

CAFE MENU

The Cube CAFE

CONFERENCE CATERING

Beverage Station Packages

Standard Break Beverage Station (45 minutes) - \$4.00 per guest - ideal arrival beverage!

- Your room preset with jugs of iced water with a water glass for each guest, refreshed each nominated break.
- Grinders filtered Coffee, a range of T2 Tea and Nestle Hot Chocolate.

Premium Break Beverage Station (45 minutes) - \$6.00 per guest - ideal arrival package with both hot and cold beverages!

- Your room preset with jugs of iced water with a water glass for each guest, refreshed each nominated break.
- Grinders filtered Coffee, range of T2 Tea, Nestle Hot Chocolate
- Fresh Orange and Apple Juice

Standard All-Day Beverage Station - \$12.00 per guest

- Grinders filtered Coffee, a range of T2 Tea and Nestle Hot Chocolate.

Premium All-Day Beverage Station - \$16.00 per guest

- Grinders filtered Coffee, a range of T2 Tea and Nestle Hot Chocolate
- Fresh Orange and Apple Juice

Breakfast Packages

- ***Self-serve from a buffet in your room.***
- ***Add \$2 for gluten free guests***

Light Sweet Breakfast - \$10 per guest

- Grinders filtered Coffee, a range of T2 Tea's and Nestle Hot Chocolate
- Freshly baked Sweet Muffin of the day

Standard Buffet Breakfast - \$19 per guest

- Grinders filtered Coffee, a range of T2 Tea's and Nestle Hot Chocolate
- Fresh Orange Juice
- Various breakfast cereals with selection of milk
- Selection of bakery items for toast with range of spreads
- Seasonal whole fruit
- Several varieties of premium Yoghurt

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Breakfast Packages Continued

Premium Buffet Breakfast – \$26 per guest

- Grinders filtered Coffee, a range of T2 Tea's and Nestle Hot Chocolate
- Fresh Orange Juice
- Various breakfast cereals with selection of milk
- Selection of White and Seeded toast with range of spreads
- Seasonal whole fruit
- Crispy Bacon
- Creamy Scrambled Eggs
- Pesto Mushrooms
- Grilled Roma Tomato

Sweet and Savory Buffet Breakfast - \$22 per guest

- Grinders filtered Coffee, a range of T2 Tea's and Nestle Hot Chocolate
- Fresh Orange Juice
- Various breakfast cereals with selection of milks
- Selection of bakery items for toast with range of spreads
- Sweet bakery items such as sweet muffins, croissants and fruit Danish
- Seasonal whole fruit
- Various varieties of premium Yoghurt

Morning Tea/Afternoon Tea Packages

- ***Self-serve from a buffet in your room***
- ***Add \$2 for gluten free guests***

Standard Morning/Afternoon Tea Package - \$5 per guest

- Grinders filtered Coffee and a range of T2 Tea's
- Housemade Chocolate chip cookies

Premium Morning/Afternoon Tea Package - \$10 per guest

- Grinders filtered Coffee, a range of T2 Tea and Nestle Hot Chocolate
- Fresh Orange Juice
- One selection from our Morning and Afternoon Tea Choices list

Premium Morning/Afternoon Tea Package 2 items - \$14 per guest

- Grinders filtered Coffee, a range of T2 Tea and Nestle Hot Chocolate
- Fresh Orange Juice
- Two selections from our Morning and Afternoon Tea Choices list

NOTE: Add an additional item for \$4 per person.

