

CORPORATE CONFERENCE PACKAGES

ON ARRIVAL
MORNING TEA
AFTERNOON TEA

PACKAGE 1
\$ 12 per person

Our selection of house made biscuits (one item per person)
A sweet or savoury pastry (one item per person)

Beverages

Jasper organic fair- trade brewed coffee and tea
Fresh orange juice and mineral water
Soft drinks available on request

PACKAGE 2
\$ 20 per person

Your selection of **two** sweet or savoury items; (two items served per person)

- Smoked ham, swiss cheese, dijon mustard mini croissant
- Baked egg, ham hock & spinach tartlet topped with cardamom tomato relish
- Chicken tarragon butterfilo parcel topped with persian feta
- Lamb & rosemary sausage roll served with green tomato relish
- House-made beef, guinness & seeded mustard pie topped with tomato relish
- Flourless chocolate mud cake with chocolate ganache (v) (gf)
- Ricotta & white chocolate cannoli (v)
- Fresh date, coconut & chocolate protein balls (v) (gf)
- Vanilla & honey yoghurt, spiked strawberries & cacao nibs (v)
- Freshly baked banoffee muffins (v)
- Scones served with jam & cream (v)
- Seasonal fruit skewers with rosemary syrup (vg)
- Mini coconut milk-soaked chia, berry compote, toasted pepitas seeds cups (vg) (gf)
- Orange & poppy-seed cake with orange ganache glaze (v) (gf)
- Assorted danishes
- Custard filled warm italian donuts

Beverages

Jasper organic fair- trade brewed coffee and tea
Fresh orange juice and mineral water
Soft drinks available on request

LUNCH PACKAGES

PACKAGE 1 \$ 24 per person

Chef's selection of house-made sandwiches, rolls, turkish bread & crispy baguettes.

Please select **TWO**;

- Egg, iceberg & mayonnaise
- Falafel, marinated vegetables & hummus
- Tabouli, pickled red onion & zucchini hummus
- Avocado, cucumber & creme cheese
- Poached chicken, avocado & lettuce
- Roast beef, red capsicum, wild rocket, seeded mustard
- Roast pork loin, coleslaw & mayonnaise
- Ham, cheddar cheese & tomato relish
- Smoked salmon, pickled red onion, wild rocket & caper creme cheese

***Selections must be provided 48 hours prior to your event, or a Chef's selection will be provided.*

***Please note, we offer gluten free options and assistance with any dietary requirement upon request.*

Seasonal fruit platter

Beverages

Jasper organic fair- trade brewed coffee and tea

Fresh orange juice and mineral water

Soft drinks available on request

PACKAGE 2
\$ 28 per person

Chef's selection of house-made sandwiches, rolls, turkish bread & crispy baguettes.

Please select **TWO**;

- Egg, iceberg & mayonnaise
- Falafel, marinated vegetables & hummus
- Tabouli, pickled red onion & zucchini hummus
- Avocado, cucumber & creme cheese
- Poached chicken, avocado & lettuce
- Roast beef, red capsicum, wild rocket, seeded mustard
- Roast pork loin, coleslaw & mayonnaise
- Ham, cheddar cheese & tomato relish
- Smoked salmon, pickled red onion, wild rocket & caper creme cheese

***Selections must be provided 48 hours prior to your event, or a Chef's selection will be provided.*

***Please note, we offer gluten free options and assistance with any dietary requirement upon request.*

Salad – Please select **ONE**;

- Broccoli, kale, red cabbage, charred corn, toasted almond slaw with turmeric tahini dressing (gf)
- Quinoa, baby beetroot, roasted pumpkin, pepitas, sunflower seeds, persian feta & raspberry vinaigrette (v) (gf)
- Twice cooked whole garlic & rosemary baby chat potatoes tossed with wholegrain mustard, aged balsamic dressing (v) (gf)

Seasonal fruit platter

Beverages

Jasper organic fair- trade brewed coffee and tea

Fresh orange juice and mineral water

Soft drinks available on request

PACKAGE 3
\$ 33 per person

Chef's selection of house-made sandwiches, rolls, turkish bread & crispy baguettes.

