

PRESTIGE CATERING AND EVENT HIRE  
**WINTER WARMER MENU**

FULLY INCLUSIVE OF ALL CROCKERY, CUTLERY, SERVIETTES, BUFFET LINEN AND UNIFORMED STAFF.  
MINIMUM CHARGE 20 ADULTS. LESS THAN 40 ADULT GUESTS WILL INCUR A STAFFING CHARGE.  
VEGETARIAN GUESTS CAN BE CATERED FOR WITH PRIOR ARRANGEMENT.

YOUR SELECTION OF ONE OF THE FOLLOWING SOUPS:

PUMPKIN AND GINGER, TOMATO AND BASIL, MINISTRONE,  
MUSHROOM AND ROASTED HAZELNUT, CREAM OF CHICKEN AND CORN

PLUS

TENDER SPIT ROASTED DARDANUP BEEF SERVED WITH TRADITIONAL GRAVY  
AND A SELECTION OF CONDIMENTS

BAKED JACKET POTATOES SERVED WITH SOUR CREAM AND CHIVES  
SEASONAL VEGETABLE MEDLEY  
CAULIFLOWER AU GRATIN

AN ASSORTMENT OF FRESH BREAD ROLLS AND CRUSTY CONTINENTAL  
LOAVES WITH BUTTER



**ALTERNATE MEAT OPTIONS TO ABOVE MENU ADD DESSERT**

BEEF AND PORK \$25.50PP

BEEF AND LAMB \$25.90PP

CHANGE BEEF TO PORK \$25.90PP

CHANGE BEEF TO LAMB \$26.00PP

**ADD DESSERT FOR JUST \$4.90 PER PORTION**

PRICES INCLUSIVE OF 10% GST