

THE BUILDERS CLUB

CORPORATE CATERING

CORPORATE CATERING OPTIONS

Enhance your meeting or event with flexible catering options designed to suit a range of styles and durations.

From light refreshments to more substantial offerings, our team can assist in tailoring a catering selection to suit your event.

BREAKFAST — \$30 per person

Seated or chef-served buffet breakfast including:

Seasonal fruit platters · Scrambled eggs · Bacon · Chipolata sausages · Roasted tomatoes · Hash browns

Includes: Orange juice, tea and coffee

Minimum: 25 guests (Event Space, Tue–Sat)

TEA & COFFEE

- \$5 per person — single service
 - \$15 per person — continuous service (for the duration of your session)
-

MORNING / AFTERNOON TEA — \$12.50 per person

Light sweet or savoury selections

(additional to tea & coffee service)

WORKING LUNCH & LIGHT CATERING

Sandwich Platters — \$15 per person

Chef's selection, served working-style

PLATTERS (SHARED)

- Cheese — \$110 (serves up to 15)
 - Antipasto — \$110 (serves up to 15)
 - Seasonal Fruit — \$110 (serves up to 15)
 - Mini Sweet — \$100 (30 pieces)
-

PIZZA SELECTION — \$23 each

Margherita · Hawaiian · Supreme · Meat Lovers · Tandoori Chicken · Vegetarian

MEETING PACKAGES

Half day and full day catering options are available and can be tailored to suit your event.

Options may include tea and coffee service, light sweet or savoury selections and working lunch options.

Please speak with our team to discuss options suitable for your event.

LUNCH OPTION — THE BRASSERIE

Pre-order options available or run a tab on the day.
