

## **CONTINENTAL BREAKFAST**

Coffee | Decaf | Selection of Teas | Selection of Juices

Croissants | Muffins | Danishes

Homemade Marmalade | Butter

Fresh Fruits

**\$29** per person

## **FULL BREAKFAST**

Coffee | Decaf | Selection of Teas | Selection of Juices

Selection of Danish | Croissant | Muffins

Homemade Marmalade | Honey | Butter

Selection of Fruits:

Pineapple | Grapefruit | Melon | Oranges | Grapes | Strawberries

Pancakes with Maple Syrup

Scrambled Eggs | Eggs Benedict

Turkey Sausages | Crisp Bacon

Home Sautéed Potatoes with Onions & Bell Peppers

(2 out of the options)

**\$49** per person

## **BREAKFAST 1**

Coffee | Decaf | Selection of Teas

Mini Pastries

**\$18** per person

## **MORNING & AFTERNOON BREAKS**

Coffee | Decaf | Selection of Teas | Water | Juice

Homemade Cookies

**\$14** per person

## **OPTIONAL**

\$6 per person for each item

Yogurt | Granola Bars | Bagels with assorted Spreads | Quiche

Selection of Sodas

**\$6.50** each

## **STAFFING, DELIVERY AND EQUIPMENT CHARGES**

Staff charges on your final bill are based on industry agreed rates  
From the time they start setting up until the function is finished and cleared.

Restaurant Manager | \$75 for the event time | 3 hours minimum

Executive Chef | \$75 for the event time | 3 hours minimum

Chef | \$45 per hour | 3 hours minimum

Waiter | \$45 per hour | 3 hours minimum

Bartender | \$45 per hour | 3 hours minimum

Porter | Event Setup | \$25 per hour  
(prior event set up)

or

17% Service Charge  
(whichever is higher)

## **EQUIPMENT**

China, cutlery, glassware and linens | \$4.50 to \$8.50 per person

Chairs | \$9 each

Printed Menu | \$3 each