

2023 – CAMP CATERING SHEET – PRIVATE/COMMUNITY GROUP

The completed form should be returned 14 days prior to arrival

LOCATION	Fairbridge Village, Pinjarra				Point Peron, Rockingham			
Guest/Group Name							Number of Children	
Check-In	Date		Time		Day of the Week		Number of Adults	
Check-Out	Date		Time		Day of the Week		Total Pax	
24-Hour Contact Person (During Event)					Mobile			
<ul style="list-style-type: none"> • Tick against the selected meal and type the required quantity in the appropriate box under each day. • Minimum number for catering is 20 pax. • For Groups over 50 pax a special menu can be organised on request. • Due to Health & Safety, the “Do your own dishes” option is NO longer available. Please place the cutlery and crockery on the trolley provided for your group. • 15% surcharge applies to weekend catering. 								

(Type the quantity required in the appropriate box)

BREAKFAST	Time:	Tick	Price PP	MON	TUE	WED	THU	FRI	SAT	SUN
Continental Breakfast - Fresh fruit, yogurt, cereal, assorted bread, and preserves			\$ 12.00							
Hot Breakfast - Continental + scrambled eggs, bacon, hash browns, baked beans & grilled tomatoes			\$20.00							
MORNING TEA	Time:									
Savory Selection – Party pie & mini sausage rolls (one of each per person)			\$ 5.50							
Sweet selection – Assorted cakes & slices			\$ 5.50							
Warm croissants			\$ 5.50							
Traditional scones with jam & cream			\$ 5.50							
LUNCH	Time:									
Baguettes with meat & salads			\$12.00							
Hamburgers with chips & salad			\$ 16.00							
Chicken Parmigiana with chips & salad			\$16.00							
Lasagne with chips & salad			\$16.00							
AFTERNOON TEA	Time:									
Chocolate Tart with cream & strawberries (1 each)			\$ 5.50							
Sweet selection – Assorted cakes & slices			\$ 5.50							
Triple Chocolate Muffins , berry coulis (1 each)			\$ 5.50							
Traditional scones with jam & cream			\$ 5.50							
DINNER	Time:									
Standard Set Dinner + Dessert (menu attached)			\$25.00							
Deluxe Set Dinner + Dessert (menu attached)			\$30.00							

DIETARY REQUIREMENTS

Guests with dietary needs must approach the servery **FIRST**

	Gluten-Free	Lactose-Free	Vegetarian	Vegan	Allergies
Number of students					

Other Notes:

DINNER MENU

MON	TUE	WED	THU	FRI	SAT	SUN
Standard Dinner						
Lasagne with potato wedges, mixed salad, and coleslaw ** Dessert	Creamy Chicken Curry Served with cocktail samosa, garlic naan bread, and steamed rice. ** Dessert	Traditional Fish & Chips with Salad ** Dessert	Roast Chicken Vegetables, potato, gravy, and bread roll ** Dessert	Aussie BBQ with potato bake, and salads ** Dessert	Bacon Penne Carbonara Served with garlic bread and salads. ** Dessert	Roast Pork With Mixed vegetables, Roast potatoes, Gravy & Bread Rolls ** Dessert
Deluxe Dinner						
Braised beef bourguignon with creamy mashed potato, buttered broccoli, and carrots. ** Dessert	Butter chicken curry with lentil dhal (V) served with steamed jasmine rice, poppadums, garlic naan bread, riata, and mango salsa. ** Dessert	Pan-fried barramundi fillet with lyonnaise potatoes, grilled asparagus, roasted cherry tomatoes, lemon beurre blanc (GF) ** Dessert	Roast chicken with spinach, chorizo, and spiced potato wedges, served with red wine jus. ** Dessert	8-hour slow-cooked BBQ pork ribs with coleslaw, corn on the cob, and roasted kipfler potato salad. ** Dessert	Braised lamb casserole, roasted in-season vegetables, green beans, garlic creamed potato, minted jus. ** Dessert	Bangkok-style chicken fried rice with stir-fried greens with hoisin sauce, mango, and coconut salad ** Dessert

IMPORTANT INFORMATION REGARDING STUDENTS WITH DIETARY REQUIREMENTS

- All Fairbridge kitchens are free of nut-based products and can provide gluten-free, lactose-free, vegetarian, and vegan alternatives.
- Fairbridge cannot guarantee complete allergen-free meals as most of our products have the disclaimer of “may contain traces of nuts, sulfate, dairy and gluten”. Therefore, if there is a severe allergy, we recommend self-catering for the person affected.
- All groups with students who have dietary requirements, must nominate a teacher in charge of dietary needs.
- Fairbridge will produce meals as per the requirements listed above, however, the Duty of Care for the student’s wellbeing is with the teacher in charge, and it is the teacher’s responsibility to ensure the student receives the correct meal. Students with dietaries must approach the servery with the teacher FIRST, before all other students are served, to receive either their separately prepared meal or to serve their meal from the gluten-free/vegetarian/vegan options in the Bain Marie.
- Teachers serving foods must wear gloves and only use the tongs provided for each tray to ensure no cross-contamination. All groups with serious allergies should have an emergency plan and are welcome to keep epi-pens and other medications in our kitchen if they feel necessary.

For any further information/clarifications please call (08) 9531 7900 or e-mail fairbridge.village@fairbridge.asn.au