



CONFERRNCING

MORNING/AFTERNOON TEA | LUNCH | FULL DAY PACKAGES

PACKAGE PRICING

PACKAGE 1 - MORNING OR AFTERNOON TEA - \$17

House made biscuits and one sweet or savoury item

PACKAGE 2 - MORNING OR AFTERNOON TEA - \$21

House made biscuits and 2 sweet or savoury items

PACKAGE 3 - MORNING OR AFTERNOON TEA - \$25

House made biscuits and 3 sweet or savoury items

PACKAGE 4 - LUNCH - \$26

Combination of sandwiches, rolls, wraps, seasonal fruit platter

PACKAGE 5 - LUNCH - \$30

Combination of sandwiches, rolls, wraps, seasonal fruit platter and one sweet or savoury item

PACKAGE 6 - LUNCH - \$35

Combination of sandwiches, rolls, wraps, seasonal fruit platter, one sweet or savoury item and salad

PACKAGE 7 - LUNCH - \$38

Combination of sandwiches, rolls, wraps, seasonal fruit platter, two sweet or savoury items and salad

PACKAGE 8 - MORNING OR AFTERNOON TEA + LUNCH - \$50

Morning tea or afternoon tea Package 2 + Lunch Package 5

PACKAGE 9 - FULL DAY PACKAGE - \$65

Morning tea Package 1 + Lunch Package 5 + Afternoon tea Package 2

CONFERENCE BEVERAGE PACKAGE

Packages are inclusive of our conference beverage package - Jasper fair-trade brewed coffee, T2 freshly brewed tea varieties, fresh orange juice & mineral water

ROLLS | BRIOCHE | WRAPS

POACHED CHICKEN AND PESTO MAYO

PASTRAMI, SWISS CHEESE AND RED CAPSICUM

EGG MAYO, COS LETTUCE AND AVOCADO (V)

MATURE CHEDDAR, TOMATO, LETTUCE, CARROT MAYO (V)

SMOKED SALMON, CREAM CHEESE, CUCUMBER & CAPERS

SALAMI, CHEDDAR, RED PEPPERS AND PESTO

FALAFEL, HUMMUS AND CAPONATA (V,VG,DF)

HAM, SWISS CHEESE, TOMATO AND DIJON

CHICKEN SCHNITZEL, AIOLI AND SLAW

CLASSIC PRAWN COCKTAIL AND LETTUCE (DF)

BABA GANOUSH, SLICED BEETROOT AND CARROT (V,VG,DF)

SALADS

CLASSIC CAESAR

cos, bacon, parmesan, egg, croutons, caesar dressing

ROASTED PUMPKIN

spinach, rocket, lentils, corn, smoked almonds, lemon dressing (gf|df|v|vg)

CHORIZO ORRECCHIETTE

spinach, cherry tomato, pesto, sundried tomato, parmesan (vo)

VIETNAMESE SLAW

mixed cabbage, carrot, asian herbs, chilli lime dressing, spring onion, fried shallots (gf|df|v|vg)

SOBA NOODLES

broccoli, edamame, avocado, beanshoots, sesame soy miso dressing (df|v|vg)

v - vegetarian | vg - vegan | gf - gluten free | df - dairy free
Additional dietary requirements available on request



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SAVOURY

REUBEN TOASTIE

sliced corned beef, swiss cheese, sauerkraut, island dressing

CHEESE AND TOMATO TOASTIE

mixed cheese, sliced tomato (v)

HAM, CHEESE & TOMATO CROISSANT

shoulder ham, mixed cheese and sliced tomato

CHEESE & TOMATO CROISSANT

mixed cheese, sliced tomato (v)

BREKKIE SLIDER

streaky bacon, egg, tomato relish

STEAK, ONION AND ALE PIE

tomato ketchup

VEGAN CURRY FILO

mild curry filo (df|v|vg)

VEGETARIAN FRITTATA

tomato relish (gf|v)

MUSHROOM PIZZETTA

taleggio, potato & rosemary (v)

TURKISH LAMB PIZZETTA

spiced minced lamb, three cheese, labne, almonds

INDIAN LAMB KOFTA

korma, cucumber labna (gf|df)

THAI CHICKEN SKEWER

peanut sauce (gf|df)

TOMATO AND BASIL ARANCINI

pesto mayo (v)

FRUIT SALAD

mixed seasonal fruit cup
(gf|df|v|vg)

CHIA POT

coconut chia, banana, almonds, lime
(gf|df|v|vg)

GRANOLA POT

Greek yoghurt, seasonal fruit, housemade granola (v)

BIRCHER MUESLI

apple, cinnamon, yoghurt, bircher muesli (v)

PORTUGUESE TART

custard filled tart (v)

SWEET

ASSORTED DANISH PASTRY

variety of fillings (v)

BANANA BREAD

(gf|v)

SCONES

cream and jam (v)

ASSORTED MUFFINS

variety of flavours (v)

CHOCOLATE BROWNIE

(v)

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15 Years Of Hospitality Excellence

At the Mahony Group we source seasonal,
market fresh ingredients

It is our belief that local producers
and suppliers must take precedence over
imported goods and for that reason, our
contemporary menus are built around the
best Australian-sourced, fresh produce

For any occasion, our innovative menus
will make your event truly exceptional

Clients



MULTIPLEX



acmi



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