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Morning and Afternoon Tea Choices

Sweet Choices

- Handmade Monte Carlo Biscuit – Buttery coconut biscuit with a delicious jam and cream centre.
- Mega Yo Yo – Traditional handmade Aussie melting moments with a soft creamy vanilla centre.
- Sweet Muffin – The chefs selection of our sweet muffins, typically fruit, chocolate or both!
- Chocolate Lammies – Moist jam filled vanilla butter cake, choc dipped and coated in shredded coconut.
- Vanilla Slice - Delicate vanilla custard cream between two layers of flaky, buttery puff pastry.
- Cookie Selection – jam shortbread, vanilla yoyo, chocolate dipped heart, gingerbread star and choc chip cookie.
- Sweet Slice Bites – petite portions of sweet slices which may include apple and raspberry, carrot, choc mud, lemon, flourless orange, caramel, etc.
- Chocolate Mudslide Cupcake – Moist mud cake, creamy buttercream finished with a smashed chocolate macaron.
- Red Velvet Cupcake – Moist red velvet cake with a dollop of cream cheese frosting and bright red velvet crumbs.
- Macarons – brighten your break with a colourful selection with favourite macarons, including 'Smickas' (chocolate macaron with peanut and caramel buttercream), chocolate macaron with choc nougat centre, a moreish Caramel macaron with salted caramel centre, raspberry with a cream centre, mandarine, and a freckly bubble gum flavoured purple macaron.

Gluten Free Morning and Afternoon Tea Choices

- Raspberry and Apple Almondine – Moist almondine filled with raspberry and apple, topped with almond flakes.
- Orange and Almond Baby Cakes – cute ground almond and orange cakes, wrapped in white choc and praline crust.
- Raspberry Jim Jam – Raspberry almond cake with cream cheese fudge, berry compote and raspberry macaron.
- Lemon Passionfruit Slice – Lemon slice, with a passionfruit twist!
- Belgian Chocolate Friand – Almond meal blended with pure cocoa, topped with a Belgian chocolate ganache swirl.
- Raspberry Yo Yo – Vanilla melting moments filled with a creamy raspberry filling.
- Apple, Maple and Pecan Friand – Natural almond meal with chunks of moist apple and pecan, with maple glaze.
- Orange, Chia and Poppy Friand – Almond and orange friend with poppy and chai seeds, delicious omega 3 boost!
- breast parmigiana.

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Morning and Afternoon Tea Choices Continued

Savory Choices

- Corn and Chive Artisan Muffin – a delicious blend of Australian cheddar cheese, corn, chives, zucchini and paprika.
- Mediterranean Artisan Muffin - olives, sun dried tomato, Australian tasty cheese, garlic and oregano.
- Angus Beef Slider - Australian Angus beef patty, cheese and sauce in a brioche bun.
- Pulled Pork Slider – Pulled pork with coleslaw and BBQ sauce in a brioche bun.
- Gourmet Cocktail Pies – Lamb and Rosemary, Peppered Beef and Chicken Curry.
- Gourmet Cocktail Quiche – Quiche Lorraine, Roast Vegetable and Goats Cheese and Smoked Salmon, Dill and Brie.
- Mini Ham, Cheese and Tomato Croissant
- Chicken Parmigiana fingers – fingers of traditional chicken breast parmigiana.

Healthy Superfood Morning and Afternoon Tea Choices

- Choc Chia Nourish Bar – superfood boost with almond, walnut, dates, pure coca, chia and coconut. DF, EF, GF and NAS.
- Chewy Cranberry Oat Bar – oats, coconuts, pepitas almonds, cranberries and linseed. DF, EF and NAS.
- Lemon Bliss Nourish Bar – almond lemon, sesame seed, rice malt syrup, honey and coconut. DF, EF, GF and NAS.

Lunch Packages

- **Self-serve from a buffet outside your room**
- **Gluten free guests, please add \$4**

Standard Lunch Package - \$20 per guest

- Grinders filtered Coffee, a range of T2 Tea and Nestle Hot Chocolate
- Platters of Sandwiches, cut into points
- Seasonal whole fruit

Premium Lunch Package - \$30 per guest

- Grinders filtered Coffee, a range of T2 Tea and Nestle Hot Chocolate
- Fresh Orange Juice
- Premium grade sandwiches, cut into points.
- Freshly baked baguettes filled with premium fillings
- Platters of wraps for a lighter option
- Fresh seasonal fruit platter

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Meeting Packages - Self serve from a buffet in your room

Half Day Delegate Packages

Half Day - Standard - \$30 per guest

- Your room preset with jugs of iced water and a water glass for each guest, refreshed at each break
- Grinders filtered coffee, a range of T2 Tea and Nestle Hot Chocolate for four hours from guest arrival
- Morning or Afternoon Tea: Your selection of ONE item from our Morning and Afternoon Tea Choices list
- Lunch: Working style lunch with platters of Standard sandwiches, baguettes and seasonal whole fruit.

