



Hub Australia Melbourne

We require at least 3 business days' notice on all catering orders and amendments. Serving times are required. There is a \$15 delivery fee for each catering order delivered. Minimum \$80 order required.

Please note: All pricing is exclusive of GST

MORNING TEA INDIVIDUAL

Minimum of 6 serves for each catering package type (priced per person)

Traditional **\$16pp**

Mini muffin, mini danish pastry, freshly baked mini croissants with portion butter and jam (V)

The Staple **\$22pp**

A hot breakfast wrap with relish, scrambled eggs, bacon, cheese and spinach, mini danish pastry, breakfast pot of yoghurt and granola, bircher or fruit salad (V)

MORNING TEA PLATTERS

The Spread (Serves 8-10) **\$210**

Each platter contains an assortment of breakfast rolls with housemade relish, bacon, eggs, cheese and hollandaise, ham, cheese or tomato, cheese croissant and vegetarian quiches

Fruit Platter (Small 6-8 / Large 10-14) **S\$65 / \$105**

A selection of seasonal fruits (VG/GF/DF/NF)

Mini Muffins (Small 12 / Large 24) **S\$55 / L\$110**

A selection of raspberry and white chocolate, orange & poppy seed, blue berry, chocolate chip and apple crumble.

Breakfast Slider (Small 6 pieces / Medium 12 pieces / Large 18 pieces) **S\$47 / M\$92 / L\$140**

Minimum one flavour selection per 6

- Maple bacon, egg omelette, relish and sriracha mayo
- Wilted spinach, egg omelette, relish and sriracha mayo (V)
- Miso mushroom, egg omelette, relish and sriracha mayo (V)

Breakfast Pots (Small 6 pots / Large 12 pots) **S\$50 / \$98**

- Bircher Muesli, toasted muesli soaked overnight, yoghurt, dried figs, apricot, cranberries & apple
- Yoghurt & Granola contains greek yoghurt, house made granola & fresh berries
- Tapioca pudding with coconut milk, goji seed mix and fresh berries

LUNCH INDIVIDUAL

Minimum of 6 serves for each catering package type (priced per serve)

The Banh Mi Box

\$30pp

2 crispy mini banh mi, 2 fresh rice paper rolls and an asian side salad (VO)

The Picnic Box

\$35pp

A deli roll, fruit, a mini slice, salad, quiche and a bottle of juice (VO)

The Vegetarian Baguette Box

\$37pp

A vegetarian baguette, organic yoghurt and granola pot, freshly baked muffin and a vegetable quiche (V)

LUNCH PLATTERS

Working Lunch A (Serves 10)

\$260

- Freshly Made Gourmet Sandwich Platter x 10
- Vietnamese Banh Mi Rolls x 10
- Gluten Free Mini Brownies x 10

Working Lunch B (Serves 10)

\$260

- Freshly made french style baguettes x 10
- Home made sausage rolls x 10
- Gluten Free Mini Brownies x 10

Working Lunch C (Serves 10)

\$260

- Light and tasty wraps gourmet fillings x 10
- Delicious mini beef burgers x 10
- Gluten Free Mini Brownies x 10

Working Lunch D (Serves 10)

\$260

- Chicken schnitzel roll x 10
- Mini salad bowls (chefs selection) x 10
- Mini slices assorted GF x 10

The Mixed Bread Platter (Serves 10 / Serves 15)

\$130 / \$190

A range of Point Sandwiches, Wraps and Baguettes

Deli Rolls Platter (Serves 8)

\$130

This platter includes 16 deli rolls with a diverse selection of fillings to please everyone, including 4 vegetarian options.

