

Accolade Catering: 2024 Sport & Recreation SCHOOL Menu

For Registered Schools: COVID-19 Menu/Service Changes May Apply



Breakfasts (7.30am)

BF1 Continental Breakfast: Primary \$8.50pp Secondary / Teacher \$10.00pp

Whole seasonal fruit, fruit in natural juice, yogurts, homemade muesli, cereals, multigrain, wholemeal, and white bread, butter, spreads

Continental Breakfast Additions: Personalize your breaky with any of the following

- Fresh seasonal fruit platter \$4.10pp
- Winter porridge \$2.10pp
- Sultana bread \$1.60pp
- Pancakes with maple syrup \$2.80pp
- Croissants & jams \$2.80pp
- Boiled cage free egg \$1.55pp
- Baked beans or spaghetti on toast \$3.30pp
- Ham & cheese croissants \$4.10pp
- The "sanga" - bacon & egg roll \$4.10pp

BF2 Cooked Breakfast: Primary \$11.20pp Secondary / Teacher \$14.95pp

Whole seasonal fruit, bacon, chipolatas, cage free eggs, baked beans or spaghetti (alternate days), multigrain, wholemeal and white bread, butter, spreads

Cooked Breakfast Additions: Personalize Your Breaky with Any of the Following

- Fresh herb tomato \$2.25pp
- Hash browns \$2.25pp
- Mushrooms \$3.10pp

BF3 Continental & Cooked Breakfast: Primary \$11.70pp Secondary / Teacher \$18.70pp

Whole seasonal fruit, fruit in natural juice, yogurts, homemade muesli, cereals, bacon, chipolatas, cage free eggs, either baked beans or spaghetti, multigrain, wholemeal, and white bread, butter, spreads

Included In Meal Prices

Beverage - Tea & coffee - instant & plunger

Fruit Bowl - Seasonal whole fruit

Breakfast - Orange & apple juice made from concentrate

All Other Meals – Variety of cordials

Juice Upgrades

100% orange & apple juices \$1.05pp Per Meal

Blended whole seasonal fruits \$4.15pp Per Meal

Barista Coffee Upgrade

Barista machine coffee with fresh beans & milk, cacao hot chocolate & 6 tea selections \$8.70pp Per Day

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Morning Teas (10.30am) and Afternoon Tea's (3pm)

MT1 From the Bakehouse: \$5.20pp (Please choose one option below)

- Homemade carrot cake (no nuts)
- Homemade scones, whipped cream & jam (not suitable to take offsite)
- Muffins - blueberry or chocolate
- Trio of cookies – choc chip, shortbread and Anzac's
- Oven baked banana bread
- Baby sausage rolls and sauce (not suitable to take offsite)

MT2 Moist Cake Selections: \$5.20pp

- White chocolate and raspberry or
- Dark chocolate or
- Orange cake

MT3 Fresh & Seasonal Fruit Options: \$5.20pp (Please choose one option below)

- Cut watermelon and icy poles or (not suitable to take offsite)
- Fruit and vegetable stix platter (not suitable to take offsite)

MT4 Award Winning Local Gelato: \$5.60pp

- Assorted 125ml tubs to include vanilla bean, salted caramel, mint choc chip, choc cookies, milk chocolate, black cherry, and strawberry sorbet (not suitable to take offsite)

Offsite Meals Packed in Food Safe Takeaway Eskys at \$11.50 Per Esky

Included In Meal Prices

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Fruit Bowl - Seasonal whole fruit

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Lunches (12.30pm)

Primary \$12.55pp Secondary / Teacher \$14.45pp

Compulsory Packed Lunches

To manage arrivals, departures, programs & cleaning; packed lunch is compulsory at -
Point Walter on arrival day and Ern Halliday, Woodman Point & Bickley on departure day

LUN2 Packed Lunch - Choice of - Fresh roll or Wrap or sandwich (group selection - not individual)

Choice of Fillings - Ham cheese & salad or Chicken lettuce & mayo or BLT Bacon lettuce & tomato or
Curried egg & salad or Tuna mayo & salad or Roast beef beetroot & salad or Vegemite & cheese

And Including - Juice box with selected seasonal fruit and yoghurt and or cookie and or cake

Chill Packed in Takeaway Esky - \$11.50 Per Esky

LUN1 Sandwich and Salad Buffet - Make Your Own

Fresh rolls and bread selections, ham, chicken, tuna, cheese, egg, beetroot, lettuce, tomato, cucumber, grated carrot, red onion, condiments

LUN3 Mad Mex Lunch - Wrap Your Own

Wrap your own tortilla with Mexican chicken, Mexican veg bean mix, cheese, lettuce, tomato, cucumber, grated carrot, red onion, sauces, chutneys and jalapeño's

LUN4 Gourmet Open Burger

Stack your own burger with your choice of onions, cheese, beetroot, lettuce, tomato, cucumber, grated carrot, sauces, chutneys and mustards

LUN5 Homemade Pizza

Chef's homemade pizza served with a seasonal garden salad

LUN6 Chicken Fried Rice

Chicken fried rice and vegetables served with chop sticks and or forks for the less adventurous!

