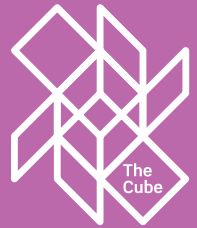


# CATERING



Whether you are planning a meeting, conference, wedding or performance, The Cube Wodonga has a range of catering options to impress your guests. We have set packages available or can tailor a menu to suit your individual requirements.

**For your next conference you may wish to order something along these lines:**

## MORNING TEA:

- Plunger coffee and Temple Tea Co tea selection
- House-baked scones with Yackandandah jam and chantilly cream
- Sweet slice platter

**Prices range from \$4.50 to \$9.90 per head\***

## LUNCH:

- A selection of gourmet ribbon sandwiches
- A selection of Bar Sushi pieces
- Fresh seasonal fruit platter
- Jugs of orange, apple juice and water

**Prices range from \$19.50 to \$29.90 per head\***

## AFTERNOON TEA:

- Plunger coffee and Temple Tea Co tea selection
- Chef's selection of freshly baked sweet muffins
- Chef's selection of freshly baked fruit danishes

**Prices range from \$4.50 to \$13.90 per head\***



Have you considered offering your team an espresso coffee on arrival? We have a range of packages available. Your team will thank you with increased productivity throughout their day!



Impress the guests at your upcoming formal dinner with the following menu:

#### ENTREE:

- **Salt and pepper squid salad** – Goujons of salt and pepper squid tossed with fresh rocket and roasted garlic aioli

Entree selections range from **\$7.90 to \$16.90 per head\***

#### MAIN:

- **Lamb Ragu** – Slow-cooked King Valley lamb and vegetable braise with pungent herb flavours on a bed of rosemary potato mash with pan-seared greens, garnished with garlic crostini and roasted truss tomatoes

Mains selections from **\$20 per head\***

#### DESSERT:

- **Key lime tart** – Light, zesty lime cream set on a baked biscuit base with chantilly cream, crystallised orange and basil sugar

Dessert selections from **\$8 per head\***

Our chefs are also happy to work with you to plan a unique menu for your event.

\* To see the full package, cocktail and set menu options please visit [thecubewodonga.com.au/cafe\\_bar/](http://thecubewodonga.com.au/cafe_bar/)



#### CANAPÉS AND DRINKS ANYONE?

##### Your selection could include:

- Japanese vegetable pancakes served with Kewpie mayonnaise and Ponzu sauce.
- Feather pastry cigars filled with fresh spinach and Danish fetta with a side of tzatziki.
- Marinated shrimp infused with lemon and dill with white bean puree on crostini.
- Drunken steak with rocket, caramelised onion, vienna slice and aioli.
- Porcini risotto set in a chicken ballotine.
- Key lime tartlet with candied orange peel.
- Chocolate and hazelnut roché ball.

Canapé menu prices range from \$9.90 to \$44.50 per head. Alcoholic beverage packages available from \$18.50 per head, on consumption and over the bar.

**"The food was delicious and the location very convenient. The space is really modern, versatile and suitable for a variety of events."**

*Master Builders Association of Victoria*

For more information about our spaces and what we can offer your organisation, please call us on (02) 6022 9331 or visit us at

[thecubewodonga.com.au](http://thecubewodonga.com.au)