

Catering for groups

All meals must be booked in advance. Please contact us today so you don't miss out.

Breakfast

Continental breakfast

Included Toast, condiments, cereal, juice, tea and coffee

Lunch packs (min. 20 person)

Takeaway Standard option Mediterranean or cheese & bacon scroll, fruit, juice and chips

Dinner (min. 20 person)

Monday

Dinner: Bolognese pasta with garden salad and parmesan VG option: vegan bolognese; GF option: GF pasta Dessert: Chocolate mousse with berry topping

Tuesday

Dinner: Butter chicken with basmati rice & mixed veg VG option: Tofu coconut curry Dessert: Steam pudding with custard

Wednesday

Dinner: Chicken fried rice and prawn crackers VG option: no chicken Dessert: Fruit salad and ice cream / cream

Thursday

Dinner: Beef burrito bowl with brown rice and lettuce, guacamole and cheese (nut free alternative) VG option: vegan con carne Dessert: Choc Fudge Brownie & Ice Cream/Cream

Friday

Dinner: Cottage pie with garden peas; VG option: VG bake Dessert: Fruit salad and ice cream / cream

Saturday

Dinner: Beef lasagne with crunchy slaw VG option: VG lasagne; GF option: bolognese & GF pasta Dessert: Chocolate mousse with berry topping

Sunday

Dinner: Butter chicken with basmati Rice and mixed veg; VG option: Tofu Coconut Curry Dessert: Steam Pudding with Custard

Allergy alternative desert

VG/GF/DF dessert: Fruit salad and coconut yogurt

All prices are per person and include GST. *\$150 Surcharge applies for dinner sittings after 7:00pm, Weekends and Public Holidays. We are able to cater for most dietary requirements. Please ensure you specify these when confirming your meal choices. All meals MUST be finalised 30 days prior to groups arrival and final payments.



Catering order form

1800 942 386 | groups@yha.com.au

Please keep in mind the following information when placing your order:

We are only able to provide one meal choice per sitting, excluding dietary requirements. Please include any accompanying drivers in your meal order. If your group does not arrive on time, you risk forfeiting the meal with no refund. Groups larger than 60 people may require two sittings. There is a surcharge for late dinner sittings, weekends and Public Holidays.

Name of Group Contact Name(s) Phone No. of Guests Age Group	Breakfast Includes: Cereals with milk, toast with spreads, tea, coffee & juice INCLUDED CONTINENTAL ONLY
Allergy GLUTEN FREE (GF) Requirements LACTOSE FREE (DF) number of people) VEGETARIAN (V) VEGAN (VG) NUT ALLERGY* No nuts are preapred in the kitchen	DATES REQUIRED IDEAL SEATING TIME 7:00 7:30 8:00 8:30 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
Takeaway packed lunch DATES REQUIRED	Dinner DATES REQUIRED IDEAL SEATING TIME 18:00 18:45 19:30* 19:4 10 10 10 10 10 10 10 10 10 10 10 10 10

**Disclaimer around allergens: While we take steps to minimise risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur as factors beyond our reasonable control. At YHA, we make every effort to identify ingredients that may cause allergic reactions for those individuals with food allergies however cannot guarantee completely allergy-free meals. This is due to the potential trace allergens in the working environment and supplied ingredients.

Please be aware that YHA is unable to cater to all dietary requirements, please select one of the following alternatives if the main meal does not suit the dietary requirements - (DF) (GF) (V) (VG)

Sample menu provided and subject to change - This menu is subject to change without notice