

Breakfast Menus

Continental Breakfast Option 1

From the Buffet – can be served to tables

Warmed Croissant with Assorted Jams & Preserves
Assorted Platters of Danish Pastries
Fresh Tropical Fruit Platters
Based on a minimum of 10 guests

Continental Breakfast Option 2

From the Buffet – can be served to tables

Warmed Croissants filled with Virginia Ham & Cheese,
Smoked Salmon & Swiss Cheese
Assorted Platters of Danish Pastries & Fruit Muffins
Bowls of Tangy Fruit Salad with Fruit Yoghurt
Based on a minimum of 10 guests

Plated Breakfast Option 1

Baskets of Assorted Lightly Toasted Bread
Scrambled Free Range Eggs with Chives & Cheese
Oven Dried Roma Tomatoes, Sea Salt & Black Pepper
Griddled Crispy Back Bacon
Sautéed Button Mushrooms with Garlic & Rosemary
Grilled Baby Beef Chipolatas
Classic Hash Brown
Based on a minimum of 20 guests

Add a Fruit Platter - \$2.50 per person

Full Buffet Breakfast

Platters of Seasonal Tropical Fruit
Baskets of Assorted Lightly Toasted Bread
Assortment of Homemade Mini Danish & Sweet Muffins
Warm Croissants with Organic Preserve
Scrambled Free Range Eggs with Chives & Cheese
Oven Dried Roma Tomatoes, Sea Salt & Black Pepper
Griddled Crispy Back Bacon
Sautéed Button Mushrooms with Garlic & Rosemary
Grilled Baby Beef Chipolatas
Classic Hash Brown
Based on a minimum of 20 guests