



Breakfast Catering

2019

Our menus have be specifically designed to be balanced meals while giving you as much freedom of choice as possible.

We use fresh, local and seasonal produce where possible and most dishes are made in house by our team of dedicated chefs.

To try to cater for as many of our guest's requirements as possible we have included a large number of gluten free, dairy free, vegetarian and vegan dishes.

We aim to give you the ability to offer any delegates with dietary requirements as much selection as possible.

These options are indicated by the following icons next to the food items



Gluten free



Dairy free



Vegetarian



Vegan



Contains nuts

Express Breakfast Selections

Two cold items & Two hot items / \$18 per person

Additional items / \$3.50 per person

COLD SELECTION

Individual tropical fruit smoothie, toasted coconut, dried berries, maple syrup  

Fruit skewers, stone fruit coulis   

Individual breakfast trifle - poached fruit compote, maple yoghurt, toasted nut & dried fruit scroggin  

Individual tropical fruit cocktail, passion fruit syrup, dried berries   

BLT wraps, tomato chutney (vegetarian options included) 

HOT SELECTION

Warm sweet breakfast muffin

Selection of freshly baked Danish pastries

Chorizo, mushroom & spinach frittata, homemade BBQ sauce  

Bacon & egg tartlet, tomato relish

Vine tomato & brie filled croissants 

Warm champagne ham & cheddar filled croissants

Kransky wrapped in bacon, homemade BBQ sauce 

Mini toasted bagel, smoked marlborough salmon, herbed caper cream cheese

Coffee & Tea infusions \$4.50pp

Jugs of freshly squeezed juice \$16pp

Capital Breakfast Selections Minimum 20 people

Served from the Buffet / \$29 per person

Served to the table / \$32 per person

TO START

Warm rolls, butter preserves 🌿🥞

Freshly baked danish pastries & croissants 🌿

Toasted fruit & nut muesli, poached fruit selection, greek style yoghurt 🌿

Freshly squeezed orange juice

PLEASE CHOOSE 5 HOT ITEMS

Scrambled farm fresh eggs 🍳🌿

Smoked middle bacon 🍳

Grilled kransky sausages

Oven roasted peppered hot house tomatoes 🍳🌿🌱

Thyme and garlic roasted mushrooms 🍳🌿🌱

Crushed potato & onion hash 🍳🌿🌱

House made boston style baked beans 🍳🌿🌱

Crispy hash browns 🌿

Pancakes, maple syrup, butter 🌿

Coffee & Tea infusions \$4.50pp

Jugs of freshly squeezed juice \$16pp