

TEA BREAKS

TEA & COFFEE

On arrival – freshly brewed coffee & selection of T Bar teas	\$6.00 per person
Continuous tea & coffee – Half day	\$13.00 per person
Continuous tea & coffee – Half day with one break item	\$19.00 per person
Continuous tea & coffee – Full day	\$19.00 per person
Continuous tea & coffee – Full day with two break items	\$32.00 per person

TEA BREAKS

Freshly brewed coffee & selection of T Bar teas served with assorted cookies	\$11.00 per person
Freshly brewed coffee & selection of T Bar teas served with:	
One accompaniment	\$13.00 per person
Two accompaniments	\$16.00 per person
Three accompaniments	\$19.00 per person

NOTES (applicable to all menus)

- Minimum numbers apply based on function type
- Dietary intolerances will be catered for if confirmed with your Event Planner prior to your event
- While every effort will be made, we are not able to guarantee 100% allergen free dishes as food is prepared in a kitchen where nuts, gluten and other known allergens may be present
- Custom menus are available at an additional cost
- All pricing is inclusive of GST
- Some hot or deep fried menu items may not be available due to venue kitchen facilities; additional equipment may need to be hired for service of these items

SELECT FROM

Savoury:

- Herb & Cheddar scones (NF,V)
- Mini quiches (select one) Florentine with spinach or Lorraine with bacon (NF)
- Warm ham & cheese croissant (NF)
- House-made sausage rolls, pies & pasties (NF,DF) (vegan option available)
- Bacon & egg mini sliders (NF)
- Selection of sandwiches (vegetarian, dairy free & gluten free options available)
- Feta & spinach filo fingers (NF,V)
- Potato & pea samosas with coconut chutney (NF,V)

Healthy:

- Seasonal whole fruit bowls (GF,NF,DF,V)
- Seasonal sliced fruit platter (GF,NF,DF,V)
- Yoghurt fruit granola cups (V)
- Flourless orange muffins (GF,V)
- Date & walnut slice (V)
- Portuguese custard tarts (NF,V)
- Fruit & nut loaf (V)
- Banana coconut bread (NF,V)

Sweet:

- Selection of muffins (vegetarian, dairy free & gluten free options available)
- Selection of cupcakes (vegetarian, dairy free & gluten free options available)
- Chocolate & walnut brownies (V)
- White chocolate cheesecake slice (NF)
- Scones with jam & cream (NF,V)
- Danish pastries (V)
- Chocolate croissants (NF,V)
- Carrot & walnut cake with cream cheese frosting (V)
- Lemon meringue tartlets (V)
- Coconut Bakewell squares (V)

Vegan or gluten free selections made in house



