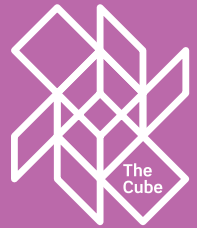


CATERING



Whether you are planning a meeting, conference, wedding or performance, The Cube Wodonga has a range of catering options to impress your guests. We have set packages available or can tailor a menu to suit your individual requirements.

For your next conference you may wish to order something along these lines:

MORNING TEA:

- Plunger coffee and Temple Tea Co tea selection
- House-baked scones with Yackandandah jam and chantilly cream
- Sweet slice platter

Prices range from \$4.50 to \$9.90 per head*

LUNCH:

- A selection of gourmet ribbon sandwiches
- A selection of Bar Sushi pieces
- Fresh seasonal fruit platter
- Jugs of orange, apple juice and water

Prices range from \$19.50 to \$29.90 per head*

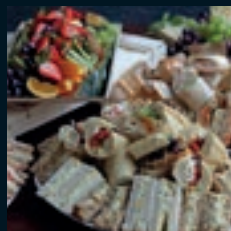
AFTERNOON TEA:

- Plunger coffee and Temple Tea Co tea selection
- Chef's selection of freshly baked sweet muffins
- Chef's selection of freshly baked fruit danishes

Prices range from \$4.50 to \$13.90 per head*



Have you considered offering your team an espresso coffee on arrival? We have a range of packages available. Your team will thank you with increased productivity throughout their day!



Impress the guests at your upcoming formal dinner with the following menu:

ENTREE:

- **Salt and pepper squid salad** – Goujons of salt and pepper squid tossed with fresh rocket and roasted garlic aioli

Entree selections range from **\$7.90 to \$16.90 per head***

MAIN:

- **Lamb Ragu** – Slow-cooked King Valley lamb and vegetable braise with pungent herb flavours on a bed of rosemary potato mash with pan-seared greens, garnished with garlic crostini and roasted truss tomatoes

Mains selections from **\$20 per head***

DESSERT:

- **Key lime tart** – Light, zesty lime cream set on a baked biscuit base with chantilly cream, crystallised orange and basil sugar

Dessert selections from **\$8 per head***

Our chefs are also happy to work with you to plan a unique menu for your event.

* To see the full package, cocktail and set menu options please visit thecubewodonga.com.au/cafe_bar/



CANAPÉS AND DRINKS ANYONE?

Your selection could include:

- Japanese vegetable pancakes served with Kewpie mayonnaise and Ponzu sauce.
- Feather pastry cigars filled with fresh spinach and Danish fetta with a side of tzatziki.
- Marinated shrimp infused with lemon and dill with white bean puree on crostini.
- Drunken steak with rocket, caramelised onion, vienna slice and aioli.
- Porcini risotto set in a chicken ballotine.
- Key lime tartlet with candied orange peel.
- Chocolate and hazelnut roché ball.

Canapé menu prices range from \$9.90 to \$44.50 per head. Alcoholic beverage packages available from \$18.50 per head, on consumption and over the bar.

"The food was delicious and the location very convenient. The space is really modern, versatile and suitable for a variety of events."

Master Builders Association of Victoria

For more information about our spaces and what we can offer your organisation, please call us on (02) 6022 9331 or visit us at

thecubewodonga.com.au