



Camp Quaranup – Menu and Camp Duties

The following are menu examples and are subject to change and the availability of produce.

Camp Quaranup reserves the right to adjust any menu without notice. Minimum group sizes may be required for some meals.

Where possible, menu items are adapted to cater for gluten free, lactose free, vegetarian and/or vegan requirements. Where not possible, a meal substitute will be provided.

All special dietary requirements need to be advised in advance of arrival at camp.

It is requested those with special dietary requirements are served meals first, to enable the catering team to accurately meet their needs.

Breakfast

Standard Menu – Continental

Includes: Choice of Weetbix, muesli, Rice Bubbles, Cornflakes, tinned fruit, a variety of yoghurt, toast with 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.

A fully cooked breakfast can be provided on other days. Selections which may be provided include breakfast wraps, ham and cheese croissants or pizza toast.

Morning and Afternoon Tea

Standard Menu – A daily variety of freshly-made light snacks. Eg Vegemite and cheese pinwheels, pizza pinwheels, carrot cake, flap jack biscuits, zucchini brownies, sweet/savoury muffins, mac and cheese bites, sliced vegetables and dips, and fresh seasonal fruit, tea, milo, coffee.

Provided at no extra charge for guests that have paid for ALL main meals on the applicable day. Eg for groups arriving on Monday afternoon, first camp meal is dinner or afternoon tea can be booked at additional cost. Eg For groups purchasing breakfast, lunch and dinner on a single day, morning and afternoon tea provided free. Eg for groups departing after breakfast, and with a packed lunch, morning tea is provided free.

Additional items can be offered, including the following item/s: Soup, nachos, melting moment biscuits, scones, brownies, cake, profiteroles, vanilla slice, birthday cakes, 100% bottled juice.

Lunch

Standard Menu – Make your own rolls or wraps. Includes: Variety of sliced cold meats, fresh sandwich salads, grated cheese, condiments, tortillas or fresh buns, seasonal fresh whole fruit. On alternate days, our catering team may offer chicken sliders, fish burgers, mac and cheese, tacos, hot beef rolls or zucchini slice.

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.

Dinner

Standard Menu examples (one main dish served per meal): Creamy coconut chicken, lasagne, roast beef and vegetables, crumbed fish and chips with salad, honey soy chicken, cottage pie, mild beef korma curry, sausage in tomato onion gravy, spaghetti and meatballs, beef and potato pie, teriyaki beef.

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

With either rice, pasta or a potato dish.

Desert examples (one served per meal): Choc Mousse, Trifle, Peach Cobbler, Caramel and Apple Crumble.

Dinner can be upgraded with the following options: Sweet lip snapper, Lamb Rogan Josh or Roast Lamb or Pork.

Camp duties

Camp Q provides dormitory accommodation and buffet style meal services with the requirement that the booking group will complete camp duties.

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

At the conclusion of each 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 cleaning equipment to keep the dining room floor, tables and the tea/coffee preparation area clean.

A supervising adult and clean-up team from the group is required (and this is recommended to be pre-allocated on a roster basis by the group leader) following each meal to load and unload the commercial dishwasher and return clean items to their storage locations.

It is recommended that the rostered clean-up team are served meals following those with special diets, to enable the team to quickly start and finish the clean-up process. Eg after main meal commence loading the dishwasher. After dessert, finish the clean-up process.

Tea towels are provided by the camp when necessary.

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 before departure.

Camp fitted sheets and pillow slips are provided on each bed and are to be removed on day of departure from those beds that were occupied and placed into a neat pile inside each dorm room.

Any areas returned in an unsatisfactory condition will incur a cleaning fee.