

BURNIE ARTS & FUNCTION CENTRE

Schools / Children's Menu

July 1st 2021 - 30th June 2022

(*Minimum 30)

Mains served with Complimentary Dinner Roll

Roast

Choice of roast meat (*chicken, lamb, beef, pork*), served with seasonal vegetables and gravy (*gf*)

Fish and Chips

Beer battered fish and chips or wedges, served with a wedge of lemon, homemade tartare sauce and garden salad

Lasagne

Homemade beef lasagne, served with chips or wedges and garden salad

Schnitzel

Chicken schnitzel in bread crumbs, lightly fried and oven baked, with pan gravy and seasonal vegetables

Roast Vegetable Tart

Medley of roasted seasonal vegetables placed in baked filo tart, drizzled with homemade sweet balsamic glaze (*veg*)

Desserts

Fresh Fruit Salad

Seasonal freshly cut fruit salad, served with vanilla ice-cream (*gf opt*)

Pavlova Roulade

Rolled Pavlova, served with berry coulis and fresh seasonal fruit (*gf opt*)

Sticky Date Pudding

Old fashioned favourite, served with butterscotch sauce, vanilla ice-cream and Chantilly cream

Chocolate Mud Cake

Delicious chocolate mud cake, decorated with ganache and chocolate shards, served with whipped cream

Cheesecake

A must for every menu, please enquire about the available flavours (*gf opt*)

Citrus Tart

Sweet pastry tart filled with tangy lemon curd served with a dollop of cream

Panna cotta

Sweet and delicate vanilla flavoured dessert, topped with berries and served with a berry coulis

Apple Crumble

Traditional individual apple crumble served with cream and a scoop of vanilla ice-cream

Pricing Structure

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Terms and Conditions

1. Catering priced as 2 options, served alternate drop only.
2. Confirmation of final catering numbers and special dietary needs are required at least **5 BUSINESS DAYS** in advance of event date, and will be charged accordingly.
3. Additions after the confirmation date are not guaranteed to be catered for, however every effort will be made to accommodate changes. Charges may apply.
4. Please note that prices are subject to change due to fluctuating prices for fresh produce and meat.
5. The Burnie Arts & Function Centre strives to provide a high quality of service, at the best price possible. Due to multiple factors affecting costs, the Centre imposes a cost structure for catering to cover weekends and large numbers.

Please see price structure tables on the following page:

BAFC Catering (*Min 30)	Up to 100 Guests	101 – 200 Guests	201 Upwards
Monday – Friday	\$35.00 Per Guest	5% Discount	10% Discount
Saturday	5 % Surcharge	\$35.00 Per Guest	5% Discount
Sunday	10% Surcharge	5% Surcharge	\$35.00 Per Guest

** Prices current to 30th June 2022*