LUN8 Hearty Homemade Soup

Chef's homemade soup - choose either vegetable minestrone or pumpkin soup served with fresh bread basket and garlic bread

WED *Wedges - Add oven roasted wedges to any hot lunch **\$3.90pp**

WEDP *Wedges - Platter to share (approximately a half serve) **\$2.75pp**

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All Other Meals – Variety of cordials

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Dinners (6pm)

DIN1 Primary \$13.10pp Secondary / Teacher \$16.20pp

Monday – Beef Lasagne: Homemade classic Italian beef and bechamel lasagne served with a crisp seasonal garden salad, Italian salad dressings, parmesan cheese and crusty Italian bread with butter. Followed by Chefs dessert.

Tuesday – Butter Chicken: A mild classic Indian curry in a buttery gravy sauce with cream and spices served with steamed rice, green vegetable medley and oven fresh Naan bread. Followed by Chefs dessert.

Wednesday – Spaghetti Bolognese: An Italian meat sauce ragu, made with lean beef, tomatoes and fresh herbs, served with parmesan cheese, Italian garden salad with dressings and garlic bread. Followed by Chefs dessert.

Thursday – Moroccan Chicken: Chicken thighs marinated overnight in traditional Moroccan spices, oven braised, topped with a tomato stew, served with cous cous, steamed vegetables, fresh lemon and oven fresh Turkish bread. Followed by Chefs dessert.

Friday – Cottage Pie: “Proper English Cottage Pie” made with ground beef, onions, carrots and celery in a gravy and topped with mashed potatoes, served with steaming hot peas and bread and butter. Followed by Chefs dessert.

Saturday – Mediterranean Chicken: Chicken marinated in yogurt, citrus, olive oil, garlic, fresh herbs and spices, slowly roasted and served with a Mediterranean vegetable pasta bake, steamed vegetable medley, tossed salad and Pita bread. Followed by Chefs dessert.

Sunday – Roast Beef: Slow roasted beef with a pan jus gravy, roasted potatoes, traditional Yorkshire pudding, cauli-broccoli cheese, carrots, peas and bread and butter. Followed by Chefs dessert.

Dessert Upgrade

DUP1 Ice-cream Scoop - Add a scoop of vanilla ice-cream to any dessert \$2.10pp

DUP2 The Chocolate Fondue Experience: Upgrade your dessert with a volcano of dark and milk chocolate surrounded by marshmallows and chunky fresh fruit. skewer, dip, eat and enjoy! \$6.30pp

Other Dinner Options – Available Any Night

DIN2 Mad Mex Dinner: Primary \$14.10pp Secondary | Teacher \$18.00pp

Mexican chicken, beef con carne, grated cheese, sour cream, shredded lettuce, tomato, red onion, cucumber, taco's, tortillas, salsa, jalapeño, condiments. Followed by Chefs dessert.

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Chefs Carvery

Traditional Chef's Carvery: Choice of 1, 2 or 3 slow roasted meats and a pan jus gravy, served with jacket potato and sour cream, corn on the cob, 3 chef's salads, bread and butter basket and condiments. Followed by Chef's dessert.

Texas BBQ Beef: Why not try our Texas BBQ beef served with wedges and sour cream, corn on the cob, 3 chef's salads and bread and butter basket. Followed by Chef's dessert.

CC1 Primary: Beef **\$23.60pp** | Beef & pork or lamb **\$24.80pp** | Beef, pork & lamb **\$26.15pp**

CC2 Sec/Tea: Beef **\$27.30pp** | Beef & pork or lamb **\$29.00pp** | Beef, pork & lamb **\$30.25pp**



"Celebrity Chef - Team MasterChef"

\$52.50pp (min 24 people) 3 Competition Teams - Prepare, Cook and Present a "Celebrity Chef" BBQ
Teams prepare flat bread dough which is left to rise whilst making a garden salad, a salad dressing, and a sauce. The doughs are then rolled and shaped to cook on the BBQ with beef sirloin steaks and chicken breast medallions. Teams set and present their tables, meals and submit an individual meal for judging before relaxing and enjoying their meals. Judges then reveal scores, award certificates, and serve dessert.

***Our MasterChef is a Team Competition: Please Allow 3 Hours (4pm Start)**

The Great Aussie BBQ

BBQ1 Prime Beef: Primary \$22.45pp Secondary / Teacher \$29.20pp

Prime sirloin steak, beef sausage, caramelized onions, 3 chefs' salads to complement, fresh rolls, butter, bbq sauces and mustards. Followed by Chef's dessert.

BBQ2 Texas Chicken & BBQ Corn: Primary \$22.45pp Secondary / Teacher \$29.20pp

Texan BBQ chicken steaks, BBQ corn on the cob, chipolatas, 3 Chef's salads to complement, fresh rolls, butter, sauces, and aioli. Followed by Chef's dessert.

