

A close-up photograph of a white ceramic coffee cup filled with a latte. The cup is placed on a matching white saucer. The background is a dense, textured layer of dark brown coffee beans. The latte art on the surface of the coffee is a delicate, white, leaf-like pattern. The text "MORNING & AFTERNOON TEA" is overlaid in the center of the image in a white, outlined, sans-serif font.

MORNING &
AFTERNOON TEA

Arrival, Morning and Afternoon Tea

COFFEE, TEA AND REFRESHMENT BREAKS

PLATINUM BREAK

- Up to 1 hour)
- All Day (maximum 8 hours)

Automatic pod filled coffee machine
Organic teas by Tea Tonic
Hot chocolate
BRITA filtered still and sparkling water

PREMIUM BREAK

- Up to 1 hour
- All Day (maximum 8 hours)

Freshly brewed coffee
Organic teas by Tea Tonic
Hot chocolate
BRITA filtered still and sparkling water

Barista Break

- Up to 1 hour
- Barista made coffee
Organic teas by Tea Tonic
Hot chocolate
BRITA filtered still and sparkling water

**Minimum spend \$600*



All day barista break packages available on request



Break Upgrades (per 1 hour break period)



Bite size cookies and whole seasonal fruit	+\$3.00
Orange juice	+\$3.00


SWEET (minimum serve of ten)



Seasonal fruit platter 


Almond and cacao granola with yoghurt and vanilla peaches  



Watermelon, strawberry and mint salad with rosewater pistachio and yoghurt  


Selection of triple chocolate, espresso and raspberry brownies with strawberries  



Mini French Paris-Brest macarons and strawberry tartlets 

Chocolate and coconut banana bread with Cuttaway Creek Raspberry jam  


Italian ricotta pastries with Nutella and hazelnut brownies 

Selection of almond and coconut tea cakes with fresh grapes  

Fig, nut and seed slice 

Raw breakfast bars  

Chewy hazelnut and coconut macaroons   

Mini muffins and Danish pastries 

CONDITIONS: Labour charges apply for all orders under 50 pax (\$260; maximum six hour period), under 25 pax (\$360; maximum six hour period), and on Sundays and public holidays (10% surcharge). Alternate meal service charge is \$8.50 per person. Extra charge applies if coloured linen is required.

* Functions running over a scheduled time period will incur a labour charge



SAVOURY

Bacon and egg tart with tomato relish

Bertocchi capocollo and egg on a milk bun slider with cheddar and tomato relish

Kale and feta tart with tomato and chipotle relish V

Grilled mushroom, spinach and hash brown slider with cheddar and onion jam V

Mini smoked salmon croissants with cream cheese, cucumber and fresh dill

Australian cheese board with fresh grapes, raisin and walnut loaf, lavosh and

Cuttaway Creek rhubarb and ginger jam V

INDIVIDUALLY WRAPPED

Spotted Cow Cafe Cookie GF available

Chocolate bar

Kettle potato chips GF

Twin pack Spotted Cow Cookies

Outback nut mix

Selection of Brookfarm muesli bars GF available

Mr Pisa Gelato tubs