

All menus are served **buffet style** with urn tea and coffee unless otherwise specified. Please advise us of any food allergies or special dietary requirements.

Allergies/Intolerances - Add \$1 per person extra

OPTION 1 - MORNING / AFTERNOON TEA

\$10.00 PER PERSON

A selection of date scones with Jam & Cream and Cheese scones with butter.

ADD

Barista made coffee - \$5 per person

OPTION 2 - LIGHT LUNCH

\$15.50 PER PERSON

A selection of freshly made club sandwiches including:

- Ham and Egg
 - Salmon & Cream Cheese
 - B.L.T
 - Chicken & Avocado
 - Cheese & Tomato
- and
- A selection of hot savoury mini pies (Mince, Potato Top and Bacon & Egg) and Chicken Sausage Rolls

ADD

A selection of sweet treats or seasonal fruit - \$4.50 per person
Barista made coffee - \$5 per person

OPTION 3 – SUBSTANTIAL LUNCH

\$20 PER PERSON

Soup of the day served with sourdough
and
Lasagne served with seasonal salad and fries

ADD

A selection of sweet treats or seasonal fruit - \$4.50 per person
Barista made coffee - \$5 per person

OPTION 4 – TAKEAWAY PACKED LUNCH

\$19.50 PER PERSON

Option of B.L.T, Salmon & Cream Cheese, Chicken & Avocado,
Ham & Egg or Cheese & Tomato freshly made sandwich
Plus one sweet treat, one piece of fruit and a bottle of water

THE MESS TENT TERMS AND CONDITIONS

Group menus are available for groups larger than 10 people and booked at least 5 business days in advance.

All catering costs must be paid in full on the day unless arranged prior to arrival.

Group numbers, food allergy requirements and menu options must be finalised at least 5 business days in advance of arrival.

Bookings cancelled less than 72 hours prior to arrival will incur the full cost of catering.

A 50% deposit may be required to confirm your booking. The full deposit will be refunded if our booking is cancelled at least 72 hours prior to arrival.

No refund will be processed if bookings are cancelled within 72 hours prior to arrival.