



# *St Kilda Functions*

## **Breakfast and Brunch packages**

### **Breakfast – platters for the table to share**

Muffins, Pastries, Preserves, Juices, Teas & Coffees - \$15 per head

Pastries, Bacon & Sausage Baguettes, Juices, Teas & Coffees - \$20 per head

### **Brunches – guest's selection**

Eggs Benedict or Eggs Florentine with Prosciutto with Tea, Coffee and Juice - \$20 per head

Big Breakfast with Sausage, Bacon, Scrambled Egg, Tomato, Mushroom & Toast served with Teas, Coffees & Juice - \$25 per head

*Room available until 12 noon, with projector, screen, flip charts, pads, pens etc  
Minimum of 10 people*



# St Kilda Functions

## **Meeting Room and Lunch packages**

### **Main Course – guest's selection**

Homemade Gnocchi with Cherry Tomato, Olives, Feta, Chilli & Napoli

Free Range Chicken Parmigiana with Prosciutto, Mozzarella, Tomato Relish & Salad

Sustainable Market Fish of the Day with Seasonal Vegetables & Salsa Verde

### **Dessert – for the table to share**

Lemon Tart

Flourless Chocolate Cake

Blueberry & Coconut Cake (vegan)

*\$55 per head half day (morning or afternoon)*

*\$85 per head for all day (with afternoon pastries, muffins, teas & coffees)*

*2 courses with a glass of wine, beer or a soft drink, teas & coffees.*

*Minimum 10 people*