

KIMBERLEY BREAKFAST

The lush botanic views from the Panorama Room, King David Room or Lounge Bar provide a stylish and picturesque setting for a casual or elegant function

BEVERAGES:

- Selection of Fruit Juices (Orange, Apple, Berry, Pineapple and tomato)
- Freshly Brewed Coffee
- Selection of herbal and fine teas * Hot chocolate and cappuccino available

BREAD STATION from the Patisserie;

Selection of gourmet breads with jams, spreads and condiments for self serve slicing

- Sourdough
- French sticks
- Country loaves [ryes/multi-grains]
- Olive loaves
- Assorted mini bagels
- Toasting breads

ON THE BUFFET:

- Baker's basket - pastries, croissants, muffins
- Mini bagels with assorted fillings in bowls (egg, tuna, avocado, cream cheese etc)
- Bruschetta OR Rusks topped with smoked salmon, capers & red onion
- Cheese Cakes – Choice of crumb, chocolate, plain
- Fresh seasonal fruit platter
- Yoghurt and muesli cups with coulis
- Assorted cereals with whole and skim milks
- Variety cheese platter with dried fruits and nuts
- Mirror platter of smoked salmon and smoked trout
- Garden salad

- Greek Salad
- Summer salad – mixed greens, peach slices, avocado, strawberries & red onion topped with candied nuts

HOT SELECTION (CHAFING DISHES)

- Scrambled eggs
- Mini Latkes / Hash Browns
- Mini pikelets
- Grilled Tomatoes / with cheese
- Grilled/ Sauteed Mushrooms
- Cheese Blintzes

PANCAKE STATION with various toppings made 'live' by our chefs in front of your guests

BARISTA - SPECIALTY COFFEE CART – * OPTIONAL EXTRA

Our Barista Alio will be at your guests service with a full range of hot & cold beverages in front of your guests.

Cappuccino, Café latte, Short black, long black, babyccino, espresso, hot chocolate & milkshakes.

\$400 for one Barista or \$500 for two.

COST: From \$64.50 + GST per guest (Minimum of 100 guests)

Under 100 guests \$74.50 + GST per guest

(costs include room hire)

BARISTA: \$400 for one or \$500 for two