

# 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

<b>Wines (700ml)</b>	<i>per bottle</i>
Hardys Collection Reserve Cabernet Shiraz	\$21.00
Hardys Collection Merlot	\$18.00
Hardys Collection Reserve Cabernet Sauvignon	\$21.00
Cannon Point Reisling	\$15.00
Hardys Collection Chardonnay	\$15.00
Hardys Collection Sauvignon Blanc	\$18.00
<b>Beers (375ml)</b>	
Hahn Premium Lager	\$5.50
Coopers Pale Ale	\$4.50
Tooheys Extra Dry	\$4.50
West End Draught	\$4.50
Hahn Premium Light	\$3.50
<b>Non-alcoholic</b>	
3 Litre Crusta Orange Juice	\$10.00
1.5 Litre Mt Franklin Spring Water	\$4.00
2 Litre Soft Drinks	\$6.50
600ml Soft Drinks	\$3.50
<i>Flavours: Coke, Diet Coke, Lemonade, Squash, Fanta, Coke Zero</i>	

### 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: \$15.90 pp
- **Chicken and Salad Platter**  
Boneless Chicken Breast pieces served on a bed of Gourmet Salad Consisting of Mango (or similar seasonal fresh fruit), Avocado, Snow Peas, Gourmet Lettuce, Cherry Tomatoes, Spanish Onions and Olives accompanied with sliced crusty Bread or freshly baked Rolls and Butter portions
- **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

### Working Lunch 2

- \$17.90 pp
- **Authentic Curry** - a choice of
  - Lamb Rogan Josh
  - Tandoori Butter Chicken
  - Sri Lankan Beef
  - Vegetarian Curry
- Each served with Pilau Rice, Chutney, Raita and Pappadums

### Working Lunch 3

- Choice of 2 of the following: \$18.90 pp
- **Vegetable Stirfry**  
With Steamed Rice and Fragrant Greens
- **Satays**  
Choice of Chicken, Beef or Prawn with either Peanut, Chilli or Sweet and Sour dipping sauce – served with either Steamed Rice and Vegetables or Special Fried Rice
- **Classic Meat Lasagne**  
Served with Fresh Garden Salad
- **Vegetable Lasagne**  
Layers of pasta with Roasted Capsicum, Zucchini, Eggplant, Mushroom and finished with Napolitano sauce served with 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 Rebecca Ebert for any other Catering enquiries that you may have.

[rebecca@mawsonlakeshotel.com.au](mailto:rebecca@mawsonlakeshotel.com.au) or (08) 8360 3500.

Please note: Minimum order - 10 people