Half Day - Premium - \$40 per guest

- Your room preset with jugs of iced water and a water glass for each guest, refreshed at each break
- Grinders filtered Coffee, range of T2 Tea, Nestle Hot Chocolate and Fresh Orange for four hours from guest arrival
- Morning or Afternoon Tea: Your selection of TWO different items from our Morning and Afternoon Tea Choices list
- Lunch: Working style lunch with platters of Premium sandwiches, baguettes and a seasonal fruit platter.
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Full Day Delegate Packages

Full Day - Standard - \$40 per guest.

- Your room preset with jugs of iced water and a water glass for each guest, refreshed at each break
- Grinders filtered coffee, a range of T2 Tea and Nestle Hot Chocolate for eight hours from guest arrival
- Morning Tea: Your selection of ONE item from our Morning and Afternoon Tea Choices list
- Lunch: Working style lunch with platters of Standard sandwiches, baguettes, and seasonal whole fruit
- Afternoon Tea: Your selection of ONE item from our Morning and Afternoon Tea Choices list

Full Day - Premium - \$50 per guest

- Your room preset with jugs of iced water and a water glass for each guest, refreshed at each break
- Grinders filtered Coffee, range of T2 Tea, Nestle Hot Chocolate and Fresh Orange for eight hours from guest arrival
- Morning Tea: Your selection of TWO different items from our Morning and Afternoon Tea Choices list
- Lunch: Working style lunch with platters of Premium sandwiches, baguettes and a seasonal fruit platter
- Afternoon Tea: Your selection of ONE item from our Morning and Afternoon Tea Choices list

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Savoury Platters

Savory Platters

Gourmet Cocktail Pies - a variety of Lamb and Rosemary, Pepper Beef and Chicken Curry

- o Small (20 cocktail sized pies, complete with tomato relish) - \$32
- o Large (36 cocktail sized pies, complete with tomato relish) - \$52

Gourmet Cocktail Quiches - a variety of Quiche Lorraine, Cheesy Chorizo and Spinach and Fetta

- o Small (20 cocktail sized quiches) - \$44
- o Large (36 cocktail sized quiches) - \$68

Cheese and Fruit Platter

- o Small (selection of two cheeses with seasonal fruit and crackers) - \$44
- o Large (selection of three cheeses with seasonal fruit and crackers) - \$66

Cheese and Fruit Platter - GLUTEN FREE

- o Small (selection of two cheeses with seasonal fruit and crackers) - \$46
- o Large (selection of three cheeses with seasonal fruit and crackers) - \$70

Dips and Vegetables Platter

- o Small (served with our chefs selection of two dips, vegetable sticks, bread sticks and/or crackers) - \$35
- o Large (served with our chefs selection of three dips, vegetable sticks, bread sticks and/or crackers) - \$55

Dips and Vegetables Platter - GLUTEN FREE

- o Small (served with our chefs selection of two dips, vegetable sticks, bread sticks and/or crackers) - \$38
- o Large (served with our chefs selection of three dips, vegetable sticks, bread sticks and/or crackers) - \$60

Oriental Platter

- o Small (68 pieces of mini dim sim, spring roll, samosa and prawn twisters with sweet chilli and soy) - \$48
- o Large (108 pieces of mini dim sim, spring roll, samosa and prawn twisters with sweet chilli and soy) - \$68

NOTE: Our small platters are suggested for groups of six to eight guests, and large platters eight to twelve guests.

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Sweet Platters

Cookie Selection - jam shortbread, yoyo, chocolate heart, gingerbread star and choc chip.

