



'WE HAD AN AMAZING TIME AT WOODHOUSE. WE MADE NEW FRIENDS, ATE GREAT FOOD, AND PLAYED SOME REALLY COOL GAMES.' **SIENNA, STUDENT AT ST MICHAEL'S COLLEGE**

**WOODHOUSE
ACTIVITY
CENTRE**
#memories4life

OUR CATERERS

Our resident catering team has our guests coming back time again, using only the highest quality and freshest ingredients and sourcing local Adelaide Hills produce wherever possible.

The kitchen is a nut-free zone and they are able to cater for most allergy and dietary requirements. A tip for the teachers: Ash makes the best stove-top espresso and is rather liberal with the chocy bickies. Never fear – pod coffee is available if Ash's not around!

*Students are required to bring their own morning tea and lunch on day 1

SAMPLE MENU

Day One

Afternoon tea:

Fresh seasonal fruit platter

5.30pm Dinner: Homemade

Lasagne with garden green salad and crusty bread

Dessert:

Apple crumble and custard

Day Two

7.30am Breakfast: Tea, coffee

and juice; toast, condiments, selection of cereals, bacon and free range scrambled eggs

10.30am Morning tea: Vanilla cupcakes with yummy butter frosting

12.30pm Lunch: Fresh gourmet bread rolls filled with a selection of cold meats, cheese and salads

Afternoon tea: Platter of vegetable, crackers and dips

5.30pm Dinner: Aussie barbie - gourmet sausages, steak and marinated chicken breast, garden fresh salad

Dessert:

Ice cream sundaes with M&Ms

Day Three

7.30am Breakfast:

Tea, coffee and juice; toast, condiments, selection of cereals, pancakes with maple syrup and whipped cream

10.30am Morning tea: Homemade chocolate cake

12.30pm Lunch: Sausage sizzle

Bowls of fresh fruit available to children to help themselves throughout the day

