



## **CONFERENCE PACKAGE**

(minimum number 15 people)

Conference packages include food and disposable plates and napkins.

Food to be stored onsite in refrigeration and service facilitated by the client.

## **PRICING**

HALF DAY \$29.00PP - Includes Lunch and the choice of Morning or Afternoon Tea

FULL DAY \$35.50PP - Includes Morning Tea, Lunch & Afternoon Tea

## **MORNING TEA**

Chef's selection of freshly baked assorted muffins, banana bread and mini scones with jam and cream.

Greek yoghurt pots with berry compote. (v/gf)

## **LUNCH**

Chef's selection of gourmet rustic sandwiches. In each order we prepare 10% of vegetarian filled sandwiches. (1.5 rounds p.p.)

Sliced seasonal whole and sliced fruit. (vg/gf/df)

## **AFTERNOON TEA**

Chef's selection of charcuterie and cheese. Served with fig & apple compote, sun dried tomato tapenade, herb pesto, mixed olives and crispy flavoured sourdough crostini.

Cookie Jar filled with assorted cookies.

## **BEVERAGES**

Bottled or Sparkling Voss water additional \$5.50 per bottle

Premium Charlies fruit smoothies & pressed juices additional \$4.50 per bottle

Assorted soft drink cans \$3.00 per can

## **UPGRADES**

Service - Speak to us about staff to service your event

Crockery - Upgrade from disposable to fine china crockery on staffed events

Onsite Barista Coffee - Upgrade to have an onsite barista during meal per periods



## **COFFEE CART**

(minimum 20 guests)

Nothing beats espresso coffee when your guests are looking for that caffeine kick to keep them going all day long. Our coffee beans are locally roasted and served fresh by our experienced baristas. The coffee cart includes everything needed to serve fresh espresso and specialty teas.

**Coffee Cart Hire. FOC**

**Unlimited Espresso Coffee & Tea \$20.00 p.p**

\*N.B prices for coffee cart are based on CCS also proving catering your event.



## CATERING MENUS

Our catering menus specialise in quality delivered catering for social and corporate occasions. With a range of food for lunches, morning/afternoon teas, afternoon platters and chilled beverages on offer, our menu provides you with plenty of variety to cater for all tastes. All of our food comes ready to serve saving you time and hassle with no cleaning required.

### PLATTERS

#### BREAKFAST/MORNING TEA

**Breakfast Platter** **\$90**  
(serves 10)

A Chef's selection of bacon, egg and baby spinach rolls, sausage and egg rolls and honey baked ham and vintage cheddar toasties.

**Artisan Pastry Platter** **\$90**  
(serves 10)

Chef's selection of fresh home-baked pastries including: assorted muffins, banana bread and scones with jam and cream.

**Fruit Platter** **\$90**  
(serves 10)

Assorted seasonal sliced and whole fresh fruit served with Greek yoghurt and fruit compote.

#### LUNCH

**Rustic Sandwich Platter** **\$90**  
(serves 10)

Chef's selection of fresh produce on a mixture of breads and rolls. In each order we prepare 10% of vegetarian filled sandwiches.



## GRAZING PLATTERS

**Cribb St. Platter** **\$120**  
(serves 10)

Mini spring rolls, vegetable samosas and mini pork sausage rolls. Served with assorted dipping sauces.

**Charcuterie Board** **\$50**  
(serves 5)

Chef's selection of charcuterie served with fig & apple compote, sun dried tomato tapenade, herb pesto, mixed olives and crispy, flavoured, sourdough crostini.

**Three Cheese Board** **\$50**  
(serves 5)

Chef's selection of cheese served with fig & apple compote, sun dried tomato tapenade, herb pesto, mixed olives and crispy, flavoured, sourdough crostini.

**Charcuterie and Cheese Board** **\$50**  
(serves 5)

Chef's selection of charcuterie and cheese served with fig & apple compote, sun dried tomato tapenade, herb pesto, mixed olives and crispy, flavoured, sourdough crostini.

**Mini BBQ Pulled Pork Burger Platter** **\$130**  
(serves 10)

Mini BBQ pulled pork burgers home-made slaw.

**Mini Beef Brisket Burger Platter** **\$130**  
(serves 10)

Mini spiced beef brisket burgers with chef's selection of fillings.

## CANAPE MENU

### Canapes

**\$4.50 each**

(minimum order of 15 canapes per canape type)

Panko crumbed butterfly prawns with curried lime aioli.

Crumbed chicken balls filled with garlic butter.

Assorted mini marinated chicken skewers. (gf)

Salt and pepper squid with scored pineapple. (gf)

Pork cocktail sausage with rosemary salt and spiced tomato relish. (gf)

Crumbed arancini ball filled with brie, feta and sage with aioli. (v)

Braised beef and stout pie with wild forest mushroom and fig compote.

Mini pork sausage roll with tomato ketchup.

Pesto infused vegetable puff pastry parcel. (v)

Spiced Moroccan lamb pie with honey, mint yoghurt.

Chicken, camembert and leek pie.

Assorted savoury quiches served with red onion compote and sunburst tomatoes.

Red lentil, roast vegetable and coconut curry tartlet with plum chutney. (vv, gf)

Mini bruschetta chilli, coriander, red onion, garlic, cucumber with basil oil. (v)

Toasted hazelnut, cumin hummus with red onion compote on melba toast. (v)

## HIRE A BAR

Bring tap beer to your event! We provide our fully-equipped Mobile Bar with glassware and professional bartenders, we serve up premium beers, wine and soft drink.

The bar includes everything you need to bring premium drinks service to your event.

Bar Hire. FOC

### **2 hour beverage package \$40.00 p.p**

#### **Includes:**

Mid-strength tap beer

Full strength tap beer

House red/white/sparkling wine

Assorted juice/soft drink

\*N.B prices for Mobile Bar are based on CCS also proving catering your event.