



BUSINESS OF THE YEAR AND SPECIALISED BUSINESS

Vanilla Blue Catering

If you own your own business or have been to any soirées or corporate events on the North Shore or CBD in the last decade, chances are you'll have eaten at least one stunning morsel lovingly-crafted by Vanilla Blue catering.

Self-confessed foodies David Mortimer and Jonathan Rowley set the business up 10 years ago, and with their team of 30, hand-make and hand-deliver a vast range of delicious menus and dishes to the North Shore.

"We've never entered the awards before but as we turned 10 this year, we decided to give it a go," David tells *North Shore Living*.

"We have an outstanding team and when you have a good bunch of guys and gals, you feel motivated to come in and don't want to let each other down. It's like a family - we celebrate our wins, and acknowledge what we could do better."

Vanilla Blue caters for all kinds of occasions - from morning and afternoon teas, casual office meetings and training lunches, to cocktail events,

seasonal events, and even delivering to naval ships, regularly feeding more than 1500 ravenous sailors.

"The business is split into three divisions - admin, logistics and kitchen - and we're a package-based caterer so we like to give lots of choices," adds David, who has been a chef by trade since the age of 17.

With the 'silly season' coming up, he says the biggest-selling packages are the sandwiches.

"We sell the most sandwiches in our category in Sydney," he adds.

"Our customers especially love the slow roast pulled pork with crackling and cherry marmalade."

Ingredients come from local markets and trusted suppliers, and most of the dishes are made from scratch and contain no preservatives, MSG or GMO. They also cater for those who are vegan, and gluten and dairy-free, and as a Gold Licence caterer, Vanilla Blue complies with stringent food safety procedures ensuring that all food is safe and healthy to eat.