



KIMBERLEY BREAKFAST 2015

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)
- 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

Salads CHOOSE (3) THREE from;

- Israeli style / garden salad
- Bok Choi Salad
- Greek Salad – rich feta cheese, black olives and mixed greens
- SUMMER SALAD: Mixed greens, mango slices, Spanish onion, strawberries and red capsicum topped with candied nuts
- AUTUMN SALAD: mixed greens, purple cabbage shavings, orange segments, dates & toasted nuts tossed in a sweet dressing
- POMROCK SALAD – rocket layered with pomegranate, strawberries, avocado and spanish onion drizzled in a balsamic / tangy dressing – (seasonal)
- QUINOA SALAD – Kale, quinoa, fresh herbs, red onion, roasted vegetables – topped with crunchy nuts dressed in a light dressing
- BOK CHOY SALAD with red onion, cranberries, roasted nuts drizzled in a peanut sauce dressing
- NIB SALAD – Corn kernels, red capsicum, spanish onion & fresh herbs topped with corn nibs and lightly dressed in a vinaigrette dressing
- BROCELETTE: Mixed greens, red cabbage shavings, broccoli, snow peas, Spanish onion tossed in a sweet nutty dressing
- GARDEN SALAD – mixed greens, snow peas, cherry tomatoes, Spanish onion, alfalfa

DESSERTS / CAKES / FRUIT Gateaux;

- Assorted mini Danish pastries and croissants [cheese, apricot, cherry, chocolate)
- Cheese cakes (Plain, Chocolate, Crumb, Berry swirl)
- Chocolate mousse cups
- Huge fresh seasonal fruit platter
- Freshly brewed coffee and selection teas

HOT SELECTION (CHAFING DISHES)

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

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.

\$450 for one Barista or \$550 for two.

COST: From \$72 + GST per guest (Minimum of 100 guests)

Please note – minimum spend \$7200 + GST (costs include room hire)

For guest numbers under 100 adult guests extra charges apply

Please note final numbers are required 72 hrs prior to the event – numbers given at this time is the minimum charged for.

Barista: \$450 for one or \$550 for two

ALLERGY DISCLAIMER: *Important notice regarding food allergies:

Kimberley Gardens does not guarantee allergen free meals and do not take any responsibility for people with food allergies or intolerances. This is due to potential trace allergens in the working environment and supplied ingredients

PUBLIC HOLIDAY SURCHARGE:

Please note Public holidays incur a 10 – 25% surcharge.