



Camp Food Provisions

(FOR CAMPS CHARGED AT \$75 PER PERSON PER NIGHT)

Breakfasts

- Mixture of brown and white toast sliced bread
- Variety of spreads (vegemite, peanut butter, jam, honey)
- Variety of cereals (weetbix, cornflakes, rice bubbles, rolled oats)

Choose one of the following for each breakfast: Baked beans Spaghetti Fruit salad

Lunches

Day 1 APOEC does not provide lunch on your first day, please bring a packed lunch

Day 2 onwards

1. Mixture of brown and white toast sliced bread or rolls, shaved ham, luncheon meat, cheese, a selection of fresh salad items, or
2. Sausage sizzle—must be pre-arranged

Dinners

Client is to choose one of the menu options for dinner and dessert and APOEC will ensure all ingredients are available for the client to prepare the meal for the number of people required.

Morning/Afternoon Teas

APOEC provides fresh fruit for each morning and afternoon tea. Again the choice of fruit will depend on what is in season.

We strongly recommend all participants bring some home baking to accompany this.

Additional Provisions

Dairy butter, margarine, milk, milk powder, eggs for baking or to add as a lunch option

Fresh Produce a small selection of fresh salad/vegetables in season including potatoes, onions, carrots; as well as frozen vegetables to add to any meal.

Drinks tea, coffee, raro, milo

Baking Supplies white sugar, brown sugar, flour, baking soda, baking powder, cooking oil, vanilla essence, cocoa powder

Condiments tomato sauce, mayonnaise

Herbs & Spices salt & pepper, mixed herbs, basil, oregano, curry powder, mixed spices, cinnamon, ground ginger

Dietary Requirements

We can cater for vegetarians and those with allergies, as long as we are advised of these requirements 2 weeks prior to the camp. Vegan and Halal requirements can be catered for at an additional cost.

If there is something you would like that is not provided by APOEC, we can add this to our food order for an additional cost. Please just ask about this when booking your camp.