

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: adventure@baptistcaresa.org.au

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. 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 coffee area 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 adventure@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.

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.**

Continental Breakfast

- Choice of cereals – Cornflakes, Rice Bubbles, Just Right, Weet-Bix and All Bran with full cream, low fat, soy 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 camp

Cooked Breakfast Options (extra cost applies)

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

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

- Homemade Muffins, cakes or slices and fresh fruit
- Pizza Muffins and 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
- Baked Potatoes served with bacon, cheese, beetroot, pineapple, coleslaw and sour cream (High School and Adult groups only)
- Meatball Subs – meatballs in tomato sauce served in a roll with cheese and lettuce

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.
- 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.
- Chicken Schnitzel served with roast potatoes, vegetables or salad and small dinner roll

Desserts (one option only) –

- Chocolate Mousse
- Fruit Salad & ice cream
- Vanilla Slice

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 – all students are to bring their own refillable water bottles.
- 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 certain times – refer details below.

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 medical dietary needs as we can. Whilst we endeavour to provide for all medical 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. *It is our expectation that only medically diagnosed diets will be listed.* If this form is not returned by the due date we may not be able to provide for dietary needs. *Groups that have a high % of dietary requests may be charged an extra fee.*

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 • Gluten free Bread • Limited variety of Gluten free snacks ie cakes, biscuits, muffins • 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 • 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 is not your preferred choice (No Almond milk) • 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 • 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 is not your preferred choice (No Almond Milk) • 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 • fresh fruit is available at all times 	<ul style="list-style-type: none"> • Foods to supplement the menu if desired

<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 	<ul style="list-style-type: none"> • Foods to supplement the menu if desired
<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 	<ul style="list-style-type: none"> • Foods to supplement the menu if desired
<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 • We do not serve fish 	<ul style="list-style-type: none"> • Foods to supplement the menu if desired
<p>Halal</p>	<ul style="list-style-type: none"> • Halal chicken can be sourced as required. 	

Standard Dining Room Procedures

Groups are allocated an exclusive dining space (Dining Room 1 or 2) according to booked number of guests. This is your allocated dining space for each meal.

Before the meal

- 5 minutes before each meal 3-4 campers are to set tables
- Each table should be set with a container of cutlery and serviettes.
- **All campers** need to bring their own drink bottles (filled with water) to every meal
- All campers must wash their hands in the bathroom before coming to meals.
- There are hand sanitiser stations at the servery. Please sanitise hands before touching any foods or dishes in the servery area.



Serving Meals

- Meal times commence at the time noted on your program. Please ensure that hands are washed and you are seated in the dining room ready for meal service to begin at the time printed on your program.
- All meals will be served from the servery if dining in the main dining hall.
- Clients with dietary needs (as advised prior to camp) will be served first. If the meal being served is not suitable for a diet then an alternative meal will be prepared. Catering staff will provide the leader of your group with a list of names of people who need to be served first at each meal to avoid cross contamination. Not all people with special dietary needs will need an alternative meal.
- Please send campers one table at a time to collect their meal
- At the servery please ensure that every person sanitises their hands before touching any food
- Due to COVID19, extra assistance from campers (adults only) is required for serving meals as self-service is not an option. Please ensure hands are washed, gloves are worn and directions from the Catering Staff are adhered to.
- Should a campers not want to eat the meal provided please speak to one of the Catering Staff. We can discuss an alternative.

After you have finished your meal

- Scrape any leftover food onto one plate and leave plates stacked in the centre of the table with cutlery on top
- At the end of the meal, one or two people from each table, take plates and cutlery to the clearing trolleys, set up in the dining area
- Scrape scraps into bin provided, place dirty cutlery in buckets and stack plates in small piles on the trolleys.
- Use the blue Chux clothes and sanitiser spray for wiping down tables
- Push in chairs under tables
- Vacuum the floor after each meal or as needed.

**Dishes**

- Move trolleys from dining room to wash up room in order to wash dishes. Please ensure that this process is supervised and dish washing instructions are followed (signage clearly indicated in wash up room). Please note - when multiple groups occupy the dining hall simultaneously this step is not applicable and dish washing will be completed by campsite staff.
- Small groups served in Riverview will be responsible for packing and unpacking the dishwasher & putting away dishes

Barista Coffee (when available)

- Barista Coffee is served at Breakfast and Morning Tea time. Other times can be negotiated. Please speak to the Catering Coordinator.
- Coffee order forms are available from Catering staff or your Group Host. Please fill in the order form, either the night before or by 7.30am. Your coffee order can be collected from the front servery if you are in Dining Room 1 after 8am. If you are using Dining Room 2 your orders will be delivered after 8am.
- Payment for coffee –
 - We will add the cost of coffees to your final invoice OR
 - You can pay at the office via EFTPOS at the end of your camp (if payment is not received we will add cost to your final invoice) OR
 - You can pay cash to the Barista

Dining Room Etiquette

- Meal times are a time for quiet conversation with others seated at your table.
- Please remain seated during meal times except for meal collection or tidy up.
- Please do not enter areas that are assigned to other groups onsite.