

## Group Catering Specialists

We have over 21 years experience catering for group events and have developed our most popular set menus for:

- ✓ **School groups**
- ✓ **Youth Groups**
- ✓ **Family Groups**

We use fresh produce and serve nutritious freshly prepared meals!

Have confidence the food for your event is in safe hands. Our catering staff are down to earth, friendly and helpful in the way they interact with you.

Use the [web form](#) to book your catering today!

## Choose your level of service

Choose the level of catering support to suit your needs and budget:

**Full Catering** - Sit back and relax! Our friendly capable staff will do all the hard work for you from afternoon tea on the first day through to lunch on the final day.

**Full Catering with Self Serve Breakfasts** - Serve yourself continental breakfast. Our caterer will cook and serve morning tea, lunch, afternoon tea and dinner!

**Main Meals Only** - Our caterers cook and serve a hearty breakfast, lunch and dinner. Great for groups who only want the essentials!

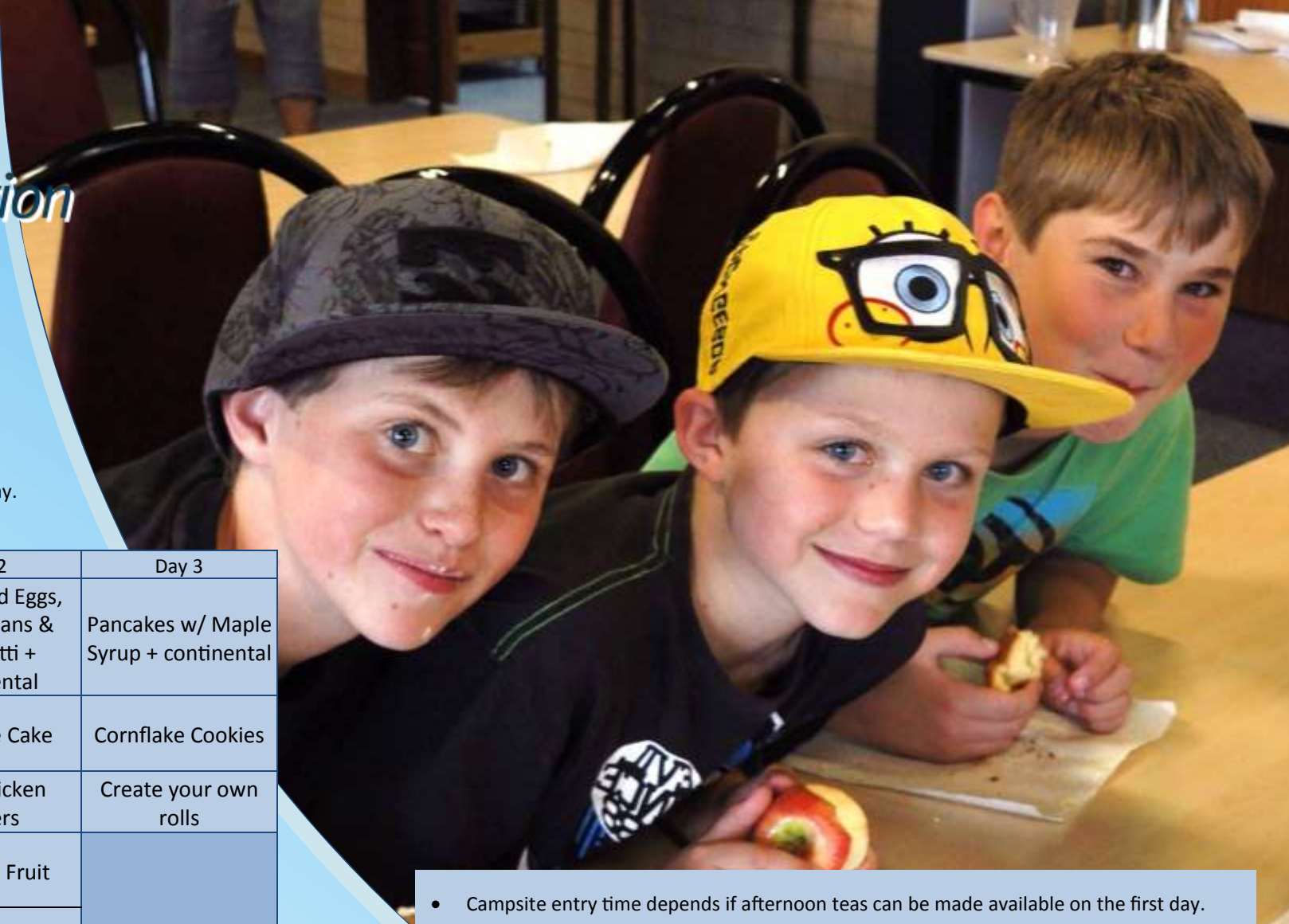
**Main Meals with Self Serve Breakfasts** - If you're budget conscious and happy to serve your own breakfast - this is the option for you! (breakfast provisions provided.)

