

Accolade Catering Secondary School Menus



Meal Code	Breakfasts	
BF 1	continental breakfast fresh whole seasonal fruit, fruit in natural juice, yoghurts, cereals, selection of breads & spreads	\$6.90 per person
BF 2	continental breakfast with pancakes fresh whole seasonal fruit, fruit in natural juice, yoghurts, cereals, selection of breads & spreads served with pancakes and maple syrup	\$9.90 per person
BF 3	cooked breakfast bacon, chipolata, eggs, baked beans or spaghetti served with toast	\$9.90 per person
BF 4	cooked breakfast with continental fresh whole seasonal fruit, fruit in natural juice, yoghurts, cereals, selection of breads and spreads followed by bacon, chipolata, eggs, baked beans or spaghetti	\$12.50 per person
BF 5	vegetarian cooked breakfast with continental fresh whole seasonal fruit, fruit in natural juice, yoghurts, cereals, selection of breads and spreads served with vegetable chipolata, eggs, baked beans <u>or</u> spaghetti and grilled tomato all breakfasts served with orange & apple juice, tea, coffee and milo	\$12.50 per person
Breaks - Morning, Afternoon Teas & Supper		
Tea 1	regular break – choose one of the following fruit & vegetable stix platter <u>or</u> scones and spreads <u>or</u> muffins <u>or</u> chef's cake selection served with tea, coffee, orange & apple juice	\$3.20 per person
Sup 1	supper milo, tea, coffee and biscuits	\$2.80 per person
*tea and coffee is available all day for teachers & carers at no extra cost		
Lun 1	make your own gourmet sandwich buffet fresh bread selections, assorted cold cuts, tuna, cheese, egg, beetroot, lettuce, tomato, cucumber, condiments and whole fresh seasonal fruit	\$9.90 per person
Lun 2	hot lunch (choose 1) open beef burger <u>or</u> sausage sizzle with roll & onions <u>or</u> homemade pizza - all lunches served with garden salad and fresh whole seasonal fruit	\$8.40 per person
lunch 1 & 2 served with tea, coffee, orange & apple juice		
Lun 3	packed takeaway lunches fresh roll with selected cold meat and salad, 100% juice pack, snack item and a piece of whole seasonal fruit (vegetarian rolls available on request) *please specify pick up time	\$9.20 per person
Lun 4	soup with roll chicken noodle soup <u>or</u> chunky minestrone soup both served in large bowls with a fresh roll, and fresh whole seasonal fruit	\$8.20 per person
Orw	oven roasted wedges as an extra	\$3.80 per person

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BBQ's

Meal Code		
BBQ 1	bbq 1	\$10.50 per person
	100% beef sausages, onions, roll, potato salad, tossed garden salad, chef's salad, bread selections and condiments	
BBQ 2	bbq 2	\$15.20 per person
	100% beef sausages, chicken, beef & vegetable patties, onions, hot gourmet potatoes, tossed garden salad, fresh roll, beetroot, shredded cheese, condiments and dessert	

Soup

Soup	pre dinner – vegetable minestrone or pumpkin	\$2..10 per person
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Dinners

Din 1	standard dinner - no dessert	\$9.10 per person
	from our daily menu served with chef's "5 vegetable dish" of the day	
Din 2	standard dinner - with dessert	\$10.50 per person
	from our daily menu served with chef's "5 vegetable dish" of the day	
Din 3	dinner plus – with 1 extra selection	\$12.50 per person
	from our daily menu served with chef's "5 vegetable dish" of the day, dessert and with one of the following vegetarian selections:- mild vegetable curry or vegetable lasagne or macaroni cheese or sweet potato bake	

Daily Dinner Menu

Monday	beef lasagne, potatoes and salad	chef's homemade dessert
Tuesday	roast beef gravy & vegetables	chef's cake selection
Wednesday	chicken & vegetable noodles, salad	chef's fruit crumble with custard
Thursday	pasta bolognaise, garden salad	chef's homemade dessert
Friday	baked fish, roasted potato wedges, salad	chef's cake selection
Saturday	herb chicken, chef's pasta, salad	chef's fruit crumble with custard
Sunday	roast of the day with gravy & vegetables	chef's homemade dessert

all meals served with bread basket, condiments, tea, coffee, orange & apple juice and whole fresh seasonal fruit

