

CATERING MENU 2024

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BREW CAFE NOT ONLY SERVES DELICIOUS FOOD BUT ALSO GUARANTEES EXCEPTIONAL SERVICE, OUTSTANDING COFFEE, AND A PRIME LOCATION. SITUATED IN THE HISTORIC "ROCKS" DISTRICT, IT RESIDES WITHIN THE WALLS OF 'THE OLD BUSHELLS' TEA FACTORY, SHOWCASING AUSTRALIA'S RICH TEA-MAKING HERITAGE.

UPON ENTERING BREW, GUESTS ARE TRANSPORTED TO A BYGONE ERA WITH A VINTAGE FEEL. HOWEVER, THE MENU EMBRACES SYDNEY'S MODERN CAFE CULTURE, BLENDING TRADITION WITH CURRENT CULINARY TRENDS SEAMLESSLY.

BEYOND BEING A CAFE, OUR ESTABLISHMENT OFFERS A VERSATILE SPACE FOR EVENTS, MEETINGS, AND SPECIAL GATHERINGS. WITH OVER FORTY YEARS OF EXPERIENCE IN CATERING AND PROUDLY HOLDING THE TITLE OF A GOLD CATERER, BREW IS DEDICATED TO EXCEEDING YOUR EXPECTATIONS IN FOOD, SERVICE, AND CATERING OPTIONS.

WE ARE COMMITTED TO PROVIDING AN UNMATCHED EXPERIENCE AT BREW, ENSURING THAT EVERYTHING, FROM THE DISHES TO THE SERVICE, REFLECTS OUR PURSUIT OF EXCELLENCE. COME AND SAVOR THE HISTORY AND FLAVORS AT BREW CAFE, WHERE TRADITIONAL CHARM MEETS CONTEMPORARY INDUI GENCE.

CATERING MENU



SWEETS PLATTER / BOX

A SELECTION OF HOMEMADE AND GOURMET DESSERTS, PERSONALLY CURATED WITH CARE BY MR. DENNIS SOULIOS.

SMALL SIZE - \$50 SERVES ROUGHLY 8-10 PEOPLE

MEDIUM SIZE - \$75 SERVES ROUGHLY 10-14 PEOPLE

LARGE SIZE - \$100 SERVES ROUGHLY 14-18 PEOPLE

MIX AND MATCH VARIOUS ITEMS TO CREATE YOUR OWN CUSTOM PLATTER AT THE COST PRICE OF EACH ITEM. FEEL FREE TO REACH OUT TO US WITH ANY QUESTIONS OR INQUIRIES YOU MAY HAVE.

BIRTHDAY CAKE IS ALSO AVAILABLE.

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\$5.5 RANGE - SWEETS

OUR CLASSIC DELICIOUS SWEETS SOURCED LOCALLY OR MADE IN-HOUSE. MINIMUM ORDER OF 1/2 DOZEN APPLIES TO EACH ITEMS. ALL TART ITEMS NEED TO BE ORDERED 2 DAYS AHEAD.

PORTUGUESE TART | ROCKY ROAD | ORANGE AND ALMOND CAKE | STICKY DATE PUDDING | LAMINGTONS | CARROT CAKE | ITALIAN CANNOLI | ASSORTED CUPCAKES | CHOCOLATE BROWNIE | CARAMEL SLICE | FNG SLICE | BANANA BREAD | BANANA & WALNUT BREAD I BANANA & BLUEBERRY BREAD

\$7.5 RANGE - PREMIUM SWEETS

OUR PREMIUM QUALITY SWEETS SOURCED LOCALLY OR MADE IN-HOUSE. MINIMUM ORDER OF 1/2 DOZEN APPLIES TO EACH ITEMS. ALL TART ITEMS NEED TO BE ORDERED 2 DAYS AHEAD.

