Text

Description automatically generatedCATERING INFORMATION

**Email**: [cafe@onetablecafe.com.au](mailto:cafe@onetablecafe.com.au)

Email this notification as soon as possible and no later than 3 days prior to event.

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| --- | --- | --- | --- | --- | --- |
| **Date of event**: | | | **Name of event**: | | |
| **Name of organiser**: | | | **Mobile**: | | |
| **Email**: | | |  | | |
| **Location:**  Seminar room  Auditorium  Head office + Location: Click or tap here to enter text. | | | | | |
| **Session and time:** | | | | | **No. of attendees:** |
| M/tea  Comments: | Lunch  Comments: | A/tea  Comments: | | Other  Comments: |  |
| Special dietary requirements or notes for catering team: | | | | | |

Text

Description automatically generatedInternal group catering & order form

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**Half-day Package**   **Full-day Package**

**With orange lunch selections $17 pp With orange lunch selections $23 pp  
With green lunch selections $20 pp With green lunch selections $25 pp**

**Morning tea** (only check if Morning Tea is to be provided)

Seasonal fruit selection; melons and berries – plus choose 1 of the following:

Yogurt pot w. granola & raspberry coulis  
 Slice selection – 3x petite slices per plate   
 Scone, jam,& cream – 2 halves already dressed with raspberry jam, cream & fresh berry  
 Cheese plate – 2 cheeses with dried fruit and biscuit selection

**Lunch** (only check if Lunch is to be provided)

|  |
| --- |
| **Sandwich selection – with side of fruit and a sweet treat.**  Mixed – 4 points per person individually served   * Egg, lettuce & mayo * Chicken, avocado & mayo * Ham, brie, leaves & plum sauce * Salad & mayo |
| **Gourmet roll selection – with side of fruit and a sweet treat.**  Mixed – 2 x half gourmet rolls per person individually served with mixed fillings |
| **Noodle bowl selection (50/50)**   * Satay chicken noodle and salad bowl * Char sui pork noodle and salad bowl * Meats replaced with tofu or falafel for VEG/VEGAN |
| **Salad bowl selection, served with dinner role (50/50)**   * Chicken Caesar salad bowl * Mediterranean salad bowl * VEGAN bowl available on request for special dietary |
| **Warm quiche w. 2 side salads selection (50/50)**   * Quiche: Lorraine – ham and cheese * Quiche: Pumpkin and pine nut V * Vegetable frittata GF VEGAN (supplied for special dietary) |
| **Chicken breast w. 2 side salads selection, served with dinner roll**  Additional salad will be supplied for dietary requirements only. |

**Afternoon tea** (only check if afternoon tea is to be provided)

Dried fruit and nuts plus choose 1 of the following:

Slice selection - 2 x ½ slices per plate  
 Scone, jam & cream   
 Dip and dippers plate  
 Cheese plate with dried fruit and biscuit selection