

WINTER 2025

# Tea Breaks



## DAY OF THE WEEK PACKAGE

Morning Break | **\$15.40pp** – Chef's choice of a savoury and a sweet item with tea & coffee station

Lunch Break | **\$29.20pp** - Chef's choice of two savoury items and a house made cookie with tea & coffee station

Afternoon Break | **\$15.40pp** - Chef's choice of a sweet item and fruit with juice and tea & coffee station

## CHOOSE YOUR OWN

**\$7** per item – **+\$2** extra per dietary item

### SAVOURY

Finger sandwiches (2pp)

Truffled mushroom and feta Danish

Hoisin duck spring rolls with dipping sauce – DF

BLT slider with crisp lettuce, bacon and tomato – DF

Smoked salmon mini croissant with pickled red onions and watercress

Kale, leek, spinach and feta frittata – GF

Pork, chorizo and apple sausage roll

Butter chicken puff with mango relish

### SWEET

Chocolate cake with plum cream

Rhubarb custard crumble cake

Chefs' choice brownie – GF

Carrot cake with spiced brown butter cream cheese icing

Cinnamon rolls

Citrus cheesecake

Freshly baked cookie of the day **\$3.60** each

Fruit basket **\$4pp**

GF – Gluten Free, DF – Dairy Free, V - Vegetarian

**BayCatering**

*All prices are per person excluding GST. Please note our dishes may contain nuts or traces of nuts, please ensure you advise your Event Coordinator of your guests' food allergies or intolerances. Prices are subject to change. Minimum guest numbers apply.*