



JOLIMONT HOUSE

MEETING ROOM CATERING

Morning or Afternoon Tea \$16 per person
includes one sweet item, one savoury item

Sandwiches \$18 per person
includes three finger sandwiches

Lunch \$38 per person
includes three sandwich options and two salad options

Soft Drink Add-On \$6 per person
includes a selection of soft drinks and juices

Half Day Catering \$54 per person
Morning tea + Lunch *OR* Lunch + Afternoon tea
includes two items for MT/AT, three sandwich options and two salad options

Full Day Catering \$70 per person
Morning tea + Lunch + Afternoon tea
includes two items for MT, three sandwich options, two salad options and two items for AT

Barista Coffee Add-On
Barista coffee can be added on to any catering order, charged on consumption

Canapé Packages from \$28 per person

Canapé Platters from \$80 per platter

Grazing Station from \$15 per person
minimum 20 guests

QR Code Ordering
Order coffee and a la carte menu items delivered directly to the meeting room via the QR code located on the desk
available 8:30am-3:00pm Monday to Friday



JOLIMONT HOUSE

CATERING MENU

Morning Tea / Afternoon Tea

choose one sweet item and one savoury item

Sweet

- Assorted mini danish
- Brownies with dulce de leche
- Mini yoghurt pots, balsamic berry compote, granola
- Fresh sliced fruit pater (v, df, gf)

Savoury

- Egg and bacon tarts
- Smoked salmon and dill tarts
- Spinach, artichoke, tomato tart
- Petit croissant, ham, cheese
- Petit croissant, tomato, cheese
- Mini chicken pies (vo)

Lunch

Sandwiches

choose three options

- Succulent lemon poached chicken, herbed mayonnaise (df)
- Corned beef, Swiss cheese, pickles, Long Island dressing, sauerkraut
- Ham, cheese, tomato, rocket (dfo, vo)
- Cucumber ribbons, crème fraîche, pinenuts (v)

Salads

choose two options

- Crispy chicken salad : vermicelli, peanuts, wombok, pickled carrots, spring onion, coriander, nuoc nam dressing (df)
- Salmon salad : edamame, nori strips, mirin pickled cucumber, radish, snow pea tendrils, sesame seeds (gf, df)
- Roast lamb : quinoa, spinach, feta, herbs, preserved lemon vinaigrette (gf, df)
- Charred broccoli salad : spinach, carrots, spiced seeds mix, feta, herbs, green goddess sauce (v, gf)

- *a minimum of 48 hours notice is required for catering orders*
- *specific dietary requirements need to be advised at the time of ordering*
- *pricing includes delivery, cutlery, crockery, napkins and serving utensils*