



## Catering & Dining Room Information

The following information should be imparted to all onsite group leaders.

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.

## Special Dietary requirements

Our catering team are trained & experienced in dealing with special dietary needs such as cross contamination precautions, food label comprehension, use of specifically allocated utensils & equipment, and sterilisation & sanitising. We are an allergy aware site.

We can cater for the following dietary issues:

Lactose allergy/intolerance  
Dairy allergy/intolerance  
Gluten allergy/intolerance  
Egg & nut allergy/intolerance  
Vegan/Vegetarian

Other dietary requirements by negotiation.

Special dietary requirements must be provided via the online booking portal by the indicated due date.

## Mealtimes

Standard mealtimes are as follows: Breakfast 0800am  
Lunch 1230pm  
Dinner 1730pm or 1800pm.

Alternative mealtimes can be negotiated at the time of booking however may incur additional fee.

Meals will be ready to serve at the times indicated above. Guests should be seated in the dining room and ready for meal service at least 5 mins before the mealtime 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 mealtime. If the group programme is running over time, please let the catering staff know and a new time can be negotiated if possible.

The campsite commercial kitchen is accessible by campsite staff only. Fridges & microwave are available in the servery area for guest use.



## Menus

All menus are planned by campsite catering staff. The catering cost 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 negotiated at the time of booking however these may incur an additional cost.

Portion sizes - the catering cost quoted at the time of booking entitles each full guest to ONE SERVE OF FOOD. Our portion sizes are generous however extra portion or larger size portions may be provided if required at an additional cost. This must be negotiated at the time of booking.

## Standard Sample Menu

Our menus are subject to change at any time without notification. Menus are planned by campsite staff.

### **Continental Breakfast**

- Choice of cereals – Cornflakes, Rice Bubbles, Just Right, Weet-Bix and All Bran with full cream, low fat, soy & lactose free milk. (No nut milks are provided or are to be brought to the site). Gluten free cornflakes & weetbix available.
- Toast (white, wholemeal, grain & gluten free breads) and spreads –margarine or butter, apricot & strawberry jams, Honey and Vegemite
- Orange or Apple Juice
- Scrambled eggs on toast are served on the last day of camp

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

- Homemade Muffins, biscuits cakes or slices and fresh fruit
- Pizza Muffins and fresh fruit
- Tub of yoghurt and fresh fruit
- Fresh Seasonal Fruit platter or basket

### **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)

#### **Dinner (one option only will be served)**

- Homemade Lasagne served with green salad and garlic bread
- Butter Chicken served with Rice and mixed vegetables or salad
- Roast chicken thigh served with roast potatoes, carrots, peas, gravy & a dinner roll
- Chicken Schnitzel served with roast potatoes, vegetables or salad and dinner roll (Adult & High School groups only)

#### **Desserts (one option only) –**

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

#### **Cheese Platters**

- Cheese Platter – with cheeses, dried fruit, biscuits - \$6-00 per person per platter (must be ordered in advance)

#### **Beverages**

- Rainwater is always available for drinking – all students are to bring their own refillable water bottles.
- Instant Coffee and tea are always available
- 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.

## Dining Room Procedures

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

### Before the meal

- 5 minutes before each meal 3-4 guests are to set all tables
- Each table should be set with a container of cutlery and serviettes.
- **All guests** need to bring their own drink bottles (filled with water) to every meal
- All guests 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

- Mealtimes commence at the time noted on the activity program or as advised. Please ensure that hands are washed and guests are seated in the dining room ready for meal service to begin at the time indicated/advised.
- All meals will be served from the servery if dining in the main dining hall.
- Guests 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 the group with a list of names of guests that need to be served first at each meal to avoid cross contamination. Not all guests with special dietary needs will need an alternative meal.
- Please send guests one table at a time to collect their meal
- At the servery, please ensure that every person sanitises their hands before touching any food
- At times we will ask for assistance from guests (adults only) to assist with meal service, please ensure hands are washed, hair is tied back, gloves are worn and directions from the catering staff are adhered to.
- In the even that a guest does not want to consume the meal provided, please speak to one of the catering staff and an alternative may be arranged.

### On meal completion

- 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 guests 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 to wash dishes. Please ensure that this process is supervised for children and dish washing instructions are followed (signage clearly indicated in wash up room).
- Small groups served in Riverview will be responsible for packing and unpacking the dishwasher & putting away dishes



### Barista Coffee

- Barista Coffee is served at Breakfast and Morning teatime Monday – Friday **during school terms only**. Other times can be negotiated prior to arrival.
- 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. The coffee order can be collected from the front servery if you are in Dining Room 1 after 8am, or will be delivered to Dining Room 2 after 8am.
- Payment for coffee will be added to final invoice if not;
  - paid at the office via EFTPOS at the end of camp
  - paid in cash to the Barista

### Dining Room Etiquette

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