



MORNING/ AFTERNOON TEA

OPTION A

Selection of house made muffins, scones and slices. \$13 + GST

OPTION B

Traditional scone, jam and cream or
fresh house-made muffins. \$9.5 + GST

OPTION C

Selection of house made muffins and pastries
OR scones jam and cream and pastries. \$15 + GST

OPTION D

Selection of house made muffins, scones,
jam and cream and sandwiches. \$17 + GST

OPTION E

House made muffins and fruit. \$17 + GST

OPTION F

Selection of sandwiches and fruit. \$17 + GST

OPTION G

Selection of sandwiches, pastries and fruit. \$21 + GST

All prices are per person unless otherwise indicated.



DRINKS



SPRING VALLEY JUICE

Apple, orange, pineapple. 375ml

\$5.5 + GST

BRAVO MINERAL WATER

Grapefruit, passionfruit, cranberry,
blood orange, lemon and lime. 330ml

\$5.5 + GST

EMMA & TOM'S JUICE

Pressed cloudy apple juice, Orange juice,
Karma Rama smoothie, Green Power smoothie,
Extreme C smoothie. 350ml

\$5.5 + GST

All prices are per person unless otherwise indicated.



LUNCH/DINNER



OPTION A.1

Gourmet sandwiches, hot pastries and slices
\$19 + GST

OPTION A.2

Gourmet wraps, pastries and fruit
\$19 + GST

OPTION A.3

Gourmet baguettes, fruit and slices
\$21 + GST

OPTION A.4

Gourmet sandwiches, wraps and slice
\$19 + GST

OPTION B

Mixed gourmet salad boxes
\$19 + GST

All prices are per person unless otherwise indicated.



LUNCH/DINNER



OPTION C.1

Gourmet tart and salad boxes

\$21 + GST

OPTION C.2

Wyton sausage roll and salad boxes

\$21 + GST

OPTION C.3

Arancini and salad boxes

\$21 + GST

OPTION D

Freshly made rice paper roll with soba noodle salad box. Chicken and vegetable or vegetable (gf)

\$21 + GST

OPTION E

Seasonal soup and mixed sandwiches

\$21 + GST

All prices are per person unless otherwise indicated.



LUNCH/DINNER



OPTION F

Full corporate lunch
Gourmet sandwiches, baguettes,
hot pastries, fruit and slices
\$26 + GST

OPTION G

Buffet menu
Selection of roasted meat including
Herb roasted chicken, grilled Italian lamb
Selection of gourmet salads
Breads and condiments
*Minimum 25 people
\$40 + GST

OPTION H

Cheese board.
Selection of local cheeses with fruit
and organic water crackers
*Minimum 4 people
\$13.5 + GST

All prices are per person unless otherwise indicated.



FINGER FOOD



OPTION A - LIGHT FINGER FOOD

House made beef and burgundy pies
Caramelised onion and gorgonzola tarts
Smoked trout with seeded mustard on crouton
Duck breast with red wine on crouton
Pork and ginger dumplings
New York style mini cheeseburgers
\$32 + GST

OPTION B - FINGER FOOD

Caramelised onion and three cheese tarts
Steamed Asian pork buns with pickled daikon
Smoked trout with seeded mustard on crouton
Duck breast with poached pear on crouton
Thai chicken and basil spring rolls
Crispy barbeque duck salad with Asian herbs
\$45 + GST

All prices are per person unless otherwise indicated.



FINGER FOOD



OPTION C - LIGHT FINGER FOOD

Pumpkin and sage arancini with pesto aioli
Steamed Asian pork buns with pickled daikon
Smoked trout with seeded mustard on crouton
Duck breast with poached pear on crouton
Slow cooked lamb shoulder with pita and tabouli
Mini gourmet burgers with the lot
Pork larb with pickled cucumber salad
\$55 + GST

OPTION D - SUBSTANTIAL FINGER FOOD

Roast beef caramelised onion and brie on crouton
Salt and pepper squid with mango and chilli salsa
Porcini mushroom, blue cheese and parmesan risotto ball
Crispy chicken with Asian slaw in noodle box
Twice cooked pork with braised red cabbage
and truffle scented potatoes
Gourmet mini cheeseburger
Fish and chips in cup with lemon
Saltimbocca chicken with Tuscan bean salad
\$75 + GST

All prices are per person unless otherwise indicated.



THE FINE PRINT



PLEASE READ CAREFULLY BEFORE PLACING YOUR ORDER

Dietary requirements can be catered for individually.

Please list the requirement and name.

Waiting staff food is charged by the hour per staff member.
Minimum 4 hours as per current Restaurant Industry Award rates.

Delivery in Warrnambool is \$5 per delivery.

Delivery outside of Warrnambool will be
charged at \$1.50 per kilometre travelled.

All prices are per person unless
otherwise indicated.

Wyton Events and Catering makes every effort to accommodate the various dietary requirements of our customers and handles food allergies seriously. Every effort is made to instruct our staff regarding the potential severity of food allergies. Please be advised that our menu items may contain allergens, may have come in contact with items containing allergens, and there is always a risk of contamination.

In addition, the potential does exist, that food manufacturers may change their formulation or manner of processing without our knowledge. We do not guarantee the accuracy of your requirement. Wyton Events will assume no liability for any adverse reactions that may occur due to consuming our food.

