



Let the Windsor  
cater for you

# Offsite catering made easy

Here at the Windsor we love bringing people together with food!

Whether it's for a corporate lunch, training seminar or after 5 gathering our dedicated team will create and deliver your menu for you and your guests.

We see our job to not only provide high quality catering, but to lessen your burden by ensuring that the food offering at your social or corporate event goes off without a hitch.

All of our catering can include, cutlery, crockery and napkins if required.

Our catering is offered in Miles and surrounding districts. If you're interested in our catering, we'd love to work with you.

## Get in touch

4627 1159 [info@windsorhotelmiles.com.au](mailto:info@windsorhotelmiles.com.au)

# Sandwiches & platters

## Sandwiches & Gourmet Wraps 24 Pieces

Combination of sandwiches with mixed fillings	\$35
Gourmet wraps, turkish rolls & sandwiches with mixed fillings.	\$48

## Platters Serves 4-6 persons

Charcuterie board - mixed variety of cheese & meats, antipasto options, breads & dips	\$70
Seasonal fruit platter - full of fresh cut varietal fruits	\$40
Mixed platter from canape selection. Minimum of 4 selections	\$TBA

## Pizzas Approx 8 Slices or 12 Squares

Caramelized onion, bocconcini, prosciutto with rocket leaves	\$25
All things meat	\$25
Roasted pumpkin, spinach, zucchini, mushrooms, cherry tomatoes, spanish onion & fetta	V \$25
Chicken, bacon, pineapple, mushroom, capsicum, mozzarella & ranch swirl	\$25

# Canapes

## Cold Canapes Serves of 8 Pieces

Smoked salmon, dill, shallot, with cream cheese on cucumber	GF V	\$18
Goats cheese, balsamic onion jam slice	V	\$20
Rice paper spring rolls, Vegan or chicken/pork filling available	GF V	\$20
Bruschetta mini toasts		\$14
Mini frittatas	GF V	\$18

## Hot Canapes Serves of 8 Pieces

Chicken & chorizo pesto skewers	GF	\$26
Mozzarella sticks with spiced cherry tomato jam	V	\$16
Pork belly, chorizo & cauliflower puree bites		\$20
Szechuan calamari with house sauce	GF V	\$12
Mini skewers of beef & haloumi	GF	\$32
Crumbed camembert with tomato jam & crackers	V	\$16
Wagyu spring rolls with chef's own dipping sauce		\$20
Carrot & halloumi dill balls	GF V	\$16
Mini gourmet guinness pies		\$24
House battered prawn torpedos		\$16
Chargilled veg skewers, mushrooms, peppers, courgettes, cherry tomatoes & spanish onion	GF V	\$20
Mini frittatas	GF	\$18
Spicy windsor wings		\$12
Karaage chicken bites with aioli		\$18

All selections come in serves of 8 pieces excl Camembert which serves 2-4 people.

# Coffee, tea & something sweet

## Refresh your team with some morning tea

We can cater your morning tea with a mix of muffins, finger foods, sandwiches, gourmet wraps, or seasonal fruit platters. Just let us know if you prefer sweet or savoury and we can put something together for you including:

Muffins

Mini Frittatas (GF V)

Seasonal Fruit Platter - Full of Fresh Cut Varietal Fruits

## Tea & Coffee

We are also able to setup tea and coffee with hot water urns and instant freeze dried coffee, tea and disposable cups with stirring sticks.

# Presentation matters

When placing your order you have the option to select your preferred presentation

If the occasion calls for fancy we've got you covered. "Styled" presentation is where we will present, garnish and deliver your catering on our beautiful silver vintage platters and wooden serving boards.

"Standard" presentation is when clean and simple is all you need, your catering is presented on our white serving platters and trays.

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# Terms & conditions

## CONFIRMED DETAILS

A booking and payment form must be completed to secure the space. To secure the booking details please provide a credit card for charging purposes prior to the event. This will be used as the holding deposit and for payment of the function.

Deposits can be paid by Credit Card (MasterCard, Amex and Visa), Cash, Eftpos or Direct Debit.

## PAYMENT

The food order will be processed on confirmation and beverage tabs at the conclusion of the catering. Credit card transaction fees apply: 3% for Amex, 1% for other cards. Other payment methods are available.

## MENU CONFIRMATION

Confirmed menu selections must be emailed 3 days prior to event commencement. We appreciate things can happen without notice, and we will work with you to accommodate any last minute bookings. Payment of food will be required at time of confirmation of menu for all 'last minute' events that we can accommodate.

## CANCELLATIONS

Management reserves the right to cancel any unconfirmed bookings and allocate the space to another client. Penalties may apply: A cost of 50% of the agreed minimum spends will be incurred should you cancel within 48 hours of the agreed function date & time.

## DELIVERY

Quote for delivery will be provided based on your catering requirements. Mobile contact number to be provided.