



# HOPE<sup>ST</sup> CAFÉ

JUST. GOOD. FOOD.

## Catering for your functions at Brisbane Common Ground.

At Hope Street Café, we believe food is more than fuel — **it's a force for good**. As a social enterprise, we serve exceptional coffee, nourishing food, and a vision worth supporting.

We create employment opportunities for people facing barriers to work, including those impacted by homelessness, long-term unemployment, or hardship. Every purchase directly supports training, confidence-building, and a fresh start.

When your business partners with Hope Street Café, you're not just feeding your team—you're investing in human potential.



### More Than a Café

Provided over **1,200** hours of job training in the last year alone

Supported **30+** individuals into paid employment

Partnered with local organisations to expand opportunities and wraparound support

**This is hospitality that transforms lives—  
and it's made possible by partners like you.**

Each purchase at our cafes and catering supports Micah Projects' goal to break social isolation and build community. We believe everyone deserves a home, income, healthcare, education, safety, dignity and community connection.

### Discover the Hope Street Café

🌐 [hopestreetcafe.com.au](http://hopestreetcafe.com.au)

📍 Shop 1/15 Hope Street, **South Brisbane**  
170 Boundary St, **West End**

Talk to us on **0437 972 472** to book a package  
email [catering@streetcafe.com.au](mailto:catering@streetcafe.com.au) or book online.



## At a Glance

# Day Delegate Catering

Morning Tea OR Afternoon Tea \$20pp

Lunch ONLY \$28pp

Lunch AND Morning Tea  
OR Lunch AND Afternoon Tea \$40pp

All Day Catering \$50pp

### Minimum 20 people

Includes tea and coffee setup and pack down, crockery, linen and service. Please be aware, this does not include venue hire.

## Morning or Afternoon Tea

2 selections (or 4 selections if ordering both morning AND afternoon tea)

### Seasonal fruit platters

VG GF DF

### Seasonal fruit skewers

VG GF DF

### Mini tahini granola pots

with coconut yoghurt & fruit coulis

VG GF DF

### Housebaked buttermilk muffins

savoury on request

### Mixed mini croissants

ham & cheese • cheese & tomato • butter & preserves

### Assortment of sweets

bliss balls • brownies • caramel slice • mini-danishes • cookies

### Assortment of Hot Savouries

sausage rolls • mini quiche • frittata bites • corn fritters • corn tostadas

### Scones with jam & whipped chantilly cream

### Cheese platters

2 cheeses • crackers • pickles • accompaniments

### Dips platters

3 dips • crudites • rice crackers

GF VGO

## Lunch

1 selection

### Mixed sandwiches

*gourmet rolls • triangle sandwiches • wraps*

### MYO sandwiches

*sliced meats • pickles • cheese • condiments • bread • wraps*

### Rice paper rolls

*chicken • tofu*

### Mixed quiche & frittata

### Individual bowls

*miso chicken & rice bowl • falafel & pumpkin salad bowl*

## Salads

2 selections

### Roasted pumpkin & quinoa

VG GF DF

*red capsicum, sumac pickled onion, spinach, pepitas, radish & house dressing*

### Carrot & fetta

V GF

*sumac pickled onions, chickpeas, spinach, cranberries, radish, tahini lemon dressing*

### Potato salad

V GF

*boiled eggs, capers, pickles, dill, parsley, creamy mustard dressing*

### Miso eggplant soba noodle

VG GF

*edamame, carrot, coriander, peanuts, corn, shallots, sesame seeds, miso dressing*

### Broccoli & apple

V GF

*raisins, du puy lentils, spinach, fetta, lemon tahini dressing*

### Cowboy coleslaw

VG GF DF

*red cabbage, green cabbage, capsicum, corn, black beans, coriander, corn chips, lime & chipotle dressing*

### Garden salad

VG GF DF

*mixed leaves, cherry tomatoes, alfalfa, carrot, cucumber, onion, house dressing*