

BREAKFAST – PACKAGES & A LA CARTE

packages

FAY FAY @ \$95 pax

freshly squeezed orange juice (bottled)
sliced seasonal fruit
morning mini bakery collection (croissant, scone, danish pastry, muffin)

VITAL KING @ \$95 pax

freshly squeezed orange juice (bottled)
sliced seasonal fruit
finger sandwich assortment (smoked salmon, cucumber cream cheese, egg salad, tuna salad)

SUPERIOR GOLD* @ \$140 pax

freshly squeezed orange juice (bottled)
scrambled egg
roasted new potatoes
smoked bacon
grilled sausage links
mini croissant
mini muffin

*equipment and set-up service recommended

à la carte

BAKED GOODS & MORNING SWEETS (minimum 2 doz)

mini croissant	\$170 per doz
mini scone	\$170 per doz
mini danish pastry	\$170 per doz
mini muffin	\$170 per doz
mini cookie assortment	\$120 per doz

FINGER SANDWICHES / STUFFED CROISSANT (24 pcs per platter)

finger sandwich assortment (smoked salmon, cucumber cream cheese, egg salad, tuna salad)	\$320 per platter
PB&J finger sandwich (peanut butter & jam)	\$280 per platter
stuffed croissant platter (smoked salmon, egg salad, turkey cranberry, avocado lettuce tomato)	\$560 per platter

BEVERAGES

fresh squeezed juice (300ml bottle) – min. order 10 units per variety	
orange, watermelon, grapefruit	\$26 per bottle
coffee in a 3 litre pot (serves up to 15 cups)	\$260 per pot
tea in a 3 litre pot (serves up to 15 cups)	\$220 per pot

FRESH FRUITS

seasonal fruit cup	\$28 each
fresh fruit platter	\$360 per platter
fresh fruit skewer	\$160 per doz

MORNING SURPRISES (minimum 2 doz)

melon & prosciutto skewer	\$220 per doz
green grape & cheddar cheese (v)	\$180 per doz
salami, cheese & olive skewer	\$220 per doz
ham & swiss quiche bitesize	\$220 per doz
spinach & feta quiche bitesize (v)	\$220 per doz
smoked salmon & cream cheese wrap	\$260 per doz

DIY YOGURT BAR

\$300 per doz jar

Individual glass jar with assortment of fresh fruit and muesli



catering essentials...

PACKAGES & CUSTOMIZED MENUS

all packages shown have a minimum order of 25 persons
in addition to our printed menus, our team can create custom menus designed specifically for your event

PRESENTATION

food contained in white paper trays
food can be presented on presentation tray or chafing dish, please ask for quote
black table cloth and black skirting can be rented @ \$100 each and \$180 each respectively

UTENSIL

\$2 a set of disposable plate, biodegradable cutlery and napkin; for crockery and stainless-steel cutlery please ask for quote

DELIVERY

single trip \$250 ; round-trip \$500 (where equipment is required)
delivery charge will be waived for drop-off only orders if total order amount exceeds \$10,000

WAITING SERVICE or SET-UP ONLY

\$700 per wait staff for 4 hours including set-up & clean-up
\$400 if only set-up is required (i.e. no waiting service)

ORDER CONFIRMATION

order must be confirmed 3 full working days prior to event

PAYMENT

a 70% deposit 5 full working days prior is required; 30% balance payable the day before event
(please e-mail us proof of payment)
contact us if a deferred payment term is required.
We accept credit card payment but a 3.9% finance charge collected by PayPal will be included in our invoice.

CANCELLATION

less than 72-hour notice - 20% of total invoice amount; less than 48-hour notice - 50%; less than 24-hour notice - 100%

For bookings, call 3565 4120 or e-mail info@zebratasty.com