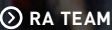




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Our experienced consultants are excited to help make your event unique and special to you. We tailor menus that fit your style and budget, using fresh local ingredients with a seasonal variety. 





breakfast

BREAKFAST BUFFET

-  Minimum 30 people
-  \$30.00 per person



PLATED BREAKFAST

-  Minimum 30 people
-  \$20.00 per person





morning & afternoon tea

TEA, L'AFFARE COFFEE & ONE FOOD ITEM

-  Minimum 15 people
-  \$8.00 per person



TEA, L'AFFARE COFFEE & TWO FOOD ITEMS

-  Minimum 15 people
-  \$10.50 per person



lunch


5 item working lunch including two hot items, one bread item, one salad, one sweet, tea and L'affare coffee

-  Minimum 20 people
-  \$33.50 per person



canapés



1.5 hour tray service with 2 hot items and 3 cold items

-  Minimum 20 people
-  \$24.50 per person





plated dinner

THREE COURSE PLATED MEAL

-  Minimum 30 people
-  \$78.00 per person

ALTERNATE DROP

-  \$83.00 per person
-  \$15 surcharge per person per course for additional choice



beverage packages

Including house bubbles, white wine, red wine, beer and non-alcoholics

-  Minimum 20 people
-  1 hour \$22.00 per person
-  1.5 hour \$24.50 per person
-  2 hour \$28.00 per person
-  3 hour \$33.00 per person
-  4 hour \$38.00 per person
-  5 hour \$42.00 per person

Customised beverage packages are available, substitutions may incur additional charges.



All prices include staff and equipment and are GST exclusive. Listed prices here are for the 2016 season and might be subject to change in the new year.

Restaurant Associates reserve the right to substitute ingredients according to seasonal availability.

Get in touch today:

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Restaurant Associates