MIXED FRUIT TART | APPLE AND BLUEBERRY TART | FRESH LEMON LIME TART | CHOCOLATE AND SALTED CARAMELS | LEMON MERINGUE TART | RHUBARB/APPLE CRUMBLE TART | PASSION FRUIT TART | MANGO & STRAWBERRY TART | STRAWBERRY TART | PASSION FRUIT COCONUT MERINGUE TART I APPLE PIE I TIRAMISU I MINI CHEESECAKES

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FRUIT PLATTER

SEASONAL FRESH FRUITS

SMALL SIZE - \$50 SERVES ROUGHLY 6-8 PEOPLE

MEDIUM SIZE - \$75 SERVES ROUGHLY 8-12 PEOPLE

LARGE SIZE - \$100 SERVES ROUGHLY 12-15 PEOPLE

CHEESE PLATTER

GOURMET CHEESE SERVED WITH CRACKERS

SMALL SIZE - \$75 SERVES ROUGHLY 6-8 PEOPLE

MEDIUM SIZE - \$100 SERVES ROUGHLY 8-12 PEOPLE

LARGE SIZE - \$140 SERVES ROUGHLY 12-15 PEOPLE

OR, JUST GO WITH OUR COMBINED..

FRUIT AND CHEESE PLATTER

SMALL SIZE - \$65 - SERVES ROUGHLY 6-8 PEOPLE MEDIUM SIZE - \$95 - SERVES ROUGHLY 8-12 PEOPLE LARGE SIZE - \$120 - SERVES ROUGHLY 12-15 PEOPLE





\$3.5 - MINI HIGHLIGHTS

MINIMUM ORDER OF 1/2 DOZEN APPLIES TO EACH ITEMS.

MINI MUFFINS WITH ASSORTED FLAVOURS | MINI DANISHES WITH ASSORT FLAVOURS | MINI TARTS WITH ASSORTED FLAVOURS

\$6.5 - GLUTEN FREE OPTIONS
MINIMUM ORDER OF 1/2 DOZEN APPLIES TO EACH ITEMS.
ALL TART ITEMS NEED TO BE ORDERED 2 DAYS AHEAD.

CHIA PUDDING | FNG | COCONUT MERINGUE | GLUTEN-FREE BROWNIES | HEALTHY SEEDS SLICE | BISCOTTI | FRIANDS | FLORENTINE | PISTACHIO SLICES | ORANGE AND ALMOND CAKE

\$6.5 - VEGAN OPTIONS MINIMUM ORDER OF 1/2 DOZEN APPLIES TO EACH ITEMS.

WHEAT-BIX BREAKFAST BALL | DATES, APRICOT, CHIA BLISS BALL | PROTEIN BALLS WITH CINNAMON AND VANILLA

CATERING MENU







BREW STYLE ANTIPASTO

AN ARRAY OF PREMIUM CURED ITALIAN COLD CUTS, COUNTRY STYLE CHICKEN TENDERS, CHORIZO, SCHNITZEL BITES, HALOUMI, GREEK DOLMADES, GRILLED TUSCAN STYLE VEGGIES, ARANCHINIS, FRESH CHEESE, SERVED WITH FRESHLY TOASTED PITA BREAD.

SMALL SIZE - \$75 SERVES ROUGHLY 6-8 PEOPLE

MEDIUM SIZE – \$110 SERVES ROUGHLY 8–12 PEOPLE

LARGE SIZE – \$140 SERVES ROUGHLY 12–15 PEOPLE

PLEASE TALK TO US IF YOU HAVE ANY QUESTION.





VEGETARIAN ANTIPASTO

AN ARRAY OF GRILLED TUSCAN STYLE VEGETABLES, FALAFELS, VEGETARIAN DIPS, MUSHROOM ARANCHINIS, VEGGIE FRITTERS, SLICED BOILED EGGS, MARINATED OLIVES, FRESH CHEESE, GREEK DOLMADES, GREEK STYLE GREEK HALOUMI.

SMALL SIZE - \$75 SERVES ROUGHLY 6-8 PEOPLE

MEDIUM SIZE - \$100 SERVES ROUGHLY 8-12 PEOPLE

LARGE SIZE – \$140 SERVES ROUGHLY 12–15 PEOPLE

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CATERING MENU







GOURMET HOUSEMADE DIPS

SERVED WITH FRESHLY MADE CROUTONS, FRESH VEGETABLES, CARROTS STICKS, RED CAPSICUMS, GREEN CAPSICUMS, CUCUMBER AND CELERY

SMALL SIZE - \$65 SERVES ROUGHLY 6-8 PEOPLE

MEDIUM SIZE – \$95 SERVES ROUGHLY 8–12 PEOPLE

LARGE SIZE - \$120 SERVES ROUGHLY 12-15 PEOPLE

DIPS SELECTION (CHOOSE 3): TSATZIKI | AVOCADO | ROASTED BEETS | SPINACH AND FETTA | EGGPLANT | TARAMOSALATA

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SAVOURY ITEMS \$5.5

OUR DELICIOUS SAVOURY OFFERINGS MADE IN HOUSE

MINI CROISSANTS (HAM CHEESE TOMATO, CHEESE TOMATO, SPINACH FETA) | MINI BAGELS | MINI QUICHES (MEAT OR VEG)

WRAPS, ROLLS, BRIOCHE BUNS SERVED WARM AND READY TO START YOUR DAY!

