

BREAKFAST PACKAGES

BREAKFAST

Our breakfast menus are the perfect way for you and your guests to socialise and network prior to your conference, meeting or forum. Both our buffet breakfast and seated breakfast include freshly brewed coffee & tea, orange juice and iced water, room set up and pack down, all waiter and chef services.

SEATED BREAKFAST

Single-serve
plated breakfast
\$58pp

Alternate-serve
plated breakfast
\$68pp

Smashed avocado on rye, poached eggs and dukkah (v)

Baked eggs, tomato and red peppers and pesto, sourdough toast (v)

Portobello mushrooms, spinach and goat fetta on roast garlic toast (v)

Poached eggs on English muffins, shaved leg ham and hollandaise
with slow roasted tomato and mushrooms

On the tables – fresh seasonal fruit plate with honey yoghurt
and platters of freshly baked pastries

Percolated coffee, tea, orange juice and chilled water served to each table.

BUFFET BREAKFAST

Served on platters for delegates
to help themselves on arrival.
Buffet tables set with white linen
table cloths.
\$45pp

Homemade egg and bacon filo pies

Spinach, fetta and leek frittata with tomato chutney (v, gf)

Selection of Danish pastries and petit croissants with jam

Granola with berry compote and coconut yoghurt (vegan, gf)

Platter of fresh seasonal fruit

Percolated coffee and tea, including herbal alternatives, orange juice and
chilled water

COFFEE CART

Please ask our functions manager
for pricing and hire availability.

Impress your guests and start your breakfast off in style with a coffee cart
serving freshly brewed coffee and teas by our trained baristas.

DIETARY REQUIREMENTS

All dietary requirements are due with final minimum catering numbers
– four business days prior to a function.

Any additional dietary requirements requested on the morning will be charged
at \$18 for each additional meal required.

BROADBEAN CATERING TERMS AND CONDITIONS

All clients must agree to the following terms and conditions.

BOOKINGS AND PAYMENT TERMS

A \$1,000 deposit (GST Inclusive) is required within ten (10) business days from date of signing Event Booking Form to confirm your booking. The deposit will be subtracted from the final invoice. A tax invoice will be issued after each payment is made. Overdue accounts will incur interest charges at a rate of two and a half per cent (2.5%) per week. All credit card payments will incur a two percent (2%) surcharge.

The agreed costs of your function are to be paid within the specified payment periods as follows:

Corporate and Government Clients

Ten (10) business days from invoice date

Private Functions

Five (5) business days prior to function

CHANGES AND CANCELLATIONS

Any notice of date change or cancellation must be provided in writing.

In the event of substantial changes to your event (i.e. a change in date) or the cancellation of your event, you agree to be bound by the following cancellation fees:

Corporate and Government Clients

Greater than 90 days: 100% deposit refundable

30 – 89 days: 50% deposit non refundable or 100% deposit transferable to an alternate event date

7 – 29 days: 50% total charges payable

Less than 7 days: 100% total charges payable

Private Functions

Greater than 1 year: 100% deposit refundable

1 year – 90 days: 50% deposit non refundable or 100% deposit transferable to an alternate event date

89 – 29 days: 50% total charges payable

Less than 29 days: 100% total charges payable

MINIMUM SPEND

The following minimum spend amounts relate to all events held with Broadbean Catering & Events. The prices are based on length of room hire and calculated on a per person basis.

All-day conference: \$55pp
(from 8.30am until 4.30pm)

Half-day / short conference: \$25pp
(prior to 5pm)

Evening function: \$59pp
(after 5pm)

The following minimum numbers relate to all events held with Broadbean Catering & Events:

Conference / dinner / cocktail: 30 guests

Breakfast: 50 guests

Wedding: 60 guests

GUARANTEED NUMBERS, MENU SELECTION & DIETARY REQUIREMENTS

Final menu selection and/or beverage package selection must be made 4 weeks prior to the event.

A minimum guaranteed number of guests and any dietary requirements must be provided no later than five (5) business days prior to the event. This will be the minimum number billed, final numbers may be increased up to three (3) business days prior and this increase will be charged on the final invoice. A decrease in numbers will not affect the final invoice.

Any additional dietary requirements requested on the day or evening of the event will be charged at \$18 for each entrée, \$32 for each main and \$16 for each dessert.

PRICING, MENUS & RESPONSIBLE SERVICE OF ALCOHOL

Prices quoted are current and GST inclusive. Prices may be subject to change without notice. Menus may be seasonally adjusted to reflect local produce and freshness of the season.

We encourage the responsible service of alcohol and reserve the right to refuse service to, and remove from the premises, any guests at the sole discretion of catering staff and/or venue security staff.