



# Morning Tea & Afternoon Tea Catering

## **MORNING TEA** Trayed Chef's Selection

- 1 Selections \$4.50 p/p
- 2 Selections \$7.50 p/p
- 3 selections \$11.00 p/p
- 4 selections \$13.50 p/p

Mini sweet muffins  
Danish pasties  
Cinnamon snail  
Friands GF  
Orange & almond cakes (GF)  
Mini lammingtons  
Lemon cake  
Chocolate and raspberry muffins  
Mini Italian canolli filled with custard  
**Zuchini frittatas**  
**Savoury muffin (GF/V)**  
**German sausage roll**  
**Mini cheese crosiants**  
**Mini finger sandwich**  
**Mini Fruit kebabs**

*Selections may change slightly depending on what our chef is baking fresh in our kitchen.*

## **BEVERAGES**

We offer 3 hot beverage options.

### **Option One**

BYO - the centre will provide a hot water urn and you provide the rest.

### **Option Two**

Leave it all to us! For functions over 15 guests, we can serve locally roasted, freshly grounded Lefffield "old fox" percolated coffee, organic Serenity teas and organic hot chocolate. Served with sugar, fresh milk and lactose free milk. We provide cloths for coffee stations, composable cups, percolators and urns etc.

- 1 serve \$5.00 p/p
- 2 serves \$8.00 p/p (\$4.00 per serve)
- 3 serves \$10.50 p/p (\$3.50 per serve)
- 4 serves \$12.80 p/p (\$3.20 per serve)



### ☐ **Option Three\***

Coffee Box delivered ready & waiting for you. Simply turn on the water urn. A box filled with Robert Timms coffee sachets, organic Serenity tea, hot chocolate, sugar, compostable cups, wooden spoons, fresh milk & lactose free milk. This option is ideal for functions with under 15 guests.

\$2.00 per person per session. You will need to manage this station as no staff will be present.

*\*Please note we only provide option three for under 15 guests*

### **Juices and Water**

- ☐ Freshly squeezed orange juice \$4.50 per person
- ☐ Bottled Water \$2.00 per bottle



### **Dietary Requirements**

- We cater for Vegan, Dairy free, Lactose free, Gluten free and Vegetarian
- As our kitchen is not a gluten or nut free premises, we do not guarantee any cross contamination may occur and do not cater for Ceoliac, Nut and seaseme seed allergies and any othe life threatening allegies. We apologise for this inconvienece.
- All other dietary requests have a 40% surcharge.

### **COVID Friendly Menus**

The COVID Friendly Menus can be served buffet style, with tongs and sanitizers on a buffet table. Alternatively, all our menus can be served in an individual paper tray

- *Under current circumstances, we are recommending that guests bring their own water.*
- *All our staff have received certified COVID-19 Hygiene Training and follow the strict Health Department protocols. The health and safety of our guests and staff is paramount.*

### **Food Delivery**

For food orders only (not including beverage options), a \$30.00 delivery fee applies for all food orders delivered.

### **Service**

For morning and afternoon tea we require to have a staff member to set up and clear for 2 hours \$70.00

If there are no beverages there is a fee of \$30.00 delivery fee.

### **Final Numbers**

- Bookings are required 2 weeks prior to the event and are subject to availability.
- Menu selections are required when booking the function.
- Final numbers & dietary requirements are needed a min. of 8 days prior to the event.
- Details are to be typed in and returned, hand writing and scanning is not recommended

### **Payment**

- All prices are GST exclusive.
- A \$150.00 Deposit is required to secure bookings.
- Balance of payment is required prior to the event commencing.

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