BACON/EGGS/SPINACH/TOMATO - \$10 BACON/EGGS - \$9 SAUSAGE/EGGS/CARAMELISED ONIONS - \$10 HALOUMI/EGGS/AVO/SPINACH - \$12 MORE FILLINGS AND VARIETIES ARE AVAILABLE. TALK TO US.

BREAKFAST DELIGHTS

MINIMUM ORDER OF 1/2 DOZEN APPLIES TO EACH ITEMS.

SCONES, SERVED WITH JAM&CREAM - \$7.5
BELGIAN WAFFLES SERVED WITH MAPLE SYRUP - \$7.5







HEALTHY SELECTIONS

MINIMUM ORDER OF 6 ITEMS APPLIES FOR EACH ITEM

CHIA PUDDING - \$7.5 SEASONAL FRUIT SKEWERS \$4 PROTEIN BAR - \$5.5 INDIVIDUAL YOGHURT CUPS - \$6.5 WITH BERRIES OR MUESLI BIRCHER MUESLI - \$7.5 AVO ON QUINOA TOAST - \$6.5

HEALTHY BREKKY BOWL \$18.5

MINIMUM ORDER OF 1/2 DOZEN APPLIES TO EACH ITEMS.

MEXICAN BREAKFAST BOWL (SWEET POTATOES, BEANS, CHORIZO, AVOCADO, TOMATO, TWO EGGS) TOFU BREAKFAST BOWL (ZUCCHINI, BROCCOLI, KALE, COUSCOUS, CHERRY TOMATO, AVOCADO) SYDNEY BREKKY BOWL (QUINOA, BROWN RICE, AVOCADO, MUSHROOMS, ROASTED TOMATOES)

SMOKED SALMON BOWL (BROWN RICE, POTATOES, MUSHROOMS, SPINACH, TWO EGGS, LEMON WEDGE) - \$22.5

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BREAKFAST BUFFET \$29.5/PERSON

ORGANIZE A BREAKFAST BUFFET EVENT AT YOUR VENUE. OUR TEAM WILL ARRANGE THE SERVING DISHES AND SET UP THE BREAKFAST ITEMS. ALL YOU HAVE TO DO IS SAVOR THE BUFFET!

THE FOLLOWINGS ARE THE GENERAL ITEMS SERVED WITH THE BUFFET:

CREAMY SCRAMBLED EGGS
ITALIAN STYLE SAUSAGES
RINDLESS BACON
CRUNCHY HASHBROWN
TUSCAN STYLE GRILLED TOMATOES
HERBED MUSHROOMS
VARIETY OF TOASTED BREAD
SEASONAL FRUIT PLATTER
ORANGE & APPLE JUICES

MINIMUM ORDER FOR BREAKFAST BUFFET IS 10 PEOPLE. PLEASE TALK TO US IF YOU HAVE ANY QUESTIONS OR ANY REQUEST OF ALTERATION.

WE ALSO PROVIDE WAITER/WAITRESS FOR \$49/HOUR FOR A MINIMUM HIRE OF 3 HOURS

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HOT BUFFET \$39.5/PERSON

INCLUDES 1 MEAT DISH, 1 VEGETARIAN DISH, 1 SIDE DISH, BREAD AND BUTTER PORTIONS, SEASONAL FRUIT PLATTER, JUICES.

MEAT DISH

BEEF STROGANOFF
LAMB CASSEROLE
CHICKEN CACCIATORE
BEEF BOURGOUIGNON
MALAYSIAN CURRY CHICKEN
HOUSE-MADE BEEF LASAGNA
BEEF RAGOUT
CHICKEN PARMEGIANA
JAPANESE STYLE TERIYAKI CHICKEN

VEGETARIAN DISH

ROASTED VEGGIE QUICHES
SPINACH AND RICOTTA PARCELS
VEGETARIAN PASTA
MINI VEGETARIAN PIZZA
FRENCH STYLE RATATOUILLE
VEGETABLES CURRY
POTATO GRATIN

SIDE DISHES POTATO WEDGES, MASHED POTATOES, STEAMED JASMINE RICE, CHINESE STYLE VEG FRIED RICE, ROASTED VEG, STEAMED VEG WITH OLIVE OIL.

