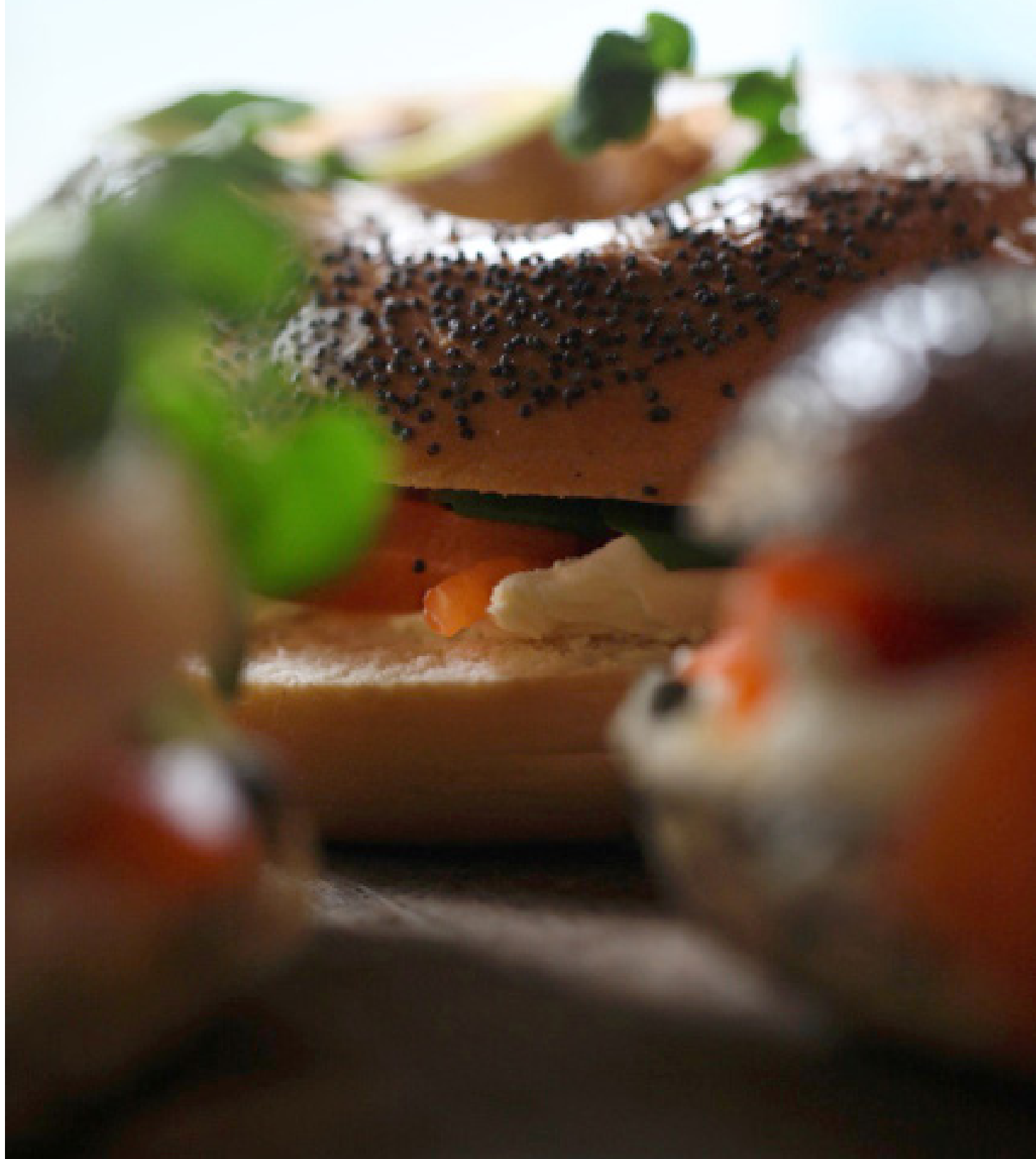


Script.
Events & Catering

BREAKFAST
MENUS



BREAKFAST

We use Victorian free-range fresh eggs

CONTINENTAL

\$27.90 per person

-
- + A selection of freshly baked items including chef's selection of **Danishes, croissants** and **house made muffins**

