TAJA BRASSERIE



all a



BUFFET / SELF SERVE SETUP

Two Hours ——

Mains	Sides	Desserts
2	3	2 \$40 PP
3	4	3 \$45 PP
4	5	3 \$50 рр

✓ Bread Rolls & Butter Included

Add Self Serv. Tea & Coffee Station \$3 PP

SIDES

Greek Salad

Potato Salad

Chicken & Five Bean Salad

Pasta Salad

Beer Battered Fries

Garlic Roasted Potatoes

Steamed Vegetables

Roast Vegetables

Steamed Rice

Fried rice

MAINS

Beef Stroganoff with Mashed Potato

Traditional Butter Chicken with Jasmine Rice

Stir Fried Chicken with Vegetables

Grilled pork sausage with onion gravy

Roast Pork or Roast Beef

Beef or Vegetable Lasagne

Honey Glazed Double Smoked Ham

Meat ball with traditional napolitana sauce

Baked Pasta with Chicken

DESSERTS

Assorted Cakes

Assorted Tarts

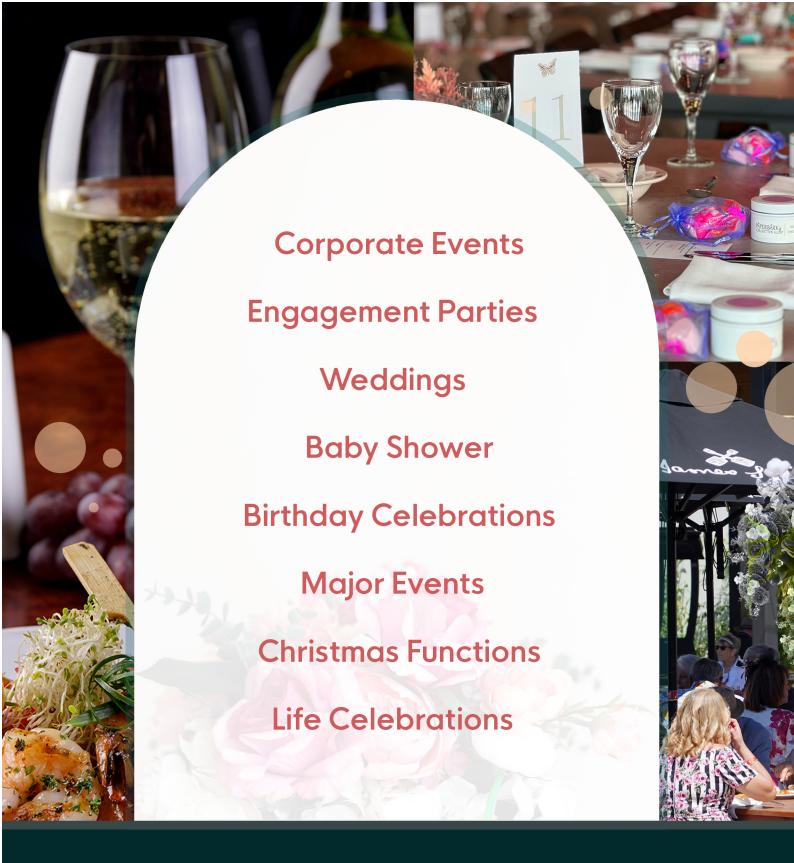
Fruit Platter

Assorted Cheese Platter

Paylova with Fruits

Fruit custard





CONTACT US



02 4868 1557 / 04 66 429 457



🔀 taja@mvsclub.com.au



mossvaleservicesclub.com.au



FUNCTION MENU CONDITIONS

Menu & Guest Numbers

- Menu Confirmation: The guest is requested to confirm the final menu & guest count 7 days prior to the event.
- Guest Number Changes: Changes to the guest count must be notified 3 days prior to the event.
- No reduction in cost will apply if the actual attendance is lower than advised: however, the client will be charged for any additional attendees.

Dietary Restrictions

Dietary Restrictions: The client must provide a list of dietary restrictions 3 days prior to the event.

We will make reasonable accommodations, but certain requests may incur additional charges.

Cancellation and Postponement

- If the client cancels the event 4 days or more prior to the event, NO cancellation fee will be charged.
- If the client cancels the confirmed menu 3 days or less prior to the event,
 25% of the total estimated cost will be charged.
- Postponement: The client may request to postpone the event subject to availability 4 days prior to the event with NO fee.
- If the client request to postpone the event subject to availability 3 days or less prior to the event, 10% of the total estimated cost will be charged.

BYO Cake

- 1. we will provide utensils and plates for you to cut & serve the cake yourself, a \$1 per peron charge will apply.
- 2. Cake service, for our chef to cut and place on a shared platter a \$2.00 per person charge will apply.
- 3. Cake service, for our chef to cut, individually plate, garnish and serve a \$3.5 per person charge will apply.

Public Holiday

Functions held on public holidays will attract a 15% surcharge on the total food package cost.

Menu & Price Update

Prices and menu items are dynamic and may be adjusted.

Seasonal items may be subject to availability based on supply factors.