



BE FREE

Breakfast/ Brunch Menus

Seasonal • Sustainable • Beautifully Curated
Elevated catering experiences designed for modern events.

BE FREE

enjoy life, live fully

At Be Free, food is more than fuel — it's a way to connect, celebrate, and care for our bodies and the planet. Just like in our café, our catering service is rooted in local, organic and seasonal goodness. Every dish is designed to uplift, energise and nourish, crafted with ingredients sourced from local farmers, small-scale producers, and even grown on-site at Perth City Farm.

Whether you are planning a work event, a birthday celebration, or a special gathering, our catering brings the same care and creativity you'll find in our kitchen. From vibrant grazing tables and wholesome buffet spreads to tailored breakfast platters and all-day corporate menus, everything we serve is guided by our commitment to quality, sustainability and flavour.

Family-run and heart-led, Be Free exists to help people get the most out of life — one meal at a time. Let us take care of your next event with food that's fresh, thoughtful, and full of life.



Breakfast/ brunch grazing table

Buffet grazing table style. **Minimum 20 guests.**

LIGHT BREAKFAST GRAZING - \$30 PP

Perfect for corporate events & meetings:

- Mini Banana Cinnamon Loaves
- Mini Savoury Muffins
- Breakfast Parfaits: Seasonal Fruit Compote, Vanilla Yoghurt, Cinnamon Granola (vgn op, gf op)
- Petite Avocado Bruschetta, Roasted Seeds, Fetta, Pickled Fennel, Nigella Seeds (vgn op)

SIGNATURE GRAZING - \$45 PP

Includes everything from light breakfast grazing package plus:

- Seasonal Fresh Fruit Salad, Lemon Verbena & Passionfruit Syrup, Mint (vgn, gf)
- Mushroom Ragu Tartlet, Pickled Beetroot, Truffle Oil, Dill (veg, gf op)
- Petite Crumpet, Harris Smokehouse Salmon, Dill & Red Onion Schmear, Pickled Fennel, Crispy Caper

THE BE FREE EXPERIENCE - \$58 PP

Includes everything from the signature grazing package plus your choice of:

- Sweet Waffles with Whipped Lemon Ricotta, Perth City Farm Honey, Fresh Berries (seasonal), Candied Almonds

OR

- Your choice of Savoury Bagels or Buckwheat Cheddar Waffles with:
 - Black Pepper Cream Cheese, Capers, Harris Smokehouse Wild Caught Salmon, Lemon Wedges, Cucumber, Pickled Fennel
 - Nitrate Free Carved Ham, Cheddar, Dijon, Red Onion Slices, Cornichons



Important notes

- Pricing does not include delivery, equipment or service staff. This is variable depending on menu selection, venue and function length.
- All pricing are excluding GST
- Due to ongoing supply limitations and WA fishing regulations, the cost and availability of premium seafood can fluctuate. We remain committed to sourcing high-quality Australian seafood from trusted suppliers, ensuring exceptional quality and sustainability. All seafood pricing and availability will be confirmed at the time of your event and reflected in your final event proposal.
- Gluten and nuts are used in our kitchen. Please advise us of any allergies at time of order. While we take all care to prevent cross-contamination, we cannot guarantee that our dishes will be free from traces of allergens. Thank you for your understanding.

Additional Services

Make it extra special:

- Add drinks to your event - refer our beverage packages
- Hire premium and stylish cutlery, crockery and glassware - refer our hire packages
- Add additional styling items such as vases, candle holders and candles - refer our hire packages
- Disposable cutlery, plates & napkins (\$1.80 pp)



BE FREE

Lets make it happen

Whether you're planning a work function, a celebration or something in between — we'd love to help bring it to life with nourishing, seasonal food that feels good and tastes even better.

GET IN TOUCH

We're just a message away

kitchen@be-free.au

1 City Farm Place, East Perth, WA 6004

Let's create a moment to remember — The Be Free way.



BE FREE