



ROOM AND EVENT HIRE FOOD AND DRINK POLICY

ROOMS 1, 2, 3

DRINKS

Permitted:

Chilled bottled water (still + sparkling)

Light sparkling drinks (lemon, lime—clear varieties)

Iced tea (light-coloured) in bottles or dispensers with taps

Coffee & tea station with:

- Lidded cups only
- A clearly designated table (ideally off carpet or with a mat)

FOOD

Permitted:

1. Easy finger foods

- Wrap halves or pinwheel sandwiches
 - Fillings like chicken & lettuce, egg & mayo, or cheese & cucumber
 - Go light on sauces (or keep them inside, not dripping)
- Mini sandwiches - think simple, firm fillings that won't fall apart

2. Light grazing items

- Cheese cubes or slices
- Crackers (choose less crumbly varieties)
- Pretzels (less residue than chips)

3. Fresh options

- Cut fruit like melon, pineapple, grapes (no berries)
- Veggie sticks (carrot, cucumber, capsicum)
 - Serve dips in small, controlled portions (thicker dips = less drip)

4. Something slightly “treat-like”



- Plain or lightly iced muffins (avoid chocolate-heavy ones)
- Soft cookies (not overly crumbly or melty)

Please serve food in a clearly defined eating zone

Keep all food on tables only—no roaming plates

- Use napkins + small plates
- Place bins within arm's reach
- If possible, put a mat or rug under the food table as a buffer

ROOM 4 AND FLEXI – FUN SPACE

DRINKS

Permitted:

You can expand options, just keep serving anchored in the kitchen:

- Sparkling water + flavoured sparkling drinks
- Soft drinks
- Juices
- Iced tea or lemonade (pitchers are fine if kept in kitchen area)
- Coffee & tea station (ideally fully kitchen-based)

Use glasses/cups in the kitchen but consider lids or bottles if people will move into carpeted areas.

FOOD

Permitted:

1. Hot food

- Pizza - keep it in the kitchen or at a table, not roaming
- Hot finger foods - Spring rolls, mini quiches, sausage rolls
- Sliders or mini burgers

2. Grazing platters

- Cheese boards
- Charcuterie



- Dips + crackers - Hummus, tzatziki, etc.

3. Fresh options

- Fruit platters
- Veggie platters with dips

4. Treats / dessert

- Brownies, slices, donuts
- Cupcakes

Please limit these dishes to the kitchen and the table (no roaming)

- Very saucy dishes
- Runny or drippy foods
- Greasy foods
- Open, full cups

This policy should be read in conjunction with:

- **Terms and Conditions – Room and Event Hire Policy**
- **Room and Event Hire Cleaning & Care Policy**
- **Room and Event Hire Food and Drink Policy**
- **Room and Event Hire Key and Code Policy**