

Queens Park Kitchen

GROUP BOOKING FORM

First Name	Surname
Telephone	Email
Preferred Date	Preferred Time
Number Of Adults	Breakfast (please note service concludes by 11.30am) <input type="checkbox"/> 8.00am <input type="checkbox"/> 8.30am <input type="checkbox"/> 9.00am <input type="checkbox"/> 10.00am <input type="checkbox"/> 11.00am
Number Of Children (4-11)	Lunch (please note service concludes by 3.30pm) <input type="checkbox"/> 11.30am <input type="checkbox"/> 12.00pm <input type="checkbox"/> 12.30pm
Occasion	

Menu Selection	Breakfast	<input type="checkbox"/> Grazing Style \$50PP
	Lunch	<input type="checkbox"/> Shared Feast \$89PP

Cakeage	<input type="checkbox"/> Cake cut & served on individual plates \$2.50PP	<input type="checkbox"/> Cake cut & served on individual plates with cream & coulis \$4.50PP
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Dietary Requirements

Payment Terms *Group bookings are required to provide credit card details to secure the reservation. Please note that all group bookings incur a 10% surcharge.*

Name	Type of Card	<input type="checkbox"/> Visa	<input type="checkbox"/> Mastercard	<input type="checkbox"/> Amex
Card Number	Expiry	CCV		
Signature	Date			

Terms, Deposit Required & Confirmation of Numbers

A 10% gratuity will be added to the total balance of your final bill on the day. Applicable for Group Bookings of 13 guests and over. The children's menu is available for children 12 years and under. The credit card number will be held to secure the reservation. Confirmation of final numbers and dietary requirements are required 7 days prior to the reservation date. Within 7 days of your booking date, if numbers increase we will try our best to accommodate your request. However all reduction of numbers are NON REFUNDABLE. Cancellations of group bookings within 4 days are NON REFUNDABLE & total projected minimum spend will be charged to the nominated credit card. The menu is subject to change due to seasonality of produce. We can cater for a range of dietary requirements. Please contact us to discuss your options. As this is a shared space and we need to be mindful of others, no entertainment is allowed. Additional decorations i.e centerpieces & maximum (1) balloon can be placed on the tables. Please note Queens Park Kitchen does not allow glitter, confetti or bubbles for table decoration.



BREAKFAST MENU

SHARED GRAZING STYLE \$50PP

*This menu is served as a shared style in the middle of the table
for guests to serve themselves*

Salad of fresh fruit, honey, yoghurt, (v,gf)

House baked granola, poached apple and rhubarb (v)

Acai bowl, natural yoghurt, acai berries, granola, banana

Selection of toasts, preserves, cultured butters (v) (gf available)

Jugs – orange juice and apple juice for the table

CHILDREN'S BREAKFAST MENU

A choice of one from the following:

Ham & Swiss cheese toastie \$11

Fruit salad, honey, yoghurt (v,gf) \$11

Junior scrambled eggs and toast \$13

SHARED FEAST LUNCH

\$89PP

*A selection of meats and seafood dishes,
complimented with vegetables from our salads below.*

PROTEINS

Pan fried barramundi, shaved fennel, orange, mint (gf)

Roast chicken, freekah, smoked corn

Flat iron beef with roasted vegetables (gf)

SALADS & STARCH

Oven roasted chat potatoes, fetta (gf)

Steamed kale, bok choy, green beans, lemon infused dressing (gf)

Mixed leaf, leaf salad, witlof, radish (gf)

SHARED DESSERT PLATTERS

Chefs Selection - Two

Chocolate mousse, honeycomb, sweet vanilla cream cheese (gf)

Passionfruit panna cotta (gf)

Soft berry pavlova, berry compote, vanilla cream (gf)

Chocolate tart, raspberry coulis

Mini cinnamon doughnuts

CHILDREN'S LUNCH MENU \$25 PER CHILD

A choice of one from the following:

Chicken Tenders, chips and tomato sauce

Mini Angus Slider and chips

Beer battered fish and chips, lime yoghurt

Ham & Swiss cheese toastie and chips

Dessert

Chef Selection of ice cream

Includes 1 kids juice or soft drink

BEVERAGE OPTIONS

Beverages are on consumption from our current menu in the café