

C O R P O R A T E M E N U P A C K A G E S

H I G H T E A

8 guests minimum \$36 per person

A selection of sweet and savoury pastries/tartlets, sandwiches/wraps and seasonal fresh fruit . Tea or coffee.

H I G H T E A P L U S B U B B L E S

8 guests minimum and 1 glass of bubbles per person \$44

H I G H T E A P L U S C R O S E R N V P I N K S P R K L I N G W I N E

8 guests minimum and 2 bottles of Croser \$48 per person

H I G H T E A P L U S 1 C O C K T A I L

8 guests minimum and 1 Cocktail per person \$52 per person

G R A Z I N G B O A R D S

\$26 per person, plus 1 glass of bubbles \$34 per person, or 1 Cocktail \$42 per person, or 1 glass of Croser \$38 per person

A selection of cured meats and cheeses, pickles, rainbow olives, caramelised walnuts and fruit of the season. Served with house made, black pepper lavosh and crackers.

S E L E C T I O N O F P I Z Z A S A N D / O R S E L E C T I O N O F D I S H E S

\$18 per person

Seasoned Wedges, Parmesan & Rosemary Polenta Chips, House made sausage rolls, Spicy Salami Pizza, Grazing Boards

D E S E R T M E N U

Red Velvet Cupcakes **\$4.50 per cupcake**

Vegan chocolate Cake (GF, Vegan) **\$5.00 per person**

Flourless almond and orange syrup cake (GF) **\$5.00 per person**

Tiramisu **\$5.00 per person**

Cakes are served with whipped cream on the side

Specialty cakes with messages, please add a surcharge of **\$15 per cake.**

House made Ice Cream of the day (Only available at our Kingston store) **\$5.00 per person**

We are able cater to different dietary requirements. However, we cannot guarantee, zero cross contamination of allergens and there will be a surcharge of \$5.00 per person for any special requirements.