THE MINIMUM ORDER FOR HOT BUFFETS IS FOR 10 PEOPLE. FEEL FREE TO REACH OUT TO US FOR ANY QUESTIONS OR IF YOU NEED ANY MODIFICATIONS.
WE OFFER WAITER/WAITRESS SERVICES AT \$49 PER HOUR WITH A MINIMUM BOOKING OF 3 HOURS.

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HOUSE-MADE PIES \$10.5

MINIMUM ORDER OF 6 ITEMS APPLIES FOR EACH ITEM

CHICKEN, MUSHROOM & LEEK BEEF, MUSHROOM & RED WINE VEGETARIAN CURRY SPINACH & RICOTTA

PLEASE TALK TO US IF YOU HAVE ANY SPECIAL REQUEST

PENNE PASTAS \$19.5/EACH

BASIL PESTO (SUNDRIED TOMATO, ZUCCHINI, PARMESAN)
BOSCAIOLA (BACON, MUSHROOM, CREAM SAUCE)
NAPOLETANA(HOUSE-MADE NAP SAUCE, SPINACH,
PARMESAN)
PUTANESCA (OLIVES, CAPSICUMS, ANCHOVIES,
SPINACH, EGGPLANTS, CHILLIES)

GLUTEN FREE OPTIONS ARE AVAILABLE. (TALK TO US)





SALADS

\$40 SMALL - SERVES 6-8 PEOPLE \$60 MEDIUM - SERVES 8-12 PEOPLE \$85 LARGE - SERVES 12-15 PEOPLE

THAI NOODLE SALAD

A PACKED AND FLAVOURFUL NOODLE SALAD WITH GREEN BEANS, CARROT, CUCUMBER, BEANS SPROUTS, RED CABBAGES, FRESH MINT, BASIL WITH SRIRACHA, LIME AND TANGY DRESSING

TROPICAL SALAD

COCONUT, RICE, GRILLED TOFU, CORIANDER, PINEAPPLE, MANGO, WITH A CHILLI LIME DRESSING

ASPARAGUS

WITH ROASTED RED PEPPERS, TOMATO, ROCKET LEAVES AND SPINACH, BOCCONCINI AND BASIL

BEETROOT AND FETA

CARAMELISED BEETROOT, ROAST PUMPKIN BABY SPINACH, CREAMY FETA CHEESE, ROASTED WALNUTS, WITH ITALIAN STYLE BALSAMIC DRESSING

RICE & TOFU SALAD

ROAST VEGGIE, SWEET CORN, PEAS, BROCCOLI, ZUCCHINI, PEPPERS, FRESH HERBS, CRANBERRY AND HONEY SOY TOFU

QUINOA

NUTS, SNOW PEAS, CARROT, PEPPERS, TOMATO, CUCUMBER, FRESH HERBS, CRANBERRIES AND LEMON DRESSING

CAESAR SALAD

COS LETTUCE, BACON BITS, BOILED EGGS, PARMESAN, CROUTONS, HOUSE-MADE CAESAR DRESSING

GREEK SALAD

DICED TOMATOES, CUCUMBER, GREEK OLIVES, FETA CHEESE, CAPSICUMS, ICEBERG LETTUCE, FRESH HERBS

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A SELECTION OF...

THIN SLICED WHITE \$9.5

WHOLEMEAL \$9.5

GRAIN BREADS \$9.5

WRAPS \$11

TURKISH BREAD \$10

MIXED PLATTER \$10

WITH A RANGE OF TASTY INGREDIENTS:

CHEESES: (TASTY, SWISS, BRIE, CREAM CHEESE AND FETA CHEESE)

PROTEINS:
DOUBLE SMOKED HAM, OVEN
ROASTED TURKEY, ROAST BEEF,
PASTRAMI, SALAMI, TANDOORI
CHICKEN, HOUSEMADE SCHNITZEL,
SMOKED SALMON, TUNA, VEGETABLE
PATTIES