 - + **Fresh fruit platters** (individual or shared)

 - + **Poached fruits** with individual toppings of crunchy muesli and vanilla yoghurt

 - + Orange juice

 - + Genovese plunger coffee (espresso coffee on request – please speak with our catering manager)

 - + T2 tea selection including English Breakfast, Earl Grey, Peppermint, Lemongrass & Ginger and Camomile
-

HOT BREAKFAST

\$36.90 per person

-
- + **Fresh fruit platters** (individual or shared)

 - Please choose one (1) of the following to be served individually or buffet;
 - + **Coddled eggs** with;
 - pumpkin, sautéed spinach leaves and parmesan sprinkles
 - cassoulet of tomato and chorizo sausage
 - + **Oven baked rolls** filled with crispy bacon, scrambled eggs and chives
 - + **Soft boiled 'Green Eggs'** with toast soldiers
 - + **Grilled Swiss brown mushrooms** with sautéed spinach, ricotta cheese and fresh thyme
 - + Avocado, mint leaves, garden peas and lemon with Persian fetta on **toasted sourdough**

 - + Orange juice

 - + Genovese plunger coffee (espresso coffee on request – please speak with our catering manager)

 - + T2 tea selection including English breakfast, Earl Grey, Peppermint, Lemongrass & Ginger and Camomile
-

Something sweet

Please choose one (1) of the following to be served individually or buffet;

- + **Wholemeal pikelets** with honey, cinnamon ricotta and fresh seasonal fruit
 - + **Yoghurt parfait** with stone fruit compote and house made granola
 - + **Toasted banana bread** with poached pears, vanilla mascarpone and golden syrup
 - + **Vanilla rice pudding** with poached nectarines (*Seasonal*)
-

Note: due to the seasonal nature of this menu, some items may not always be available. We will do our best to provide the best + in season, however we may need to make substitutions from time to time.

NOTES TO THE MENUS AND BEVERAGE PACKAGES

Pricing

- + All prices include GST. Pricing valid for functions booked and occurring in the 2015/16 year
- + Pricing excludes venue hire (if applicable) and third party charges such as (but not limited to), decoration, entertainment, theming, security and audio-visual
- + Pricing generally includes function labour defined as event coordination, food preparation, chef attendance, waiters and supervisory staff) for numbers over 20 guests
- + Lunch and dinner menu pricing includes chef labour – service labour is an additional charge
- + If service charges apply, staff are charged at \$46.50 per hour (excluding public holidays) with a minimum call for 3 hours per staff member.
- + Menu package pricing excludes beverages and assumes Script supply of all beverages (please refer to Script beverage packages) unless specified otherwise
- + An additional fee of \$11.00 per person, per course applies for choice of entrée, main and/ or dessert (non alternating)
- + An additional fee of \$11.00 per person, per course applies for alternating entrée, main and/or dessert for numbers less than 20 guests

Minimum Numbers

In the event numbers are less than 15, additional labour charges will apply – see 'Pricing' above

Final Numbers

Final numbers are required five (5) business days prior to your function. Only increases can be made up to 24 hours prior to the commencement of the function.

Please provide your menu choices no later than seven days (or 5 business days) prior to your function.

Any changes to menu or numbers later than five (5) days in advance may incur additional charges.

Public Holiday Surcharge

A surcharge of 25% is applicable for any function held on a declared public holiday. For functions extending into a public holiday, a surcharge may be applicable pending function timing and level of service required.

Cancellations

Cancellation of any confirmed function within 48 hours of the commencement of the function will incur a charge of 100% of the value of the function

Charges may also apply for cancellation of a function with more than 48 hours notice where costs have been incurred in respect of (but not limited to), food, labour or other services

Please refer to our full Terms & Conditions for further information – available on request

*Please sign and return this page (via email where possible – scanned) as confirmation of the quote and our terms and conditions to **functions@scriptbar.com.au***

.....
Date of Function

.....
Client Name

.....
Company Name (If applicable)

.....
Signature

.....
Date