

CATERING MENU

Here at Bryan Brown Theatre & Function Centre, we are dedicated to delivering local and seasonal menu items prepared freshly onsite by our team at BLaKC Cafe.



Catering Packages

Minimum of 10 people

(GF) Gluten free (H) Halal (VG) Vegan (GFO) Gluten free option available
(VGO) Vegan option available (V) Vegetarian (VO) Vegetarian option available

Half-Day Catering Package

\$28pp

Breaks are complimented with freshly brewed tea, coffee and orange juice.

- Selection of herbal teas and instant coffee on arrival
- Choice of morning or afternoon tea, served with your choice of two tea break items
- Gourmet sandwich and wraps platter (choose up to four fillings for orders of less than 20 people OR up to six fillings for groups of more than 20 people)
- Seasonal fruit platter



Breakfast Bites Package

\$20pp

- Selection of herbal teas and instant coffee on arrival
- Orange juice
- English muffin, bagel, croissant or milk bun served with your choice of two breakfast fillings
- Seasonal fruit platter



Morning Or Afternoon Tea Package

\$15pp

- Selection of herbal teas and instant coffee on arrival
- Orange juice
- Your choice of two items from our tea break menu

All catering packages served with jugs of chilled water



Breakfast Fillings

English muffin, bagel, croissant or milk bun served with your choice of two breakfast fillings

- Bacon, fried egg, spinach and relish
- Smashed hard-boiled egg, mixed leaves and mayo H,V
- Smoked salmon, cream cheese, capers, red onion and mixed leaves H
- Smashed avocado, feta and tomato H,V,VGO
- Tasty cheese and tomato (optional add ham)
- Haloumi, fried egg, avocado and relish V
- Smashed herbed chickpeas, avocado, tomato, spinach and vegan mayo VG

Tea Break Menu

- Mini savoury roll with sauce H
- Mini savoury quiche H,V
- Mini cheese and tomato croissant H,V
- Mini mixed sweet tarts
- Coconut and raspberry bread VG,
- Mini danish
- Assorted friands GF
- Chocolate brownie GFO

Sandwich, Roll and Wrap Fillings

Select up to four fillings for orders for less than 20 people OR up to six fillings for orders for more than 20 people.

- Chicken breast, tomato, spinach, cucumber and herb mayo H
- Ham, Swiss cheese, tomato, mixed leaves and seeded mustard
- Beef, tasty cheese, tomato, mustard and mixed leaves H
- Curried egg and lettuce V
- Tuna, avocado, pesto, spinach, tomato, and aioli
- Smoked salmon, cream cheese, capers, red onion and mixed leaves
- Mediterranean roasted vegetables, pesto and feta H,V,VGO
- Avocado, carrot, cucumber, tomato, lettuce and vegan mayo H,VG
- Turkey, Swiss cheese, sun-dried tomato, alfalfa and mayo H

(only available in rolls or wraps)

- Sweet chilli chicken with aioli, spinach, tomato, and tasty cheese H
- Falafel with hummus, pickles, spinach and tomato VG

Share Platters

Each platter serves up to 10 people

(GF) Gluten free (H) Halal (VG) Vegan

(GFO) Gluten free option available (VGO) Vegan option available

(V) Vegetarian (VO) Vegetarian option available

Breakfast And Lunch Platters

Sandwich Platter

\$100

Gluten Free Sandwich Platter

\$110

(half serve available upon request)

Sandwich & Wraps Platter

\$110

Assorted Gourmet Rolls & Wraps Platter

\$125

Breakfast Platter

\$110

Your choice of two selections from our breakfast fillings menu on your choice of milk bun, bagel, English muffin or croissant

Sliders Platter

\$130

Served warm on milk buns, with your choice of two selections from:

- Beef patty, tasty cheese, pickle and tomato relish H
- Chicken schnitzel, crunchy slaw and smoky chilli mayo H
- Crispy fish fillet, mixed leaves and tartar sauce
- Falafel, tomato, spinach and hummus VG
- Haloumi, tomato, slaw and mayo V

Seasonal Fruit Platter H, VG

\$70

Granola Pots

\$65

Served with fruit and vanilla honey yoghurt V
(VGO available \$85)

Salad Platters

Green Veggie Salad With Crunchy Seeds

\$75

Broccoli, Green beans, mixed leaves, parsley, pumpkin and sesame seeds with a mustard vinaigrette dressing VG

Three Bean Salad

\$65

Chickpeas, Cannellini beans, kidney beans, celery, red onion and parsley with a red wine vinaigrette dressing VG

Roast Pumpkin & Quinoa Salad

\$75

With pine nuts, feta, rocket and Dijon dressing V, VGO

Classic Greek Salad

\$65

Lettuce, tomatoes, cucumbers, olives, feta cheese, Spanish onion, fresh lemon and oregano dressing V, VGO

Pasta Salad

\$85

Penne pasta, olives, pesto, spinach, sundried tomatoes and feta cheese V, VGO (GFO available \$95)



