DAY CATERING


## LOCAL FLAVOUR TO SAVOUR

Our passionate hospitality team are here to bring you exceptional quality dining and 5 -star service in one of our City's iconic and historic venues

Your event will be in safe and experienced hands with the Fort Scratchley team. We will work closely with you to ensure your event runs efficiently and has the desired impact to ensure business objectives are met. Our high-quality service standards, professionalism and impeccable attention to detail will ensure you and your guests have the ultimate event experience from beginning to end.


## MEETING BREAK PACKAGE

MINIMUM OF 40 GUESTS

MEETING BREAK PACKAGE 16pp

Freshly brewed local coffee by Glitch Coffee Roasters
'The Tea Collective' handcrafted specialty teas
Two morning tea items per the daily schedule


## MORNING TEA OPTIONS

| MONDAY | Buttermilk scones with strawberry jam \& cream V |
| :--- | :--- |
| TUESDAY | Zucchini \& goats cheese slice GF V |
| WEDNESDAY | Banana \& cinnamon tea cakes GF V |
| THURSDAY | Portuguese tarts $V$ |
| FRIDAY | Assorted handmade muffins $V$ |

Morning tea items served with a selection of seasonal sliced fruits, yoghurt \& honey V


## AFTERNOON TEA OPTIONS

MONDAY Chef's selection house-made cookies V

TUESDAY
House-made chocolate brownies V

WEDNESDAY Assorted glazed Danish pastries V

THURSDAY Assorted macarons V

FRIDAY
Chef's selection slices V

Afternoon tea items served with a selection of vegetable crudites and house-made dips V


## WORKING LUNCH MENU

MINIMUM OF 40 GUESTS

GRAZING SANDWICH \& SALAD LUNCH BUFFET

Build your own salad or gourmet sandwich with a spread of fresh salad fillings, cold cut meat options, artisan breads and wraps, matching condiments and salad dressing

Recommended for events with guests
that have dietary requirements.

ARTISAN BREADS, WRAPS
\& SALAD BUFFET
20pp

- Sandwiches, rolls and wraps filled with our chef's selection of healthy and hearty fillings
Selection of healthy salads with accompanying dressings




## CONTINENTAL BREAKFAST

## MINIMUM OF 40 GUESTS

 $23_{\text {PP }}$- Seasonal sliced fruit VGN
- Assorted pastries V
- Toasted sourdough \& fruit toast with preserves spreads \& honey V
- Freshly brewed local coffee by Glitch Coffee Roasters and 'The Tea Collective' handcrafted specialty tea - Assorted East Coast Juices




## PLATED <br> BREAKFAST

Please select two of the following options to be served alternately to your guests. Minimum spends apply.

MINIMUM 40 GUESTS
BREAKFAST FRITTATA

| Ham, spinach \& mushroom breakfast frittata with |
| :--- |
| balsamic roasted cherry tomatoes \& wild baby rocket GF |
| (vegetarian available on request) |


| VEGETARIAN BREAKFAST STACK |
| :--- |
| Grilled field mushroom, house-made hash brown, wilted spinach, |
| herb roasted roma tomato \& grilled haloumi GF V |
| Add bacon \$5 PP |

## INCLUSIONS

Freshly brewed local coffee by Glitch Coffee Roasters
The Tea Collective' handcrafted specialty teas
eg benedict

Smoked ham, buttered spinach, poached egg \& hollandaise on a toasted muffin

BIG BREAKFAST
30pp

House-made hash brown, bacon, pork chipolata, sautéed mushrooms, herb roasted roma tomato \& scrambled eggs on toasted sourdough

ADD ONS
Assorted East Coast Juices
5pp

## BREAKFAST <br> PLATTERS

## All platters serve 10 guests.

Minimum spends apply.
pastry platter 90ea
Assortment of glazed Danish pastries V

## yoghurt \& granola platter $\quad 85_{\text {ea }}$

Yoghurt, mixed berry \& granola cups GF V

Chef's selection of seasonal fresh fruits
served with yoghurt and honey V


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