submitting this form, I acknowledge that this is a request for quotation only and that all catering services are subject to Closet Catering's Terms & Conditions.

Name: _____ Date: _____

Signature (if required): _____

Submit this form to cheers@thebroomecloset.com.au