

2020

MORNING / AFTERNOON TEA AND SANDWICH MENU



Indigo Bay

CATERING | EXPERIENCES

MORNING & AFTERNOON TEA PACKAGES

Our new packages for fast, simple and stress free catering that can be placed with 24hrs notice.
Both packages require a 10 person minimum.

PACKAGE A

3-4 pieces per person

10-20 PEOPLE

\$10.50

per person | incl. GST

20-50 PEOPLE

\$10.00

per person | incl. GST

50+ PEOPLE

\$9.50

per person | incl. GST

PACKAGE B

4-5 pieces per person

10-20 PEOPLE

\$12.50

per person | incl. GST

20-50 PEOPLE

\$12.00

per person | incl. GST

50+ PEOPLE

\$11.50

per person | incl. GST

ENQUIRE ABOUT THESE PACKAGES



PACKAGE A MENU

\$10.50 / \$10.00 / \$9.50pp

SELECT 3 FOOD ITEMS

Toasted ham-cheese mini croissants
Mini quiches
Mini pork & fennel sausage rolls
Beef brisket baby pies
Baby arancini
Baby muffins
Seasonal fruit skewers
Mini mixed Danish & mini muffins
Baby banana cakes
Florentines
Double chocolate biscuits

PACKAGE B MENU

\$12.50 / \$12.00 / \$11.50pp

SELECT 4 FOOD ITEMS

Baby frittata, chorizo & cheese
Mini pulled beef sliders, American style beef, chipotle mayo, balsamic caramelised onion, pickles, tomato, and Swiss cheese
Sicilian arancini, roasted pumpkin, mushroom & truffle, Danish feta mousse V
Mini croissants, shaved ham, provolone cheese, tomato, baby spinach
Raspberry friandes
Gluten free orange & almond cake
Mini-tarts with lemon curd or chocolate ganache & berries
Baby muffins
Baby cupcakes lemon curd icing
Chocolate brownie
Seasonal fruit skewers
Florentines
Double chocolate biscuits
Anzacs

(V) Vegetarian

(VGN) Vegan

(GF) Gluten Free

(NF) Nut Free

(DF) Dairy Free



CREATE YOUR OWN

Add on to your express package or create your own morning/afternoon tea platters from the selection below.

Orders must have a minimum 20 pieces per item.

SAVOURY

\$4.00

per item | incl. GST

SWEET

\$3.50

per item | incl. GST

BISCUITS

\$2.00

per item | incl. GST

SAVOURY

Toasted ham-cheese mini croissants
Mini croissants, shaved ham, provolone cheese, tomato, and baby spinach
Mini quiches
Mini pork & fennel sausage rolls
Beef brisket baby pies
Baby arancini
Frittata squares, chorizo, cheese V
Mini pulled beef sliders, American style beef, chipotle mayo, balsamic caramelised onion, pickles, tomato, and Swiss cheese
Sicilian arancini, roasted pumpkin, mushroom & truffle, Danish feta mousse V

SWEET

Mini doughnuts
Mini mixed Danish & mini muffins
Baby banana cakes
Raspberry friandes
Gluten free orange & almond cake
Mini tarts with lemon curd or chocolate ganache & berries
Baby muffins
Baby cupcakes with lemon curd icing
Chocolate brownie
Seasonal fruit skewers

BISCUITS

Florentines
Double chocolate biscuits
Afghans
Anzacs

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LUNCH PACKAGES

Add on to your Morning tea/afternoon tea packages from the selection below.

SANDWICHES ROLLS & WRAPS

\$10.00

per person | incl. GST

HOT ITEMS

\$7.00

per item | incl. GST

SALADS

\$7.00

per item | incl. GST

LUNCH MENU

\$10.00 per person

SANDWICHES, ROLLS & WRAPS

Platters with a chefs selection of premium fillings from the below, with our own dressings, spreads and salsas.

ARTISAN BAKED BREADS

Flavoured wraps

Soft Turkish rolls

Wood fired sourdough

OUR MEATS

Made Locally & in-house.

A range of continental meats

Roasted chicken

Pulled pork & beef

Panko crumbed chicken

FROM THE MARKET

Using the seasons fresh produce.

Shredded vegetables

Leaves

Sprouts

Grains

Cheeses

ENQUIRE ABOUT THESE PACKAGES

LUNCH MENU (continued)

\$7.00pp, per item

HOT ITEMS

Beef brisket & field mushroom pies
Beef, herb & mushroom sausage rolls GF*
Vegetarian sausage rolls V/GF*
Chicken & mushroom tarts GF*
Market vegetable & Persian feta tarts V/GF*
Assorted savoury muffins
Beef burgers, mid-sized milk buns, homemade beef patty, cheese & salad
Chorizo, mac & cheese tarts
Potato rosti, pulled beef, chipotle sour cream

SALADS

All our salads are available as vegetarian & gluten-free. Please discuss your dietary requirements with us.

Pearl bocconcini, cherry tomatoes, basil
Quinoa & roasted summer vegetables
Grilled lemon-herb chicken & summer vegetables
Our Caesar, baby cos, bacon, herby-brioche crumble and quail eggs
Vietnamese prawn salad
Coconut poached chicken, avocado, black rice, corn & tomato

*Items can be altered to suit dietaries

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BEVERAGE PACKAGES

COFFEE, TEA & WATER STATION

3 hour duration

Barista coffee on consumption	\$3.50 per coffee*
Nespresso coffee & premium tea station	\$5.00pp
Filtered coffee & premium tea station	\$4.50pp
Additional hour for coffee & tea stations	\$1.50pp
Individual bottles of still & sparkling water	\$3.00pp

STANDARD JUICE STATION

3 hour duration

Orange/Apple juice & iced water station	\$3.00pp
Additional hour	\$1.50pp

PREMIUM COLD PRESSED JUICE STATION

3 hour duration

1 Juice & Water Station	\$5.50pp
2 Juices & Water Station	\$6.50pp
Additional hour	\$3.00pp

Please select from the below options -

Apple & orange
Mango, orange & apple
Beetroot, celery & apple
Watermelon, lime & mint
Watermelon, apple & orange
Watermelon & raspberry
Cranberry & apple
Beetroot, carrot, lemon & ginger
Apple, carrot & parsley
Breakfast juice - a blend of light seasonal juices

*Staffing costs apply



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