

Experience is everything



WestWaters
HOTEL & ENTERTAINMENT COMPLEX

HIGH TEA PACKAGE

MINIMUM OF 20 GUESTS

BUILD YOUR OWN MENU OF 4 SAVOURY AND 5 SWEET OPTIONS

Small groups of up to 30 people, served on tea stands

Larger groups served as a buffet on platters

SWEET

PLEASE CHOOSE FROM OUR CHEFS SWEET OPTIONS

Freshly baked homemade cookies	✓
Selection of French pastries	✓
Salted caramel chocolate tart	✓
Mini fruit curd tartlets	✓
Mini Pavlova with Chantilly cream and fresh fruit	✓
Homemade chocolate fudge brownie	✓
Chefs selected mini cheese cake	✓
Freshly baked banana bread	✓
Panna cotta tumbler with fruit coulis	V/GF
Pastry chefs selected slices	✓
Selected sweet mini muffins	✓
Homemade nut cluster muesli bar	VG/DF/GF
Belgium chocolate mousse cake	✓
Homemade almond & fruit friands	✓
Flourless orange cake with chocolate ganache	V/GF
Roasted pecan & chocolate pie	✓
White chocolate, raspberry & coconut tea cake	✓
Warm bread & butter pudding	✓
Homemade scones with vanilla cream and yarra valley jam	✓
Assorted glazed mini donuts	✓

SAVOURY

PLEASE CHOOSE FROM OUR CHEFS SAVOURY OPTIONS

Petit chicken and mushroom filo pastries	
Maltese Pastizzi filled with ricotta cheese	V
Homemade Angus beef sausage rolls with relish	
Chicken slider buns with creamy herb slaw	DF
Savoury mini muffins	
Point sandwiches (CHEF'S SELECTED FILLINGS)	
Spicy European pork sausage with green tomato relish	GF
Roasted sweet potato & fetta tart	V
Prosciutto & mozzarella ciabatta with pesto aioli	
Individual Moroccan lamb pies	
Roasted pumpkin scones with herb spread	V
Croissants filled with ham and vintage cheddar	

ADDITIONAL ITEMS

MINIMUM OF 10 GUESTS

Choose any of the following items when purchased with either a standard and premium break or High Tea

One item	\$3.8
Two items	\$5
Three items	\$6.5

All rates quoted are GST inclusive and are net (non-commissionable). Our Executive Chef and his team will endeavour to provide you with your menu selection, however cannot be held responsible for availability due to seasonal changes. Menus are subject to change and any changes will be advised to you in writing. Please advise our team when making your enquiry of any specific dietary requirements you or your guests may have.

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free