

Catering & Dining Room Information

It is vital that you read ALL information prior to arrival and that applicable information is passed onto all campers.

If you have any queries concerning any of your catering needs please contact:

Catering Coordinator: **Cathie Sharp**
Phone: 8388 5234 Office (Mon-Thurs 8am-4pm)
Email: csharp@baptistcaresa.org.au

Menus

We are committed to offering a healthy balanced menu including meats, chicken, fresh fruits, fresh vegetables and salads to all our clients.

For School groups all our meals are based on the "Right Bite" Healthy Food Strategy for Schools.

All Menus are planned by Mylor Adventure Catering staff and are based on 60 years of experience in the function and camping industry.

The price quoted at the time of booking entitles guests to the standard menu (with one menu choice for main course and one menu choice for dessert). Other menu options can be considered (but would incur extra costs). Advanced notice must be given.

Portion sizes - the catering price quoted at the time of booking entitles each full fee paying guest to ONE SERVE OF FOOD. Our portion sizes are generous however extra portion or larger size portions can be provided at an extra cost. Please contact the Catering Coordinator before camp to discuss this.

Time of Meals

Meal times are as follows:

Breakfast 8.00am, Lunch 12.30pm and Dinner 5.30 or 6pm.

Snack times are negotiable. Alternative meal times can be negotiated at the time of booking but will incur an extra cost.

Meals will be ready to serve at the time indicated above. Please ensure that your group is seated in the dining room & ready for meal service at least 5 mins before the meal time as meal service cannot be delayed. If additional meeting time is required prior to meal service please ensure that your group arrives earlier than the stated meal time. If your group programme is running over time please let the catering staff know and a new time can be negotiated if possible.

Please note: *The earliest we will serve Breakfast is 8am and the latest we will serve dinner is 6pm. For Small groups (45 or under) set meal times will apply. Breakfast (self serve), M/T – 10.30am, Lunch 12.30pm, A/T – 3.30pm, Dinner 5.30 or 6pm.*

Meal times out of these hours will incur extra cost.

The campsite commercial kitchen is locked at night when Catering Staff leave so there is no after-hours access available. Please note: There are fridges available in the servery for guests to use. A microwave is also available in the dining room for client use.

The Catering Coordinator is available to answer any queries or discuss your Catering needs and can be contacted Monday to Thursday, 8am – 4pm on 8388 5234 or 0408 897 541 or email csharp@baptistcaresa.org.au

Special Diets

Over recent years the number of people with medically diagnosed food allergies has increased significantly and for this reason we advise that we are an **ALLERGY AWARE SITE** - this means that we do not eliminate any foods from our menu. We have worked hard to provide alternative meals and snacks for as many dietary requests as we can. Whilst we endeavour to provide for all diets, it is sometimes not possible to cater for them all, especially where one person has multiple allergies. For this reason we may ask guests to provide some foods to supplement what we provide.

Our catering staff are trained in the precautions needed in dealing with food allergies ie cross contamination, ongoing need to read food labels and ingredient lists, use of specially allocated utensils, changing of gloves when preparing and serving and cleaning and sanitising equipment & benches. We have a strict cleaning schedule and all dishes must go through the commercial dishwashers.

We are happy to provide for medical diets and certain lifestyle choice diets (vegetarian and vegan) however we are unable to cater for personal likes or dislikes. We suggest that “fussy eaters” supplement the menu with foods from home.

Any special diet requests are to be advised via the Dietary Requirements form sent to guests as part of the Pre-Arrival documentation and must be returned by the indicated due date. If this form is not returned by the due date we may not be able to provide for dietary needs.

Catering staff prepare alternative meals for those special dietary requirements. If these meals are prepared and not eaten a charge may be made on the final invoice to cover the extra costs incurred.

Camp Leaders: *It is the responsibility of the camp leader to ensure that the information below is passed onto the camper that has requested a special diet. It is also the responsibility of the camp leader to complete & return the Dietary Requirements form and return it to us by the due date.*

Following is a list of diets that we cater for on a regular basis. Some diets may require you to provide your own food.

