



KINGFISHER CAFE

CATERING

28 KINGFISHER DRIVE HEWETT

KINGFISHER CAFE

THE KINGFISHER CAFÉ IS STAFFED BY QUALIFIED CHEFS AND SUPPORTS PEOPLE WITH INTELLECTUAL DISABILITIES OR MENTAL HEALTH ISSUES BY PROVIDING A SECURE, WELCOMING AND PATIENT WORKPLACE.

OUR VOLUNTEERS FACE BARRIERS TO TRADITIONAL EMPLOYMENT, YOUR SUPPORT PROVIDES OPPORTUNITIES FOR THEIR PERSONAL GROWTH AND DEVELOPMENT.

WE HOPE YOU ENJOY OUR NEW MENU OPTIONS AND UNDERSTAND THAT THE HEWETT CENTRE IS NOW HOME TO A CAFE AND CORPORATE CATERING BUSINESS, WE ARE NO LONGER ABLE TO PROVIDE OPPORTUNITIES FOR GROUPS TO BRING THEIR OWN CATERING INTO THE CENTRE.

OUR CHEF IS MORE THAN HAPPY TO WORK WITH YOU AND CREATE A CATERING PACKAGE TO SUIT YOUR NEEDS AND BUDGET.

ALL CATERING OPTIONS COMPLY WITH CURRENT GOVERNMENT REGULATIONS REGARDING SERVICE AND SAFETY.



Kids Parties

\$12.50 PARTY FOOD 1

Hot Chips, Nuggets, Ham/ Cheese Toasty, Frankfurt's. Individually packaged for each child

\$12.50 PARTY FOOD 2

Ham/ Cheese Sandwich, Fruit and Jelly Cup, Cupcake, Cheese and Crackers. Individually packaged for each child

\$16.50 PARTY FOOD 3

Party Pies, Sausage rolls, Chicken Yummies, Chips, Fruit Salad and Jelly, Cupcake. Individually packaged for each child

Please let us know if you want to mix and match
food allergies are accomodated for

PLATTERS

Cocktail pies, pasties and sausage rolls \$50.00

Mini quiches with a range of flavours \$50.00

Pizza Slices \$55.00

Mixed cocktail savories \$55.00

Antipasto platter \$75.00

Chicken and salad platter \$75.00

Continental meats and olives \$80.00

Meatballs - with sweet chilli dipping sauce \$60.00

Spinach and ricotta pastries \$60.00

Mini dim sims - with soy sauce \$50.00

Crumbed chicken Nuggets \$50.00

Potato wedges - sour cream and sweet chilli \$50.00

Dessert Platters

Petite cakes \$55.00

Danish pastries \$60.00

Fruit platter - a range of seasonal fruits \$55.00

Cheese platter- range of cheese and nuts \$70.00

Fairy bread \$10.00

Honey crackles \$30.00

Chocolate crackles \$30.00

Jelly cups single colour \$1 double colour \$1.50 each



Parties

\$16.50 PARTY FOOD 1

Spring Rolls, Mini fish and Chips, Cocktail Sausage Rolls and Pies, mini Pizza.

Individually served to your guest.

\$22.50 PARTY FOOD 2

Chicken Skewers, Sliders, Spring Rolls, Samosa, Dim sims, Mini Calamari and Chips, Bruchetta.

All individually served to your guests

\$27.50 PARTY FOOD 3

Individual antipasto, Mini Salt and Pepper Squid. Mini Noodle box, Spring Rolls, Samosa, Dim Sims, Gourmet Pizza, Bruschetta. All individually served to your guests.

