

## HIGH TEA MENU

Minimum 15 guests – Maximum 70 guests

*All Packages includes:*

*A fine Cristina Re tea set ( tea cups, saucers, cake plates, tiered cake stands, teapots, milk jugs, sandwich platters, sugar bowl, creamer set and cutlery) and elegant white linen tablecloths.*

### **For High Tea on Monday to Friday**

*Deluxe High Tea - \$35/pers*

*Platinum High Tea - \$40/pers*

*Ultimate Experience - \$45/pers*

### **For High Tea Saturday, Sunday and Public Holiday**

*Platinum High Tea - \$45/pers*

*Ultimate Experience - \$50/pers*

***Deluxe High Tea*** - 2 x artisanal sandwiches, 2 x savouries, 3 x sweets

***Platinum High Tea*** - 3 x artisanal sandwiches, 3 x savouries, 4 x sweets

***Ultimate Experience*** - 3 x artisanal sandwiches, 5 x savouries, 4 x sweets

All the above packages do not include exclusive use of The Watershed Kitchen.

Please do not hesitate to ask our Event Manager how we can tailor your function to your specific needs.

Corkage \$5.00/pers and cakeage \$2.50/pers.

### **Selection of artisanal sandwiches**

- Tuna and Mayo with rocket, Spanish Onion, Herb and Oil on white
- Farmers Egg Salad with thyme blossoms on whole wheat
- Chicken Breast with golden raisins and curried mayonnaise on multi-grain
- (v) Cheddar Cheese and pickle on whole wheat
- (v) Cucumber with cream cheese and dill on white
- Roast Beef and seeded mustard with mayo and sundried tomato on white

### **Selection of savoury**

- Curried Chicken Salad on multigrain
- Smoked Salmon with Crème Fraiche on Brioche with Caviar
- (v) Buffalo Mozzarella with Tomato Bruschetta on Crostini
- Tuna and Mayo with rocket, Spanish Onion, Herb and Oil on Crispy Baguette
- (v) Cucumber with Mint Crème Fraiche on brown bread
- (v) Mushrooms and spinach quiches
- Herb and Cheddar Crumbed Chicken slider – lettuce slaw, spicy mayo
- Pulled Pork Belly slider – red cabbage slaw, BBQ mayo
- Pulled Lamb Shoulder slider – yoghurt dressing and rocket slaw
- Mini grass fed beef burgers
- Smoked eggplant caviar – soft goat cheese, quinoa, parsley, lemon

### **Selection sweets**

- (v) Scones with Devonshire clotted cream and preserves
- (v) Mini vanilla cupcakes assorted with flowers
- (v) Homemade Belgian Chocolate truffles (a couple per pers)
- (v) Mini crepes with Nutella
- (v) Macaroons (choice of 2 per pers): pistachio, vanilla, strawberry, Hazelnut, mango, chocolate, orange, lemon.
- (v) Freshly baked Madeleine
- (v) Tartelette: Lemon or apricot
- (v) Mini chocolate mousse
- (v) Mini Opera Cake
- (v) Croque-en-bouche filled with vanilla custards and topped with Belgian Chocolate
- (v) Mini Tiramisu Verine

### **Selection of Drinks**

Loose leaf teapot (3 choices): English Breakfast, Earl Grey, Peppermint, Green, Camomile, Lemon and ginger

- Coffee: made on request (one per person)

If GF selection required, we can create something on request.