



## MISSION AFLOAT – CATERING MENU

Meals of the day will be in accordance with itinerary (unless specifically stated).  
Please return 2 weeks in advance of your arrival – fax 62679392, mail or email.

**NAME of GROUP:** \_\_\_\_\_ **DATES:** \_\_\_\_\_

**YOUR CHOICES:**

**Number in group:** \_\_\_\_\_ (e.g. 25)

Day	Number	Lunch	Dinner	Dessert
Example	25	A	B	B
Day 1				
Day 2				
Day 3				
Day 4				
Day 5				

**MENU**

**Breakfast:** assorted cereals, toast, spreads, juices, tea & coffee

**Lunch:**  
 A: assorted rolls  
 B: barbecue and salads  
 C: Soup, with rolls or bread  
 All with fresh fruit, cordial, water, tea & coffee

**Dinner:**  
 A: Roast of the Day  
 B: Pasta Bake (& variations)  
 C: Braised meats – Chef’s Choice  
 All with vegetables or side salad.  
 Seasonal variations may apply; e.g. summer roasts will be cold cuts.

**Dessert (with dinner):**  
 A: Apple crumble (or seasonal fruits/berries)  
 B: Home-made Sticky Date pudding  
 C: Fruit salad with Custard and Cream  
 For the young ones, jellies also!  
 All with cordial, water, tea & coffee

**Morning & afternoon teas:** Variable: scones, cakes, savouries, fresh fruit with drinks.

**Supper:** Fruit toast and Milo.

**SPECIAL NEEDS** (e.g. diabetic, gluten free, vegetarian, nut allergy etc.)

Name	Special diet	Name	Special Diet	Name	Special Diet

**COST:** \$25 per head per day (\$30 weekends/public holidays) for groups of 20 or more.  
 (Groups of 15-19: \$30 weekday, \$35 weekend/p.h. Less than 15, minimum catering charge per day is \$450 weekdays, \$525 weekends/ p.h.)