



Camp Adair Catering Information

Standard Menu Option

Prices are effective from 1st April 2022 to 31st March 2023.

Year 1-6: \$31.00 / Year 7-8: \$34.00 / Year 9-13: \$36.00 / Adults: \$36.00

This option **Excludes** morning and afternoon tea, hot drinks for adults and milo for supper.

First day lunch is BYO. All prices are per person per day

BREAKFAST - DIY

Breakfast is, a selection of cereals, toast and spreads and includes chefs choice of either; Baked Beans, Spaghetti or Fruit Salad

MORNING TEA

BYO - You supply, prepare and serve

LUNCH

Chefs selection of ONE of the following all served with a fruit platter

FILLED ROLLS

Served subway style with a selection of ham, cheese and salad fixings

WRAPS

Selection of ham, cheese and salad fixings

DIY SANDWICHES + extra**

A selection of spreads, luncheon and ham

SOUP AND TOAST + extra**

AMERICAN HOTDOGS

Served in a bread roll with cheese, tomato sauce and mustard

CHEFS SURPRISE

EXTRAS:** One of the following : yoghurt OR muesli bar OR small packet of chips

AFTERNOON TEA

BYO - You supply, prepare and serve

DINNER

Chef's selection of ONE of the following served with vegetables or salad and dessert

NACHOS

Mexican inspired beef served with tortilla chips, salad, sour cream, grated cheese and a dinner roll.

SPAGHETTI BOLOGNAISE

Beef mince cooked in tomato sauce, served with salad, sour cream, grated cheese and a dinner roll.

BUTTER CHICKEN

Served with rice, corn on the cob, vegetables and naan bread

BBQ SAUSAGES AND CHOPS

Served with salad, coleslaw, wedges or potatoes

HAMBURGERS

Chargrilled Chicken & Beef burgers served with fresh salad fixings and wedges or chips

ROAST CHICKEN

Served with salad, coleslaw, roast potatoes or wedges and corn on the cob

SUPPER

BYO - You supply, prepare and serve

ADDITIONAL

Milk \$4.50 per 2 litre bottle

Tea and coffee \$2.00 per day

Milo 2.00 per day

Cool drinks \$0.50 per serving

Morning /Afternoon Tea \$4.00 per day (juice and fruit or biscuits)

We attempt to cater for all dietary requirements. Special diets incur an additional charge of \$5.00 per day.

We require a completed special diets form 2 weeks before arrival.

If you are eating in the Main Lodge you will only need to provide your own cup and tea towel.

If you are eating in the Graham Glaister or Hugh Lambie village you will need to provide all your own crockery, cutlery and tea towels plus sharp knives if you want to cut up fruit for morning and afternoon tea.

ALL PRICES ARE PER PERSON AND ARE GST INCLUSIVE

Surcharges apply on public holidays. Please contact the office for further details.

Catering is required during term 1 and 4 for schools. Hire groups have the option of self catering for this period.



Camp Adair Catering Information

Complete Menu Option

Prices are effective from 1st April 2022 to 31st March 2023.

Year 1-6: \$33.00 / Year 7-8: \$36.00 / Year 9-13: \$38.00 / Adults: \$38.00

This option **Includes** morning and afternoon tea, hot drinks for adults and milo for supper.

First day lunch is BYO. All prices are per person per day

BREAKFAST - DIY

Breakfast is, a selection of cereals, toast and spreads and includes chefs choice of either; Baked Beans, Spaghetti or Fruit Salad

MORNING TEA

Biscuits and Juice

LUNCH

Chefs selection of ONE of the following all served with a fruit platter

FILLED ROLLS

Served subway style with a selection of ham, cheese and salad fixings

WRAPS

Selection of ham, cheese and salad fixings

DIY SANDWICHES + extra**

A selection of spreads, luncheon and ham

SOUP AND TOAST + extra**

AMERICAN HOTDOGS

Served in a bread roll with cheese, tomato sauce and mustard

CHEFS SURPRISE

EXTRAS:** One of the following : yoghurt OR muesli bar OR small packet of chips

AFTERNOON TEA

Fruit and Juice

DINNER

Chef's selection of ONE of the following served with vegetables or salad and dessert

NACHOS

Mexican inspired beef served with tortilla chips, salad, sour cream, cheese and a dinner roll.

SPAGHETTI BOLOGNAISE

Beef mince cooked in tomato sauce, served with salad, sour cream, cheese and a dinner roll.

BUTTER CHICKEN

Served with rice, corn on the cob, vegetables and naan bread

BBQ SAUSAGES AND CHOPS

Served with salad, coleslaw, wedges or potatoes

HAMBURGERS

Chargrilled Chicken & Beef burgers served with fresh salad fixings and wedges or chips

ROAST CHICKEN

Served with salad, coleslaw, roast potatoes or wedges and corn on the cob

SUPPER

Hot Milo

We attempt to cater for all dietary requirements. Special diets incur an additional charge of \$5.00 per day.

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If you are eating in the Graham Glaister or Hugh Lambie village you will need to provide all your own crockery, cutlery and tea towels plus sharp knives if you want to cut up fruit for morning and afternoon tea.

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