Type of Diet	What we provide	What guests need to provide
Coeliac Gluten/Wheat Free	<ul style="list-style-type: none"> • Alternative gluten free foods for all main meals • Gluten free Weet-Bix and Cornflakes • Home baked Gluten free Bread • Limited variety of Gluten free snacks ie cakes, biscuits, muffins, dips and rice crackers • Toaster available for G/F bread 	<ul style="list-style-type: none"> • Foods to supplement the menu if desired
Lactose Allergy or Intolerance (if the guest is able to have milk which is used in baking or lasagne please indicate this)	<ul style="list-style-type: none"> • Alternative lactose free meals for all main meals • UHT SO Good Soy Milk or Lactose Free milk • A limited range of snacks and desserts • fresh fruit is available at all times • Lactose Free margarine 	<ul style="list-style-type: none"> • Alternative milk if UHT So Good Soy or Lactose free milk is not your preferred choice • Foods to supplement the menu if desired
Dairy Allergy	<ul style="list-style-type: none"> • Alternative dairy free meals for all main meals • UHT SO Good Soy Milk or Lactose Free milk • A limited range of snacks and desserts and fresh fruit is available at all times • A limited range of dairy free snacks & desserts • fresh fruit is available at all times • Lactose free margarine 	<ul style="list-style-type: none"> • Alternative milk if UHT SO Good Soy or Lactose Free milk is not your preferred choice • Foods to supplement the menu if desired
Egg Allergy	<ul style="list-style-type: none"> • Alternative egg free meals for all main meals • A limited range of Egg free snacks & desserts 	<ul style="list-style-type: none"> • Foods to supplement the menu if desired

	<ul style="list-style-type: none"> • fresh fruit is available at all times 	
<p>Nut Allergies (Most product information contains a warning that “traces of nuts” and other allergens may be present in the product. Please indicate if you cannot eat these products. (eg traces ok/traces not ok)</p>	<ul style="list-style-type: none"> • Alternative main meals are provided for those who cannot have any nuts or traces of nuts. • No nuts, nut oils are used for cooking and we do not have peanut paste or Nutella available • Please note: We DO use products where manufacturers indicate that traces of nuts may be present. • A limited range of nut free snacks & desserts • fresh fruit is available at all times 	<ul style="list-style-type: none"> • Foods to supplement the menu if desired
<p>Vegetarian - eats vegetables only</p>	<ul style="list-style-type: none"> • Vegetarian options are provided for all main meals 	
<p>Vegan (No animal products eaten)</p>	<ul style="list-style-type: none"> • Vegan options are provided for all main meals • Fresh fruit for snacks and dessert • SO Good Soy milk • A limited range of vegan snacks and desserts • fresh fruit is available at all times 	
<p>Person that eats no red meat</p>	<ul style="list-style-type: none"> • Foods will be prepared as for a vegetarian unless chicken is being served 	
<p>Halal</p>	<ul style="list-style-type: none"> • Halal meat can be sourced if required. 	

Standard Sample Menu

Please note: *this is a SAMPLE ONLY and our menus are subject to change at any time without notification.* Menus are planned by Mylor Adventure Catering staff according to size of groups and ages of clients.

Continental Breakfast

- Choice of cereals – Cornflakes, Rice Bubbles, Just Right, Weet-Bix and All Bran with full cream & low fat milk.
- Toast (white, wholemeal and grain breads) and spreads – margarine or butter, apricot & strawberry jams, Honey and Vegemite
- Tinned fruit
- Orange or Apple Juice
- For schools – Scrambled eggs on toast are served on the last day of your stay

Cooked Breakfast Options (extra cost applies)

- Scrambled eggs, bacon, tomato, baby spinach served with English Muffin
- Scrambled eggs, sausages, beans and tomato
- Waffles with maple syrup
- Raisin toast

Morning Tea/Afternoon Tea (one option will be served at each snack time)

- Homemade Muffins, cakes or slices and fresh fruit
- Dip served with vegetable crudités and biscuits, fresh fruit
- Tub of yoghurt and fresh fruit
- Fresh Seasonal Fruit platter

Lunch (one option only will be served)

- Burgers – meat patty served on a burger roll with a choice of cheese, lettuce, tomato with condiments. (For Adult and High school groups beetroot and pineapple are added)
- Chicken Burgers – crumbed chicken patty served on a burger roll with a choice of cheese, lettuce, tomato with condiments. (For Adult and High school groups beetroot and pineapple are added)
- Meat and Salad Rolls – Freshly baked baguette with ham or beef deli meat, cheese, tomato, cucumber and lettuce with condiments.
- Chicken Wrap – crumbed chicken patty served on a tortilla wrap with cheese, tomato, cucumber, carrot, lettuce and condiments
- Ham & Pineapple or BBQ Chicken Pizza served with fresh garden salad. (For groups of 50 campers or less).
- Baked Potatoes served with bacon, cheese, beetroot, pineapple, coleslaw and sour cream
- Meatball Subs – meatballs in tomato sauce served in a roll with cheese and lettuce

