

High Tea



|| BUILD YOUR OWN PACKAGE ||

\$30.00 per person

INCLUSIONS...

Personalised Menu || Buttermilk Scones + choice of 3 sweets + choice of 3 savoury

Tea, coffee, milk (full cream OR skim) water & sugar (white OR raw)

High tea serving stands, crockery, serving ware & cutlery

Table linen & disposable napkins

Choice of theme

Set up & pack down

\$35.00 per person

INCLUSIONS...

Personalised Menu || Buttermilk Scones + choice of 3 sweets + choice of 3 savoury

Tea, coffee, milk (full cream OR skim) infused water, orange juice OR non-alcoholic bubbly & sugar (white OR raw)

High tea serving stands, crockery, serving ware & cutlery

Table linen, charger plates, placemats OR table runner & fabric napkins

Choice of theme – with printed menus for each guest

Americana Chairs – black or white

Set up & pack down

OPTIONAL ...

Name place cards (to match menu/theme) – 0.80c each

Florals - \$10 per jar/vase each

Champagne Glasses – 0.50c each

Champagne Bucket (gold or silver) - \$8.00 or with ice \$11.00

Extra sweet or savoury item - \$3.50 per person (per choice)

Dietary Requirements - \$4.00 per person

High Tea

|| MENU OPTIONS ||

Let us build & create a personalised menu with you

Buttermilk Scones || served with butter, freshly whipped cream & your choice of jam OR lemon curd

SWEET... your choice of 3

Chocolate Dipped Strawberry || dark, milk or white (*can be decorated to suit theme*)

Cookie || shortbread, melting moment or choc chip

Slice || lemon coconut, apricot, caramel, apple crumble, double chocolate brownie OR raspberry & chocolate brownie

Tartlet || filled sweet shortbread shells: lemon curd, banana caramel, Nutella/hazelnut OR chocolate (dark or milk)

Chocolate Mousse (shot glass) || topped with shaved chocolate & wafer pieces

Vanilla Bean or White Chocolate Panna Cotta (shot glass) || topped with fresh seasonal berries

Cheesecake (shot glass) || lemon curd, choc mint, cookies & cream or Nutella/hazelnut

Individual Pavlova || topped with fresh whipped cream, seasonal fruit & berries drizzled with passionfruit syrup

Mini Pastries || chocolate croissant or random selection mixed Danish

Macaron || random selection

Mini Matchstick || layers of puff pastry filled with apricot or raspberry jam & fresh whipped cream

Butterfly Cupcake || vanilla or chocolate filled with raspberry jam OR lemon curd & fresh whipped cream

Mini Cupcake || vanilla or chocolate topped with buttercream

Lamington Sandwich || fingers layered with strawberry jam & fresh lemon cream

SAVOURY...your choice of 3

Mini Quiche || vegetable mix topped with cherry tomato & fresh chives

Roast Pumpkin & Goat Cheese Tartlet || topped with baby rocket & balsamic glaze

Ribbon Sandwiches || white bread (*unless otherwise requested*) with your choice of ham & cheese, cucumber & cream cheese OR egg & lettuce

Mini Croissant || filled with ham & cheese

Zucchini Slice || served with tomato relish

Mini Pastries || Sausage Rolls, Gourmet Pies or Spinach & Ricotta Roll served with tomato relish

Bruschetta || toasted breads topped with tomato, basil, Spanish onion mix & shaved parmesan

Gourmet Pizza Canapé || mini pizza base topped with salsa, basil pesto, semi dried tomato, caramelised onion & crumbled Danish fetta

Smoked Salmon Crostini || mini toasts topped with smoked salmon & dill cream cheese, shaved smoked salmon & capers

Rare Roast Beef Crostini || mini toasts topped with chargrilled vegetable cream cheese, thinly sliced rare roast beef, horseradish & Spanish onion

Prosciutto Crostini || mini toasts topped with brie cheese, prosciutto, cranberry jam & balsamic glaze

Antipasto Skewer || prosciutto, Bocconcini, kalamata olive, fresh basil & balsamic glaze

Nb. A surcharge will apply per guest for specific dietary requirements

THEMES...

Vintage || roses, florals, prints, vintage print crockery, vintage glass

Rustic || hessian, hyacinth, baby's breath, white florals, white vintage crockery, pastels

Modern || black & white, simple, glass crockery, pops of bright colour, gold accents

WE COME TO YOU OPTION....

Looking to host your high tea at home or another location? Simply add \$10.00 per person to each package with all inclusions. Includes travel within Adelaide area. Allow 1.5/2 hours pre-event for set up as well as use of kitchen during event. Staff onsite to serve guests for 2 hours (surcharge applies for additional time @ \$30 per hour & must be pre-arranged at time of booking).

Minimum || 10 guests