



# Morning & Afternoon Tea



# Tea & Coffee Service

## Including:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water

## Tea & Coffee Break

- 45 minutes \$5.5 per person

## Continuous Tea & Coffee

- 4 hours \$9.9 per person
- 6 hours \$12.9 per person
- 8 hours \$15.9 per person

## Nespresso Service *(max. 200 guests)*

- 45 minutes \$9.9 per person
- 4 hours \$12.9 per person
- 6 hours \$15.9 per person
- 8 hours \$18.9 per person

## Barista Coffee Cart

*(incl. barista, all coffees charged on consumption (\$3.70 per coffee – one size))*

- 4 hours \$350.00
- 8 hours \$500.00

## Additions

- Soy milk, almond milk, decaf \$1 per person
- Selection of juices in jugs \$4 per person

# Morning & Afternoon Tea

## \$6 per person, per item

Items offered in conjunction with a Tea & Coffee Service package.

Buffet service inclusive of:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water

### Menu Options:

- Bakery
- Healthy
- Savoury
- Sweet

## Bakery

Chef's selection of Danish v

Chef's selection of gourmet sweet muffins v

Double-smoked ham and cheese croissant nf

Tomato and cheese croissant nf v

Banana bread v

## Healthy

Seasonal fruit cups with Greek yoghurt and honey gf nf v

Açaí pots with strawberry, blueberry and puffed quinoa gf nf v

Chocolate, almond and walnut bliss balls df gf vg v

Date, apricot and oat bliss ball df nf vg v

Homemade Swiss bircher muesli, oats, natural yoghurt, fruit and honey v





# Morning & Afternoon Tea

## \$6 per person, per item

Items offered in conjunction with a Tea & Coffee Service package.

Buffet service inclusive of:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water

### Menu Options:

- Bakery
- Healthy
- Savoury
- Sweet

### Savoury

Chef's selection of finger sandwiches

Selection of soft, blue and hard Australian cheese with crisp breads, dried fruits and grapes v

Mini beef pies served with tomato and BBQ sauce nf

Spanish omelette pastizzi nf v

Goat's cheese, caramelised onion and artichoke tartlets nf v

Mini sausage rolls with tomato sauce nf

### Sweet

Chocolate cashew brownie with habanero chilli v

Scone with whipped cream and strawberry jam v

Caramel slice gf

Assorted mini Magnums v

Lemon meringue tart v

Carrot cake v



# Platters

**Each platter serves 10 people**

Sliced seasonal fruit v	\$65
BBQ pork steam buns with sticky hoisin and chilli sauce	\$75
Satay chicken and beef skewers, coriander and fried shallots	\$75
Grilled Turkish bread and olives, spicy capsicum, hummus and cacik dips	\$75
Lamb, rosemary and mint pastizzi	\$80
Spicy fried chicken wings with chipotle mayonnaise and crumbed chicken skewers with chilli mayo	\$85
Antipasto - marinated grilled vegetables, bocconcini, tomato, basil, Parma ham, grilled baby octopus and olives	\$90
Assorted gourmet pies and sausage rolls served with tomato and BBQ sauce	\$90
Charcuterie - salami, coppa, prosciutto, chorizo and sliced stonebaked bread	\$90
Peri-peri chicken sliders with tomato, cheese and chipotle sauce	\$95
Tex-mex pulled beef brisket and pork rib sliders, cheese sauce, coleslaw and charcoal brioche bun	\$95
Selection of soft, blue and hard Australian cheese with crisp breads, dried fruits and grapes v	\$110
Chef's selection of assorted maki rolls, nigiri and gunkun served with wasabi, soy and pickled ginger	\$120