- Homemade Hot Soups are served in winter OR Fresh fruit is served after the meal

Dinner (one option only will be served)

- Roast Beef or Chicken (one meat only) served with roast potatoes, carrots, peas, gravy and a small dinner roll.
- Roasted Chicken thigh served with roast potatoes, carrots, peas, gravy and a small dinner roll.
- Parmesan Chicken served with vegetables or salads, bread roll and gravy
- Homemade Lasagne served with green salad and garlic bread
- Butter Chicken served with Rice and mixed vegetables or salad
- BBQ – Chicken kebabs and sausages served with 2 salads, bread and condiments.
- Marinated Chicken or Beef kebabs served with rice and vegetables
- Chicken Schnitzel served with roast potatoes or potato wedges, vegetables or salad and small dinner roll

Desserts (one option only) –

- Chocolate Mousse
- Fruit Salad & ice cream
- Fruit Crumble & ice cream
- Apple Custard Tarts
- Vanilla Slice
- Chocolate Brownie & cream

Cheese Platters

- Cheese Platter – with cheeses, dried fruit, biscuits - \$5-00 per person per platter (must be ordered in advance)

Beverages

- Rain water is available at all times for drinking
- Instant Coffee and tea is available at all times
- A Nespresso coffee machine is available for use. You will need to bring your own coffee pods as they are not provided.

Barista Made Coffee is available at Breakfast, Morning and Afternoon Tea

Coffee cards can be purchased from the office and orders placed the day before via the order form.

Dining Room

Leaders please introduce yourselves to the catering staff on arrival so that all information can be confirmed prior to meal time.

Before and after main meals

Five minutes before the meal – Guests are required to set tables and then after the meal guests will need to clear tables, wash dishes and put away, clean coffee area and vacuum floor.

To ensure that these tasks occur we suggest that leaders divide all guests into groups of 6-8 people and allocate a group to each meal. Please see catering staff for guidance if needed. An industrial dishwasher is available for use – this area must be supervised by an adult at all times.

Note - M/T, A/T and Supper no set up is required however dishes still need to be done.

Alternately, for an additional cost, campsite staff can set tables, do dishes and clean up however this must be arranged prior to camp to ensure adequate staff are rostered.

Serving of Meals

All meals will be served from the front servery. Leaders are asked to send guests in an orderly manner, table by table to get meals. Children must to be accompanied by an adult for meal service.

Main Course is served first then dessert. For some meals, assistance to serve may be required. Food Safety procedures will need to be followed and guests will be directed by the Catering Staff.

For school groups we ask that a teacher or leader be present at the front servery to assist Catering Staff as needed

Special Diets

Guests with dietary needs (as requested prior to camp) will be served first. The Catering staff will mark off their names as their meal is served to ensure that the correct meal is provided.

Our staff prepare meals for those who have indicated they have a special dietary need. If these meals are prepared and not eaten a charge may be made on your final invoice to cover the extra costs incurred.

We encourage all school groups to bring named drink bottles for students. This will ensure they have water to carry from activity to activity and if used a break and meal times will cut down on washing dishes.

Shared Dining

Groups are allocated a specific dining space ie Dining Room 1 or 2 (indicated by the group name on the sign board.) This will be the allocated dining space for each meal, and we request that each group only utilise the space allocated. The toilets, coffee/tea area, wash up room and deck are all communal spaces.

Guests will be responsible for keeping this area clean and tidy. Meals are prepared and ready to serve at the time indicated. Each group will need 3-4 people to set tables before each meal. Each table needs to be set with a container of cutlery, serviettes, 8 cups/glasses and a jug of water. Catering staff are available to assist with this.

The bell will sound 10 mins before the programmed meal time (8am Breakfast, variable lunch times and 5.30pm dinner). All guests should move to the dining room and be seated. Handwashing needs to be done before this time using the bathroom attached to the dining room. Hand Sanitiser dispensers are available in both dining rooms and the servery. Please use sanitiser before collecting your meal or touching any food.

