

CORPORATE CATERING OPTIONS

MORNING OR AFTERNOON TEA

Friands & Muffins w/- Tea Coffee & Juices	\$13- pp
Housemade Scones preserves & double cream, Tea Coffee & Juices	\$11- pp
Ravensthorpe's Healthy Biscuits & Brownies w/- Tea Coffee & Juices	\$6- pp

WORKING LUNCH

Hearty Soup & Traditional Ploughman's Platter w/- Sourdough	\$19- pp
Baguettes & Finger Sandwiches or Wraps w/- Selection of fillings: Chicken & Avocado, Vegetable Antipasto w/- pesto, Salmon or Roast Beef	\$27- pp
or	
Sundried Tomato Frittata and Warm Brie & Herb Flan w/- Summer Salad w/- Cheese & Fruit Platters	
Selection of Juices, Tea & Coffee	

GOURMET BARBEQUE LUNCH OR DINNER (MIN 15)

A casual way to dine featuring skewered meats & seafood, mezze platters & flatbreads finishing w/- house made icecreams, cheese & fruit plates	\$59- pp
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CORPORATE DINNER

(ensuring maximum networking opportunity)	\$69- pp
3 courses featuring extensive appetisers, sit down mains & miniature dessert platters	

VENUE HIRE

Conservatory Venue Hire 8.30am-5pm	\$350-
Evening Hire 6.30pm-9.30pm (Mon – Thurs)	\$350-
Evening Hire 6pm-11pm (Fri & Sat)	\$600-
Marquee available for maximum of 200 seated guests	