

DAY DELEGATE PACKAGE

Our full day delegate package includes the use of our stunning function room at Mineral Resources Park, home of the West Coast Eagles, with scenic views over the football ground.

INCLUSIONS

Microphone
Lectern &Mic
HDMI
Secure WIFI
Projector Screen*
Bluetooth & Audio
Tables (Long or Rounds) & Chairs
Event Manager
8 Hours Venue Hire**
Cleaning

PACKAGE A

\$75.00

per person | incl. GST Minimum 20 Guests

Continuous Tea & Coffee Morning Tea (2pcs pp) Lunch Platter – Assorted Sandwiches, Wraps & Rolls Afternoon Tea (2pcs, pp) Iced Water Station PACKAGE B

\$89.00

per person | incl. GST Minimum 20 Guests

Continuous Tea & Coffee
Morning Tea (3pcs pp)
Lunch Platter – Assorted
Sandwiches, Wraps & Rolls
1 Lunch Hot Item pp
1 Lunch Salad pp
Afternoon Tea (3pcs, pp)
Iced Water Station
Orange/Apple Juice Station
Complimentary Mint Bowls

** Between 8am – 5pm, additional staffing fees apply for access outside these hours







2023

CORPORATE CATERING MENU



Indigo Cay

MORNING & AFTERNOON TEA PACKAGES

Fast, simple, and stress-free platter-style catering, for a 25-person minimum.

PACKAGE - A

Your selection of 3 items per person

\$14.50

per person | incl. GST

PACKAGE - B

Your selection of 6 items per person

\$22.50

per person | incl. GST



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 25 pieces per item.

SAVOURY per item | incl. GST

SWEET per item | incl. GST

BISCUITS per item | incl. GST

SAVOURY

Toasted mini croissant, smoked ham, swiss cheese Toasted minicroissants, dreetomato, baby spinach (v) Roasted vegetable & feta mini quiche (V) Beef & Rosemary Sausage Rolls Pork & fennel sausage rolls Pulled Beef Brisket Mini Pies + \$1.50 Pumpkin & Feta Arancini Balls (v) Mushroom & Mozzarella Arancini Balls (v) Chorizo & Cheese Frittata squares (gf) Roast Root Vegetable Frittata Squares (v, gf) Mini Burger Bite, American Cheeseburger, Brioche

SWEET Mini Sprinkle doughnuts Assorted fresh baked Danish & pastries Baby banana cakes with passionfruit cream cheese frosting Raspberry Friands (gf) Flourless orange & almond cake (gf) Mini Chocolate Ganache tarts with berries Mixed seasonal fruit mini muffins Mini scones w' jam & cream Chocolate brownie squares Assorted Sweet slices (vegan & gluten free options available) Seasonal fruit skewers (vegan, gf)

BISCUITS

Florentines Double chocolate biscuits Afghans Anzacs



LUNCH PACKAGES

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

Orders must have a minimum 20 pieces per item

ASSORTED SANDWICHES WRAPS & ROLLS PLATTER

\$9.00

per person | incl. GST

HOT ITEMS

\$7.50

per item | incl. GST

SALADS

\$6.00

per item | incl. GST

LUNCH MENU

\$9.00 per person

SANDWICHES, ROLLS & WRAPS

Platters with a chef's selection of premium fillings from the below, with our own dressings, spreads and relishes.

Prices are based on 1 entire 'round' of sandwich, wrap or roll per person.

ARTISAN BAKED BREADS

Assorted wraps
Soft Turkish rolls

Wood fired sourdough

OUR MEATS

Made Locally & in-house.

A range of continental meats Roasted chicken Pulled pork & beef Chicken

FROM THE MARKET

Using the seasons fresh produce.

Shredded vegetables Leaves Sprouts Cheeses

\$7.00pp, per item

LUNCH MENU (continued)

HOT ITEMS

Puled beef brisket & field mushroom pies

Beef, herb & mushroom sausage rolls Vegetarian
sausage rolls V

Chicken & mushroom tarts

Market vegetable & Persian feta tarts V/GF* Assorted savoury
muffins

Pulled Beef Sliders, milk buns, chipotle mayo, swiss cheese, spirach, tomoato
ParkoCurrbedChickenSiderwithkimcheestaw

SHARE BOWL 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



Indigo Lay

CATERING | EXPERIENCES