Meals for each group will be served from separate sides of the front servery – this will be clearly indicated with a sign for each group. Each group will be served their meals from the same side for the duration of the camp. Dining Room 2 occupants will enter the servery area from the deck.

Each group is responsible for setting tables, washing and putting away their dishes.

Duty group Set Up (10 mins before each meal)

Catering Staff will provide a trolley with cutlery containers, water jugs and serviettes for setting tables. Place one of each of these on the tables along with 8 cups.

After you have finished your meal

Dishes need to be stacked as per the procedure below and M/T, A/T & Supper dishes are the responsibility of each group.

- Scrape any leftover food onto one plate and leave in the centre of the table
- Place cutlery into the cutlery bucket provided
- Stack plates, bowls, and cups in a pile in the centre of each table
- Two people from each table bring dishes to trolleys provided and
 - scrape food into bin
 - Sort dirty cutlery into buckets provided for soaking
 - Stack plates in small piles on trolley
 - Push chair in when leaving the table.

Using the trolley provided collect the dishes from each table and bring to the dish washing area

1. Follow the instructions provided for stacking dishwasher trays and operating the dishwasher. Dishes to be washed, dried and put away in correct places. (All cupboards and drawers are clearly labelled)
2. When cutlery is clean and dry, count 8 knives, 8 forks, 8 spoons back into cutlery containers

3. Ensure wash up area is clean, benches wiped down and no dishes left out. Mop floor if needed and put out "wet floor" sign.
4. Place used cloths and tea towels in the basket provided. Catering staff will collect for washing
5. Wipe down the tables and make sure all chairs are pushed in
6. Vacuum the floor

We ask that each group respect the other:

1. Meal times are a time for quiet conversation with the others seated at your table.
2. Please ensure that everyone remains seated during meal times unless getting their meal.
3. Please respect the cultural and religious practices of others

Frequently Asked Questions

Can we choose our own menu?

Menus are planned well in advance by Mylor Adventure Catering staff.

If you wish to discuss menu options please contact the Catering Coordinator at least 3 weeks prior to your camp.

Is there a choice at meal times?

We provide one menu item at each meal time. Options can be provided at main meal times but this will incur an extra cost. Please contact the Catering Coordinator 3 weeks before your camp to discuss this.

Are there seconds available at meal times?

The price quoted at the time of booking entitles guests to the standard menu (with one menu choice for main course and one menu choice for dessert). Other menu options can be considered (but would incur extra costs) if advanced notice is given.

Are meal times negotiable?

Our standard meal times are: Breakfast 8.00am, Lunch 12.30pm and Dinner 5.30 or 6pm. Please note: The earliest Breakfast service is 8am and the latest dinner service is 6pm. Other mealtimes can be negotiated on booking and **an extra cost will be incurred.**

If we bring food from home is there somewhere to put it?

A fridge and microwave are available in the servery for use by guests.

As this is a shared space, if you are providing your own food please make sure that is in a clearly marked/named disposable container.

Is tea and coffee available at all times?

Yes. Tea and coffee is available in the servery at all times and this area is shared by all groups on site.

Do you provide for dietary needs?

We understand that guests have medical dietary needs or foods that can't be eaten for religious or cultural reasons or a lifestyle choice ie vegetarian or vegan.

We are happy to provide for such diets but are unable to cater for personal likes or dislikes. We suggest that "fussy eaters" supplement the menu with food from home.

Any special diet requests are to be advised via the Dietary Requirements form sent to guests as part of the Pre-Arrival documentation and must be returned by the indicated due date. If this form is not returned by the due date we may not be able to provide for dietary needs.

Catering staff prepare alternative meals for those special dietary requirements. If these meals are prepared and not eaten a charge may be made on the final invoice to cover the extra costs incurred.

Do we have to do our own dishes or any other dining room set up?

Five minutes before the meal – Guests will need to set tables and then after the meal guests will need to clear tables, wash dishes and put away, clean coffee area and vacuum floor.

To ensure that these tasks occur we suggest that leaders divide all guests into groups of 6-8 people and allocate a group to each meal. Please see catering staff for guidance. An industrial dishwasher is available for use.

Note - M/T, A/T and Supper no set up is required however dishes still need to be done.

Alternately, for an additional cost, campsite staff can set tables, do dishes and clean up however this must be arranged prior to camp to ensure adequate staff are rostered.