

Fort Scratchley



THANK YOU FOR CONSIDERING FORT SCRATCHLEY FOR YOUR EVENT

Our catering boxes are a convenient catering option to keep your guests fed and focused. The packages are designed for a minimum of 10 guests and a maximum of 40 guests.

Items are provided with environmentally friendly biodegradable plates, cutlery, napkins and cups.

Conditions: Pricing is valid for events held Monday – Friday (9.00am – 5.00pm) held in the 2023-24 financial year. Please contact us for weekend and public holiday pricing. Food and beverage offerings are subject to change according to season and availability.









KICK THE DAY OFF

EACH BOX CATERS FOR 10 GUESTS

\$

BREAKFAST/BRUNCH BOX

180

House baked muffins, ham and cheese croissants, and fruit cups

ASSORTED PASTRY BOX

100

Cinnamon Scrolls, plain croissant and pain au chocolat

DAILY MORNING TEA BOX

65

- ullet MONDAY Buttermilk scones with jam and Chantilly cream ullet
- TUESDAY Zucchini and goats cheese slice GF V
- WEDNESDAY Banana and cinnamon tea cakes $\ensuremath{\mathsf{GF}}\ \mathsf{V}$
- THURSDAY Portuguese tarts $\, {f V} \,$
- ullet FRIDAY Assorted house baked muffins $oldsymbol{V}$

DAILY AFTERNOON TEA BOX

65

- MONDAY Chef's selection house baked cookies V
- TUESDAY House baked chocolate brownies V
- WEDNESDAY Assorted glazed Danish pastries V
- THURSDAY Assorted macarons V
- FRIDAY Chef's selection slices V

Gluten Free \mathbf{GF} Vegan \mathbf{VGN} Vegetarian \mathbf{V} Dairy Free \mathbf{DF}



KEEP IT SIMPLE

EACH BOX CATERS FOR 10 GUESTS

\$

SANDWICH, WRAP AND ROLL BOX

120

A selection of sandwiches, wraps and gourmet rolls with our chef's selection of hearty fillings

BAHN MI BOX

150

Crisp pork belly mini bahn mi with coriander, fresh chilli, mayonnaise and Vietnamese style pickled vegetables **DF**



Gluten Free $\ensuremath{\mathsf{GF}}$ Vegan $\ensuremath{\mathsf{VGN}}$ Vegetarian $\ensuremath{\mathsf{V}}$ Dairy Free $\ensuremath{\mathsf{DF}}$



TIME FOR LUNCH

\$

DAILY HOT LUNCH

21_{PP}

All meals served with a piece of fresh fruit or fruit salad

- MONDAY Butter chicken curry with steamed fragrant rice, naan bread, chutney and cucumber riata GFO
- TUESDAY Homestyle beef lasagne with fresh garden salad
- WEDNESDAY Lamb shepherd's pie with sweet potato mash GF DF
- THURSDAY Thai style warm beef salad with a coriander, chilli and lime dressing GF DF
- FRIDAY Tuscan style meatballs with ratatouille sauce GF DF

Vegan option available daily:

· Red lentil and coconut dahl with steamed fragrant rice GF DF

SALAD LUNCH PACK

21PP

Choose 1 option

- Chicken ranch salad with bacon, fetta, cherry tomatoes, cucumber, pine nuts and ranch dressing GF
- Sweet potato and walnut salad with mixed salad leaves, cherry tomato, Danish fetta, baby beets and lime vinaigrette V
- Falafel bowl with quinoa, baby spinach, tomato, cucumber, hommus and tzatziki GF V





NIBBLE OPTIONS

EACH BOX CATERS FOR 10 GUESTS

\$

HUNTER BELLE CHEESE BOX

160

- · Upper Hunter Camambelle, Blue Moon and Ol Smokey Cheddar
- These specialty cheeses are crafted by cheese maker Jason Chesworth
- Served with quince paste, grapes, apple,
 a selection of crackers and toasted sourdough

SNACKS AND DIPS BOX

90

 A classic Aussie entertainer platter with cabanossi, twiggy sticks, cubed cheese, pickled onions, gherkins, crudités, crackers and a trio of house made dips.

CRUDITÉ BOX

110

- A selection of vegetable crudités and house-made dips $\,{\bf V}\,$

FRESH FRUIT BOX

110

- Chef's selection of sliced seasonal fruits $\mbox{with honey and yoghurt} \ \, {\bf V}$

PETIT SWEET'S BOX

200

 Chef's selection of handmade petit sweets including tarts, slices and macarons V

Gluten Free ${f GF}$ Vegan ${f VGN}$ Vegetarian ${f V}$ Dairy Free ${f DF}$





QUENCH YOUR THIRST

\$

Assorted East Coast Juice 5/BOTTLE

Soft Drink 4.5/CAN

Tea and Coffee
Freshly brewed local coffee by Glitch
Coffee Roasters and a selection of
'The Tea Collective' handcrafted
specialty teas.

5_{PP} /BREAK SESSION





