Workshops and Training

Practical catering for training days, learning sessions and multi-day programs.

Morning tea

Lemon myrtle scones; wattleseed banana bread or brownies; seasonal fruit cups; ham and cheese or vegetarian croissants.

Lunch

Gourmet rolls and wraps; roast beef or chicken and gravy rolls; native herb potato salad; seasonal fruit.

Afternoon tea

Mini pies, sausage rolls and vegetarian quiches; charcuterie cups; gourmet picnic wraps; sweet treats.

Sample four day lunch rotation

Day 1: roast beef or chicken and gravy rolls, with a mushroom and lentil option and native herb potato salad.
Day 2: smoked chicken or ham rolls, with pumpkin, feta and rocket rolls and fruit.
Day 3: pasta bolognese, garlic bread and garden salad.
Day 4: build-your-own beef burgers with salads and coleslaw.

Plan your program

Share session times, guest numbers, location and dietary requirements so we can tailor each service.

Enquire about catering

Menu selections, quantities, pricing and service arrangements are confirmed in your personalised quote. Tell us your date, guest numbers, location and dietary requirements.