



Community Menus

showtime
EVENT GROUP



TEA AND COFFEE

CONTINUOUS TEA AND COFFEE SERVICE

1 service

—
\$3.60 PP

4 hours

Up to 4 hours service

\$7.70 PP

6 hours

Up to 6 hours service

\$12.80 PP

9 hours

Up to 9 hours service

\$14.10 PP

Note that ingredients and options may change seasonally or as produce variations occur.





MORNING TEA

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Select 1 sweet and 1 savoury option

Includes tea, coffee and juice

\$16.30 PP

MORNING TEA CATERING ITEMS

Savoury

Warm bacon jam tartlet, Canadian maple, spring onion GF, NF

Potato rosti, tomato basil hummus, crumbed asiago GF, NF, V

Mini spanakopita, feta cream, golden pickles NF, V

Caramelised onion and bush tomato tartlet, feta mousse, saltbush GF, NF, V

Buckwheat blini, orange and dill crème fraiche, salmon roe NF

Sweet

Miniature hibiscus jam donut, Davidson plum sugar NF, V

Raspberry and kirsch tart, burnt meringue, raspberry gel GF, NF, V

Bircher muesli, toasted macadamia, cinnamon myrtle, caramelised pineapple GF, VEGAN

White chocolate and raspberry lamington GF, NF, V

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MENU ITEMS

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Chefs' Selection

Middle Eastern Dips	2 Middle Eastern dips and crudities	Minimum 5 people per item	\$6 PP
Antipasto	Prosciutto, shaved smoked ham, Hungarian salami, marinated vegetables, olives and rustic bread	Minimum 5 people per item	\$10 PP
Cheese	Trio of Victorian cheese, lavosh, crackers, quince paste, grapes	Minimum 5 people per item	\$7.60 PP
Bakery	Chefs selection of assorted sandwiches, wraps and rolls. Includes 4 items (2 meat & 2 vegetarian)	Minimum 5 people per item	\$10 PP
Sandwiches	4 assorted sandwich points	No minimum guests	\$6.80PP
	6 assorted sandwich points		\$8.40 PP
Fruit	Seasonal sliced fruits	Minimum 5 people per item	\$6.20 PP
Salads	Chefs' Selection of salad menu items	Minimum 5 people per item	\$6.40 PP

Note that ingredients and options may change seasonally or as produce variations occur.





LUNCH

Select 4 cold lunch items. Includes tea, coffee and juice.

Multigrain rolls with rare roast beef, horseradish aioli and wild rocket NF, DF

Spicy sriracha tuna on rye, tomato, onion, butter lettuce NF, DF

Caesar salad, grilled chicken, sourdough, egg, crispy bacon, parmesan, cos gems NF

Classic cucumber on rye with dill cream cheese sandwich NF, V

Italian baguette, mortadella, olive and artichoke tapenade, shaved parmesan NF

Mexican street corn salad, char grilled corn, queso fresco, chilli coriander and mint dressing GF, NF, V

Pesto chicken wrap, parmesan cheese, basil mayonnaise, spinach

Egg and spring onion salad, avocado, watercress sandwich NF, V

Beet and quinoa salad, golden raisins, soft herbs, pear, apple balsamic dressing GF, NF, VEGAN

Buffalo chicken wrap, blue cheese mayonnaise, celery NF

Carrot and kale salad, French Dijon dressing, honey-soaked dried fruits GF, NF, V

Rustic baguette, pork and fennel salami, capsicum cream cheese NF

\$24 PP

Note that ingredients and options may change seasonally or as produce variations occur.





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EVENT GROUP

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