



Hub Australia Sydney

We require at least 2 business days' notice on all catering orders and amendments. A delivery fee of \$30 may apply for small orders. All catering is subject to availability.

Please note: all pricing is exclusive of GST

MORNING TEA OPTIONS

Serving time from 9.00am

Savoury Croissant Platter (serves 6 - 8)

A set selection of 16 Savoury Croissant including one vegetarian option

Fresh fruit platter (Small serves 4 - 5 / Large serves 10 - 12)

A selection of seasonal fruits (VG/GF/DF/NF)

Package 2

Savoury scones with butter

Mini savoury filled croissant (chef's choice)

Sweet slice (chef's choice)

Decorative fruit

Snack time - option 3 (per person)

A selection of mini fruit muffins, assorted pastries, cakes and slices (V)

Everyday - option 1 (per person)

Breaky Ciabatta - Egg and watercress (V)

Mini banana bread loaves

Mini yoghurt pots with seasonal fruit (GF)

Cheddar and spinach savoury scones (V)

LUNCH OPTIONS

Serving time from 11:30 am

Sandwiches and nibbles

Gourmet sandwich

Mini charcuterie (a variety of cheese, deli meats, crackers with dried fruits and nuts)

Sweet treat (chef's choice)

Working Lunch - option 2

A selection of gourmet wraps and finger sandwiches with a freshly cut seasonal fruit salad **(V Available)**

Mini Slider Platter (serves 6-8)

Mini sliders with a variety of protein and vegetarian fillings

Hot lunch package

A mix of mini sausage rolls, mini quiches and mini frittatas

Big Lunch Platter (serves 8 - 10)

42 pieces of triangles, wraps, rice paper rolls & salad rolls

Chicken Caesar Salad Platter (Small serves 3 - 4 / Large serves 10 - 12)

Grilled chicken, bacon, baby cos, croutons, boiled egg, parmesan cheese, chives & caesar dressing

Thai Chicken Salad Platter (Small serves 3-4 / Large serves 10-12)

Thai Chicken Salad is packed full of fresh and delicious ingredients including: BBQ Chicken, rainbow slaw, bean sprouts, cucumber, rice noodles, red onion, fried onion, mint, lime (DF/GF/N)

Spiced Sweet Potato Salad Platter (Small serves 3-4 / Large - serves 10-12)

Spiced sweet potato with charred corn, pickled radish, green beans, fresh mint & ranch dressing (V/ GF)

AFTERNOON TEA OPTIONS

Serving time from 1:00pm

Signature Bao Bun Platter (Serves 10 - 12)

Includes 24 Bao Buns with a set variety of 3 fillings

Gourmet Pie and Sausage Roll Platter (serves 8 - 10)

Includes a range of pies and sausage rolls served with smokey BBQ, tomato relish and tomato sauce

Savoury grazing

Variety of gourmet dips, cheeses, deli meats, cheese balls, savoury tarts, crackers, and crispbreads, vegetable dippers, and nuts, decorated with fresh greenery and honeycomb

Duck Pancake Platter (Small serves 4 - 6 / Large serves 10 - 12)

BBQ peking duck pancake, oriental pancake, green shallot, hoisin sauce & cucumber

Artisanal Cheese Platter (serves 10 - 15 pax)

A variety of cheeses, dried fruits, nuts and crackers

Option 2

Cheddar and spinach savoury scones (V), EARL brownies, Seasonal fruit skewers (V, VG, DF, GF)

ALL DAY CONFERENCE PACKAGE

Minimum order of 10 pax

Light Conference - Chef's Selection

Morning tea (1 savoury and 1 sweet item)

Lunch (selection of triangle sandwiches, wraps or sliders and 1 hot item)

Afternoon tea (1 savoury and 1 sweet item)

Cancellation policy

For any cancellation or reduction in the agreed attendance number, notice must be provided in writing.

Should changes need to be made, the following conditions apply:

Changes >15 business days prior to the event date: No fees apply, and any deposit or fees paid will be refunded in full.

Changes between 15 and two business days prior to the event date: 75% of booking fees will be refunded.

Changes within two business days of your event date: 100% of booking fees will apply.

All pricing includes delivery and set-up. Your space will be equipped with plates, cutlery, cups, and napkins as required.

If you'd like to bring your own catering, a service fee of \$5 + GST per guest is payable. Our team will receive your delivery, ensure it's well presented, provide ceramic plates and cutlery for each guest, and clean up. Please ensure you advise us of your catering prior to your booking.

We're always here to help. If you're looking for something that isn't listed, please get in touch with us in advance and we'll do our best to accommodate your request. For any special requests or queries, please contact our hospitality team at hospitality@hubaustralia.com.

SAMPLE