

TABEL. GROUP BOOKINGS

Daytime Group Bookings at Carrick Hill

Daytime bookings of 20 or more people between 10am and 3pm.

Final numbers for all bookings are to be confirmed and paid in full fourteen (14) days prior to the event.

Morning or Afternoon Tea

Option 1 / \$9 per person

Tea and coffee station with scones, jam and cream / \$9 per person

Option 2 / \$18 per person

Tea and coffee station and platters of housemade sourdough bread with dips, focaccia and assorted sandwiches

Option 3 / \$25 per person

Tea and coffee station, platters of housemade sourdough bread and dips, focaccia and assorted sandwiches, two sweet treats

Lunch

Tabel Banquet Two Course Lunch / \$45 per person / Ideal for Sharing

Grazing Plate of prosciutto, fennel grissini, feta, smoked almonds and mushroom arancini

Chefs' choice of two main course dishes served as a banquet with a side dish and housemade sourdough bread

Tabel Picnic Platter / \$27.50 per person

Pate, prosciutto, pickled cherries, lavosh, fennel grissini, feta, carrot and ginger chutney, sourdough bread, spicy fried chicken, humus, olives, mushroom and truffle arancini

Set Menu Options

Soup with housemade sourdough bread / \$15 per person

Housemade sourdough bread & dips and assorted sandwiches / \$15 per person

Chefs' choice of hot main course dish served with bread / \$25 per person

TABEL. GROUP BOOKINGS

Additional Extras

Tea and Coffee / \$3 per person

Bodum coffee, urn and tea facilities available for guests to help themselves
Espresso coffee available on consumption by order \$5 each

Seafood Platter / \$20 per person / Minimum 20 people

Local seafood - Spencer Gulf Prawns and cocktail sauce, freshly shucked oysters and limes, cucumber and pickled ginger, gravlax, (cured atlantic salmon) honey and mustard dressing, Kingfish ceviche and avocado salsa, pickled octopus, tomato and basil salad

Antipasto Platter / \$15 per person / Minimum 20 people

San José sliced prosciutto, ham and salami, chicken liver paté and pickled cherries, pork rilette, house made fennel grissini, sourdough bread, char-grilled vegetables including asparagus, capsicum and eggplant, pickled vegetables including cauliflower, carrots and chilli.

Cheese Platter / \$15 per person / Minimum 20 people

A selection of our favourite cheeses from around the world served with housemate lavosh and accompaniments

Fresh Seasonal Fruit Platter / \$15 per person / Minimum 20 people

Sweet Treats / \$5 per item, per person / Minimum 20 people

Lemon curd tarts
Chocolate ganache cake
Orange and almond cakes
Lemon friands
Vegan chocolate brownies
Mini pavlovas with fruit and cream
Almond frangipane tarts with apple compote
Rose marshmallow with raspberry compote
Peanut butter parfait with dulce leche
Chocolate truffle terrine with candied quandong
Strawberry cream tarts

TABEL CATERING AT CARRICK HILL
CARRICK HILL CAFE
46 CARRICK HILL DRIVE, SPRINGFIELD SA 5062
OPEN WEDNESDAY TO SUNDAY AND PUBLIC HOLIDAYS
10AM-4.30PM
PLEASE CALL 0438 727 794 TO MAKE A BOOKING

GROUP BOOKINGS 1221 / SUBJECT TO CHANGE