



breakfast

At The Function, we put on a very fine breakfast, catering equally to the devout bacon and eggs supported, as to the fruit, museli and Danish set.

Plated Breakfast

Our mouth-watering plated breakfasts lend themselves perfectly to both presentations and meetings

Served to the table prior to arrival

Fresh Orange and Poppyseed/Berry Muffins
Fresh Platter of Seasonal Fruit
Orange, Pineapple and Apple Juices
Freshly Percolated Coffee and Tea (Assorted flavours)

Served to the table to or during presentation

On arrival, individual berry yoghurt crunch starters
Free-range scrambled eggs, thick buttered toast, smokey bacon, roasted herbed tomatoes, mushrooms and hashbrowns

Full Buffet Breakfast

Choose from a veritable smorgasbord of just about every breakfast dish imaginable to accompany your private/corporate event

Cold selection

Fresh fruit and Greek yoghurts
Cereals and museli
Breakfast orange and poppyseed/berry muffins
Fresh bread with selection of jams and fresh King Island cream

Hot selection

Free-range scrambled eggs with chives
Delicious hotcakes with maple syrup
Crispy smoked bacon
Australian breakfast sausages
Grilled parmesan cheese and herbed tomatoes
Sauteed mushrooms in olive oil and herbs
Freshly percolated coffee & Temple Tea (Assorted flavours)

thefunction

Many other many options available! Please contact us for customised menus, packages and dietary requirements. An additional charge may be applicable for any dietary requirements. Please contact your Function Coordinator on (08) 8350 5030 or email sales@thebeachouse.com.au with your requirements.