

Packages

Menu 2023/24



paranaple
convention centre

Day Catering

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

All day Standard Package

\$42.00 per person

* \$40.00pp over 100pax

Let the chef balance your menu or choose yourself

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

\$49.00 per person

* Minimum of 20 people

\$45.00pp over 100pax

Let the chef balance your menu or choose yourself

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

\$36.00 per person

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 and Coffee Only Packages

Freshly brewed tea and coffee buffet for 2 hour session

\$5.00 per person

Freshly brewed tea and coffee buffet all day, up to 6 hours

\$12.50 per person

Morning / Afternoon Tea Package

\$16.50 per person

Freshly brewed tea and coffee for 2 hour session

Morning tea **or** Afternoon tea - select two items

Lunch Packages

Standard Lunch \$24.50 per person
Select 1 Cold Lunch option and 1 Savoury Morning/Afternoon Tea option
Includes Tea & Coffee **or** Orange Juice

Hot Lunch \$28.50 per person
Select two hot dishes, served with bread and salad
Includes Tea & Coffee **or** Orange Juice

Menu

Morning and Afternoon Tea Selections

Sweet Items:

Muesli slice (GF)
House made Cookie
House baked sweet muffins*
Mini Danish selection
Scones with jam and cream
Chocolate Fudge brownie*
Seasonal Fruit platter (GF)
House made Lamingtons
Vegan protein truffle (GF)

Savoury Items:

Vegetarian Frittata (GF)
Mini Quiches
Mini Sausage Rolls
Savoury Toast*
Mini Beef Pies
Savoury Scones
House made chef's Pizza

Lunch Selections

Cold Lunch Items:

Selection of Mixed Sandwiches*
Selection of Mixed Rolls*
Selection of Mixed Wraps*
Chef's chicken salad bowls (GF)
Asian rice noodle salad bowls (GF)

Hot Lunch Items:

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*	\$7.00pp
Fruit platter, one service (GF)	\$6.00pp
Add extra item to one service	\$5.50pp

* Option to request as Gluten Free

Disclaimer

- 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