

ALL DAY MEETING PACKAGE

PACKAGE PRICE

PER PERSON

MORNING TEA

OPTION A

Tea, coffee and cold water

Mini pastry selection

Danish pasties, croissants, pain au chocolat

Seasonal fruit platter

OPTION B

Tea, coffee and cold water

Assortment of mini muffins

Jepp's muesli with yoghurt

OPTION C

Tea, coffee and cold water

Selection of breakfast wraps

vegetarian options included

Seasonal fruit platter

LUNCH

OPTION A

Assorted gourmet sandwiches, wraps & rolls

1 x per person

Seasonal fruit platter

Freshly squeezed orange juice

OPTION B

Roast chicken and garden salad

Freshly squeezed orange juice

OPTION C

Pasta of the day with fresh bread roll

Freshly squeezed orange juice

AFTERNOON TEA

OPTION A

Assorted mini cakes 1 x per person

Tea, coffee and cold water

OPTION B

Sweets Platter

Tea, coffee and cold water

OPTION C

Crudités and dips

carrot, cucumber, radish and capsicums with house made dips and crostini

Tea, coffee and cold water



CANAPES, Board Room & FUNCTIONS

CANAPE PACKAGES

PER PERSON

SET MENUS

PER PERSON

2 HOT + 2 COLD

3 HOT + 3 COLD

SUBSTANTIALS

HOT CANAPES

Porcini arancini

Tempura Prawns with soy

Harissa chicken skewers
with raita

Chorizo empanada

Grilled halloumi & prosciutto

Manchego croquettes

COLD CANAPES

Chicken Vietnamese rolls
with peanut sauce

Salmon Ceviche & wonton crisp

Lamb Tataki with onion jam en croute

Mini prawn Tostada with guacamole & manchego

Truffled egg tartlet

Oysters natural
with lemon

SUBSTANTIALS

Brisket beef sliders, chips

Buffalo chicken sliders, chips

Panko fish & chips

Beef rending with nasi goreng

Nachos *beans, guacamole, cheese sauce*

2 COURSES *incl. 2 sides*

3 courses *incl. 2 sides*

We can work with you to tailor make a menu using seasonal fresh produce to suit any budget or occasion.

Please contact:

catering@gregangroup.com.au

BEVERAGE OPTIONS

Please ask to see our current Restaurant wine list or discuss your preferences with our team.