**Main Meals with Self Serve Breakfasts & Self Serve Lunch on the last day** - Have the best of both worlds! Our caterers will prepare and serve most main meals and leave provisions for lunch on the last day.

**Tailor your booking using our [web form!](#)**







## Our Most Popular Menu

Catering commences with afternoon tea on the first day.

**Note:** 2 day Catering is usually Day 1 and Day 3.

	Day 1	Day 2	Day 3
Breakfast		Scrambled Eggs, Baked Beans & Spaghetti + Continental	Pancakes w/ Maple Syrup + continental
Morning Tea		Charlotte Cake	Cornflake Cookies
Lunch		MYO Chicken Burgers	Create your own rolls
Afternoon Tea	Seasonal Fruit	Seasonal Fruit	
Dinner	Country BBQ Chicken, sausages, patties, Coleslaw, Tossed Salad & Potatoes	Pasta Bake with seasonal salad & Bread	
Dessert	Rocky Road Sundae with Marshmallow and Chocolate Topping	Fruit Salad and Ice-cream	
Included Extras:	Milo & Biscuits (Supper)	Coffee & Tea	

- Campsite entry time depends if afternoon teas can be made available on the first day.
- All good are freshly made using quality ingredients.
- Please note: menu may be subject to change without notice, depending on seasonal availability of goods.
- Takeaway lunches are available on request.
- Special dietary requirements can usually be accommodated. A surcharge may apply.
- Campers are expected to help lay and clear tables and to do their dishes.
- Full clean up service is available with price upon application.

## Design your own Menu

Catering commences with afternoon tea on the first day.

	Options			
Breakfast	Continental - cereal, toast, spreads + Juice	Scrambled eggs & grilled tomatoes + continental	Egg & Bacon Muffins + continental	Pancakes w/ Maple Syrup + continental
Morning Tea	Anzac Biscuits	Apple Charlotte Cake	Lamingtons	Cornflake Cookies
Lunch	Create your own rolls/wraps	Yummy Pizza Subs	MYO Chicken Burgers	Gourmet Hot Dog with cheese
Afternoon Tea	Seasonal Fruit	Biscuits	Muffins	Seasonal Fruit
Dinner	Country BBQ Chicken, sausages, patties, Coleslaw, Tossed Salad & Potatoes	Homemade lasagne with seasonal salad	Schnitzel with Gravy, Baked Potato Gourmet Salad	Hawaiian drumsticks with pineapple rings, potato salad and
Dessert	Apple Crumble and ice-cream	Rocky Road Sundaes, Marshmallows & Chocolate Topping	Chocolate Bavarian and ice-cream	Chocolate pudding
Included Extras:	Milo & Biscuits (Supper) Coffee & Tea			



## Special Diets

Our cooks & kitchen hands have undergone in-house training as well as food safety & food allergies training. We understand that dietary requirements can be difficult. We will do our best to accommodate your wishes including vegetarian, gluten free & other special dietary requests. Our menus are nut free.

A surcharge may apply. Alternatively, we are happy for you to bring your own snacks and pre-prepared food in labelled containers.

**Coeliac and Severe food allergies** As our kitchen sites are not exclusively for our use, we are unable to guarantee allergen free conditions. It is best if guests bring pre prepared provisions to the event labelled with the guests name and any required directions.

