



BREAKFAST MENUS

CONTINENTAL BUFFET

\$16.00pp

INCLUDES;

SELECTION OF CEREALS

POACHED FRUIT COMPOTES, TWO VARIETIES

BAKERS BASKET WITH CROISSANTS, DANISH, MUFFINS AND SLICED BREADS WITH PRESERVES

FRESH CUT FRUITS

HOT AND CONTINENTAL BUFFET

\$21.00PP

INCLUDES;

ALL CONTINENTAL ITEMS PLUS

HOT SELECTIONS-SAUSAGES, BACON, GRILLED TOMATOES, SCRAMBLED EGGS, SAUTÉ MUSHROOMS AND TOAST

PLATED TABLE SERVICE SELECTIONS

ALL SERVED ON SOURDOUGH TOASTS AND PETITE SALAD

BIG BREAKFAST

\$18.50PP

Choice of eggs, bacon, grilled tomato, sauté mushrooms and sausage

POACHED EGGS

\$12.00PP

FRIED EGGS

\$12.00PP

EGGS BENEDICT

\$15.00PP

EGGS FLORENTINE

\$15.00PP

OMELETTE

\$16.50PP

Filling choices include ham, cheese, tomato, mushroom and many more

We would be delighted to help you plan your event. All menus can be tailored to suit your needs. Individual Gluten Free, Vegetarian and other dietary requirements can be catered for. Please notify event team no later than confirmation if you have any requirements. Please ask if you have any questions.

Prices include;

INHOUSE – Food, Use of The Waverley Room, appropriate linens and place settings, staff, clean up and bottomless tea and coffee

OFF SITE- Food, Delivery, Tea and coffee if stated. Staff can be employed for an additional charge \$35 p/h for front of house staff, \$30 p/h for support staff and @\$45 p/h for chefs- Minimum 3 hours