

**FOOD AND BEVERAGE MENUS
CELEBRATION OF LIFE
LONERGAN & RAVEN FUNERALS**

Menu A - \$ 11.75 per guest ex gst

Vegetarian food included in all menus - (V)

Gluten Free options available in additional platters section – (gf)

2 sandwich points, 1 mini sweet/per guest

- Poached chicken, avocado, chive aioli sandwich
- Creamy egg, avocado, rocket sandwich **(V)**
- Mini cup cake, vanilla bean creme icing, berry
- *Minimum 2 staff required for food/drink service*



A chicken sandwich and glass of Champagne is a lovely way to toast your loved one

Please see our various alcohol packages at the end of this menu

Menu B - \$ 16.25 per guest ex gst

2 sandwich points, 1 mini hot savoury, 1 mini sweet/per guest

- Poached chicken, avocado, chive aioli sandwich
- Creamy egg, avocado, rocket sandwich **(V)**
- Mediterranean fetta, tomato, pesto tartlet **(V)**
- Mini cup cake, vanilla bean crème icing, berry
- *Minimum 2 staff required for food/drink service*



Menu C - \$ 20.50 per guest ex gst

2 sandwich points, 2 mini hot savouries, 1 mini sweet/per guest

- Poached chicken, avocado, chive aioli sandwich
- Creamy egg, rocket sandwich **(V)**
- Mediterranean fetta, tomato, pesto tartlet **(V)**
- Traditional beef and pork sausage roll
- Cup cake, vanilla bean crème icing, berry
- *Minimum 3 staff required for food/drink service*

Menu D - \$25.40 per guest ex gst

2 sandwich points, 3 mini hot savouries, 1 mini sweet/per guest

- Poached chicken, avocado, chive aioli sandwich
- Creamy egg, avocado, rocket sandwich **(V)**
- Traditional veal and pork sausage roll
- Risotto croquette, herb aioli **(V)**
- Mediterranean fetta, tomato, pesto tartlet **(V)**
- Lemon curd cup cake, passionfruit crème, berry
- *Minimum 3 staff required for food/drink service*



Menu E - \$30.30 per guest ex gst

2 sandwich points, 4 mini hot savouries, 1 mini sweets/per guest

- Poached, chicken, avocado, chive aioli sandwich point
- Creamy egg, avocado, rocket sandwich point **(V)**
- Black sesame crumbed chicken bites in shots, aioli
- Mediterranean fetta, tomato, pesto tartlet **(V)**
- Traditional veal pork sausage roll
- Risotto croquette, aioli topping **(V)**
- Lemon curd cup cake, passionfruit crème icing, berry



Additional platters to add to Menu A to E – ex gst

- Platter of sausage rolls/or tartlets **(V)** \$ 49.50 (1 dz)
- Platter of mini cup cakes, iced \$ 49.50 (1 dz)
- Platter **GF** canapés \$ 66.00 (15 pcs)
- Platter **GF** sandwich points \$ 66.00 (15 pts)
- Platter **GF** cakes \$ 66.00 (15 pcs)
- Bbq'd King prawn in cone, wasabi aioli
- a beautiful addition to a glass of bubbles **GF**
\$ 140.00 (2 dz)
- Cheeseboard - Aust cheese/grapes/biscuits \$143.50**(V)**

Beverage Menu (all prices ex gst)

We offer 3 options for your beverage requirements

(1) Single Glass option: A single glass of Prosecco or French Champagne per guest

- Glass of King Valley Prosecco \$ 11.50 per guest
- Glass of French Champagne \$ 19.50 per guest

(2) Alcohol package – 1 hour service \$24.20 per guest

- King Valley Prosecco
- King Valley Pinot Grigio
- Heathcote Shiraz
- Heavy and Mid-strength beer
- Water, lemon squash

(3) Alcohol by consumption – 1 hour service (or longer if venue is available)

This includes all the wines listed above, plus French Champagne

Cost of alcohol consumed will be added to the catering invoice

All our wines (except French Champagne) are Australian

Please note : These premises are covered by Farewell Catering Liquor License and are not BYO venues so patrons and guests are requested not to bring/provide alcohol to the premises -
With thanks

Staff costs for food/drinks service :
(this is in addition to cost of food menu) ex gst

- 1 staff 4 hours \$ 240.00
- 2 staff 4 hours \$ 480.00
- 3 staff 4 hours \$ 720.00
- Service of alcohol requires one staff (with RSA)

Staff numbers and times will be dependent upon the number of guests. We can advise/update you when your order is submitted

Additional Information :

- To enable us to cover our costs, we request all orders to be a minimum of 30 guests.
- **Our food Safety Standards require that no food other than our catered food be provided at this venue so that our Food Safety Certificates and Standards are not compromised**
- We are available to cater at all Funeral Homes, Church venues/halls, private homes
- We supply/hire staff, equipment, drinks/alcohol
- Please call Farewell Catering to discuss all the catering options so that we can help you with your choices to celebrate the life of your loved one with a unique "Wake" with your family and friends
- Occasionally an item on our menu will be unavailable due to supply shortages
- All pricing excludes GST

(GF – gluten free – please be aware our kitchen uses gluten regularly so we cannot guarantee 100% GF)

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