PLATTERS

Savory Platters

Cocktail pies, pasties and sausage rolls \$50.00

Mini quiches with a range of flavours \$50.00

Pizza Slice \$55.00

Mixed cocktail savories \$55.00

Baguettes with various fillings \$65.00

Antipasto platter \$75.00

Chicken and salad platter \$75.00

Continental meats and olives \$80.00

Dip Platter - freshly made dips \$55.00

Dessert Platters

Petite cakes \$55.00

Danish pastries \$60.00

Fruit Platter - a range of seasonal fruits \$55.00

Cheese platter- a variety of cheeses, dried fruit and nuts \$70.00

CORPORATE LUNCH – Pre Order

Morning or Afternoon Tea : \$4.00

Cupcakes
Chocolate and Pear Tart
Lemon and Lime Tart
Mixed Fruit and Yogurt
Scones Jam and Cream

Traditional Sausage Roll
Butter Chicken Sausage Roll
Tuna Sausage Roll
Tomato, Pumpkin, Fetta VSR

Lunch Box: from \$7.00

Warm Chicken Salad
Beef Lasagne and Salad
Gluten Free Vegan Lasagne
Baked Tuna Mornay
Winter Hot Pot
Butter Chicken and Rice
Quiche and Salad

Plated Lunch \$9.50

Garlic Prawns with rice
Satay Chicken Skewers & rice
Beef Burger
Chicken and Chips
Potato Wedges
Sweet Potato Wedges
Battered Fish and Chips

Working Lunch \$12.50

Mixes wraps and rolls
Fruit platter
selection of cakes

Percolated Coffee \$5 pp

Barista Coffee \$4 per cup

Canned Soft Drinks \$3
Orange, Mango, Pineapple \$3
600ml Soft drink \$5

Buffet Catering : \$21.50

Arrival

All day percolator coffee

Morning Tea

Chef selection of 3 morning
tea items

Lunch

Chef Selection of 7 Lunch
menu items
Orange juice

Afternoon Tea

Fruit Platter
Muffins

Please let us know of any
dietary requirements



HEWETT CENTRE EVENTS

Option 1 : from \$39.50

Alternate drop menu

Entree

Warm chicken salad
Salt and pepper squid with
citrus salad

Main

Chicken breast creamy
mustard sauce served on mash
Fillet of beef with potato
scollop with mushroom jus

Deserts

Apple pie with custard and
fresh cream
Brandy snap basket with
salted caramel mousse and
whipped chocolate cream

Roast buffet starting at \$29.50 a head

Entree

Plated arrancini with spinach /
tomato concassè

Mains Buffet

Roast Chicken
Roast Beef
Roast lamb
Roast Potatoes
Peas, Corn, Gravy
Cauliflower cheese
Coleslaw
potato salad
garden salad

Dessert

Your Celebration Cake served

Option 2 : from \$44.50

Alternate drop menu

Entree

Garlic prawns / with rice fresh
cream sauce
Or
Chicken skewers on bed of
rice with satay sauce

Main

Roast fillet of beef on fresh
pesto mash with rich gravy
Or
Chicken Royale with potato
gratin mushroom gravy

Dessert

Hot sticky date pudding with
toffee sauce / fresh cream
Or
Fresh crepes with mixed
berries fresh cream

Option 3 : from \$49.50

Alternate Drop

Entree

Warm Chicken Salad
Or
Salt & Pepper Squid with
Citrus Salad

Main

Chicken Breast with Creamy
Mustard Sauce served on
Mash
Or
Fillet of Beef with Potato
Scollop / Mushroom Jus

Dessert

Apple Pie with Custard and
Fresh Cream
Or
Brandy Snap Basket with
Salted Caramel Mousse and
Whipped



