



HIGH TEA MENU

1P Henley Marine Drive

Drummoyne NSW 2047

functions@watershedkitchen.com.au

Minimum 15 guests – Maximum 70 guests

Booking essential

All Packages includes:

A fine Cristina Re tea set (tea cups, saucers, cake plates, tiered cake stands, teapots, milk jugs, sandwich platters, sugar bowl, creamer set and cutlery) and elegant white linen tablecloths.

Function duration: 3hrs.

For High Tea on Monday to Friday

Platinum High Tea - \$45/pers

Ultimate Experience - \$50/pers

For High Tea Saturday, Sunday and Public Holiday

Platinum High Tea - \$50/pers

Ultimate Experience - \$55/pers

Platinum High Tea - 2 x artisanal sandwiches, 2 x savouries, 4 x sweets

Ultimate Experience - 3 x artisanal sandwiches, 3 x savouries, 4 x sweets

All the above packages do not include exclusive use of The Watershed Kitchen.

Please do not hesitate to ask our Event Manager how we can tailor your function to your specific needs.

Selection of artisanal sandwiches

- Tuna and Mayo with rocket, Spanish Onion, Herb and Oil on white
- Farmers Egg Salad with thyme blossoms on whole wheat
- Chicken Breast with golden raisins and curried mayonnaise on multi-grain
- (v) Cheddar Cheese and pickle on whole wheat
- (v) Cucumber with cream cheese and dill on white
- Roast Beef and seeded mustard with mayo and sundried tomato on white

Selection of savoury

- Smoked Salmon with Crème Fraiche on Brioche
- (v) Buffalo Mozzarella with Tomato Bruschetta on Crostini
- Tuna and Mayo with rocket, Spanish Onion, Herb and Oil on Crispy Baguette
- (v) Cucumber with Mint Crème Fraiche on brown bread
- (v) Mushrooms and spinach quiches
- Pulled Pork Belly slider – red cabbage slaw, BBQ mayo
- Pulled Lamb Shoulder slider – yoghurt dressing and rocket slaw
- Smoked eggplant caviar – soft goat cheese, quinoa, parsley, lemon
- Sicilian arancini,

Selection sweets

- (v) Scones with Devonshire clotted cream and preserves
- (v) Mini vanilla cupcakes assorted with flowers
- (v) Homemade Belgian Chocolate truffles (a couple per pers)
- (v) Mini Chocolate Mud Cake
- (v) Macarons: pick 1 colour (pink, blue, off white, ...) – Add \$0.50/pers
- (v) Freshly baked Madeleine
- (v) Seasonal fruits tartelette
- (v) Mini chocolate mousse
- Mini Cannoli with chocolate or vanilla filling
- (v) Croque-en-bouche filled with vanilla custards and topped with Belgian Chocolate
- (v) Mini Tiramisu Verine

Selection of Drinks

Loose leaf teapot (3 choices): English Breakfast, Earl Grey, Peppermint, Green, Camomile, Lemon and ginger

If GF selection required, we can create something on request.