

FUNCTIONS 2024

AT ECU PLANTATIONS



INTRODUCTION

Successful catering, for meetings and functions, requires forward planning, flexible resources, and experience in preparing menus that satisfy a wide range of dietary and cultural preferences. Chartwells aim to provide choices to match the style and pace of the function whether it is a sandwich luncheon, formal dinner or cocktail party. Our objective is to offer a range of options that can be further tailored to suit your needs, as required, and we pride ourselves on our fresh food philosophy underpinned by the use of seasonal produce.

If you would like to discuss your event, or would prefer a tailored proposal, please contact your Site Manager on the contact numbers below.

Mark Kelly

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Tel: 0439996305

TERMS & CONDITIONS

DIETARY REQUIREMENTS

We can provide a range of choices that include vegetarian, vegan, lactose & low gluten. Please advise us of any specific dietary requirements at the time of booking. Other dietary requirements, such as Halal or Kosher, may incur additional food and transport costs and will be advised accordingly.

MINIMUM NUMBERS

Certain parts of our catering are subjected to minimum numbers of 10. Please enquire if you are unsure.

HOW WE CHARGE

All prices in this selector include food and preparation labour and are exclusive of GST. Delivery is included to easy access areas; however, some areas may incur additional labour charge (For example, buildings with only stair access). Functions requiring staff and linen will be quoted accordingly. All prices in this selector are for Monday to Friday delivery between the hours of 7am and concluded by 4pm. For events outside these hours, including weekends, public holidays and non-semester periods, please contact us and we will provide a quote based on the information provided.

NOTICE PERIOD

Orders must be placed within a 36-hour notice period. We regret some options may not be available when minimum notice has not been given. We may substitute some items in this instance.

CANCELLATION POLICY

Cancellations within 3 working days of the event may result in a cancellation fee.

We require final numbers within 72 hours of the event. Small increases in numbers may be accepted depending on menu; some substitutions may be required if numbers increase within this time frame

BREAKFAST

seasonal fruit pot 5.0

bircher muesli, toasted seeds, vanilla yoghurt 6.0

toasted banana bread, butter glaze 5.5

toasted orange loaf, butter glaze 5.5

toasted mango & coconut loaf, butter glaze 5.5

our own baked muffin - (1 pp) 6.0

multigrain or traditional sourdough toast,
preserves (1pp) 6.0

mini danish (1pp) 4.5

daily selection may include -
berry, custard | chocolate | escargot

croissant, butter, berry jam 6.0

croissant, ham, cheese 6.0

croissant, cheese, tomato 6.0



HOT BREAKFAST

the Chartwells big breakfast 14.0

(only served in plantation café)

sourdough toast, free range eggs, crisp bacon, hashbrown

Chartwell's breakfast burger 9.0

bacon, fried free-range egg, cheese, avocado, BBQ sauce, hash brown

toasted smashed avocado sourdough 14.0

crushed avocado, spinach, feta, tomato, balsamic glaze

breakfast frittata 14.00

baby potato, rosemary, cherry tomato, parmesan cheese, tomato relish.

MORNING & AFTERNOON TEA

just a chocolate chip cookie! 2.0

shortbread 2.0

our own baked muffin - (1 pp) 6.0

daily selection may include -

white chocolate raspberry, cinnamon apple crumble & chocolate chip (veg)

scones 6.0

whipped vanilla, raspberry jam

little donuts 4.0

cinnamon sugar

home baked slice 5.5

varieties may include:

triple chocolate, brownie |
lemon meringue, coconut slice |



SAVOURY

satay chicken skewers 8.0
peanut sauce

beef sausage rolls, tomato ketchup 6.5

little gourmet pies 6.5
angus beef pie served with tomato chutney

mini vegetable spring rolls sweet chilli sauce 4.5

mini vegetable samosa sweet chilli sauce 4.5

vegetarian quiches 8.0
served with green salad & chutney

arancini balls with aioli & pesto (veg) 5.0

sandwiches / wraps 9.0

varieties may include:

poached chicken, mayonnaise, fresh herb

smashed egg, mayonnaise, lettuce, cucumber
(veg)

cheddar, roma tomato

tuna mayonnaise

toasted sandwiches 7.5

ham, cheese

cheese, tomato

(low gluten bread available on request)

chefs salad 8.0

choose from Caesar salad, roast vegetable & feta,
sweet potato & chickpeas, Mediterranean pasta



Beverage Package

tea, filtered coffee 5.0

orange juice 6.0

barista made coffee available from plantation
café

For bespoke catering requirements or if you're
catering needs are not listed on the above
please contact catering manager directly & we
will be happy to work with you to create the
perfect menu tailored to your event.



Chartwells

