

MEAL BOXES

Breakfast Pack Sweet Danish pastry, H&C Croissant & fresh seasonal fruit	\$18.00
Gourmet Lunch Box 1/2 wrap with seasonal fruit salad cup and 2 baked cookies and bottled water	\$24.00
Kids Lunch Box 1 x H&C Slider, 1 x Chicken Slider with watermelon blocks, mini muffin and fruit box	\$15.00
KBF Kids Theatre Pack Pkt of Cobbs salted popcorn and KBF Water bottle	\$6.50

PLATTERS TO SHARE

Priced per platter - 10 pax.

Brunch Selection of finger sandwiches & croissants with seasonal fruit and danish pastries	\$160
Antipasto Platter An assortment of cured meats, cheeses, olives and marinated vegetables and crackers	\$150
Gourmet Cheese Platter Selection of Australian Cheeses, dried and fresh fruit, quince paste, assorted crackers and wafers (GF available)	\$130
Fruit Seasonal sliced fresh fruit	\$100
Sandwiches Selection of filled sandwiches	\$90
Wraps Selection of filled wraps	\$110
Sliders Choice of American cheeseburger, Pulled pork & slaw & Crispy chicken sliders	\$120
Dessert Chef's selection of cookies, slices and cakes	\$100

PREMIUM GRAZING TABLES

Charcuterie Bar

Large variety of soft and hard cheeses and cured meats accompanied by a selection of crackers, artisan breads & wafers with dips, olives and chargrilled vegetables accompanied by nuts and dried fruits with decorative fresh fruit and berries. Includes complimentary water station

\$22
Per person

Beautiful Brunch

Croissants, bagels and sourdough with cream cheese, smoked salmon, cold meats, cheeses and fresh salads with a selection of assorted sweet pastries & scones w/ Jam and cream. Accompanied by seasonal fruit & berries. Includes complimentary water station.

\$25
per person

Sandwich and Salad Bar

Chefs' selection of assorted filled wraps, sandwiches & sliders with chef's seasonal vegetarian salads with seasonal fresh fruit. Includes complimentary water station.

\$22
per person

Ploughman's Sandwich Bar

Chefs' selection of cured meats, cold cuts & cheeses with pickles, relishes and fresh rolls, salads and condiments. Includes complimentary water station.

\$18
per person

Dessert Station

Chef selection of handmade petit fours, macarons, berries & handmade chocolates. Includes complimentary water station.

\$15
per person

CANAPES

A selection of 5 canapes. Choose from:

Hot Canapes

- Chicken & mushroom filo
- Assorted mini quiche
- Assorted arancini with roasted garlic aioli (GF, DF)
- Sweet potato Croquettes (GF,V)
- Karaage fried chicken with teriyaki mayo
- Pork & Fennel sausage rolls with smoked tomato relish
- Mini slow braised beef gourmet pie with tomato relish

\$35
per person

Cold Canapes

- Rare roast beef crostini with pickled eggplant, feta and dried olive (GF)
- Truffled mushroom and Chive tartlet (V)
- Tomato bruschetta, macadamia pesto, pecorino and balsamic salt (V)
- Assorted petite desserts

BEVERAGES



Tea and Coffee service (AM or PM)	\$4.50	
Single serve - Coffee & English breakfast tea, herbal tea available on request	per head	
All Day Tea and Coffee	\$8.50	
Filter Coffee & English breakfast tea, herbal tea available on request provided and refreshed all day	per head	
Soft Drink station	\$3.50	
Selection of coke range soft drinks served on ice and charged on consumption	per drink	
Juice station	\$8.50	\$40.00
Orange Juice served (optional juices on request)	for 2L jug	for 10L jug
Water station		Free
Chilled tap water supplied with glasses		
House Beer, Wine and Soft Drink	3 hours \$45	4 hours \$55
	per head	per head
Premium package RTDs, Beer, wine and soft drink	3 hours \$70	4 hours \$85
	per head	per head
Soft Drink and Juice		2 hours \$10
		per head

TERMS AND CONDITIONS

- Kingston Butter Factory is the sole caterer within the licensed area and reserve all rights to catering provision at this facility, external catering is not permitted.
- We require 10 business days' notice for numbers and dietaries. After this time the number can go up by 10% but it cannot go down.
- 5 days prior to function the number is finalised, and food service timings are finalised.
- We can accommodate dietary requirements, any dietary requirements notified to us within 5 days of the event will incur a \$10 per head penalty, on day dietary presentations will be charged at full per head price.
- A non-allergy dietary preference (Keto, FODMAP etc.) may be able to be accommodated and will incur an additional fee.
- Bookings of 100pax or less will incur a \$45 per hour staffing charge.
- Security is charged additionally, necessity to be determined by venue management.

