

TEA TIME CATERING

Inclusions

Tea Time Catering package includes French press coffee, loose leaf tea, herbal teas, orange juice and iced water and your choice of two items:

Sweet

Assorted mini danishes

Mixed berry friands (GF)

Scones, double cream, jam

Passionfruit tartlets

Petite sweet muffins

Savoury

Leek & gruyere tartlets (V)

Vegetarian mini quiche (V)

Pumpkin fritters (V)

Frittata squares (GF)

Mini savoury filled croissants

(V) vegetarian

(VE) vegan

(GF) gluten free

(GFO) gluten free option

The Tea Time Catering package is \$18 per guest

Sparkling wine + \$9 per person

Individual bottled water + \$3 per person

Sparkling mineral water + \$4.50 per person

Sweet or savoury (extra item) + \$5.50 per person

Seasonal fruit platter + \$4.50 per person

Fresh whole fruit basket + \$3 per person

Antipasto platter + \$6.50 per person

Available Monday to Sunday

Not available on public holidays

Surcharges applicable on weekends

Minimum number is 15 guests

Surcharges applicable for under minimum guests

LUNCH CATERING

Inclusions

Multi-grain and white bread triangle sandwiches

Pinwheel wraps filled with classic gourmet combinations

Freshly sliced seasonal fruit

Orange juice and iced water

The Lunch Catering package is \$26 per guest

Antipasto platter	+ \$6.50 per person
Mixed hot savouries platter	+ \$5.50 per person
Mixed sweet platter	+ \$5.50 per person
Sparkling wine	+ \$9 per person
Individual bottled water	+ \$3 per person
Sparkling mineral water	+ \$4.50 per person

Available Monday to Sunday

Not available on public holidays

Surcharges applicable on weekends

Minimum number is 15 guests

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