

Catering

MEETINGS & EVENTS



Our talented catering team will weave their culinary skills with locally sourced produce to create an inspired collection of lunches, coffee breaks, dinners and cocktail functions.

Brought to life using the freshest, seasonal produce the Port Macquarie region has to offer, our catering options will suit every event and budget.



CORPORATE FUNCTIONS MENU

REFRESHMENT BREAKS

(Available for groups of 10 or more)

All refreshment breaks include freshly brewed coffee, a selection of tea and filtered water.

SWEET AND SAVOURY OPTIONS:

Sausage rolls with tomato relish
Banana bread (GF)
Assorted mini muffins
Carrot cake
Orange and almond loaf (GF & DF)
Caramel slice (GF)
Chocolate brownie
Selection of whole fresh seasonal fruit

\$4.50pp

Beverage only

\$9.00pp

Choose 1 option

\$13.00pp

Choose 2 options

Add an additional platter from \$45.00
(A platter serves 10)

Confirmation of event menu and estimated numbers is required ten (10) business days prior to event date.

Confirmation of final event numbers is required five (5) business days prior to event date.

Catering quantities will be based on most recent estimate supplied unless otherwise advised.

*Dietary requirements can be accommodated on request - additional charges may apply



CORPORATE FUNCTIONS MENU

LUNCH SELECTIONS

(Available for groups of 10 or more)

All lunch options include freshly brewed coffee, a selection of tea, orange juice and filtered water.

OPTION 1: \$18.00pp

Platter of assorted gourmet sandwiches and a selection of whole fresh seasonal fruit

OPTION 2: \$22.50pp

Platter of assorted gourmet sandwiches and wraps served with a fresh seasonal fruit platter

OPTION 3: \$28.00pp

(Available for groups of 20 or more)

Cold meat platter of sliced ham and chicken with condiments and choice of two gourmet salads served with fresh bread rolls and a fresh seasonal fruit platter.

Salad choices include: garden (**gf, v**), caesar, potato with bacon (**gf**), sliced Ricardo's tomatoes with wild olives, cucumber and basil (**gf, v**) or green beans, broccoli and snow pea with sesame soy dressing (**gf, v**)

ADD A PLATTER TO SHARE

(Numbers indicate the pieces per platter - a platter serves 10)

Chef's selection of sushi with soy, wasabi and pickled ginger (30)* (**gf**) **\$88.00**

Mini quiche with ham and cheese (15)* **\$48.00**

Mini quiche with sundried tomato, spinach and fetta (15)* (**v**) **\$48.00**

Cheese and dried fruit platter (**v**) **\$80.00**

Antipasto platter (**v**) **\$80.00**

Selection of dips and crudités (**v**) **\$55.00**

Pumpkin and fetta arancini balls (20) (**v**) **\$45.00**

Beef and burgundy pies (15) **\$45.00**

Spinach and ricotta pillows (20) (**v**) **\$45.00**

Fresh seasonal fruit platter (10) (**v**) **\$65.00**

Sausage rolls with tomato relish (20) **\$45.00**

*Dietary requirements can be accommodated on request - additional charges may apply