



# 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 or  
savoury canapés from the 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



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**Option 1 - Cocktail Breakfast**

**Package Prices (January - September)**

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 - 60.0/adult based on a minimum of 35 adult guests

**Package Prices (October - December)**

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 - 60.0/adult based on a minimum of 35 adult guests

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**Option 2 - Seated Breakfast**

**Package Prices (January - September)**

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 35 adult guests

**Package Prices (October - December)**

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 - 66.0/adult based on a minimum of 35 adult guests

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**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, rocket & 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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