COCKTAIL PACKAGES

CHOOSE 6 ITEMS \$27 PP

CHOOSE 8 ITEMS \$32 PP

*MINIMUM 50 GUESTS

*CATERING IS SERVED OVER 2 HOUR DURATION ONLY

ARANCINI BALLS

SPRING ROLLS

SAMOSAS

DIM SIMS

MINI FISH & CHIPS

MINI CHICKEN KIEV

SALT & PEPPER SQUID

MEATBALLS

PRAWN SKEWERS

CHEESE PLATTERS

PARMESAN CUPS

BRUSCHETTA CREAM CHEESE

LAMB KOFTA WITH GARLIC SAUCE

BLINI WITH SMOKED SALMON AND AVOCADO

MINI BRUSCHETTA WITH BUFFALO CHEESE

CANAPÉ WITH STEAK AND HOLLANDAISE

HOMEMADE MINI PIES & SAUSAGE ROLLS

PORK, BEEF OR VEGETARIAN SLIDERS

MARINATED CHICKEN OR BEEF SKEWERS

MINI PIZZAS (VARIOUS TOPPINGS)

MINI QUICHES

FRESH FRUIT CUPS

MINI DESSERTS

CUPCAKES TO MATCH YOUR THEME

INDIVIDUAL VANILLA SLICE

CARMAEL SLICE

ROCKY ROAD



PIZZA GRAZING MENU -SERVED

LET OUR CHEF WOW YOUR GUESTS WITH HANDMADE ITALIAN INSPIRED PIZZA BOTH SAVORY AND SWEET SET OF A FANTASTIC GRAZING TABLE TO ENJOY THROUGHOUT THE EVENING.

OUR CHEFS ARE HAPPY TO MAKE YOUR FAVORITE TOPPINGS AND INTRODUCE YOU TO A FEW WE ARE SURE YOU'VE NEVER TRIED. \$20 PER PERSON

GRAZING TABLE - SERVED

IT'S NO SURPRISE THE GRAZING TABLE HAS BECOME THE PREFERRED CATERING OPTION FOR MEMORABLE FUNCTIONS. WITH DISHES TO DELIGHT ANY TASTE, GUESTS MIX AND MINGLE WHILE HELPING THEMSELVES FROM THE FEAST SPREAD BEFORE THEM.

OUR CHEF HAS PUT TOGETHER A SUMMARY OF WHAT YOU WILL SEE ON A TABLE:

ASSORTED BREAD ROLLS, SLICED LOAVES, WHOLE LOAVES, BREAD STICKS AND CRACKERS; A VARIETY OF COLD MEATS, INCLUDING A PROSCIUTTO, SALAMI AND LEG HAM; ASSORTED MARINATED OR PICKLED VEGETABLES); A VARIETY OF CHEESE, TYPICALLY INCLUDING 3 VARIETIES*, SUCH AS A BLUE, A SOFT WHITE, TRIPLE CREAM BRIE, A SEMI-HARD AND A CHEDDAR, ASSORTED WAFERS, DRIED FRUITS & NUTS; ASSORTED OLIVES AND MARINATED VEGETABLES, A SELECTION OF FRESH SEASONAL FRUIT, VEGETABLES AND HERBS FOR BOTH DECORATION & CONSUMPTION;

THE BEAUTY OF THE TABLES IS VARIETY IN EVERYTHING!

IF THERE IS SOMETHING SPECIFICALLY YOU WISH TO SEE, OR WANT US TO AVOID, WE CAN ALWAYS WORK TOGETHER TO ENSURE ITS JUST RIGHT! FROM \$20 PER PERSON



HOW TO ORDER

CORPORATE LUNCH AND PARTIES

Date of Event Location of Event
Name of Booking.....Phone.....
Email.....Total Attendees.....

Item.....Price.....QTY.....Total \$.....

Item.....Price.....QTY.....Total \$.....

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Item.....Price.....QTY.....Total \$.....

Item.....Price.....QTY.....Total \$.....

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Item.....Price.....QTY.....Total \$.....

Item.....Price.....QTY.....Total \$.....

Dietary.....

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a.paul@belgravialeisure.com.au

Total \$.....

EVENT CATERING

Date of EventLocation of Event ...HEWETT CENTRE.....

Name of Booking.....Phone.....

Email.....



Menu chosen

Entree.....

Mains.....

Dessert.....

Dietary.....



Notes.....

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Menu price.....Total Guests.....Total \$.....

