

CAMP FAIRBRIDGE

2023 – CAMP CATERING SHEET – SCHOOL GROUPS

(Catering details need to be finalised 10 days prior to arrival. Final Invoicing will be done based on those details)

LOCATION		Fairbridge Village, Pinjarra				Point Peron, Rockingham			
School Name						Age Group			
Check-In	Date		Time		Day of the Week		Number of Students		
Check-Out	Date		Time		Day of the Week		Number of Supervisors		
							Total Pax		
Primary Contact Name						Phone			
24-Hour Contact Person (During Event)						Mobile			
<ul style="list-style-type: none"> The menu is set for the week and cannot be customised. (Refer to page 2 for the menu). Please tick against the required meals and write preferred* mealtime in the appropriate box. If you require 'packed meals' mark "P" next to the tick box. Need to provide your own esky to transport packed meals. All effort will be given for preferred mealtimes; however, this is not guaranteed as is dependent on availability. 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. 									
		MON	TUE	WED	THU	FRI	SAT	SUN	
BREAKFAST									
	Time								
Fruit + Tea									
Substantial M: Tea									
	Time								
LUNCH									
	Time								
Fruit + Tea									
Substantial A: Tea									
	Time								
DINNER									
	Time								
DIETARY REQUIREMENTS									
Name of the teacher in charge of the dietary need of students:						Mobile:			
Students with dietary needs must approach the servery FIRST with the nominated teacher in charge of dietaries, to ensure they receive the correct meal prior to other students being served									
	Gluten-Free	Lactose-Free	Vegetarian	Vegan	Allergies				
Number of students									
Other Notes:									

MENU

MEAL	MON	TUE	WED	THU	FRI	SAT	SUN
BREAKFAST \$ 16.00 PP	Cooked Breakfast*	Cooked Breakfast*	Cooked Breakfast*	Cooked Breakfast*	Cooked Breakfast*	Cooked Breakfast*	Cooked Breakfast*
LUNCH \$ 14.00 PP	Build your own Hamburger Served with salads, condiments & fries	Subway Baguette (COLD) Served with meats, salads, condiments, and a packet of potato chips	Build your own Hamburger Served with salads, condiments & fries	Build your own Wrap Served with meats, salads and condiments	Sausage Sizzle with sautéed onions, condiments, and wedges	Selection of baguettes, sandwiches or wraps	Selection of baguettes, sandwiches or wraps
DINNER \$18.00 PP	Lasagne with potato wedges, mixed salad, and coleslaw + Dessert	Creamy Chicken Curry Served with cocktail samosa, garlic naan bread, and steamed rice. + Dessert	Taco's Served with beef taco mix, shells, soft wraps, nacho chips, 5 bean mix, salads. + Dessert	Roast Chicken Vegetables, potato, gravy, and bread roll + Dessert	Bacon Penne Carbonara Served with garlic bread and salads. + Dessert	Traditional Fish & Chips With tossed salad, coleslaw salad, tartar sauce, lemon wedges + Dessert	Roast Pork With Mixed vegetables, Roast potatoes, Gravy & Bread Rolls + Dessert
Cooked Breakfast: Cereals, bread, preserves, scrambled eggs, bacon, hash brown, beans, yogurt, and fruit served with tea, coffee, and juices.							
Substantial Morning/Afternoon Tea: Chef's choice, such as muffins, cakes, slices, and filled croissants - \$7.00 PP per day.							

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 7986 or e-mail camps@fairbridge.asn.au