

# CATERING MENU

# The Cube CAFE

## Tea and Coffee Anyone?

### **Welcome or Single Break Beverage Station | \$4 per person (45 minutes)**

Arrive to your room set with jugs of iced water per table, with a water glass for each guest, refreshed at each nominated break.  
Grinders filtered Coffee, a range of T2 Tea and Nestle Hot Chocolate.

***Add Juice for \$2 per person***

### **Stay Hydrated ALL DAY Beverage Station | \$12 per person**

Arrive to your room set with jugs of iced water per table, with a water glass for each guest, refreshed at each nominated break.  
Grinders filtered Coffee, a range of T2 Tea and Nestle Hot Chocolate.

***Add Juice for \$4 per person***

### **Did someone say Espresso? Only \$4 per person**

Place your orders a day before you arrive and receive espresso coffees.

See your Event Officer for more information.

## Beverages and more!

### **Alcohol Beverage Packages | Per Person**

\$15.00 | One hour

\$20.00 | Two hours

\$25.00 | Three hours

\$30.00 | Four hours

\$35.00 | Five hour

Snow Road NV Sparkling (King Valley)

Snow Road Moscato (King Valley)

Snow Road Cabernet Merlot (King Valley)

Snow Road Sauvignon Blanc Chardonnay (King Valley)

Carlton Dry (Bottled)

Cascade Premium Light (Bottled)

Pure Blonde Apple Cider (Bottled)

Soft Drinks

Juices

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## Breakfast |

### **Light Sweet Breakfast | \$10 per person\***

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

### **Continental Buffet Breakfast | \$19 per person\***

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

### **Sweet and Savoury Buffet Breakfast | \$22 per person\***

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  
Sweet bakery items such as sweet muffins, croissants and fruit Danish  
Seasonal whole fruit  
Various varieties of premium Yoghurt

### **Hot Buffet Breakfast | \$26 per person\***

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

\*Additional \$2 per person for gluten free guests

## Morning / Afternoon Tea Platters |

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

**Cookie Selection** | A selection of everyone's favourite cookies

Small (24 cookies) | \$32 per platter

Large (36 cookies) | \$48 per platter

**Scones** | topped with local jam and fresh cream

Small (12 pieces) | \$33 per platter

Large (20 pieces) | \$55 per platter

**Sweet Mini Muffin Medley Platter** | including apple and cinnamon, blueberry, nature's harvest and raspberry and white chocolate.

Small (12 mini muffins) | \$33 per platter

Large (20 mini muffins) | \$55 per platter

**Cheese and Fruit Platter** | a selection of cheeses with seasonal fruit and crackers

Small (Suitable for six to eight guests) | \$44 per platter

Large (Suitable for eight to twelve guests) | \$66 per platter

Small **Gluten Free** (Suitable for six to eight guests) | \$46 per platter

Large **Gluten Free** (Suitable for eight to twelve guests) | \$70 per platter

**Dips and Vegetables Platter** | served with our chefs selection of dips, vegetable sticks, bread sticks and crackers

Small (Suitable for six to eight guests) | \$35 per platter

Large (Suitable for eight to twelve guests) | \$55 per platter

Small **Gluten Free** (Suitable for six to eight guests) | \$38 per platter

Large **Gluten Free** (Suitable for eight to twelve guests) | \$60 per platter

**Seasonal Fresh Fruit Platter** |

Small (Suitable for six to eight guests) | \$35 per platter

Large (Suitable for eight to twelve guests) | \$55 per platter

**Lamington Bites Platter** |

Small (14 bite size pieces) | \$47 per platter

Large (20 bite size pieces) | \$67 per platter

**Sweet Slice Bites Platter** | includes caramel, lemon, hedgehog, caramel hedgehog and cherry.

Small (18 pieces) | \$37 per platter

Large (28 pieces) | \$57 per platter

**Macaron Platter** |

Small (12 macarons) | \$38 per platter

Large (20 macarons) | \$63 per platter

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## Lunch Platters |

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

### **Standard Sandwich Platter |**

Small (six rounds of sandwiches cut into 24 points) | \$42 per platter

Large (ten rounds of sandwiches cut into 40 points) | \$70 per platter

### **Wraps |**

Small (seven fresh wraps, cut into a total of 21 pieces) | \$50 per platter

Large (eleven fresh wraps, cut into a total of 33 pieces) | \$80 per platter

### **Baguettes |**

Small (five baguettes, cut into a total of 20 pieces) | \$50 per platter

Large (eight baguettes, cut into a total of 32 pieces) | \$80 per platter

**Gourmet Cocktail Pies** | a variety of Lamb and Rosemary, Pepper Beef and Chicken Curry. Complete with tomato relish

Small (20 cocktail sized pies) | \$32 per platter

Large (36 cocktail sized pies) | \$52 per platter

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

Small (20 cocktail sized quiches) | \$44 per platter

Large (36 cocktail sized quiches) | \$68 per platter

**Oriental Platter** | contains mini dim sums, spring rolls, samosas and prawn twisters with sweet chilli and soy dipping sauces

