



CATERING

Prices are valid from 1st May 2016 until 30th April 2017

Our caterers are committed to providing you with fresh, locally sourced seasonal ingredients and as such, the menu changes daily. Please find below a selection of menu items which may be offered during your group's stay.

	Adults	2-8yrs old
Breakfast 1 hot option (eg. bacon & egg pie, frittata, filled croissant) cereals, compote fruit, yoghurt, toast and a selection of condiments with tea, coffee, juice and water	\$15.00	\$10.00
English Breakfast Full Cooked Breakfast incl. bacon, eggs, hash brown, tomato, baked beans, sausages, mushrooms, cereals, compote fruit, yoghurt, toast and a selection of condiments with tea, coffee, juice and water	\$21.00	\$14.00
Morning Tea <i>Menu items may include:</i> pastries, cakes, muffins, spring rolls, sausage rolls with tea, coffee, juice and water	\$4.50	\$4.50
Lunch (to be consumed in the Dining Room) 1 hot option (eg. beef lasagne, chicken fried rice or stir fried noodles) a selection of seasonal salads, fresh fruit, bread rolls and condiments with tea, coffee, juice and water	\$18.00	\$12.00
Packed Lunch (to be consumed outdoors or offsite) 1 filled sandwich or roll, 1 whole piece of seasonal fruit, 1 juice box, 1 sweet snack	\$12.50	\$12.50
Afternoon Tea <i>Menu items may include:</i> pastries, cakes, muffins, spring rolls, sausage rolls with tea, coffee, juice and water	\$4.50	\$4.50
Dinner 1 meat dish (eg. roast, schnitzel, curry) served with vegetables, potatoes, rice or pasta a selection of seasonal salads and dessert (eg. chocolate mousse, fruit salad, pavlova) with tea, coffee, juice and water	\$21.00	\$16.00
Supper <i>Menu items may include:</i> muffin, cookies, cake with juice box or milo	\$4.50	\$4.50
In-House Refreshments - tea, coffee, milo, milk, sugar (Note: \$3.00 per person charge - maximum stay 3 days)	\$3.00	\$3.00
Conference – Full Day Catering <i>Includes:</i> Morning Tea, Lunch, Afternoon Tea - served in the Dining Room with All Day Tea and Coffee - supplied in the conference room	\$35.00	\$29.00
Conference - All Day Tea and Coffee with Biscuit Selection supplied in the conference room	\$12.00	\$12.00
Orange or Apple Juice supplied in the conference room	\$3.00	\$3.00

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Please note that Weekend bookings will incur a 10% surcharge (Friday Dinner – Sunday Dinner).

Please note that Public Holiday dates will incur a 20% surcharge.

2016 / 2017 Public Holidays

Australia Day

Labour Day

Anzac Day

Western Australia Day

Queen's Birthday

Please note that the Christmas/ New Year and Easter Holiday dates will incur a 20% surcharge.

Easter Long Weekend (Good Friday to Easter Monday inclusive)

Christmas/ New Year (Christmas Eve to New Years Day inclusive)

Please note:

- All prices quoted are per person.
- All menu items are subject to change depending on availability and seasonality.
- Minimum numbers are required for catering and we ask that you please discuss this at the time of booking.
- Anticipated catering numbers are to be advised to Swanleigh when submitting your booking form.
- Final numbers and dietary requirements are due, as per the 'Terms and Conditions'.
- Infants under 2years are free of charge for catering- a limited number of highchairs are available upon request.

Dietary Information:

While Swan Valley Adventure Centre will endeavour to accommodate requests for special meals for customers who have dietary requirements, food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.

Please note that Swan Valley Adventure Centre will make every effort to cater for guests with special dietary requirements i.e. vegetarian, vegan, gluten and/or lactose free, allergies or religious requirements at no extra charge (to a maximum 5% of your total guests). Any other additional special meal requests or additional dietary requirements (in excess of the 5% of your total guests) will incur a 25% surcharge per person.