

ADULT/CORPORATE MENUS AND CATERING

The following menu is an example of what is provided during a visit to the Arthur and Yvonne Boyd Education Centre, Riversdale. Variations in the menu are available and please contact us if you would like to discuss your needs

Catering for your stay includes Breakfast, Morning Tea, Lunch, Afternoon Tea and Dinner. You may for example begin with Lunch and conclude with Morning Tea on the day of your departure. Extra meals can be organised at an additional charge. Fruit Juice, Tea & Coffee are available with each meal. Fresh fruit is available throughout the day.

SERVICE STYLE

- The caterers cook and serve dinner.
- Breakfast is self serve
- Lunch and morning/afternoon tea are prepared by our catering staff and are self-serve.
- Catering staff clear/clean cooking equipment.
- Guests are expected to wash up and leave the kitchen clean after each meal.

MENU

Breakfast *Fruit Juice, Tea, Coffee and Herbal Tea*
Cereal: Muesli, Corn Flakes, Wheat Bix etc
Milk or Soy Milk
Assorted Breads, English Muffins, Crumpets
Butter, Jam, Honey, Peanut Butter, Vegemite

Morning & Afternoon Teas
A home-baked cake is available for morning OR afternoon tea.
A packaged biscuit will be provided for the other meal.

Lunch *One of the following:* *Make your own sandwiches with a selection of fresh breads, rolls, pita and bread.*
Platters of sliced cold meats, cheese, sliced vegetables & salad.
Seasonal soup with rolls
Vegetable frittata with salad
Assorted quiche with salad

Dinner *One of the following:* *Beef Lasagne or Vegetable Lasagne with*
Greek salad
Garlic Bread

Lamb Curry or Vegetable Coconut Curry
Rice, Naan Bread, Pappadams,
Cucumber Raita and Minted yoghurt

Gourmet BBQ steak, honey soy marinated chicken and sausages with
Potato salad, Coleslaw, Green salad,
Bread rolls and condiments

Dessert *Assorted Pies or Crumbles*
Fruit salad and ice-cream
Selection of toppings

A cheese platter can be arranged at a price per head. Please enquire to
Visits Officer for prices.

Please Note: *Catering numbers must be confirmed 14 days prior to booking date.*
Catering bookings cancelled 5 days prior to the booking will still be charged.
Menus are based on a minimum of 16 persons. If numbers are less than 16, the charge will remain the same as per 16 persons. Fresh fruit is available throughout menu.
Seasonal ingredients are used; therefore some items will change from time to time.
Special dietary needs are catered for if possible and are available when confirmed with booking.