Small (68 pieces) | \$48 per platter

Large (108 pieces) | \$68 per platter

## **Conferencing Catering Packages | Minimum 10 Guests | Don't sweat the small stuff!**

### **Half Day Package | \$45 per person**

**On Arrival** | Tea, Coffee and Cookies

**Morning Tea or Afternoon Tea** | Tea, Coffee, Scones and Fruit

**Lunch** | Tea, Coffee, Juice, Sandwiches, Baguettes and Fruit

### **Full Day Package | \$50 per person**

**On Arrival** | Tea, Coffee and Cookies

**Morning Tea** | Tea, Coffee, Scones and Fruit

**Lunch** | Tea, Coffee, Juice, Sandwiches, Baguettes and Fruit

**Afternoon Tea** | Tea, Coffee, Sweets and Fruit

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## Simple Cocktail Party |

4 pieces per person | \$12 (minimum 60 guests) | Requires 40 to 60 minutes to deliver

6 pieces per person | \$18 (minimum 50 guests) | Requires 60 to 75 minutes to deliver

8 pieces per person | \$24 (minimum 50 guests) | Requires 90 to 120 minutes to deliver

10 pieces per guest | \$30 (minimum 50 guests) | Requires 120 to 150 minutes to deliver

## Savory Cocktail |

Indonesian Satay chicken skewers (GF)

Sicilian meatballs with a rich Napoli sauce (GF)

Chicken breast goujons with aioli

Mediterranean mini savory muffin (V)

Barbeque honey soy chicken wings

Oriental selection with sweet chilli and soy | dim sum, spring roll and samosa (VA)

Sushi pieces | selection of Gluten Free sushi pieces (GF, VA)

Gourmet cocktail pies | Lamb and rosemary, pepper beef and chicken curry

Gourmet cocktail quiches | Quiche Lorraine, cheesy chorizo and spinach and feta

Arancini balls with tomato relish (V)

Chicken, leek and camembert cocktail pies

Mini vegetable frittata squares (V, GF)

Spinach and ricotta rolls with sweet chilli (V)

Prawn twisters

## Sweet Cocktail |

Red Velvet Cake Bites - chocolate red velvet cake with cream cheese frosting and red crumb. (V, NF)

Lime and Coconut Cheesecake - Cold set coconut cheesecake with a zingy lime jelly top (V, GF, NF)

Tiny Taster Platter - apple maple syrup cake, orange almond, ic carrot and raspberry almondine (V, All except carrot are GF)

Two Bite Tartlet - almondine tarts with lemon, raspberry, praline, passionfruit or lime curd (V, GF)

Macaron Favourites - including chocolate macaron with peanut and caramel buttercream, chocolate, salted caramel, raspberry, mandarine and hubba bubba (V, GF)

Sweet Slice Bites - petite portions of caramel, lemon, hedgehog, caramel hedgehog and cherry slice. (V)

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## Business Cocktail Party |

4 pieces per person | \$16 (minimum 60 guests) | Requires 40 to 60 minutes to deliver

6 pieces per person | \$24 (minimum 50 guests) | Requires 60 to 75 minutes to deliver

8 pieces per person | \$32 (minimum 50 guests) | Requires 90 to 120 minutes to deliver

10 pieces per guest | \$40 (minimum 50 guests) | Requires 120 to 150 minutes to deliver

## Savory Cocktail |

Mini Angus beef cheeseburger – golf ball sized roll with a mini beef patty, cheese, pickle and sauce.

Pulled pork slider | with crunchy coleslaw and barbeque sauce.

Tiger prawns | crunchy prawns wrapped in prosciutto with Béarnaise sauce (GF)

Mini fish goujons | beer battered barramundi fillets with Tartare sauce

Pork belly squares (GF)

Spicy Asian meatballs | chilli and coriander meatballs with spicy tomato relish

Vegetable frittata | on top of tomato relish, with petite dollop of mayo and micro herbs (GF, V)

Beef mignons | mini pieces of eye filled, wrapped in bacon with a red wine glaze (GF)

Crumbed calamari | served with sea salt and lemon aioli

Battered chicken tenderloin with a honey glaze (GF)

Thai beef salad mini noodle box | strips of beef served in a salad of coriander, Spanish onion, cherry tomato with a Thai dressing (GF)

## Sweet Cocktail |

Signature Tartlets | rectangle shortbread tarts in three decadent fillings - lemon passionfruit, berry preserve with elderberry cream and chocolate whiskey ganache. (V, NF)

Chocolate dipped strawberries (V, GF, NF)

Lemon curd two-bite tartlet

Raspberry Jim Jams | Innovative raspberry almond cake filled with a vanilla fudge, berry compote and topped off with a raspberry macaron. (V, GF)

Caramel Peanut Jim Jams | Chocolate almond cake filled with peanut butter fudge, gooey caramel and topped off with a caramel macaron. (V, GF)

Lamington Bites Platter | moist jam filled vanilla butter cake, choc dipped and coated in shredded coconut. (V, NF)

