

Functions Packages

Menu

Beverage Choices

Room Set Up Only // \$1.50 per person Room set up. Filtered water carafes with glasses & mints placed on table

Tea & Coffee // \$3.50 per person

A selection of tea and freshly brewed coffee and filtered water (Room set up included)

Natural Unsweetened // \$2.50 per person Apple Orange

Individual Drinks // Price on request

Sweet Platters

Homemade Biscuit Platter // small \$15.00 Selection of homemade biscuits (25)

Traditional & Fruit Scones // \$3.50 each Freshly baked w/ Berenberg jams & Vanilla cream

House made cakes & Slices // \$4.00 p/p Assortment of Cake Gluten free option available on request

Home Made Muffins // \$3.80 each Assortment of freshly baked sweet muffins. Gluten free option available on request

Sandwiches & Rolls

Sandwich Platter // \$ 48.00 Suitable for 10 people Selection of sandwiches Gluten free option available on request

Sandwich Individual // \$5.00

Individually packaged sandwiches made from your choice from our sandwich menu
See staff for menu options
Gluten free option available on request

Roll Platter // \$55.00
Suitable for 10 people
Selection of sandwiches

Gluten free option available on request

Croissants // \$6.00 each
Ham, Cheese, Tomato
Vegetarian options available on request

Please email enquiries to: catering@bedfordgroup.com.au

Minimum 2 working days' notice for catering & 5 working days for catering involving room set

Warm Platters

Barossa Pork & fennel Sausage Roll Platter // \$40.00 (20) w/ Tomato Sauce

Lamb & Pea cottage Pie Platter // \$43.00 (20) w/ Tomato Sauce

Braised mushroom Pasty Platter // \$37.00 (20) w/ Tomato Sauce

Spring Roll Platter // \$26.00 (40) Vegetarian Spring Rolls w/ Sweet Chili Sauce

Baked Rosemary Focaccia, roasted capsicum and cheeses // \$38.00

Mozzarella & Brisket Arancini // \$40.00 (20) w/ Tomato salsa

Vegetable Pakoras // \$26.00 (40) w/ Cucumber & mint yoghurt

Cold Platters

Seasonal Fresh Fruit Platter // mini \$25 Chef's selection of seasonal fresh fruit GF V Suitable for at least 5 people

Seasonal Fresh Fruit Platter // small \$40 Chef's selection of seasonal fresh fruit GF V Suitable for at least 10 people

Cheese Platter // \$60
Suitable for at least 10 people
Brie Cheese
Blue
Cheddar cheese
Mixed Dried / Fresh Fruit
crackers

Dip Platter // \$45 V
Suitable for at least 10 people
Selection of house made dips
Carrot Sticks
Cucumber Sticks Crackers & toasted Pita

Antipasto Platter // \$60 Suitable for at least 10 people Selection of Artisanal local hand-crafted cured meats, Pickles, Mustards and Sourdough

*Please advise of any dietary requirements on request

Prices valid as at February 2025.

Terms & Conditions

Payment

Your deposit is required to secure the booking. Payment is to be made either:

On the day/evening of the event at the conclusion of the event via EFTPOS.

7 days prior to the event by invoice and EFT. If drinks on consumption, food is to be paid for 7 days prior to the event and drinks on the day/evening of the event at the conclusion of the event via EFTPOS.

Strictly no split bills for functions.

Final numbers, menu & Drinks selections

Food and drink selections are to be finalised no later than 7 days prior to the function for ordering purposes.

Dietary requirements are required no later than 7 days prior to the function or we cannot guarantee they will be catered for.

Final numbers are to be provided no later than 7 days prior to the function.

You will be charged for the final numbers provided the 7 days prior to the function.

Strictly no additional guests, changes to menu or drinks selections after the 7 days. Ordering and staffing is based on the final numbers provided 7 days prior. This is non-negotiable.

For full Terms & Conditions please contact: catering@bedfordgroup.com.au