



Camp Quaranup – School Menu 2019

The following are menu examples only, and are subject to change and the availability of produce. Minimum group sizes may be required for some meals.

For community groups, not-for-profit and corporate menu's, please contact the camp directly.

Breakfast

Standard Menu – Continental

Price per person: \$8.25 for Primary, \$9.25 for Secondary and Adults

Includes: Choice of weetbix, muesli, rice bubbles, cornflakes, tinned fruit, a variety of yoghurt, toast with butter and various spreads, juices, tea, milo and coffee, seasonal, fresh, whole fruit.

For groups that reside at the camp for four (4) nights or more, one fully cooked breakfast will be provided on Thursday (unless another day is requested in advance) at the same price as a continental breakfast; Includes: Scrambled Eggs, Baked Beans, Bacon and Hash Browns.

Breakfast menus can be upgraded as an option to include the following item/s: Porridge, Baked Beans each morning. For costing please enquire with the camp.

A fully cooked breakfast can be provided for \$11.25 for Primary and \$12.25 for Secondary and Adults.

Morning and Afternoon Tea

Standard Menu – Assorted cream and plain biscuits, fresh whole seasonal fruit, tea, milo, coffee.

Price per person: No extra charge for residential groups and visitors that have paid accommodation fees.

Morning and/or Afternoon Tea can be upgraded as an option to include the following items/s: Soup, Nachos, Muffins, Vege Sticks, Melting Moment Biscuits, Scones, Brownies, Cake, Profiteroles, Vanilla Slice, Birthday Cakes, 100% Bottled Juice. For costing please enquire with the camp.

Lunch

Standard Menu – Make your own, Rolls or Wraps

Price per person: \$9.50 for Primary, \$11.50 for Secondary and Adults

Includes: Variety of sliced cold meats, fresh sandwich salads, grated cheese, condiments, tortillas or fresh buns, seasonal fresh whole fruit.

On a cool day, Chef may serve a hot soup to compliment the above.



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Lunch can be upgraded as an option to include the following item/s with a garden salad: Sausage sizzle, Burgers, Hot Dogs, Home-made pizza, 100% Bottled Juice. For costing please enquire with the camp.

Dinner

Standard Menu examples (one main dish served per meal) – Cottage Pie, Meatloaf, Moroccan Chicken, Lasagna, Roast Beef, Roast Chicken, Fish and Chips, Spaghetti Bolognese, Honey Soy Chicken.

Vegetables – either peas, carrots, beans, corn, potato, salads.

With either rice, pasta, wedges, or a potato dish.

Desert examples (one served per meal) – Choc Mousse, Trifle, Peach Cobbler, Apple Crumble, Sticky Date Pudding, Bread & Butter Pudding.

Price per person: \$14.50 for Primary, \$17.50 for Secondary and Adults

Includes: gluten free and/or vegetarian if requested in advance

Dinner can be upgraded with the following options: Sweet lip snapper, Lamb Rogan Josh, Chicken Parmigiana, Roast Lamb. For costing please enquire with the camp.

Camp duties

Camp Q provides dormitory accommodation and buffet style meal services with the expectation that the booking group will complete some camp duties to help keep prices affordable.

The booking group may choose to set tables as desired prior to each meal service, and linen can be hired from the camp in advance if requested.

At the conclusion of the meal service it is the booking group's responsibility to clear tables and place all used crockery, cutlery and glassware onto a scullery trolley. The group will be provided sufficient cleaning equipment to keep the dining room floor, tables and adjacent tea/coffee preparation area clean.

If groups do not wish to perform duties, including cleaning the dining room and loading/unpacking the dishwasher, an additional fee will be applied. This needs to be discussed in advance of arrival.

Groups are asked to sweep through the dormitory areas that were occupied and to mop bathroom floors before departure. Any areas returned in an unsatisfactory condition will incur a cleaning fee.