

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.....

Date of visit..... Booking Number.....

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

STANDARD DAY PACKAGE – \$56.50

Continental Breakfast Selection of Cereal, Wholemeal Toast, Seasonal Fruit Jam, Whole Fresh Fruit, Water

Morning Tea Piranah Veg Crackers with Bega Vintage Cheese Portion

Lunch

Hope Bakery (quantities required 7 days prior)

Meat Pie – Qty

Sausage Roll – Qty

Vegetarian Pastie – Qty

Whole Fruit & Mt Franklin Water

OR

Meat and Salad Wholemeal Bread Roll (Wholemeal Bread Roll with Sliced Leg Ham or Free-Range Chicken with Cheese, Lettuce, Tomato, Carrot, Cucumber), Whole Fruit, Mt Franklin Water

Afternoon Tea Chocolate Muffin and a Piece of Seasonal Whole Fresh Fruit

Dinner

Monday and Thursday Butter Chicken with Vegetables and Basmati Rice, Chocolate Brownie

Tuesday and Friday Penne Pasta Bolognese, Jelly and Poached Seasonal Fruit

Wednesday Shepherds Pie with Sweet Corn and Peas, Mini Pavlova with Cream and Berries, Water

PREMIUM DAY PACKAGE – \$71.00

Combination Breakfast Wholemeal Toast, Scrambled Eggs, Homestyle Baked Beans, Selection of Cereal, Seasonal Fruit Jam, Whole Fresh Fruit, Water

Morning Tea Piranah Veg Crackers with Bega Vintage Cheese Portion

Lunch

Hope Bakery (quantities required 7 days prior)

Meat Pie – Qty

Sausage Roll – Qty

Vegetarian Pastie – Qty

Whole Fruit & Mt Franklin Water

OR

Meat and Salad Wholemeal Bread Roll (Wholemeal Bread Roll with Sliced Leg Ham or Free-Range Chicken with Cheese, Lettuce, Tomato, Carrot, Cucumber), Whole Fruit, Mt Franklin Water

Afternoon Tea Chocolate Muffin and a Piece of Seasonal Whole Fresh Fruit

Dinner

Monday and Thursday Crumbed Mozzarella Sticks, Butter Chicken with Vegetables and Basmati Rice, Chocolate Brownie

Tuesday and Friday Pumpkin Arancini with Roasted Garlic Aioli, Penne Pasta Bolognese, Jelly and Poached Seasonal Fruit

Wednesday Freshly Made Rice Paper Rolls with Sweet Chilli Sauce, Shepherds Pie with Sweet Corn and Peas, Mini Pavlova with Cream and Berries, Sparkling Mineral Water

UPGRADES

Sit Down Lunch – Add \$3.50

Monday, Wednesday, Friday Chicken Noodle Bowl (Free-Range Chicken and Seasonal Vegetables tossed with Rice Noodles), Water

Tuesday and Thursday Hearty Beef Lasagne with a Garden Salad, Water

ADD-ONS

Supper – \$3.00
Pangkarra Chickpea Puffs

Teacher Coffee Card – \$8.00 per day
All-day Barista Made Coffee (from catering venues)

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. Dietary requirements must be identified on the Peter Rowland approved form. 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. A 10% surcharge may apply for final details received within 14 days of the excursion start date. A 10% surcharge will apply for weekend and public holiday bookings. Cancellation policy: Cancellations must be received at least 24 hours in advance to avoid cancellation charge. Tabs are available on request; however, arrangements must be made prior to arrival. Minimum group numbers apply (less than 20 pax by arrangement). Valid: 1 January 2021 to 31 December 2021.