BREAKFAST IN THE ATRIUM

Capacity:
Min. Adult Guests: 50
Max Guests: 80 seated
or 110 cocktail style

Function availability:
8am - 10:30am

Option 1 - Cocktail Breakfast

Selection of 5 canapé items from our sweet and savoury canapé list

Option 2 - Seated Breakfast

Entree *- Selection of 3 sweet canapés from the sweet canapé list served down the table*

Main *- Selection of 2 plated dishes to be served alternatively*

Beverages:
Juice, soft drink, mineral water, French press coffee & loose leaf tea

Venue style:
Assorted tables & chairs, cutlery, crockery, glassware,
linen napkins & wine barrels

Wait staff:
Professional wait staff dressed in The Grounds of Alexandria event uniform

Audio Visual:
Hand held microphone, existing speakers and lighting & an iPod dock

Style & Design:
Enjoy our renowned style with attention to detail in all our venue designs

Venue Hire:
Your unique space at the time of your event

Additional Information:

- *Children between 3yrs - 12yrs are 30.0 per child and will receive a one course chefs selection lunch*
- *Menu subject to change*
- *External cakes incur a 3.0 per head surcharge*
- *Any floral will need to be purchased via The Grounds Florals by Silva, refer to T&C's*
- *Should you want the florist moved out of the Atrium during your event, additional charges will apply*

Option 1 - Cocktail Breakfast

Package Prices *(February - September 2018)*

Sunday - *67.0/adult based on a minimum of 50 adult guests*

Saturday - *63.0/adult based on a minimum of 50 adult guests*

Monday - Friday - *59.0/adult based on a minimum of 50 adult guests*

Package Prices *(October - December 2018)*

Sunday - *82.0/adult based on a minimum of 50 adult guests*

Saturday - *78.0/adult based on a minimum of 50 adult guests*

Monday - Friday - *74.0/adult based on a minimum of 50 adult guests*

Option 2 - Seated Breakfast

Package Prices *(February - September 2018)*

Sunday - *74.0/adult based on a minimum of 50 adult guests*

Saturday - *70.0/adult based on a minimum of 50 adult guests*

Monday - Friday - *66.0/adult based on a minimum of 50 adult guests*

Package Prices *(October - December 2018)*

Sunday - *89.0/adult based on a minimum of 50 adult guests*

Saturday - *85.0/adult based on a minimum of 50 adult guests*

Monday - Friday - *81.0/adult based on a minimum of 50 adult guests*

Optional Upgrades

- *add Sparkling to your beverage package - 7.0 / head*
- *add a standard beverage package - 15.0 / head*
- *add an additional regular canapé - 6.0 / head*

BREAKFAST IN THE ATRIUM
MENU OPTIONS

SWEET CANAPES

Manuka honey, toasted almond and cinnamon yoghurt pots with apple and pear compote

Raspberry, banana & cashew smoothie jar with sheep yoghurt and teff seeds

Selection of The Grounds Bakery mini pastries with house made preserves and mascarpone

Gluten free granola with almond milk yoghurt toasted coconut and flax seeds

Lemongrass and ginger tea bircher with freshly cut seasonal fruits, fresh mint & lime

Toasted Belgian waffles with whipped orange mascarpone and rhubarb and berry compote

Toasted banana bread with honeycomb butter

SAVOURY CANAPES

Chorizo sliders with spiced cherry tomato compote, quails egg & chimichurri

Mini croissant with gruyere, spinach & pickle sauce

Hot smoked trout on brioche toast with lemon and dill chantilly

Citrus cured salmon on garden herb frittata with cucumber pickle & aioli

Sheep's curd and wood mushroom tartlet with serene ham

Mini brioche roll with bacon & pecorino croquette, wilted greens & hollandaise sauce

Burnt onion, aged cheddar and charred kale tartlet with french onion dip

PLATED DISHES

(please select two to be served alternatively)

Hot smoked trout & cracked wheat salad with torn egg, heirloom radishes & toasted seeds

Smashed avocado, caramelised pumpkin and heirloom tomatoes with fresh sheep's curd, soft cooked egg & roasted nuts

Crab, zucchini & corn fritters with poached eggs gribiche & lemon

Breakfast burger with brioche bun, blood sausage, onion & apple compote with fried egg, roquette & pickles

Freekeh with edamame, lemon, herbs charred kale, greens, soft egg & toasted almonds

Grilled maple cured ham with confit tomatoes, 62 degree egg on sourdough toast with pinnate béarnaise

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