



YHA BLUE MOUNTAINS

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

Continental breakfast Upgrade (Min. 10 pax)

+\$ 10.00

Museli, Yoghurt, Fresh fruit

Hot breakfast upgrade (min.10 pax)

+ \$15.00

Eggs, bacon, tomato, hashbrowns + full continental

Lunch packs (min. 10 person)

\$16.00 - takeaway

Option change daily

Sandwich's or Rolls

examples of fillings -

- Roast Chicken Mayo & Salad
- Salad (V)
- Ham & Cheese

All lunches come with packet of chips, snack bar and piece of seasonal fruit

Dinner (min. 10 person)

\$25.00

MAINS

Monday

Spaghetti Bolognaise, served with salad

Tuesday

Mixed Tacos, served with guacamole salsa

Wednesday

Penne Chicken Rose, with broccoli and mushroom

Thursday

Cottage Pie, served with crunchy slaw

Friday

Stir Fry Chicken & Vegetables, served with rice

Saturday

Beef, Noodle & Legume Soup, served with garlic bread

Sunday Chicken Thigh Casserole, served with potatoes and carrots

DESSERT

Fruit salad with ice cream

Cake slice of the Day (GF)

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.

*
Maximum of 70 guests for Dinner catering, for larger groups speak with our Groups team about booking the Groups Kitchen and Dining space for a self-catering option. Subject to availability.

YHA BLUE MOUNTAINS

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.

All catering MUST be finalised 30 days prior to the groups arrival and final payments.

| | | | |
|-----------------|----------------------|-----------|----------------------|
| Name of Group | <input type="text"/> | | |
| Contact Name(s) | <input type="text"/> | | |
| Phone | <input type="text"/> | | |
| No. of Guests | <input type="text"/> | Age Group | <input type="text"/> |

| | | |
|--|--------------------------|---|
| Allergy Requirements (Please indicate number of people) | <input type="checkbox"/> | GLUTEN FREE (GF) |
| | <input type="checkbox"/> | LACTOSE FREE (DF) |
| | <input type="checkbox"/> | VEGETARIAN (V) |
| | <input type="checkbox"/> | VEGAN (VG) |
| | <input type="checkbox"/> | NUT ALLERGY* No nuts are prepared in the kitchen |

Breakfast

Includes: Cereals with milk, toast with spreads, tea, coffee & juice

☐ INCLUDED CONTINENTAL ONLY

☐ Continental Breakfast upgrade

☐ Cooked Breakfast upgrade

DATES REQUIRED

| |
|----------------------|
| <input type="text"/> |
| <input type="text"/> |
| <input type="text"/> |
| <input type="text"/> |
| <input type="text"/> |
| <input type="text"/> |

IDEAL SEATING TIME

| 7:00 | 7:45 | 8:30 |
|--------------------------|--------------------------|--------------------------|
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

Takeaway packed lunch

DATES REQUIRED

| |
|----------------------|
| <input type="text"/> |
| <input type="text"/> |
| <input type="text"/> |
| <input type="text"/> |
| <input type="text"/> |

Dinner (in-house catering)

self-catering kitchen ☐

DATES REQUIRED

| |
|----------------------|
| <input type="text"/> |
| <input type="text"/> |
| <input type="text"/> |
| <input type="text"/> |
| <input type="text"/> |
| <input type="text"/> |

IDEAL DINING TIME

| 17:00 | 17:45 | 18:30 |
|--------------------------|--------------------------|--------------------------|
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

If your group has booked self catering options or require self catering, please ensure that you book this with our Groups Team prior to your arrival. Space MUST be booked as other groups may require the facilities at other times. This form is for pre-booked on-site catering.

*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 -
Pricing may change due to external factors. Invoice will state catering cost.