Southern Fried Chicken Burger (Small 9 pieces / Large 18 pieces) **\$105 / \$210**

Filled with fried Southern style chicken tenderloin, shredded cos lettuce and sriracha mayo

Mini Burgers Small 6 pieces / Medium 12 pieces / Large 18 pieces) **S\$50 / M\$95 / L\$142**

Minimum of 6 serves of one filling

- Wagyu Beef
- Crispy Chicken and Slaw
- Mushroom (V)

SALADS - (Small serves 5 / Large serves 10)

Beetroot, carrot, pomegranate, apple & walnut (GF, VG) **S \$92 / L \$120**

Broccoli tabbouleh, quinoa, cranberry & seeds (GF, VG) **S \$92 / L \$120**

Roasted Cauliflower & Radicchio Salad (GF, V) **S \$92 / L \$120**

Moroccan Eggplant and Chickpea Salad (GF, V) **S \$92 / L \$120**

Pumpkin, feta and lentil salad (GF, V) **S \$92 / L \$120**

Ancient Grains Salad (N, V) **S \$92 / L \$120**

AFTERNOON PLATTERS

Skewers (Small 12 pieces/ Large 18 pieces) **S \$95 / L \$142**

Minimum one flavour selection per 6

- Chipotle chicken (GF)
- Grilled prawn, lemon gremolata (GF)
- Lamb kofta, cumin yoghurt (GF)
- Chicken, honey, soy, sesame glaze (GF)
- Char grilled glazed tofu, lime, chilli, garlic, sesame (GF, VG)

Mini Rice Paper Rolls Platter (Small 6 pieces / Large 18 pieces) **S \$40 / L \$110**

Minimum one flavour selection per 6 ~ Fillings include chicken, beef and tofu

Gourmet Mini Pie Platter (Small 6 pieces / Large 18 pieces) **S \$40 / L \$107**

Minimum one flavour selection per 6

- Mini Gourmet Pies (Beef)
- Cauliflower Cheese
- Chicken and leek
- Gluten Free Pies (Beef & Bacon)

Duck Pancake Platter (Small serves 6 / Large serves 12) **S \$45 / L \$85**

Minimum of 6 serves

BBQ peking duck, hoisin sauce, cucumber and red capsicum

Crispy Polenta Cakes (Small serves 6 / Large serves 12)**S \$38 / L \$75**

Polenta cakes topped with velvety cauliflower purée, truffled pecorino cheese, and a delicate rice cracker crisp (GF, V)

Gourmet Cheese Platter (Small serves 6-8 / Large serves 10 - 14)**S \$92 / L \$157**

A collection of lavosh, water crackers, grissini, walnuts, cashews, dried apricot, dried figs, dried apple, caper-berries, strawberries, grapes, brie, cheddar, provolone and pecorino.

Charcuterie & Nibbles Platter (Small serves 6-8 / Large serves 10 - 14)**S \$105 / L \$168**

Prosciutto, salami, dips, cherry tomatoes, baby cucumber, baby carrots, radish and ciabatta

Teacakes (Small 6 pieces / Large 12 pieces)**S \$40 / L \$75**

A variety of teacakes including banana, orange (GF) and carrot and walnut (Dairy Free)

Mini Slices (Small 6 pieces / Large 12 pieces)**S \$25 / L \$50**

A variety of our slices including triple chocolate brownie, white chocolate, pistachio and hibiscus rocky road, milk chocolate and pretzel rocky road and coconut blondie

ALL DAY CONFERENCE PACKAGE

Minimum order of 10 pax

Light Conference - Chef's Selection**\$60pp**

Morning tea

Lunch

Afternoon tea

UNLIMITED BARISTA PACKAGE – \$12 PP

Unlimited barista-made hot drinks for the duration of your booking.

Please note: All members on the booking must participate in the offer

Cancellation policy

For any cancellation or reduction in the agreed attendance number, notice must be provided in writing. Should changes need to be made, the following conditions apply:

Changes >15 business days prior to the event date: No fees apply, and any deposit or fees paid will be refunded in full.

Changes between 15 and two business days prior to the event date: 75% of booking fees will be refunded.

Changes within two business days of your event date: 100% of booking fees will apply.

All pricing includes delivery and set-up. Your space will be equipped with plates, cutlery, cups, and napkins as required.

If you'd like to bring your own catering, a service fee of \$5 + GST per guest is payable. Our team will receive your delivery, ensure it's well presented, provide ceramic plates and cutlery for each guest, and clean up. Please ensure you advise us of your catering prior to your booking.

We're always here to help. If you're looking for something that isn't listed, please get in touch with us in advance and we'll do our best to accommodate your request. For any special requests or queries, please contact our catering team at catering@hubaustralia.com.