

Platter Style Menu

Minimum 10 guests – maximum 60 guests – MID WEEK ONLY

Corporate Events | Celebration of Life | Fundraisers | Business luncheons | School Event (Hospitality Class)

HIRE EQUIPMENT: AV system, microphone & speaker, projection screen. \$100.00 for 3 hours

Cake Platter 27.00pp – 3-hour seating mid-week

Includes:

- Private area to suit group size
- Hot tea, Iced tea & water station
- Glasses, plates, napkins, and cutlery
- Food includes: 3 x petite patisseries, 2 x buttermilk scones with jam & cream.

Add finger sandwiches 5.00pp. Selection of 3 include: Cucumber & cream cheese ribbon, blini with semi sun dried tomato mousse, organic chicken with semi sun dried tomato cream cheese bun.

Platter 33.00pp – 3-hour seating mid-week

Includes:

- Private area to suit group size
- Hot tea, Ice tea & water station
- Glasses, plates, napkins, and cutlery
- Food includes: Selection of three sandwiches – Cucumber and cream cheese, blini with semi sundries tomato mousse and egg and lettuce wrap. Selection of three warm savoury bites – Sweet potato frittata, semi sundried tomato, herb & cheese arancini ball, mini pretzel bun with oven roasted turkey and gruyere cheese.

Add cakes & scones 10.00pp. Selections of two petite patisseries and two buttermilk scones with jam & cream.

Grazing Platter 42.00pp – 3-hour seating mid-week

Includes:

- Private rea to suit group size
- Hot tea, Iced tea & water station
- Glasses, plates, napkins, and cutlery
- Food includes: Selection of three sandwiches – Cucumber and cream cheese ribbon, blini with semi sundries tomato mousse and chicken with tomato basil cream cheese bun. Selection of four warm savoury – Sweet potato frittata, semi sun dried tomato, herb and cheese arancini ball, mini pretzel bun with oven roasted turkey and gruyere cheese, quiche. Seasonal fruit.