

BEREAVEMENT PACKAGE

*We offer catering to suit your needs - from 50 up to 300 guests,
at short notice we can cater for your event.*

Things you need to Know

- Guest count: Any more guest attending on the day the difference will be fixed on the day - as we do understand this event is not a direct invitation if you can give an indication of how many extra guest you are anticipating so we can arrange staffing and inform our kitchen team.
- Minimum Spend: We have minimum spend of \$2000 for every event which covers food and beverage, including room hired.
- Duration: Wakes are held for 2 hours
- Dietary: Please advise us if any guests that has a dietary requirement or allergies so our chef can prepare in advance.
- Parking: We have parking space for over 200 slots.
- Payment: The full payment needs to be made before the wakes and it can be done by Bank transfer or in person

Room hire Only: We offer room hire documentation is required such as food certification by external catering, public liability and food waiver. **Price per head will be \$30 per person (Excluded GST)**

- Bar tab: We accept bar tab or you can choose a drinks package

How to Book

Please Contact us on (03) 9116 83905 to discuss your booking.

FOOD PACKAGES

Only be served for 1 hour
If you wish to extend your food service time additional charges will apply.

OPTION 1

\$35.00 PER PERSON

TEA/COFFEE
& SOFT DRINKS

FISH BITES, SPINACH AND
CHEESE PASTRIES
(SPANAKOPITA), SAUSAGE
ROLLS, HOT CHIPS

OPTION 2

\$42.00 PER PERSON
(MOST POPULAR)

TEA & COFFEE STATION
SOFT DRINKS

FISH BITES, SPINACH AND CHEESE
PASTRIES (SPANAKOPITA), SAUSAGE
ROLLS, HOT CHIPS, PARTY PIES,
VEG SPRING ROLLS, BRUSCHETTA,
PIZZA

OPTION 3

\$50.00 PER PERSON

TEA & COFFEE STATION
SOFT DRINKS & JUICES

SANDWICH PLATTERS,
BRUSCHETTA, ARANCINI
(TIROKROKETES) WITH GARLIC
AIOLI, SPINACH AND CHEESE
PASTRIES (SPANAKOPITA), MINI
BEEF PIES, MINI QUICHES, VEG
SPRING ROLLS, HOT CHIPS

DRINKS PACKAGE (UNLIMITED BEERS & WINES) – 2 HOURS \$15.00 PER PERSON
OR AN OPTION OF BAR TAB

Minimum spent \$2000. All packages are exclusive of GST

How to Book

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SPECIALIZE FOR ITALIAN ADD ON

Polenta Chips With Parmesan (\$3pp)

Mix Olives With Bocconcini In Olive Oil /Italian Veggie Twister / Vegetale Frittole And Tomato Salsa Dip (\$5pp)

Antipasto Pasta Bowl (Sauce Option Peasto Or Italian Dressing) / Baked Beef Mac And Cheese / Prosciutto Tomato Bruschetta (\$6pp)

Assorted Panino De Pollo (\$7pp)

SPECIALIZE FOR GREEK ADD ON

Falafels / Dolmades (Option Of Beef Or Vegetarian)/ Greek Salad (\$4pp)

Pita And Dips (\$6pp)

PREMIUM ADD ON

Baked Beef Mac And Cheese / Veg Yemista Stuffed Tomato (\$8pp)

Antipasto Platter (\$10pp)

Chargrilled Veggies In Olive Oil And Herbs (\$40 Per Platter)

OTHER ADD ON

Desserts \$5.00 pp - variety of cakes & sweet bites

Fruit Platter - \$10pp



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G R E E K M E N U

Table serving (sit-down)

\$65 PER PERSON



Beverage:

- Drinks on arrival: Port & Brandy
- Soft drinks, juice, tea, and coffee

Food:

- Starter: Platter of Pita bread with feta cheese, olives & Greek dips (1 per table)
- Main Course: Alternating fish fillet and crumbed calamari served with herb rice & Salad

Event Duration: 2 hours

Inclusion of:

Easel

A TV for a slideshow of images is available upon request - client bring own laptop to connect

Minimum spent of \$2500 to be applied in this menu. All packages are exclusive of GST

How to Book

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