



# All Day Working Lunch Menu

## 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 Leftfield "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, compostable 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. You will need to manage this station as no staff will be present.

\$2.00 per person per session. *\*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

## 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
- Passionfruit tarts (minimum 20)
- Orange & almond cakes (GF)
- Mini lammingtons
- Mini Italian canolli filled with custard
- Zuchini frittatas GF**
- Savoury muffin (GF/V)**
- German sausage roll**
- Mini cheese crosiants**

*Add*

- Fruit \$2.00 p/p



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

## WORKING LUNCHES

### **Tasty and Cheerful One \$16.00 p/p**

*Minimum 25 guests individually covid friendly boxes*

Assorted sandwiches 2 points  
Savory tart (L) or zucchini & parmesan frittata (L/GF)  
Fresh sushi (GF)  
Hazelnut chocolate cake

### **Tasty and Cheerful Two \$17.00 p/p**

*Minimum 20 guests individually covid friendly boxes*

Mini Bagel New ham, sliced cheese & lime mayonnaise  
Mini ciabatta roll -chicken & pistachio fresh tomato and greens  
Mini pepper pie or Cornish pastie  
Hazelnut chocolate cake

### **Working Lunch One \$17.70**

*Minimum 8 guests individually covid friendly boxes*

Assorted sandwich 4 points  
Roasted vegetable frittata  
Fruit

### **Working Lunch Two \$19.70**

*Minimum 25 guests individually covid friendly boxes*

Assorted sandwich 2 points  
Savory tart (L)  
Mini Cornish pastry (V)  
Chocolate mud cake  
Fruit skewer

### **High Tea Box Two \$20.50 p/p**

*Minimum 20 guests individually covid friendly boxes*

Mini roll- chicken & pistachio  
Finger sandwich (1)  
Mini zucchini and parmesan frittata  
Mini pepper pie or Mini savoury tart small  
Sushi (GF) or something sweet

### **Simple Working Lunch One \$13.50 p/p**

*Minimum 10 guests delivery only and delivered in catering boxes*

½ x Assorted Wraps  
Roasted Vegetable Frittata  
Fruit Bowl

### **Simple Working Lunch Two \$12.50 p/p**

*Minimum 10 guests delivery only and delivered in catering boxes*

One assorted Gourmet Wrap

*Add*

- Chocolate mud cake \$3.50
- Roasted vegetable frittata \$4.00
- Fruit bowl \$2.50



## AFTERNOON TEA

- 1.5 selections p/p \$6.00 served on platters with tongs
- 2 selections p/p \$8.00 individually covid friendly trays
  - Fruit Kebabs
  - Chocolate friands
  - Lemon Cake
  - Chocolate and raspberry muffins

## Set Menu For Small All-Day Functions

These menus suit all day or half day Business Workshops for smaller numbers, with minimum of 10 guests. Please Talk to Natalie

## Spa Menus

If you are wanting a super healthy alternative lunch please contact Natalie to discuss our Spa menus



## 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 sesame seed allergies and any othe life threatening allegies. We apologise for this inconvinence.
- All other dietary requests have a 40% surcharge.
- Attached is a Dietary Requirement Form to be completed and returned.

## Terms and conditions

The team at Function Concepts Catering are delighted to assist you with your next function, event or meeting. We supply fresh and nourishing food to suit your guests and budget. Take a look at our delectable All Day and Lunch Menus.

## 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 eco boxes at a small additional cost of \$1.50 per person.

- *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

We recommend for large Conferences and all-day functions with coffee, to have a staff member to help clear, replenish coffee/water stations and clear food stations and serve, ensuring everything runs smoothly.

Staff rates are \$36.00 per hour, per staff member for this service.  
We recommend the following staff to guest ratio;

- *For functions with 25-70 guests: 1 staff member*
- *For functions with 70-120 guests: 2 staff members*
- *For functions with 120-200 guests: 3 staff members*

## Minimum Numbers

- Minimum number of guests per booking is 20.
  - We cater for smaller all-day Business Workshops with a minimum of 10 guests *OR* a minimum of \$500 spend for a Half Day and \$650 for a Full Day, plus GST.
- Half Day: \$50 per person (*Arrival, Morning Tea, Lunch*)
  - Full Day: \$65 per person (*Arrival, Morning Tea, Lunch, Afternoon Tea*)

*If you are on a tighter budget you can provide your own coffee and we can cater a Simple Morning tea and lunch or only lunch menu from \$13.00 per person Please speak to Natalie for more information.*

## 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.

**Contact:** Natalie Trott **Mobile:** 0417 936 268 **Email:** [Catering@functionconcepts.com.au](mailto:Catering@functionconcepts.com.au)