

YHA SYDNEY HARBOUR

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

Hot breakfast upgrade

+ \$12.00

Scrambled eggs, bacon, hashbrowns, baked beans + full continental

Lunch packs (min. 20 person)

\$16.00 - takeaway Option is alternated each day

Sandwich's

- Roast Chicken mayo & salad
- Salad cheese pickles (V)

Salad Boxes

- Vietnamese chicken rice noodle salad
- Seasonal greens, chickpeas, chargrilled vegetables, Italian vinaigrette (VG) (GF) (DF)

All lunches come with juice box, snack and piece of seasonal fruit

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.

$Dinner \; ({\rm min.} \; 20 \, {\rm person})$

\$28.00

Monday

Dinner: Bolognese pasta with side salad 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: Vanilla panna cotta and caramel sauce

Wednesday

Dinner: Chicken fried rice and prawn crackers

VG option: no chicken

Dessert: Fruit salad and ice cream

Thursday

Dinner: Beef burrito bowl with brown rice and lettuce, guacamole and cheese (nut free alternative)

VG option: vegan con carne

Dessert: Ice cream

Friday

Dinner: Cottage pie; VG option: VG bake Dessert: Fruit salad and ice 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: Roast (alt chicken/beef) roast potato and mixed

vegetables; VG option: VG chicken

Dessert: Vanilla panna cotta with caramel sauce

Allergy alternative desert

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



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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 Contact Name(s) Phone No. of Guests Age Group | Breakfast Includes: Cereals with milk, toast with spreads, tea, coffee & juice INCLUDED CONTINENTAL ONLY Breakfast upgrade Scrambled eggs, bacon, hashbrowns, baked beans + full continantial |
|--|--|
| Allergy Requirements (Please indicate number of people) LACTOSE FREE (DF) VEGETARIAN (V) VEGAN (VG) NUT ALLERGY* No nuts are preapred in the kitchen | DATES REQUIRED T:00 7:45 8:30 TIME T:00 7:45 8:30 TIME T:00 7:45 8:30 |
| Takeaway packed lunch DATES REQUIRED | Dinner DATES REQUIRED IDEAL SEATING TIME 17:00 17:45 18:30 IDEAL SEATING TIME 17:00 17:45 18:30 IDEAL SEATING TIME |

*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