THEN WE COMBINE THESE WITH...
FRESH AND MARINATED VEGGIES,
MUSTARDS, CONDIMENTS, AND
SIGNATURE HOUSEMADE DRESSINGS

INDIVIDUAL SANDWICHES

WITH ASSORTED FILLINGS AS LISTED

TRIANGLE SANDWICHES - \$9.5

ASSORTMENT OF SANDWICHES/ WRAPS AND BREADS ETC - \$10

TRIPLE DECKERS - \$12

WE RECOMMEND 1.5 SANDWICHES PER PERSON FOR LUNCH





COLD CANAPES \$5.5

A MINIMUM ORDER OF 6 APPLIES FOR EACH ITEM ORDERED

MIXED SUSHI WITH PICKLED GINGER, WASABI, SOY SAUCE

CAJUN PRAWNS WITH GUACAMOLE BITES ON CROSTINI

VIETNAMESE RICE PAPE ROLLS (VEG / CHICKEN)

SMOKED SALMON ROULADE WITH SPINACH AND ROASTED CAPSICUM

ROAST PUMPKIN TARTLET WITH WALNUTS AND FETA CHEESE (V)

TOMATO, BASIL, BOCCONCHINI MINI SKEWERS (V)

MELON, PROSCIUTTO, BRIE BITES

SMOKED SALMON MOUSSE ON HERBED BLINI WITH CREAM CHEESE AND DILL

ZUCCHINI ROLLS WITH MASHED EGGS AND CHIVES

RARE ROAST BEEF WITH FETA, RED RADISH, SERVED ON CROSTINI

PEKING DUCK PANCAKES WITH HOISIN, SPRING ONIONS, AND RED CAPSICUMS

MIXED BRUSCHETTA WITH FETA AND BLACK OLIVES (V)

CUCUMBER BITES WITH PROSCIUTTO AND RED CAPSICUMS

PLEASE TALK TO US IF YOU HAVE ANY QUESTIONS OR ANY REQUEST OF ALTERATION.







HOT CANAPES \$5.5

A MINIMUM ORDER OF 6 APPLIES FOR EACH ITEM ORDERED

SPICY LAMB KOFTA SERVED WITH TSATZIKI SAUCE

BEEF MEAT BALLS WITH MORROCAN SPICE

MINI CHORIZO IN A BLANKET SERVED WITH TOMATO RELISH

HOUSE-MADE FISH CAKE SERVED WITH GARLIC AIOLI

COCKTAIL BEEF BURGER WITH CHEESE, RELISH, IN A BRIOCHE BUN

MINI GRILLED CHICKEN BURGER WITH CHEESE, AVO, MAYO IN A BRIOCHE BUN

MUSHROOM & CHEESE ARANCHINIS (V)

BAKED GREEK PASTISZIS OF RICOTTA AND SPINACH (V)

JAPANESE PANKO PRAWN SERVED WITH LEMON MAYO

COCKTAIL SCHNITZEL BURGER WITH COLESLAW, CHEESE, & MAYO

GRILLED CHORIZO & HALOUMI SERVED ON A SKEWER

CHORIZO SLIDER WITH TOMATO RELISH, CHEESE, IN A BRIOCHE BUN

GREEK STYLE CHICKEN TENDERS MARINATED AND SKEWERED IN SPECIAL GREEK SEASONINGS SERVED WITH HOUSE-MADE TSATZIKI DRESSING

PLEASE TALK TO US IF YOU HAVE ANY QUESTIONS OR ANY REQUEST OF ALTERATION.

CATERING MENU







PARTY BITES \$3.9

A MINIMUM ORDER OF 6 APPLIES FOR EACH ITEM ORDERED

VEGETARIAN SAMOSA: A CRISPY, THIN-LAYERED CURRY POCKET (V)

VEGETARIAN SPRING ROLLS SERVED WITH THAI SWEET CHILLI SAUCE (V)

MINI BEEF PIES SERVED WITH TOMATO SAUCE

FISH COCKTAILS SERVED WITH TARTARE SAUCE AND FRESHLY CUT LEMON WEDGES

SOUTHERN STYLE FRIED CHICKEN TENDERS SERVED WITH TOMATO KETCHUP

PLEASE TALK TO US IF YOU HAVE ANY QUESTIONS OR ANY REQUEST OF ALTERATION.





