

MILK + HONEY FUNCTIONS



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Our functions package is intended as a guide for your event, however, our functions coordinator will work with you to design a package that suits your individual needs.

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CAFE



The cafe space is located at the front of the building, with lots of seating space. This area has large floor-to-ceiling windows and sliding doors for guests to move outside onto the deck.

This room includes a speaker and a potential bar space and portable television.

Maximum 60 seated, 100 cocktail approx.



During normal operating hours
Monday - Friday

- \$1,500 room hire fee

Weekends

- \$2,000 room hire fee

After 5pm on weekdays

After 3pm on weekends

- \$100 room hire fee p/h

Additional fees may apply

FOYER



The foyer is a large spacious area providing the best spot for big groups of cocktail or seated events.

This room offers speakers and television with HDMI and USB capability.

Maximum 200 cocktail, 150 seated



Saturday 8am - 2pm
- \$60 room hire fee p/h

Saturday after 3pm and
Weekdays after 5 pm

Additional fees may apply



MULTI-PURPOSE



The multi-purpose room is located at the back of the building and provides a more private space. This space has access to an outdoor area backing onto an oval.

This space offers speakers and a television with HDMI and USB capability

Maximum 100 seated, 150 cocktail



Saturday 8am - 2 pm
- \$30 room hire fee p/h

Saturday after 3pm and
Weekdays after 5pm
- \$65 room hire fee p/h

Additional fees may apply

MEETING ROOM



The meeting room is located at the back of the building. This room provides a conference table and an intimate setting.

The space offers a whiteboard and television with HDMI capability.

Maximum 15 seated.



Weekdays 8am - 4pm
Saturday 8am - 2pm
- \$20 room hire fee p

After 4pm on weekdays
additional fees apply



MORNING + AFTENNOON TEA



choice of 3 | 15pp

chocolate brownies (gf)

white chocolate and berry muffins (v)

chocolate honeycomb muffins (v)

assorted danishes (v)

fresh fruit platter (gf, v)



gf = gluten free gfa = gluten free available

vg = vegan vga = vegan available

v = vegetarian va = vegetarian available

df = dairy free dfa = dairy free available

PLATTERS



small | 2 - 4 ppl
\$30

medium | 4 - 8 ppl
\$50

large | 8 - 12 ppl
\$70

cured meats (gf)

olives

cheese - subject to availability

crackers (gfa)

dried fruits

fresh fruits and vegetables

quince paste (gf)



COCKTAIL FOOD



choice of 2 hot, 2 cold | 24pp

choice 3 hot, 3 cold | 36pp

hot

vegetarian spring rolls (v)

arancini balls (v)

tandoori chicken skewers (gf, nf)

gourmet cocktail pastries - pie, sausage rolls, mini quiches

zucchini fritters with corn and mango salsa (gf, df, v)

beef sliders

mini pizzas

cold

sugar-cured salmon on rice paper (gf, df)

tomato bruschetta on sourdough (vg)

kingfish ceviche with wasabi mayo (gf, df)

beetroot tarte tatin with whipped ricotta (v)

duck hoisin cold rolls with nam jim dressing (gf, df)

LUNCH ITEMS



3 types of baguettes, wraps and sandwiches with choice of filling and 2 salad choices | 22pp

choice of fillings (gfa)

ham, cheese and tomato

chicken, avocado and mayo

silverside with horseradish and onion jam

grilled vegetables and babaganoush (v)

tuna, spanish onion and mayo

choice of salad

mixed grain (gf, vg)

garden (gf, vg)

cauliflower and raisin (gf, vg)

pumpkin, spinach and fetta (gf, v)



DINNER ITEMS



choice of 2 | 65pp - entree and main | main and dessert
choice of 3 | 75pp - entree, main and dessert

entree (choose from 2, alternate placement)

cold

kingfish ceviche with sea parsley and black rice and miso paste (gf, df)

chicken galantine with baby beetroot and a fig chutney (gf, df)

hot

roast duck with quinoa and orange glaze (gf, df)

spinach and ricotta cannelloni with parmesan and napolitana (v)

mains (choose from 2, alternate placement)

grilled chicken breast with caponata (gf, df)

beef fillets with mushroom medley and parsnip puree (gf, df)

barramundi with chorizo and bean ragout and salsa verde (gf, df)

vegetarian mousaka (gf, df, v)

DINNER ITEMS



sides

roast cocktail potatoes with mustard seeds

green beans with garlic and chili

honey roasted carrots

dessert (choose of 1)

orange and mango pannacotta with whipped cream (gf)

lemon curd tart with chantilly cream and mixed berry coulis

whipped coconut cream with Italian meringue, dehydrated raspberry and lemon balm (gf, df)

fees will apply for additional menu choices. information about dietary requirements can be found in t&c's.

DRINKS PACKAGE



non-alcoholic | 5pp

still and sparkling water

juice - orange, orange and mango, apple

soft drink - coca-cola, lemonade

coffee + tea | 3pp

espresso coffee

percolated black coffee

tea - english breakfast, earl grey, green, peppermint

if you're wanting alcohol at your event, you will need to apply for a liquor license, please see the t&c's for more details on this

CHILDREN'S PARTY FOOD



choice of 2 hot, 2 cold | 20pp

hot

chicken bites and chips

cocktail pastries

mini pizza (va)

cold

fairy bread (gfa)

fruit platter (vg, gf)

crackers and dip (gfa, v)

platters and drinks available for adults on request. See page 6 and 10 for more details.

TERMS + CONDITIONS



MENU

All our produce used for our menu is subject to availability. If something is unavailable we will organise a suitable replacement, and we will inform you of any changes.

DIETARY REQUIREMENTS

Please advise us of any dietary requirements for your guests once the numbers are confirmed. Our kitchen will always do their best to comply, however, we cannot guarantee that our food will not be contaminated. If you/your guests have any further questions, please do not hesitate to contact us for further information.

GUESTS

Guest numbers are to be confirmed one week prior to the event. Please be considerate when confirming numbers as we cannot change them once it has been confirmed.

DEPOSIT

A 20% deposit is payable by EFT or cash through the cafe within 7 days of confirmation. The outstanding balance will be due up to 48 hours before your event and an itemised invoice will be provided.

TERMS + CONDITIONS



CANCELLATION

In the event of a cancellation, a minimum of 14 days notice is required in order to receive a full refund of your designated deposit amount. We will not be able to refund your deposit if the cancellation of the event is 72 hours prior to the scheduled event day.

DECORATIONS

You are welcome to bring your own decorations. We do not allow glitter or confetti. If you need help setting up or need to bring in decorations early, our team will be happy to accommodate.

ALCOHOL POLICY

At this stage the Café venue is unlicensed, so an event liquor license will be required for any one-off events. Milk + Honey can assist in the acquisition of the liquor license through the ACCC. Please contact management if your event requires a license.