

## 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	Dampier	Geraldton	Kalgoorlie	Pemberton			
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				Mobile			
<ul style="list-style-type: none"> <li>Menu is set for the week and cannot be customised. (Refer to page 2 for the Menu).</li> <li>Please tick against the required meals and write preferred* mealtime in the appropriate box.</li> <li>If you require 'packed meals' mark "P" next to tick box.</li> <li>School will need to provide their own esky to transport packed meals.</li> <li>All effort will be given for preferred mealtimes; however, this is not guaranteed as is dependent on availability.</li> <li>All groups need to do the Dishes at the end of each meal.</li> </ul>							
	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							
<b>DIETARY REQUIREMENTS</b>							
Name of the teacher in charge of the dietary need students:				Mobile:			
<i>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</i>							
	Gluten-Free	Lactose-Free	Vegetarian	Vegan	Allergies		
Number of students							
Other Notes:							

## MENU

MEAL	MON	TUE	WED	THU	FRI	SAT	SUN
<b>Breakfast</b> <b>\$ 12.00 PP</b>	<b>Continental*</b>	<b>Continental*</b>	<b>Continental*</b>	<b>Continental*</b>	<b>Continental*</b>	<b>Continental*</b>	<b>Continental*</b>
<b>Lunch</b> <b>\$ 14.00 PP</b>	<b>Build your own Hamburger</b> Served with salads, condiments & fries	<b>Subway Baguette (COLD)</b> Served with meats, salads, condiments, and a packet of potato chips	<b>Build your own Hamburger</b> Served with salads, condiments & fries	<b>Build your own Wrap</b> Served with meats salads and condiments	<b>Sausage Sizzle</b> with sautéed onions, condiments, and wedges	<b>Selection of baguettes, sandwiches, or wraps</b>	<b>Selection of baguettes, sandwiches, or wraps</b>
<b>Dinner</b> <b>\$ 18.00 PP</b>	<b>Spaghetti Bolognese</b> Served with Garlic Bread, Mixed Salad + <b>Dessert</b>	<b>Creamy Chicken Curry</b> Served with cocktail samosa, garlic naan bread, and steamed rice. + <b>Dessert</b>	<b>Taco's</b> Served with beef taco mix, shells, soft wraps, nacho chips, 5 bean mix, and salads. + <b>Dessert</b>	<b>Roast Chicken</b> Vegetables, potato, gravy, and bread roll + <b>Dessert</b>	<b>Bacon Penne Carbonara</b> Served with garlic bread and salads. + <b>Dessert</b>	<b>Traditional Fish &amp; Chips</b> With tossed salad, coleslaw salad, tartar sauce, lemon wedges + <b>Dessert</b>	<b>Roast Pork With Mixed vegetables, Roast potatoes, Gravy &amp; Bread Rolls</b> + <b>Dessert</b>
<b>Continental Breakfast</b> - -- Cereals, bread and preserves, yogurt, and fruit served with tea, coffee, and juices.							
<b>Substantial Morning / Afternoon Tea</b> - Chef's choice, such as muffins, cakes, slices, and filled croissants - <b>\$ 7.00 PP Per day.</b>							

### 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](mailto:camps@fairbridge.asn.au)**