

Corporate

Elevate your corporate event

CONFERENCE CATERING

Minimum 30 people

Continental Breakfast

Just baked croissants, churned butter & preserves (v)

Selection of Danish pastries (v)

Sweet and savoury muffin assortment

Freshly sliced seasonal fruit, honey yoghurt (v,df,gf)

Almond soaked chia puddings, berry compote, toasted coconut (v,df,gf)

Granola, cereal selection, chilled milks (v)

Noah's juice on ice

Tea & coffee selection

Plated Breakfast

Breakfast classic - scrambled eggs topped with chives, smoked bacon, roasted tomato, sautéed mushroom, sourdough toast

Avocado on sourdough toast, feta, slow roast tomato, pepita seeds (v)

Two poached eggs on bagel, baby spinach, hollandaise sauce

Green goddess bowl, zucchini fritters, sauteed kale, quinoa, mushrooms

Noah's juice on ice

Tea & coffee selection

Buffet Breakfast

Cool selection

Just baked croissants, churned butter & preserves (v)

Selection of Danish pastries (v)

Sweet and savoury muffin assortment

Freshly sliced seasonal fruit, honey yoghurt (v,df,gf)

Almond soaked chia puddings, berry compote, toasted coconut (v,df,gf)

Granola, cereal selection, chilled milks (v)

Noah's juice on ice

Tea & coffee selection

Hot selection

Scrambled eggs, chives (v,gf)

Bacon rashers (gf,df)

Chipolata sausages

Scorched tomatoes (v,gf,df)

Sautéed mushrooms (v,gf)

Herb roasted tomatoes (df, v,gf),

Morning & Afternoon Tea Breaks

Seasonal sliced fruit, honey yoghurt(v,gf)

White chocolate, macadamia bikkie

Chocolate, peanut butter protein balls (v)

Baked cheese and tomato croissant (v)

Mini quiche assortment

Vegetable cruditie, dips (v,df,gf)

Chocolate brownie, raspberry

Bowl of fruits of the season (v,gf,df)

**Menus are subject to change