BBQ3 Asian BBQ: Primary \$22.45pp Secondary / Teacher \$29.20pp

Honey soy chicken, teriyaki beef, noodles with Asian greens, 2 Chef's salads to complement, condiments, Followed by Chef's dessert.

BBQ4 Sanga Chook n' Beef: Primary \$20.75pp Secondary / Teacher \$24.30pp

Baby chorizos, sticky BBQ chicken, ground beef patty, onions, 3 homemade Chefs' salads, beetroot, shredded cheese, rolls, sauces. Followed by Chef's dessert.

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Fruit Bowl - Seasonal whole fruit

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All Other Meals – Variety of cordials

Juice Upgrades

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Blended whole seasonal fruits **\$4.15pp Per Meal**

Barista Coffee Upgrade

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Suppers (Anytime – Self Serve)

SUP1 Fresh Popcorn: Great for Movie Nights - Fresh and Popping **\$3.95pp**

Fresh Popcorn Upgrade Option: - Add 1 of the Following Upgrades

- Fresh popcorn with strawberry milk extra **\$1.50pp**
- Fresh popcorn with chocolate milk extra **\$1.50pp**
- Fresh popcorn with milo milk - extra **\$1.50pp**
- Fresh popcorn with icy-poles - Extra **\$1.50pp**
- Fresh popcorn and 125ml tub of award-winning local gelato - assorted vanilla bean, salted caramel, mint choc chip, choc cookies, milk chocolate, black cherry and strawberry sorbet – extra **\$2.95pp**

SUP2 Aussie Biscuits: \$3.95pp – Trio of Chocolate Chip, Shortbread and Anzac Cookies

Daily Packages

PAC1 Package 1 Primary \$42.75pp Secondary / Teacher \$49.15pp

- Continental breakfast
- Morning and afternoon teas
- Any lunch
- Dinner (includes dessert)

Additions to Package 1

- Add pancakes and sultana bread to a continental breakfast for **\$3.30pp**
- Add a sanga or ham cheese croissant or fresh fruit platter to a Continental breakfast for **\$3.45pp**
- Add BBQ 4 or a mad Mexican meal dinner for **\$4.60pp**
- Add supper popcorn drink upgrade **\$3.60pp** or gelato upgrade **\$5.35pp**

PAC2 Package 2 Primary \$50.40pp Secondary / Teacher \$61.95pp

- Continental and cooked breakfast
- Morning and afternoon teas
- Any lunch
- Any standard dinner including dessert
- Supper – either a popcorn or cookie supper

Additions to Package 2

- Add any cooked breakfast addition for **\$1.50pp**
- Add a mad Mexican dinner for **\$4.60pp**
- Add any BBQ (1 – 4) for **\$4.60pp**
- Add a chef's carvery with 3 meats for **\$8.75pp**
- Add any supper - drink upgrade for **\$1.50pp**
- Add a 125ml tub of local gelato for **\$3.40pp**

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Pricing Variations

A weekend & public holiday surcharge of 10% applies to School Menus

A \$67.50 surcharge applies for time changes at breakfast, lunch and dinner of 1 hour or more either side of scheduled menu mealtimes

2024 and future menus will include annual WA Treasury CPI increases

Deposit & Terms

A 50% Deposit is Payable to Secure Your Catering Booking - Payable Upon Deposit/Pro-Forma Invoice

Balance is Payable at Catering Completion Upon Issue of Final Invoice

Confirmation of Numbers and Special Dietary Catering

Please confirm your final numbers **and** guests' special dietary information 10 days prior to arrival date

Cancellation Policy

The cancellation fees that apply in the event of a cancelled booking are:

More than 2 months before arrival date — 50% of deposit

Less than 2 months before arrival date — 100% of deposit

Food Safety Health and Hygiene Policy

Accolade Catering operations are governed by an Australian standard Food Safety, Health, & Hygiene Policy.

Allergens and Special Dietary Catering

Accolade Catering kitchens have **Dedicated Special Dietary Areas and Equipment** for preparation of meals for customers with allergens. When prepared, these meals are individually wrapped, stored, and served directly to the customer and or a supervising teacher.

Accolade Catering is confident in its procedures, and in the integrity of the ingredients that are used to prepare meals for customers who have allergens. Accolade Catering however cannot, nor does it guarantee, that there are no traces of a particular allergen which a customer may be allergic to.

Regarding diabetic meals: Accolade Catering consults with nutritionists during menu development but does not employ nutritionists. Accolade Catering cannot nor does it provide nutritional information for meals to customers with diabetes. Accolade Catering is happy to provide transparency in ingredients, recipes, and procedures to clients with diabetes for them to make their own decisions re the suitability of meals provided by Accolade Catering.

Nuts: Accolade Catering does not use nuts in any meals, nor does it keep any nuts onsite.

Selections: Most special dietary menu selections will match the group's menu selections.



Please Book Online at www.accoladewa.com.au