


A still life photograph featuring a wooden crate filled with several apples, some green and some red. In the foreground, two ripe, brown pears rest on a dark wooden surface. To the left, a glass of beer with ice cubes is visible. To the right, a bottle of beer stands upright. The text "CREW CATERING" is overlaid in the center of the image.

CREW CATERING

Crew Catering Buffet (minimum 10 people)

Bread rolls with butter
Beef lasagne with parmesan
Chickpea and spinach curry with steamed rice and coconut sambol 
Garden salad with cider vinaigrette
Assorted soft drinks

CREW CATERING ENHANCEMENTS

Breakfast pack (toaster, fresh bread, butter and spreads)
Portion control cereal with milk
Assorted sandwiches (platter of 6)
Mick's Beef pie
Sausage roll
Quiches

Neverfail water cooler (including cups)
Neverfail spring water bottle (15L)

URNS COFFEE AND TEA

Includes eco-friendly paper cups, full and skim milk, sugars
100 cup water urn - instant coffee and a selection of organic teas by Tea Tonic
100 cup water urn - brewed coffee and a selection of organic teas by Tea Tonic

Bag of ice

CONDITIONS: Labour charges apply for all orders under 50 pax (\$260.00; maximum six hour period), under 25 pax (\$360.00; maximum six hour period), and on Sundays and public holidays (10% surcharge). Alternate meal service charge is \$8 per person. Extra charge applies if coloured linen is required.

