

Bereavement

Self Service Catering Menu

The following options are suggestions for a cost effective self-service wake in a venue that requires no extra touches to commemorate a life well lived.

- For this menu, no service or set up is required from our trained and professional Room with Roses staff. The timelines are left to the person in charge of organising the commemorative day celebrations.
- All eating and serving utensils are to be provided by the venue. Alternatively, you can hire crockery and cutlery at the normal Room with Roses hire rates and they will be delivered with the platters.
- The food is plated on high quality disposable platters and is available for pick up or we can deliver to your location at an agreed time. Food is delivered cold to the venue. Delivery details are on the back of this brochure.
- All food platters are made fresh to order on the day of your function to suit the exact number of guests. Please advise our staff on expected guest numbers, with as much notice as possible. No reductions in guest numbers accepted less than **24 hours** prior to the scheduled delivery time.
- Payment is required prior to delivery. Payment by Visa or MasterCard is available (at no fee.)
- If there are any other requirements for your function, please call our staff at any stage for a more personalised and detailed quote.
- Thank you for choosing Room with Roses to help you.

We look forward to speaking with you soon.



Vicki Pitts

Owner – Room with Roses

Terms & Conditions

Minimum total order - \$300

(payment required prior to delivery)

Delivery Charges

Pickup – no charge

Delivery to funeral home - no charge

Orders for \$500 or more – no charge

Otherwise, delivery charges to venue are:

0 – 5 km from CBD \$25

5 – 10 km from CBD \$35

10 – 15 km from CBD \$45

Other location POA

Other Options Available

Set price packages available
please see our website

Staff hire is not included in the menu price
Soft drinks and alcohol can be added to
any menu – please ask for pricing.

Disposable plates, cutlery, coffee cups &
serviettes are available - \$1.50 pp

Hire Equipment

China cup & saucer \$7.50 (pack of 10)

China side plate \$5.00 (pack of 10)

China entree plate \$7.00 (pack of 10)

China dinner plate \$7.50 (pack of 10)

Fork or knife \$5.00 (pack of 10)

Cake fork or teaspoon \$3.50 (pack of 10)

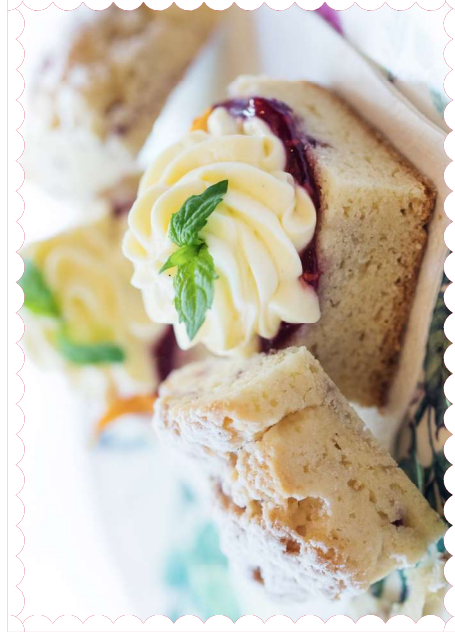
Other items available for hire – please ask

All hired items are supplied clean by Room with Roses
and must be cleaned and stacked for return/pickup.

A fee will apply for items that are broken,
not available to pick up or are dirty.

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P: (07) 3229 7050

Gallery Level, Brisbane Arcade,
117 Adelaide St Brisbane Q 4000

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www.roomwithroses.com.au

SCONES

(3 x 1/2 items - \$4 / serve)

Our **Signature raspberry scones** topped with homemade raspberry jam and Chantilly cream

SIMPLE SWEETS – SELECT 3

(3 selections - \$8/serve)

Coconut macaroon

Jam drop

Afghan biscuit

Custard kisses

Mini cupcake

Cheesecake bite – Chef's selection (gf)

Chocolate & walnut brownie (gf)

Rosewater & pistachio shortbread (gf)

DELUXE SWEETS – SELECT 3

(3 selections - \$10 / serve)

Lemon meringue tartlet

Flavoured French macarons (gf)

Petit Four – Chef's selection

Portugese custard tart

Friends (gf)

Profiterole filled with crème patissiere and topped with chocolate ganache

Mini chocolate pavlova topped with Chantilly cream and raspberry coulis (g/f)

Mini chocolate heaven cake topped with chocolate ganache (g/f)

SANDWICHES – SELECT 4

(4 selections - \$10/serve)

Gluten free sandwiches avail
add \$2 / serve

Ribbon Sandwich (2 x 1/2 finger)

Egg and cucumber (v)

Chicken, avocado and mayonnaise

Double baked leg ham, homemade chutney and mayonnaise

Pinwheel Sandwich (2 slices)

Home cooked corned beef and corn relish

Asparagus and parmesan cream cheese (v)

Chicken and pesto

Turkey and cranberry

Mini Bread Roll (2 x 1/2 mini roll)

Roast beef with horseradish cream

Slow roasted lamb with mint jelly

Vegetarian antipasto (v)

COLD FINGER FOOD – SELECT 3

(3 selection - \$10 / serve)

Devilled eggs with salmon pearls (gf)

Pumpkin, spinach, & feta frittata (gf.v)

Savoury muffins – Chef's selection

Rice paper rolls with poached chicken, aioli and Asian greens (gf)

Herb crepe roulade with smoked salmon, cream cheese and dill (gf)

HOT FINGER FOOD – SELECT 3

(3 selections- \$10 / serve)

Mushroom and leek tartlet (v)

Mini beef and burgundy pie

Mini creamy tarragon chicken pie

Lamb and rosemary sausage roll

Homemade mini beef pastie

Mini corned beef fritter with sour cream

Savoury tartlet – Chef's selection

BUFFET FOOD – SELECT 3

(3 selection - \$20 / serve)

Sweet chicken curry with rice (gf)

Creamy tarragon chicken and rice (gf)

Chicken cacciatore with pasta

Corned beef fritters with corn relish

Lamb chasseur with rice (gf)

Traditional beef lasagne

Greek salad (gf, v)

Steamed or roasted mixed vegetables (gf, v)

PLATTERS

Seasonal Fruit Platter

Small (15 pax) \$35

Medium (25 pax) \$55

Large (40 pax) \$75

Cheese & Antipasto Platter

with crackers and lavosh

Small (15 pax) \$45

Medium (25 pax) \$65

Large (40 pax) \$85