

NARMBOOL SCHOOL EXCURSION CATERING PACKAGES

A wholesome food offering that tastes good and supports Australian producers, together with a commitment to sustainability and respect for our environment. Our menus are created with the ethos of providing children with familiar flavours, whilst ensuring allergen safety and optimal nutritional value. Gluten free alternatives are available for all meal occasions.

School Name.....

Arrival Date..... Booking Number.....

This form must be completed and returned on booking to education@sovereignhill.com.au

STANDARD DAY PACKAGE – \$70.00

Continental Breakfast

Selection of Cereal, Wholemeal Toast, Seasonal Fruit Jam & Vegemite, Whole Fresh Fruit, Water, Tea & Espresso Coffee for Teachers

Morning Tea

Hope Bakery Scrolls (50/50 Vegemite & Cheese and Ham & Cheese)

Lunch

Monday, Wednesday, Friday –

Meat & Salad Wholemeal Bread Roll (50/50 Wholemeal bread roll with sliced leg ham or chicken with cheese, lettuce, tomato, carrot, cucumber), Whole Fruit and Sea Salt Chips

Tuesday & Thursday –

Gourmet Baguettes (50/50 Sliced Beef, Salad Mix, Tomato, Cheese and Chicken Caesar), Whole Fruit and Piranah Crackers

Afternoon Tea

Assorted Muffin

Dinner

All served with Bread Roll & Butter, Water, Tea & Espresso Coffee for Teachers

Monday & Thursday – Pasta Bolognese, Cheesecake and Raspberry Coulis

Tuesday & Friday – Roast Lamb with Vegetables, Roast Potatoes and Strawberry Mousse

Wednesday – Butter Chicken with Naan and Rice and Chocolate Brownie with berry compote

Supper

Hope Bakery Cookie

PREMIUM DAY PACKAGE – \$94.00

Cooked Breakfast

Wholemeal Toast, Scrambled Eggs, Bacon, Hash Browns, Selection of Cereal, Seasonal Fruit Jam & Vegemite, Whole Fresh Fruit, Water, Tea & Espresso Coffee for Teachers

Morning Tea

Hope Bakery Scrolls (50/50 Vegemite & Cheese and Ham & Cheese)

Lunch

Monday, Wednesday, Friday –

Meat & Salad Wholemeal Bread Roll (50/50 Wholemeal bread roll with sliced leg ham or chicken with cheese, lettuce, tomato, carrot, cucumber), Whole Fruit and Sea Salt Chips

Tuesday & Thursday –

Gourmet Baguettes (50/50 Sliced Beef, Salad Mix, Tomato, Cheese and Chicken Caesar), Whole Fruit and Piranah Crackers

Afternoon Tea

Assorted Muffin

Dinner

All served with Bread Roll & Butter, Water, Tea & Espresso Coffee for Teachers

Entrée

M, W, F: Kid Friendly Anti-Pasto Platter

T & Th: Vegetable Sticks w/Dips

Main

Monday & Thursday – Pasta Bolognese, Cheesecake and Raspberry Coulis

Tuesday & Friday – Roast Lamb with Vegetables, Roast Potato and Strawberry Mousse

Wednesday – Butter Chicken with Naan and Rice and Chocolate Brownie with berry compote

Supper – Hope Bakery Cookie

TERMS AND CONDITIONS

Final menu selections, numbers (children and adults) and dietary requirements must be received no later than 14 days prior to the start of the excursion date. 7 days from your day of arrival changes in numbers can no longer be accepted. Dietary requirements must be identified on the Peter Rowland approved form, a link is sent to you to complete online. All bookings are subject to venue and time availability. Menu items are subject to change due to seasonal availability. Schools can only choose one option per meal. When a complete package is not chosen items are charged at an individual rate. A 10% surcharge will apply for weekend and public holiday bookings. Valid: 1 January 2022 to 31 December 2022.