

Curators Collective 2015

High Tea Menu - Groups of up to 30 people

\$40 per person

\$45 per person - Including a glass of bubbles on arrival

\$55 per person - Including a Pimms cocktail per guest

Shared Entrée

Delicate finger point sandwiches in a seasonal variety of flavours

Shared Desserts

Cupcakes and Macarons

Dainty petite fours

Fruit

Seasonal cakes and cookies

Additional Dessert Canapes (\$4.00 each)

Frangelico and dark choc mousse, champagne cream, berries, toffee

Strawberry and choc brownie bites, marshmallow. Coconut

Tim tam cake pops, white choc, cachaous

Lemonade cupcakes, meringue, chocolate soil

Chocolate covered strawberries, white/dark

Vanilla pannacotta cups, berries, toffee, almonds

Red velvet cupcakes, cream cheese frosting

White and dark ice cream cookie, cookie crumble



Cake Options

We bake specialty cakes on site, all of our cakes can be made gluten free and vegan on request! Do you need a cake as well?

Carmel Popcorn drip cake - From \$75

Chocolate drip cake - From \$55

Double barrel chocolate cake - From \$90

Naked Cake - From 80

Vanilla Coconut Cake - From \$55

Happy Vanilla Birthday Cake "feat sprinkles" - From \$65

Ombre Buttercream cake - From \$110