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## Dinner | Minimum 18 guests

2 Course Set | \$40 per person  
2 Course Alternating Mains | \$45 per person  
2 Course Alternating | \$50 per person

3 Course Set | \$50 per person  
3 Course Alternating Mains | \$55 per person  
3 Course Alternating | \$65 per person

Start your function our Chef's selection of three canapes  
\$9.90 per person

### ENTREE

Butternut pumpkin soup with coriander and toasted shaved coconut (V, GF)  
Warm Thai beef salad (VA, GF)  
Stuffed roasted mushrooms with ricotta and spinach (V, GF)  
Shared gourmet Antipasto platters with a variety of cold meat, olives, fruit, crackers and marinated or pickled vegetables

### MAINS

Lamb shank slowly cooked in a red wine and rosemary sauce with creamy mash and green beans  
Roast Beef with roasted root vegetables, steamed seasonal vegetables and seeded mustard gravy (GFA)  
Wild mushroom Risotto with truffle oil, rocket and parmesan (V, GF)  
Pan seared pork chop on a parsnip puree with celeriac salad and poached pears (GF)  
Honey glazed Chicken breast on a sweet potato mash with seasonal vegetables  
Tortellini with spinach and ricotta with white cream sauce (V)

### DESSERT

Salted Caramel Tart - dark chocolate and salted caramel ganache in a chocolate shortcrust tart, so cute with a gold French macaron!  
Lemon Meringue Tart - sweet handmade shortcrust tart filled with lime and lemon cremeux, topped with caramelised meringue peaks.  
Caramel & Macadamia Cheesecake - freshly roasted macadamias and gooey caramel fudge throughout, spiked with toffee spears (GF)  
Belgian chocolate mousse, framboise mousse and chocolate ganache (GF)  
Shared cheese and fruit platters including a selection of cheeses, fresh seasonal fruit, nuts, preserves, artisan crackers and bread (GFA)  
Shared dessert platters of petite fours including our baby tart range of lemon, choc bounty, mandarin, choc hazelnut praline and caramel (GFA)

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## Buffet Dinner | Minimum 50 guests

Choose 8 items | \$35 per person

Choose 12 items | \$40 per person

Start your function our Chef's  
selection of three canapes  
\$9.90 per person

### INCLUDES

Freshly baked rolls with butter (V)

Steamed seasonal vegetable medley (V, GF, NF, EF)

Roasted gourmet vegetables including potato, pumpkin and carrot with rosemary salt (V, GF, DF, NF, EF)

Seasonal fresh fruit platter (V, GF, NF, DF)

Self-serve hot beverage station including Grinders filtered Coffee and a range of T2 Tea

### ENTRÉE / MAINS

Pumpkin and rosemary soup (GF, EF, NF, V)

Creamy chicken and mushroom tortellini

Spinach and ricotta ravioli in a creamy sauce with baby spinach (V)

Mild Thai red chicken curry with coconut rice

Sweet and sour pork with vegetables

Teriyaki chicken stir fry with thick egg noodles

Salt and pepper calamari (GF)

Sticky honey soy chicken ribs

French fries with rock salt, shaved parmesan and fresh herbs. (GF, EF, NF, V)

Thai beef salad (GF)

Greek salad (GF, V, EG, NF)

Chicken Caesar salad

**Gourmet Antipasto | (GF, VA)**

Platters of cold meats, olives, crackers and marinated vegetables.

**Hot roast meat platter | (GF, NF, DF)**

Roast chicken, succulent roast beef and roast pork with trimmings.

**Cold meat platter | (GF, NF, DF)**

Cold roast chicken, honey glazed baked ham and succulent roast beef.

**Whole honey glazed baked ham |**

Delicious sticky sweet honey glazed ham served either hot or cold.

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## DESSERT

Mixed Berry Cheesecake | (V, GF)  
Sticky Date Pudding | (V)  
Lemon Tart | (V, GF, NF)  
New York Baked Cheesecake | (V, GF, NF)  
Lemon Meringue | (V, GF, NF)  
Carrot Cake | (V)  
Chocolate Decadence Cake | (V, NF)  
Lime and Coconut Cheesecake Jelly Slice | (V, GF, NF)  
Flourless Brownie | (V, GF)  
Chocolate Mousse | (V, NF)

## SPLURGE A LITTLE

***Add \$5 per guest, allowing 2 pieces per guest. (NF, GF)***

### **Seafood Platter |**

Delivered fresh, this platter contains fresh seafood usually including Crystal Bay tiger prawns, Tasmanian oysters and mussels with our house made cocktail sauce and fresh lemon wedges

### **Prawn Platter |**

Fresh whole Tiger Prawns from Crystal Bay (Queensland) with our house made cocktail sauce and lemon wedges

### **Fresh oysters |**

Fresh Tasmanian Oysters with sides of chilli and lime dressing, soy and sesame dressing; and fresh lemon wedges

### **Still can't find what you're looking for?**

Contact your events officer for a tailored catering package to best suit your needs.