

Who we are

Milawa Kitchen & Bread are located in the historic Milawa Butter Factory complex, with neighbouring Milawa Cheese, Wood Park Wines and Walnut Tree collection. A short distance out of the picturesque township of Milawa, we offer a range of bakery-inspired food options to optimise your visit to the Northeast region. Our current experience packages are built around our bakery operations.







About our offerings

The first packages, as well as our 'everyday package' are for groups with a minimum of 8 attendees, who are looking to make a general booking with us. The group grazing boards and high tea packages are better suited to those wanting to celebrate an occasion, as well as for private functions and larger events. Talk to our events team today about booking the best option for your group.







French Breakfast Package

\$35 per person - additional extras available Minimum of 8 people

Includes:

A tea or coffee of choice, as well as a selection of 3 pastries to share amongst the group.

This package allows customers to taste a selection of our housemade pastries, as well as enjoy a tea or coffee of their preference whilst sitting amongst friends at a stylish table setting.

The number of pastries provided on the shared platter will be tailored to the booking number, so no one misses out.

Customers are welcome to order more pastries, baked goods, or coffee at the counter on the day if they wish to do so, at their own expense.

Grazing Board package

\$40 per person - additional extras available Minimum of 8 people

Includes:

A selection of house-made and locally sourced goods, including cheese (blue, cheddar and brie), candied nuts, proscuitto, salami, olives, seasonal fruit, and our artisan bread with additional house-made bread crisps.

ADD ONS: A tea or coffee (extra \$5 per head), glass of wine (extra \$15 per head), glass of French champagne (extra \$25 per head)

Customers are welcome to order more food on the day if they wish to do so, at their own expense.

All require a minimum of 8 people

Savoury

\$60 per person - additional extras available

Includes:

A selection of house-made savoury delights made fresh by our chefs, such as quiches, savoury tarts, savoury danishes, croque monsieur, and sandwiches curated with our artisan sourdough. This option also offers guests savoury a croissant, as well as a bread and dip trio with a selection of our breads to fill you up over a long-lunch style gathering. Shared French fries and seasonal salads also available...

Sweet

\$50 per person - additional extras available Includes:

This option offers a selection of our fresh, french pastries to share amongst your group. The decorated board will be filled with a variety of pastries (think almond croissants, vanilla slice, freshly baked cake, danishes, croissants with jam and butter) and seasonal fruit, all to fill you up over a long-brunch style gathering.

Sweet + Savoury - The perfect compromise

\$65 per person - additional extras available Includes:

Can't decide? Let us tempt you with the best of both worlds. Combine the savoury option with the sweet, and you'll have the perfect grazing board to satisfy the savoury lovers AND the sweet tooths amongst your group.

All require a minimum of 8 people

Everyday package

\$20 per person - additional extras available

Includes:

A housemade ham and cheese croissant, using our in house made, hand rolled croissants. Paired with your cup of coffee of choice or tea from our tea menu, this breakfast/brunch/lunch option is perfect for your lowkey booking.

ADD ONS: glass of red or white wine (extra \$12 per person), glass of French champagne (extra \$25 per person)

 Guests are also welcome to purchase wine by the bottle for their booking.

You are also welcome to add a sweet French pastry to your booking. This can be arranged at the time of your booking.

Requires a minimum of 10 people

High Tea Packages

In 2022, we began our monthly High Tea events, hosted in our newly renovated events and dining space. We have since received many enquiries for private High Tea bookings, thus have created a package suitable!

\$85 per person + additional extras available

Includes:

A mixture of sweet petit gateau (small cakes) and savoury pastries, housemade with love by our pastry team and chefs. These can be tailored to your preferred flavour combinations. Below are some images of our previous creations.

ADD ONS: a tea or coffee (\$5 per person), a glass of local wine (extra \$15 per person), or treat yourself to a French champagne (extra \$25 per person)









Other event inclusions

We want to make your event perfect. As well as our food packages, we can offer alcoholic drink packages, personalised menus, signage, balloons, florals, and menus. Whatever your budget, big or small, we can tailor your event accordingly.

Alcoholic Beverages

For your private function in our events space, a selection of local wines, ciders and beer will be available to purchase. If you're feeling EXTRA generous, a per bottle price can be arranged for a limitless wine option, to be paid for after the event concludes. A pre-paid tab can also be arranged.

If cocktails are more your thing, we can also offer cocktail per person, or pre-order as many as you'd like. We can also create spritz's.

Non-Alcoholic Beverages

Alcohol not your thing? No worries!

We offer a lengthy tea menu, hot coffees, hot chocolates,, brewed chai lattes, and iced alternatives. We also have a selection of teas that can be served as an iced tea for your event. Iced teas can also be made into mocktails.

Speaking of mocktails, we can also make your guests mocktails as a 'fancy' alternative to cocktails.

Have questions? Contact us! We'd love to help you.

Events Team

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