

## Substantial Options

### Substantial items

\$9.50 per person per item

- mixed sandwiches – 1 ½ rounds
- chicken sweet chilli wrap
- homemade soup & crusty bread
- baguette – roast beef, rocket & horseradish
- baguette – ham & salad
- roast vegetable frittata, tomato chutney

## Smaller Sweet & Savoury Options

### Pick one

\$5.50 per person

### Pick two

\$10.50 per person

### Pick three

\$14.50 per person

### Pick four

\$18.50 per person

- scones with jam & cream
- freshly baked biscuits (2)
- freshly baked muffin
- mini slices – brownie & lemon
- cinnamon tea cake
- teriyaki chicken sushi roll
- hoi sin chicken rice paper rolls (2)
- mini quiche lorraine
- sausage roll
- egg, bacon, tomato cheese pie (no pastry)
- party pie
- arancini

### Fresh fruit platter

\$4 per person

## Grazing boxes

Small (serves 2-4)

\$65

Medium (serves 6-10)

\$110

Large (serves 10-15)

\$170

*Choose any combination on this page to make the menu your own*

*Minimum quantity of 10 pax – please enquire for numbers that are less*

*Please note this menu is for delivery only*

## Morning, Afternoon Tea & Lunch 2023-24



### Delivery Fees

Mon – Friday 9am – 5pm	\$15
Sunday	\$25
Public holiday	\$35
All other times outside the above	\$22.50

## Terms & Conditions - Quote

### Confirmation & Payment

Dates will not be confirmed until a deposit has been paid, once payment is received your booking will be secured.

**Confirmation of guest numbers is required 14 days prior to your event along with run sheets, seating plans and dietary requirements. The final numbers advised will be the minimum amount charged.**

Final payment is required to be paid 7 days prior to your function. Payments made by credit card will incur a 1.9% processing fee.

### Cancellations & Refunds

In the event of a cancellation, deposits paid are not refundable but are transferable to a date that suits both parties.

If the cancellation is within 30 days of the event a 50% charge for all food applies.

For a cancellation received within 29 to 8 days of an event a 75% charge of the final invoice will apply.

### Pricing

All prices are GST inclusive.

Pricing and menu ingredients are subject to change.

Pricing does not include travel, crockery/cooking equipment when working offsite.

Menus are samples only and packages can be tailored to meet your requirements.

Surcharges apply on Sundays (15%) and public holidays.

Pricing current til 31st July 2024.