INDIVIDUAL GLUTEN FREE LUNCH BOX \$25

2 VEGETARIAN RICE PAPER ROLLS, VEGETARIAN FRITTATA, A CONTAINER OF GLUTEN FREE SALAD, SEASONAL FRUIT SKEWER, HOUSE-MADE GLUTEN FREE CAKE SLICE, 250 ML ORANGE JUICE

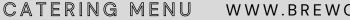
INDIVIDUAL COLD LUNCH BOX \$27

1 GOURMET SANDWICH, SMALL CONTAINER OF CHEF'S SALAD OF THE DAY, SEASONAL FRUIT SKEWER, 1 VEGETARIAN RICE PAPER ROLL, HOUSE-MADE CAKE SLICE, 250 ML ORANGE JUICE

INDIVIDUAL HOT LUNCH BOX \$32.5

MEDIUM CONTAINER OF HOT MEAL COMBINATION FROM OUR HOT WINDOW DISPLAY (MEAT DISH SERVED WITH CARBS ITEM AND ASSORTED VEGETABLES), A SMALL CONTAINER OF CHEF'S SALAD OF THE DAY, A SEASONAL FRUIT SKEWER, HOUSE-MADE CAKE SLICE, 250ML ORANGE JUICE

PLEASE TALK TO US IF YOU HAVE ANY QUESTIONS OR ANY REQUEST OF ALTERATION.







CATERING PACKAGE #1 \$35/PERSON

ALLOW US TO TAKE CARE OF YOUR ALL-DAY CATERING NEED. WE WILL PROVIDE YOU WITH A GOURMET SELECTION OF MORNING TEA, LUNCH, AND AFTERNOON TEA. ALL INCLUDED IN 1 SINGLE PRICE.

MORNING TEA:

SWEETS, MINI MUFFINS, MINI DANISHES, ASSORTED BANANA BREADS

LUNCH:

VARIETY OF GOURMET SANDWICHES/WRAPS WITH SALADS AND A SERVING OF SEASONAL FRUIT PLATTER

AFTERNOON TEA:

CHEF'S SELECTION OF GOURMET SWEET BITES

PLEASE TALK TO US IF YOU HAVE ANY QUESTIONS OR ANY REQUEST OF ALTERATION.
A MINIMUM ORDER OF 10 PEOPLE APPLIES.









CATERING PACKAGE #2 \$45/PERSON

ALLOW US TO TAKE CARE OF YOUR ALL-DAY CATERING NEED. WE WILL PROVIDE YOU WITH A GOURMET SELECTION OF MORNING TEA, LUNCH, AND AFTERNOON TEA. ALL INCLUDED IN 1 SINGLE PRICE.

MORNING TEA:

SWEETS, CROISSANTS, MINI DANISHES, ASSORTED BANANA BREADS

LUNCH:

VARIETY OF GOURMET SANDWICHES/WRAPS WITH SALADS, A SERVING OF SEASONAL FRUIT PLATTER, AND HOT CANAPE

AFTERNOON TEA:

CHEF'S SELECTION OF GOURMET SWEET BITES AND SEASONAL FRUIT & CHEESE PLATTER

PLEASE TALK TO US IF YOU HAVE ANY QUESTIONS OR ANY REQUEST OF ALTERATION.
A MINIMUM ORDER OF 10 PEOPLE APPLIES.

CATERING MENU

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CATERING PACKAGE #3 \$60/PERSON

ALLOW US TO TAKE CARE OF YOUR ALL-DAY CATERING NEED. WE WILL PROVIDE YOU WITH A GOURMET SELECTION OF MORNING TEA, LUNCH, AND AFTERNOON TEA. ALL INCLUDED IN 1 SINGLE PRICE.

MORNING TEA:

SWEETS, ASSORTED CROISSANTS, MINI DANISHES, TOASTED BELGIAN WAFFLES

LUNCH:

A PREMIUM HOT BUFFET LUNCH (SEE OUR HOT BUFFET PAGE FOR THE LIST OF SELECTIONS), CHEF'S SALAD OF THE DAY AND SEASONAL FRUIT PLATTER.

AFTERNOON TEA:

CHEF'S SELECTION OF GOURMET SWEET BITES AND SEASONAL FRUIT & CHEESE PLATTER

PLEASE TALK TO US IF YOU HAVE ANY QUESTIONS OR ANY REQUEST OF ALTERATION.
A MINIMUM ORDER OF 10 PEOPLE APPLIES.