Daily Packages – from the Most Popular Selections

Package 1	continental breakfast (BF 1) morning & afternoon teas (Tea 1) hot, soup and packed lunches (Lun 2,3 and 4) dinner with dessert (Din 2)	\$32.00 per person
Package 2	cooked breakfast with continental (BF 4) morning & afternoon teas (Tea 1) any lunch, any dinner and supper (Sup 1)	\$42.20 per person

All Prices include GST

Accolade Catering Secondary Booking Forms

Camp:		Camp Location:
Client Name:		
Arrival Date:	Day:	First Meal:
Departure Date:	Day:	Last Meal:
Contact Person:		Booking ID No:
Home Phone:	Work Phone:	Mobile No:

Date:		Day:		
Meals & Times	Meal Code	Meal Details / Choice	No of Teachers	No of Children
Breakfast - 7.30				
Morning Tea - 10.30				
Lunch - 12.30				
Afternoon Tea - 3.00				
Pre Dinner Soup				
Dinner - 6.00				
Din 3 Selection				
Supper - 8.30				
Package No				

Date:		Day:		
Meals & Times	Meal Code	Meal Details / Choice	No of Teachers	No of Children
Breakfast - 7.30				
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Pre Dinner Soup				
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Date:		Day:		
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Morning Tea - 10.30				
Lunch - 12.30				
Afternoon Tea - 3.00				
Pre Dinner Soup				
Dinner - 6.00				
Din 3 Selection				
Supper - 8.30				
Package No				

The same meal times apply to packages

Please photocopy this page for extra days

Accolade Catering Special Dietary Requirements

Special Needs	Name	Details
Coeliac		
Diabetes 1 & 2		
Vegetarian		
Vegan		
Lactose		
Preservatives		
Nut Intolerance		
Religious		
Other (including attachments)		
If sending separate attachment please state the number pages		

Accolade Catering Conditions

1. **Booking Procedure:** Complete the booking and dietary forms attached with the menu and return at least 4 weeks prior to your booking. Accolade Catering will then issue you a pro-forma invoice with a request for a 50% deposit to secure your booking.
2. **Final Numbers** are required within 5 working days of your camp. **Meal Times** can be changed within 30 minutes of designated times. An extra cost will be incurred for meal times outside arranged hours.
3. **Terms:** Full payment is required upon completion of each camp.
4. Clients with **Special Dietary Requirements.** In certain circumstances clients may provide food to supplement special diets in consultation with Accolade Catering. It is the clients responsibility to advise of all special dietary needs.
5. Accolade Catering does not use **Nuts** in its School Menus. Accolade Catering is unable to take responsibility for nut trace elements in goods supplied.
6. The DSR School Menus are served as a nutritionally balanced and portioned meal. The menus conform to the **School Canteen Traffic Light Criteria.**
7. **Meal Selections** for breaks, suppers, dinners, and desserts etc are **one selection per group, not individual choices.**
8. **Prices:** A 10% surcharge will apply on **Sundays & Public Holidays.** All prices listed are charged per person. GST is included. Accolade Catering reserves the right to amend prices.
9. **Service:** All clients are responsible for setting up and keeping the dining room clean, clearing dishes to the scullery, wiping tables, sweeping and mopping the dining room floor.
10. School Menus are for **Teachers with Children** and not teacher groups.
11. Accolade Catering offers a free NZ Natural ice-cream voucher to its students / guests as a **Gratitude** when they leave camp. Please indicate if your organisation does /does not want to take part. Please indicate your preference and who is to receive the voucher_____

I have read and understand the above conditions.

Name: _____ Title: _____

On behalf of: _____ Mobile: _____

Signed: _____ Dated: _____