



BEACHSIDE
CONFERENCE AND EVENTS CENTRE

GOURMET CATERING/ BEACHSIDE ALL DAY CATERING MENU

\$35 per person plus gst minimum 20 people

MORNING TEA (choose one of the below)

Fresh baked cheese scones

Assorted savouries (2 per person)

Mini muffins (two per person)

LUNCH (Choose one of the options below)

Option One

Assorted Club Sandwiches

Bacon and Egg Savoury

Chocolate Brownie

Fruit Bowl

Option Two

Assorted Fresh bake Bagels – Smoked Salmon Cream Cheese

Bacon, Lettuce, Tomato and Aioli

Fresh Baked Slice (options vary)

Fruit Bowl

Option Three

Mini Croissant's with Ham of the Bone, Seeded Mustard and brie

Vegetarian Quiche

Chocolate Truffles - Fruit Bowl

Option Four

Assorted Sliders – Pulled Pork with Apple Sauce

Vegetarian

BLT with Avocado

Sweet Treat

Fruit Bowl

Option Five

Chefs choice – Our chef will decide on the day for you.

Afternoon tea (choose one)

Fruit and Cheese board

Assorted slices

Petite Corn Fritters (two per person)

For inhouse clients this includes all day unlimited tea and coffee