



paranapple
convention centre

day
catering



Day Catering

All Day Standard Package

\$42.00pp

Let the chef balance your menu or choose yourself. \$40.00pp over 100pax

Tea/coffee on arrival and all day

Morning tea - select two items - delegates receive 1 of each item

Lunch - select 1 Cold Lunch item and 1 Savoury Morning / Afternoon Tea item

Afternoon tea - select two items - delegates receive 1 of each item

All Day Hot Package

\$49.00pp

Let the chef balance your menu or choose yourself. Minimum of 20 people \$45.00pp over 100pax

Tea/coffee on arrival and all day

Morning tea - select two items - delegates receive 1 of each item

Lunch - select two hot dishes, served with bread and salad

Afternoon tea - select two items - delegates receive 1 of each item

Half Day Standard Package

\$36.00pp

Let the chef balance your menu or choose yourself

Tea/coffee on arrival until conclusion of food service

Morning tea or Afternoon tea - select two items - delegates receive 1 of each item

Lunch - select 1 Cold Lunch item and 1 Savoury Morning / Afternoon Tea item



Tea & Coffee Only Packages

Freshly brewed tea and coffee buffet for 2 hour session \$5.00pp

Freshly brewed tea and coffee buffet all day, up to 6 hours \$12.50pp

Morning / Afternoon Tea Package

Morning / Afternoon Tea Package \$16.50pp

Freshly brewed tea and coffee for 2 hour session Morning tea or Afternoon tea - select two items

Lunch Packages

Standard Lunch \$24.00pp

Select 1 Cold Lunch option and 1 Savoury Morning/Afternoon Tea option Includes Tea & Coffee or Orange Juice

Hot Lunch *(Minimum of 30 people)* \$28.50pp

Select two hot dishes, served with bread and salad Includes Tea & Coffee or Orange Juice



Morning & Afternoon Tea Selections

Sweet Items:

Muesli slice (GF)

House made Cookie

House baked sweet muffins (Gluten Free optional on request)

Mini Danish selection

Scones with jam and cream

Chocolate Fudge brownie (Gluten Free optional on request)

Seasonal Fruit platter (GF)

House made Lamingtons

Vegan protein truffle (GF)

Morning & Afternoon Tea Selections

Savoury Items:

Vegetarian Frittata (GF)

Mini Quiches

Mini Sausage Rolls

Savoury Toast (Gluten Free optional on request)

Mini Beef Pies

Savoury Scones

House made chef's Pizza



Cold Lunch Selections

Selection of Mixed Sandwiches (Gluten Free optional on request)

Selection of Mixed Rolls (Gluten Free optional on request)

Selection of Mixed Wraps (Gluten Free optional on request)

Chef's chicken salad bowls (GF)

Asian rice noodle salad bowls (GF)

Hot Lunch Selections

Beef stroganoff with Rice (GF)

Butter chicken with Rice (GF)

Malaysian beef curry Rice (GF)

Baked vegetables, cheese sauce

Shepherd's pie

Stir fried rice noodles (GF)

Additional Extras

Herbal tea selection all day	\$2.50pp
Fruit bowl all day (GF)	\$5.50pp
Orange juice, one service	\$3.00pp
Cheese platter, one service (Gluten Free optional on request)	\$7.00pp
Fruit platter, one service (GF)	\$6.00pp
Add extra item to one service	\$5.50pp



Monday - Friday - Minimum charge \$200.00 Saturday/ Sunday - Minimum charge \$500.00. Dietary surcharge \$5.00 per head for Vegan, Lactose Free, Gluten Free (Vegetarian no charge). Allergies and lifestyle diets incur a \$7.00 per head fee. Prices as of 1 July, 2023, All prices are inclusive of GST, 20% Surcharge on Sundays and Public Holidays

Special diets must be confirmed 48 hours prior to event, special diets and last minute will incur a custom menu adjustment fee. Elevated Catering is happy to offer dietary requirements and while every effort is made to accommodate requests is very difficult to produce special meals while the event is in progress without prior notice. Final numbers to be supplied 2 days prior to the event.

