

# Buffet Breakfasts.

\$20  
PER PERSON

## Continental Buffet Breakfast

Selection of breakfast cereals V VGN

Chef's selection of assorted Danish pastries & homemade breakfast muffins V

Individual granola & chia pots with berry coulis, yoghurt & fresh berries V

Seasonal sliced fruit platters VGN

Freshly brewed tea & coffee station

Selection of juices

\$30  
PER PERSON

## Hot Buffet Breakfast

Chef's selection of assorted Danish pastries & homemade breakfast muffins V

Seasonal sliced fruit platters VGN

Individual granola & chia pots with berry coulis, yoghurt & fresh berries V

Creamy scrambled eggs V GF

Crispy bacon GF

Seasoned grilled tomatoes VGN GF

Chipolata sausages GF

Sautéed mushrooms VGN GF

Toasted sliced bread & English muffins VGN

Homemade pancakes with maple syrup & cream V

Warm waffles with nutella & maple syrup V

Tomato & BBQ sauce

Freshly brewed tea & coffee station

Selection of juices



\*Based on a minimum of 20 guests

\*\*Room hire may apply

\*\*\*Alternative options available for plated breakfast



# Mini Breaks.

\$3.50  
PER ITEM

- Assorted homemade cookies **GF** **V**
- Sweet mini tarts **V**
- Homemade mini muffins **V**
- Homemade pancakes with maple syrup & cream **V**

\$4.50  
PER ITEM

- Mini croissants **V**
- Mini chocolate croissants **V**
- Chef's selection of homemade cakes **V**
- Chef's selection of homemade slices **V**
- Mini banana bread **GF** **V**
- Mini sweet or savoury scrolls **V**
- Homemade sweet or savoury muffins **V**
- Mixed Danish pastries **V**
- Individual granola & chia pots with berry coulis, yoghurt & fresh berries **V**
- Ham & cheese or cheese & tomato croissants
- Homemade assorted mini quiches
- Chorizo, semi-dried tomato & feta tartlet
- Mini burrito pinwheels **V**

\$5.00  
PER ITEM

- Assorted macarons **GF** **V**
- Belgium chocolate brownies **V**
- Bacon & egg brioche sliders
- Mushroom & halloumi brioche sliders **V**
- Homemade pork & fennel sausage rolls with tomato relish
- Homemade kangaroo sausage rolls with tomato relish
- Assorted arancini balls **GF** **V**
- Mini Portuguese tarts **V**
- Vanilla or chocolate cannoli **V**
- Freshly baked buttermilk scones with strawberry jam & chantilly cream **V**
- Seasonal fruit skewers **GF** **V**
- Warm waffle with nutella, vanilla cream, maple syrup & cinnamon butter **V**

\*Minimum order for 20 people

# Beverage Packages.

## Standard

**\$29** Two Hours  
PER PERSON

**\$38** Three Hours  
PER PERSON

**\$49** Four Hours  
PER PERSON

Willowglen Semillon Sauvignon Blanc,  
Riverina, NSW

Willowglen Cabernet Merlot,  
Riverina, NSW

Willowglen Sparkling Brut,  
Riverina, NSW

A selection of bottled beers

A selection of soft drinks, juices &  
mineral water

Freshly brewed coffee & tea station

## Premium

**\$39** Two Hours  
PER PERSON

**\$48** Three Hours  
PER PERSON

**\$59** Four Hours  
PER PERSON

Silos Estate Semillon Chardonnay

Artemis Pinot Noir

Centennial Brut Traditionelle

A selection of premium bottled beers

A selection of soft drinks, juices &  
mineral water

Freshly brewed coffee & tea station

## Non-Alcoholic

**\$15** Two Hours  
PER PERSON

**\$18** Three Hours  
PER PERSON

**\$21** Four Hours  
PER PERSON

A selection of soft drinks, juices &  
mineral water

Freshly brewed coffee & tea station

## Tea & Coffee Station

**\$6.50** One Hour  
PER PERSON  
Percolated coffee &  
selection of teas

**\$12** Up to Eight Hours  
PER PERSON  
Percolated coffee &  
selection of teas

**\$7.50** One Hour  
PER PERSON  
Nespresso coffee &  
selection of teas

**\$13** Up to Eight Hours  
PER PERSON  
Nespresso coffee &  
selection of teas

\*Based on a minimum of 20 guests