- Small (24 cookies, average size of all cookies is approx. 40mm.) - \$32
- Large (36 cookies, average size of all cookies is approx. 40mm.) - \$48

Scones

- Small (6 scones, cut into 12 halves, topped with local jam and fresh cream) - \$33
- Large (10 scones, cut into 20 halves, topped with local jam and fresh cream) - \$55

Seasonal Fruit Platter

- Small (a range of seasonal fresh fruit suitable for six to eight guests) - \$35
- Large (a range of seasonal fresh fruit suitable for eight to twelve guests) - \$55

Ice Breaker Tart Platter - Lemon, Choc Bounty, Mandarin citrus, Choc hazelnut praline and Caramel nut tarts

- Small (14 tarts, with each tart being either 35mm round or 32mm square) - \$46
- Large (20 tarts, with each tart being either 35mm round or 32mm square) - \$65

Two Bite Tartlet Platter - GF - Almondine tarts with lemon, raspberry, choc praline, passionfruit or caramel curd.

- Small (14 tarts, with each tart being 40mm round) - \$40
- Large (20 tarts, with each tart being 40mm round)) - \$57

Tiny Taster Platter - Apple maple syrup cake, Orange almond, ic Carrot, Choc Whiskey and Raspberry Almondine.

- Small (14 cakes, with each cake being either 40mm round or 45mm oval) - \$45
- Large (20 cakes, with each cake being either 40mm round or 45mm oval) - \$65

Lamington Bites Platter - Moist jam filled vanilla butter cake, choc dipped and coated in shredded coconut.

- Small (14 bite size pieces, each being 42.5mm x 40mm) - \$47
- Large (20 bite size pieces, each being 42.5mm x 40mm) - \$67

Sweet Slice Bites Platter - petite portions of sweet slices which include caramel, lemon, hedgehog, caramel hedgehog and cherry.

- Small (18 pieces, each being 45mm x 40mm) - \$37
- Large (28 pieces, each being 45mm x 40mm) - \$57

Macaron Platter - including chocolate macaron with peanut and caramel buttercream, chocolate, salted caramel, raspberry, mandarin and hubba bubba.

- Small (12 macarons, each approx. 50mm round) - \$38
- Large (20 macarons, each approx. 50mm round) - \$63

Mini Muffin Platter - including apple and cinnamon, blueberry, natures harvest and raspberry and white chocolate.

- Small (12 mini muffins, each approx. 65mm in diameter) - \$33
- Large (20 mini muffins, each approx. 65mm in diameter) - \$55

Artisan Sweet Muffin Medley - including apple and cinnamon, blueberry and raspberry and white chocolate.

- Small (8 muffins, each approx. 90mm in diameter) - \$37
- Large (12 muffins, each approx. 90mm in diameter) - \$55

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Additional options for your meeting

- Add an additional selection item from our Morning and Afternoon Tea treats - \$4 per guest
- Upgrade Standard packages from whole fruit to fruit platter – \$2 per guest
- Feel like adding something sweet at lunch time? Check out our platter menu for extra options available.

MINIMUM NUMBERS

The packages outlined in the following pages are for functions and events with a minimum of twelve guests. For functions and events with less than twelve guests, please refer to the 'Platter' section of this menu.

DIETARY REQUIREMENTS

We require a full list of dietary requirements highlighted on the seating arrangements at least 7 days prior to your event. Requests for additional dietary items that are made during the function may not be possible. If they are requested and can be delivered at the time of the function there will be an additional charge for these items.

DIETARY LEGEND

DF = Dairy free. EF = Egg free. GF = Gluten free. GFA = Gluten free version available. NAS = No added sugar. V = Vegetarian. VA = Vegetarian version available. NF = Nut Free. SF = Soy Free.

ALLERGEN DISCLAIMER

Our products are made in commercial kitchens where gluten, egg, dairy and sugar source products are also produced, this means traces of these allergens may be present in other menu items. We offer our ingredient information as a guide only and advise that you consult your medical advisor for advice on dietary requirements.

PRICING

Functions held on Sundays will incur a surcharge of 10% and public holidays will have a 20% surcharge will be applied.