Hot And Cold Platters

Savoury Snack Bites Platter

\$70

Cocktail savoury pies, sausage rolls and mini quiche served with sauce H

Plant Based Cocktail Pies & Rolls Platter

\$80

Selection of V2 meatless cocktail meat pies, pumpkin and chickpea rolls served with sauce VG

Chicken Bites Platter

\$70

Assorted oven roasted crumbed tenderloins served with wedges and dipping sauce H

Vegetarian Platter

\$99

Spinach & cheese triangles, cheese passtizzis served with dipping sauces V

Mixed Lebanese Savoury Pastry Platter

\$68

Selection of zaatar, cheese, meat and spinach H, V

Mixed Skewer Platter

\$125

Chicken skewers, kafta skewers, roasted vegetable skewers served with flat bread and dipping sauce H

Classic Antipasto Platter

\$95

Selection of deli meats, cheese, marinated olives, grilled vegetables, grissini sticks and lavash (VO available)

Cheeseboard Platter

\$75

Selection of gourmet cheese, quince paste, artisanal dried fruits, breads and crackers

Share Platters

Each platter serves up to 10 people

(GF) Gluten free (H) Halal (VG) Vegan
(GFO) Gluten free option available
(VGO) Vegan option available (V) Vegetarian
(VO) Vegetarian option

Sweet Platters

Mixed Mini Tarts Platter

Selection of chocolate, lemon, coconut & cherry, almond, ricotta & berry, Portuguese

\$70



Gourmet Muffin Platter

\$55

Sweet Croissant & Danish Platter

Almond croissants, pain au chocolat and Danish pastries

\$60

Banana Bread & Raspberry Bread Platter

Served warm with butter and jam
GFO

\$55

Mixed Sweets Platter

Selection of donuts, pastries & friands

\$55

Classic Scones Platter

Served warm with strawberry jam and whipped cream

\$45

Gluten Free Dessert Platter

Assorted friands, orange almond cake, chocolate brownies GF

\$65

Raw Vegan Treats Platter

Selection of flavours subject to availability VG

\$75

Packaging

Individually priced

Bio Cutlery Pack

(knife, fork, napkin)

\$0.25

Bio Plates

\$0.2

Bamboo Tongs

\$0.3

Packet Napkins (100)

\$2.5

Drinks

Individually priced

Selection Of Herbal Teas & Instant Coffee

\$3.5

Selection Of Herbal Teas, instant Coffee & Jugs Of Juice

\$7

Can Soft Drink/Bottled Water

\$3

Bottled Juices

(apple, orange, pineapple bliss, green smoothie)

\$4

Karma Organic Sodas

(Lemmy Lemonade, Gingerella, Lemmy LLB)

\$4

2 Ltr Bottle Of Juice

(apple, orange)

\$9

Barista Coffee

subject to availability

\$6



Booking Information

Booking Confirmation & Payment

Bookings are only considered complete once the following steps have been actioned:

1. A catering order request form has been returned to BLaKC Cafe, either via email bryanbrowntheatre@cbc-city.nsw.gov.au or dropped off in person or sent to:
Bryan Brown Theatre & Function Centre
80 Rickard Road, Bankstown NSW 2200
2. Full payment is required for all catering orders at time of order placement. Please note that credit card payments will incur a 0.59 per cent surcharge.

Booking Changes

All changes to existing bookings must be advised in writing to Bryan Brown Theatre & Function Centre. Cancellation charges will apply when your catering requirements have been confirmed in writing, and where costs have been incurred in relation to food ordering, labour and/ or other services.

The following policies apply:

- If a cancellation is made within five (5) business days of the event, a 50 per cent cancellation fee will be incurred; and
- If a cancellation is made within two (2) business days of the event, a 100 per cent cancellation fee will be incurred.



Placement Of Orders

All catering orders, along with details of special dietary requirements, must be placed a minimum of seven (7) business days prior to the event to ensure availability of produce.

Last Minute Orders

Bryan Brown Theatre & Function Centre will endeavour to cater to last minute orders, however service cannot be guaranteed.

A 10 per cent service fee will apply to any orders placed less than three (3) business days prior to the event to cover individualised food preparation and administration costs.

Offsite Catering

Bryan Brown Theatre & Function Centre is able to arrange catering for offsite meetings or events on request for most catering items offered on the menu. Offsite catering orders incur a surcharge of 10 per cent of the total order value to cover the cost of packaging.

All catering ordered for offsite consumption must be collected directly from BLaKC Café.

Staffing Charges

Bryan Brown Theatre & Function Centre can provide service to events, with food and beverage service staff. Additional fees apply.

Weekend orders will be considered upon request, require notice and will incur a surcharge. Surcharge will be determined upon labour required.

Final Catering Numbers

Final catering numbers are required no later than five (5) business days prior to the booking or event.

Special Dietary Requirements

We can happily assist in altering our offering to suit specialised dietary requirements. This includes, but is not limited to, the following dietary options: vegetarian, vegan, gluten free, dairy free and halal.

Additional charges may apply for some dietary-specific items.

Please note that we do not operate a nut-free kitchen and we apologise in advance if we cannot accommodate your dietary needs.