

# venues and catering events menu

## platters - cold

platters	small	med	large
fruit	\$25.00	\$35.00	\$47.00
fruit and cheese	\$30.00	\$42.00	\$62.00
assorted	\$34.00	\$48.00	\$65.00
kabana, dip, nuts, dried fruit, assorted cheeses, gherkins, onions, olives			
vegetable crudities and dips	\$20.00	\$30.00	\$41.00
gourmet cheese, quince paste, dried fruit, nuts and crackers	\$34.00	\$49.00	\$64.00
salmon creole and persian fetta		\$68.00	

## platters - hot - all hot savouries are e baked or steamed

platters	small 30pcs	med 60pcs	large 120pcs
gluten free options available (limited) gourmet only	5 people plus	10 people plus	20 people plus
plain	\$45.00	\$90.00	\$180.00
gourmet	\$90.00	\$180.00	\$360.00

### equipment needs:

- table cloths (rectangular) - \$10 each
- table cloths (round) - \$10 each
- crockery and glassware available on request
- staff with RSA licence for alcohol service - \$40 per hour

Our dedicated staff are available to assist you to tailor a menu to suit your needs

Please contact staff on 3646 3511 to make an appointment or email [MNRS.Venues.Catering@health.qld.gov.au](mailto:MNRS.Venues.Catering@health.qld.gov.au)

Please submit and confirm your order at least 48 hours prior to Function.  
A 20% surcharge applies to all orders and amendments made outside this timeframe.

**email:** [MNRS.Venues.Catering@health.qld.gov.au](mailto:MNRS.Venues.Catering@health.qld.gov.au)

**phone:** 3646 3511      **fax:** 3646 6356