



External Catering Menu

Individual Beverage Selections

Single Setting

- Selected foil Teas, Dripolator Coffee - \$4.00 pp
- 3 Litre Fresh Orange Juice - \$10.00 ea
- 2 Litre Soft Drinks - \$6.50 ea

Continuous Service

- Full day - Selected foil Teas, Dripolator Coffee - \$8.00 pp
- 3 Litre Fresh Orange Juice - \$10.00 ea
- 2 Litre Soft Drinks - \$6.50 ea
- Mt Franklin Spring Water 1.5L bottle - \$4.00 ea

Per bottle beverages are charged on consumption

Wines (700ml)	<i>per bottle</i>
Hardy's Pursuit Shiraz	\$22.00
Hardy's Pursuit Cabernet Sauvignon	\$22.00
Hardys "The Riddle" Chardonnay	\$19.00
Hardys "The Riddle" Sauvignon Blanc	\$19.00
Wicks Sauvignon Blanc	\$33.00
Tintara "Horseshoe Row" Cab Merlot	\$39.00
Angoves Red Belly Black Shiraz	\$27.00
Tennyson Shiraz	\$26.00
Mt Riley Sauvignon Blanc	\$36.00
Hardy "The Riddle" Brut	\$19.00
Banrock Station Sparkling Shiraz	\$30.00

Beers (375ml)	
Boags Premium	\$8.00
Coopers Pale Ale	\$6.50
Tooheys Extra Dry	\$6.50
Hahn Super Dry	\$6.50
Hahn Premium Light	\$5.50

Non-alcoholic	
3 Litre Crusta Orange Juice	\$13.00
1.5 Litre Mt Franklin Spring Water	\$4.50
2 Litre Soft Drinks	\$6.50
600ml Soft Drinks	\$4.00
<i>Flavours: Coke, Diet Coke, Lemonade, Squash, Fanta, Coke Zero</i>	



External Catering Menu

Morning and Afternoon Tea

- Baby Danishes – Apple, Custard, Apricot and Cherry - \$2.90 pp
- Mini Chocolate and Fruit Muffins - \$3.50 pp
- Plain Scones with Jam and Cream - \$3.50 pp
- Carrot & Walnut Cake - \$4.50 pp
- Chocolate Éclair - \$3.90 pp
- Gourmet Slice - \$3.90 pp
- Chocolate Fudge Brownie - \$3.90 pp
- Home Baked Biscuits - \$2.80 pp

Whole Cakes for all Occasions

- 7-10 inch whole Tortes, Cheesecakes, and Chocolate cakes available – Price on application.
- Greetings and occasions can be placed on a chocolate plaque by request.

Light Lunch

- Selection of '**Gourmet**' **Baguettes** or **Sandwiches** - \$10.90 pp
Filled with gourmet selections of fresh produce
- Selection of '**Deli Style**' **Baguettes** and **Sandwiches** - \$9.00 pp
Filled with selection of deli style fillings

Working Lunch 1

Choice of the following: \$17.90 pp

- **Warm Chicken Salad**
Boneless Chicken Breast pieces served on a bed of Gourmet Salad Consisting of Gourmet Lettuce, Cherry Tomatoes, Spanish Onions, Cucumber and Honey Mustard Dressing.
- **Meat Platter**
Assorted Cold Meats served with Gourmet Salad and crusty Bread with Butter portions
- **Quiche Wedges**
Choice of Cheese and Bacon, Vegetarian, Asparagus, Tomato and Herb, Mediterranean Marinated Vegetable, Prawn and Spring Onion or Smoked Salmon Quiche wedges served with Seasonal Vegetables or Garden Fresh Salad and crusty Bread and Butter portions



External Catering Menu

Working Lunch 2

Choose 2 of the following \$18.90 pp

- **Authentic Curry** - a choice of
 - Lamb Rogan Josh
 - Tandoori Butter Chicken
 - Sri Lankan Beef
 - Vegetarian CurryEach served with Pilau Rice, Chutney, Raita and Pappadums

- **Vegetable Stirfry**
With Steamed Rice and Fragrant Greens

- **Classic Meat Lasagne**
Served with Fresh Garden Salad

All options served with fresh baked bread and butter portions

Additional Selections to Compliment Your Menu

Salads available upon request

External catering must be ordered and finalised with the Catering Manager at least one week prior to the specified delivery date. However if there is alcohol included it must be ordered 3 weeks prior to function date due to liquor licensing requirements.

Please note that all special dietary requirements must be communicated to our Catering Manager to arrange appropriate alternatives. Please remember that some food allergies can be very serious and even life threatening. This will ensure that your guests enjoy your function with the right food for them.

Please contact Amanda Shiell for any other Catering enquiries that you may have.
amanda@mawsonlakeshotel.com.au or (08) 8360 3500.
Please note: Minimum order - 10 people