

\$98_{pp}

MINIMUM 20 PEOPLE

Arrival

TEA & COFFEE
SKEWER FRUIT & BISCUITS TABLE

Morning/ Afternoon Tea

CHOICE OF ONE
FRESHLY BAKED MUFFINS + DANISHES,
OR SCONES WITH JAM & CREAM + BROWNIES

Lunch/Dinner

CHOICE OF 2 COURSE MEAL,
OR 3 COUSE MEAL SELECTION

Drinks Package

STANDARD: 2 HOURS - \$48 PP
PREMIUM: 2 HOURS -\$58 PP
ADDITIONAL HOURS ADD \$10 PP

Inclusions

VENUE HIRE, PRESENTATION SCREEN OR PROJECTOR
WITH HDMI CONNECTIVITY, WHITEBOARD OR
FLIPCHART WITH MARKERS, MICROPHONES, DATA
PROJECTOR, TABLE SETUP AND ONSITE SUPPORT

MENU

Tavola
Italian & Modern Australian

Entrée

ROASTED PUMPKIN SALAD
SALT & PEEPER CALAMARI - (DF)
GARLIC PRAWN SKEWERS - (DF)
DUCK SPRING ROLLS - (DF OPTION)
CLASSIC TOMATO AND BASIL BRUSCHETTA - (DF OPTION)

Main

SLOW COOKED LAMB PIE
NORWEGIAN ATLANTIC SALMON
GARLIC PRAWN & AVOCADO SALD
BEER BATTERED FLATHEAD FILLETS AND CHIPS
GRILLED CHICKEN BREAST TOPPED WITH AVOCADO,
DRIZZLED AND HOLLANDAISE - (GF, DF OPTION)

Dessert

LEMON MERINGUE TARTLET
CHOCOLATE LAVA CAKE WITH ICE-CREAM
APPLE STRUDEL WITH CREAM OR ICE-CREAM
HAWAIIAN BANANA SPRING ROLL WITH CARAMEL SAUCE
FRESH FRUIT SALAD WITH CREAM OR ICE-CREAM - (DF OPTION)

DF - Dairy-Free | GF - Gluten-Free