



Formal Condolence Menu

This menu is inclusive of all China Cups/Saucers, Coffee Percolator, Tea Bags, Table/Tablecloth and Serving Equipment. Our Staff will set up and clear away, leaving your guests to help themselves.

All we require from you is the space to set up.

*Recommended service time one (1) hour; should you require an extended service time, please let us know and we can arrange this to suit your plans.

MENU

Gourmet Vegetarian Frittata (GF, V)

House made Vegetarian Frittata served with a tangy Tomato Relish

Lamb Sausage Rolls

Delicious Lamb filling rolled in golden pastry

Assorted Slices

An assortment of Caramel Slice, Hedgehog, Lemon Curd Coconut Square, Salted Caramel Brownie, Raspberry Almond White Choc Triangle, Rocky Road

Mini Danish Pastries

Apple & Sultana, Chocolate & Mini Jam Custard Danish

Tea & Coffee

A selection of Teas and a Percolated Coffee Machine with 100% Arabica Coffee. China cups & saucers, milk, plates etc

Minimum 30 Guests: \$27.85pp

Staff costs apply

You may wish to add selection of Platters to your menu, please see our [Platter Box Menus](#)





Alternate Menu Selections

Savoury Menu Items

*Can be Gluten Free (may incur additional costs)

Mini Croissants

Croissants filled various Cold Cuts, Cheese & Vege

Baked Spinach & Fetta Puffs (V)

Vegetarian Filling of Spinach & Fetta

Gourmet King Island Pies

Served with accompanying sauce

Mini Assorted Quiche

Quiche Lorraine, Cheesy Chorizo & Spinach & Fetta

Mini Black Sesame Buns (V)

Roast Vegetables, Seasonal Goodies & Goats Cheese

Smoked Salmon Blinis

Blinis topped with Smoked Salmon, Horseradish Cream, Avocado Mousse and Micro Herbs

Gourmet Point Sandwiches*

An assortment of Gourmet fillings

Assorted Sushi (weekdays only)

Variety of Sushi served with Soy Sauce

Sweet Menu Items

Assorted Mini Danish

Apple & Sultana, Chocolate & Mini Jam Custard Danish

Donuts

An assortment of flavours

Assorted Macarons (GF)

Chocolate Mud Cake, Creamy Vanilla, Strawberry, Salted Caramel & Honey Macadamia

Mini Sweet Muffins

Triple Choc, White Choc & Blueberry Muffins

Cream Filled Profiteroles

An assortment of flavoured Patisserie Cream Fillings



Staffing – Estimated Staffing Requirements

Your requirements are dependent on your venue, location, menu, and guest numbers.

You will require qualified Chef/s & Service Staff to prepare and serve your menu; our quote includes travel to and from the venue and a standard set up time of 1 hr to set up kitchen and service area.

Our service team will arrive 1 hr prior to your service time to ensure all food is ready for guest arrival. Upon completion of your event our 1 hr pack down time ensures all food and equipment is removed and the kitchen area is cleaned prior to departure.

If you require set up prior to your event, please let us know when finalising your event details.