

MENU SELECTION (WEEK)

Group Name:

Arrival Date:

Departure Date:

First Meal and Last Meal:

Centre(s) Booked:

PLEASE NOTE: We reserve the right to change the menu at any time if required (ie: deliveries/availability of food items).
Exclusive Use of a Centre booked - Your group may select one choice from each section for each day.
Shared Use of a Centre booked - You will most likely be sharing the dining with another group booking
You are welcome to send us your 'preferred' Menu selection, however the final menu will be decided by our Catering Staff (taking into account each groups choices). Please see the section on 'Meal Times' that follow.

Extra charges

An extra charge (calculated per person) will be added for any variations or additions to the Menu selection.

Birthday cakes can be arranged but **MUST** be ordered prior to arrival and an extra charge will apply (depends on nrs).

Meal Choices

Please keep in mind the following when making your selections:

1. Try not to repeat food items in one day (ie: Br – Bacon & Scrambled eggs, L – Bacon & Cheese Quiche)
2. Account for your guests ages and 'any special dietary needs' (ie: serious nut allergies etc)

Catering Charges

The meals/snacks provided to your group will be specified in your quotation and on your Booking application Form

Guest numbers for each meal must be confirmed no less than 5 days prior to arrival at camp.

Day visitors are not included in your quotation.

Extra meals will be charged at the 'casual rate' per meal. Please see the 'Additional charges schedule' for calculating these and ensure the extra guests are included in your confirmed guest numbers.

Plate counts

In order to reconcile your 'expected number of guests' with 'catering provided', a plate count may be done by our staff, each meal time – Any additional 'meals' provided (ie extra plates used) will be charged for accordingly. It is important that your guests use only ONE main plate each mealtime.

Special Medical Dietary Needs

PLEASE REFER TO THE IMPORTANT INFORMATION IN OUR TERMS AND CONDITIONS REGARDING SERIOUS 'LIFE THREATENING ALLERGIES' - For serious allergies ie: anaphylaxis (re: peanut/shellfish etc) – please inform QCCC office

Special dietary requests must be advised no less than 5 days prior to camp and do not attract additional fees, however...

To avoid the ever increasing additional labour and food costs with providing special diets we guarantee that

MAIN MEALS will be provided for only. The guests should bring their own snacks (am/pm teas and suppers).

Should a special dietary need be particularly serious/limiting we may agree that the guest brings their own food (and we will deduct their catering charges). All main halls have a fridge for storage and a microwave.

'Preference' diets (ie. sports diets etc) will not be catered for.

Special dietary requests fall within the following main categories: Vegetarian, Vegan, Celiac, Gluten free, Wheat free, Dairy free, Lactose intolerant, Diabetic. Fresh Fruit, Soya milk and gluten free bread is always available on request.

Special Diets

You must record the guests name and their requirement on the 'confirmed numbers' sheet at the time you confirm your guest numbers to the office. We will endeavour to meet the needs of each request.

Note: All meals are served Buffet style, so guests do have the choice of what they eat (ie diabetic/low fat diets)

Tea/Coffee and cold drinks are always available at the dining hall 'drink stations' for the duration of camp

Milks – We provide a selection including fat, non fat, skim and soya at all times.

BREAKFAST (All breakfasts are served buffet style with a selection of cereals, fruit, yoghurt, toast, spreads, cold drinks, tea & coffee)

Options (select an option for each day)	MON	TUE	WED	THU	FRI	SAT	SUN
Hotcakes, Maple Syrup with Mixed Berries							
Ham and Egg Muffin							
Hot Ham & Cheese Croissants							
Eggs Benedict							
OR select up to 3 options below for one breakfast							
Eggs - scrambled							
Eggs - Fried							
Eggs - Poached							
Grilled Bacon							
Hash Browns							
Spaghetti							
Baked Beans							
Breakfast Sausages							
Savoury Tomatoes							

MORNING TEA (ONE FOOD ITEM PER PERSON - All morning teas are served with cold drinks, tea & coffee, fresh fruit)

Options (select an option for each day)	MON	TUE	WED	THU	FRI	SAT	SUN
Fruit Muffin							
Scone with Jam and Cream							
Homemade cookies							
Sausage roll							
Mini-Quiche							
Assorted Mini Beef Pies							
Cheese Scone							

LUNCH (All lunches are served buffet style with a selection of salads, fruit, cold drinks, tea & coffee)

Options (select an option for each day)	MON	TUE	WED	THU	FRI	SAT	SUN
Savoury selection of Pizzas							
Assorted Cold Meat Platters with Fresh Breads							
Mexican Nachos with Various Toppings							
Homestyle Hamburger/Chicken Burger							
Chicken Penne in a Light Creamy Sauce							
Bacon and Cheese Quiche							
Homemade Jumbo Sausage Roll							
Honey Glazed Chicken Wings with Rice							
Baked Potato with Various Savoury Fillings							
Grilled Chicken Wrap with Salad Toppings							
Grilled Steak and Onion Sandwich							
Grilled Chicken and Avocado Panini							
Vegetable Frittata							
Smoked Salmon and Parmesan Risotto							
Grilled Lamb Strips on Turkish Bread and Mint Dressing							

AFTERNOON TEA (ONE FOOD ITEM PER PERSON - All afternoon teas are served with cold drinks, tea & coffee, fresh fruit)

Options (select an option for each day)	MON	TUE	WED	THU	FRI	SAT	SUN
Homemade Cookies							
Cake or Square							

DINNER (All dinners are served buffet style with a selection of salads, fruit, cold drinks, tea & coffee)

Options (select an option for each day)	MON	TUE	WED	THU	FRI	SAT	SUN
Roast pieces of boneless chicken with stuffing served with roast and seasonal vegetables							
Roast Beef served with roast and seasonal vegetables							
Chicken Schnitzel with potato wedges served with salads (s) or seasonal vegetables (w)							
Spicy Mild Lamb Curry served with steamed Rice, Vegetables, Pappadums with yoghurt dressing							
Honey & Soy Marinated Chicken drumsticks with Garlic Bread and Salads (s) or Vegetables (w)							
Crumbled/baked fillets of Fish with Fries and salads (s) or vegetables (w)							
Chicken and Vegetable Stir-Fry with cashew nuts, served with Fried Rice							
Homestyle Meat Lasagne with Garlic Bread and Salads (s) or vegetables (w)							
Beef Stroganoff in a creamy mushroom sauce with steamed rice and salads (s) or vegetables (w)							
Braised Lamb shanks served with Mashed Potatoes and Seasonal Vegetables							

(s) = summer (w) = winter months

DESSERT (served with dinners only)

Options (select an option for each day)	MON	TUE	WED	THU	FRI	SAT	SUN
Apple Shortcake with Fresh Cream							
Pavlova Topped with Whipped Cream & Fruit Topping							
Fresh Fruit Salad and Ice Cream							
Fruit Crumble with Custard and Ice Cream							
Chocolate Topped Ice Cream Cone							
Fruit Cheesecake with Chantilly Cream							
Self Saucing Chocolate Pudding with Ice Cream							
Sticky-Date Pudding with Ice Cream							
Fresh Fruit Salad with Jelly and Ice Cream							
Chocolate Mousse and Fruit Salad							
Profiterole with Cream and Chocolate Sauce							

SUPPER (a light supper is served each evening - individual wrapped biscuits and hot/cold beverages)