Please select **TWO**;

- Egg, iceberg & mayonnaise
- Falafel, marinated vegetables & hummus
- Tabouli, pickled red onion & zucchini hummus
- Avocado, cucumber & creme cheese
- Poached chicken, avocado & lettuce
- Roast beef, red capsicum, wild rocket, seeded mustard
- Roast pork loin, coleslaw & mayonnaise
- Ham, cheddar cheese & tomato relish
- Smoked salmon, pickled red onion, wild rocket & caper creme cheese

***Selections must be provided 48 hours prior to your event, or a Chef's selection will be provided.*

***Please note, we offer gluten free options and assistance with any dietary requirement upon request.*

Hot Item - Please select **ONE**;

- Smoked ham, swiss cheese, dijon mustard mini croissant
- Baked egg, ham hock & spinach tartlet topped with cardamom tomato relish
- Chicken tarragon butterfilo parcel topped with persian feta
- Veal schnitzel parsley & panko crumbed served with lemon mayonnaise
- Lemongrass & ginger marinated satay beef skewers (gf)
- Wild mushroom & truffle arancini served with aioli (v)
- Lamb & rosemary sausage roll served with green tomato relish
- Pork, ginger & spring onion wonton with sweet soy dipping sauce
- Southern fried chicken tenderloins with sweet paprika & lime sauce
- House-made beef, guinness & seeded mustard pie topped with tomato relish
- Thai chicken sliders with melted cheese, pickled cucumber, yoghurt, fresh coriander
- Vegan mushroom steamed buns (vg)
- Potato dumpling topped with charred corn salsa (v)

Salad – Please select **ONE**;

Broccoli, kale, red cabbage, charred corn, toasted almond slaw with turmeric tahini dressing (gf)

Quinoa, baby beetroot, roasted pumpkin, pepitas, sunflower seeds, persian feta & raspberry vinaigrette (v) (gf)

Twice cooked whole garlic & rosemary baby chat potatoes tossed with wholegrain mustard, aged balsamic dressing (v) (gf)

Seasonal fruit platter

Beverages

Jasper organic fair- trade brewed coffee and tea

Fresh orange juice and Mineral water

Soft drinks available on request

PACKAGE 4
\$ 38 per person

Chef's selection of house-made sandwiches, rolls, turkish bread & crispy baguettes.

Please select (2);

- Egg, iceberg & mayonnaise
- Falafel, marinated vegetables & hummus
- Tabouli, pickled red onion & zucchini hummus
- Avocado, cucumber & creme cheese
- Poached chicken, avocado & lettuce
- Roast beef, red capsicum, wild rocket, seeded mustard
- Roast pork loin, coleslaw & mayonnaise
- Ham, cheddar cheese & tomato relish
- Smoked salmon, pickled red onion, wild rocket & caper creme cheese

***Selections must be provided 48 hours prior to your event, or a Chef's selection will be provided.*

***Please note, we offer gluten free options and assistance with any dietary requirement upon request.*

Hot Item - Please select **TWO**;

- Smoked ham, swiss cheese, dijon mustard mini croissant
- Baked egg, ham hock & spinach tartlet topped with cardamom tomato relish
- Chicken tarragon butterfilo parcel topped with persian feta
- Veal schnitzel parsley & panko crumbed served with lemon mayonnaise
- Lemongrass & ginger marinated satay beef skewers (gf)
- Wild mushroom & truffle arancini served with aioli (v)
- Lamb & rosemary sausage roll served with green tomato relish
- Pork, ginger & spring onion wonton with sweet soy dipping sauce
- Southern fried chicken tenderloins with sweet paprika & lime sauce
- House-made beef, guinness & seeded mustard pie topped with tomato relish
- Thai chicken sliders with melted cheese, pickled cucumber, yoghurt, fresh coriander
- Vegan mushroom steamed buns (vg)
- Potato dumpling topped with charred corn salsa (v)

Salad – Please select **ONE**;

Broccoli, kale, red cabbage, charred corn, toasted almond slaw with turmeric tahini dressing (gf)

Quinoa, baby beetroot, roasted pumpkin, pepitas, sunflower seeds, persian feta & raspberry vinaigrette (v) (gf)

Twice cooked whole garlic & rosemary baby chat potatoes tossed with wholegrain mustard, aged balsamic dressing (v) (gf)

Seasonal fruit platter

Beverages

Jasper organic fair- trade brewed coffee and tea

Fresh orange juice and Mineral water

Soft drinks available on request

THE
**OXFORD
SCHOLAR**
HOTEL

FULL DAY PACKAGE
\$ 70 per person

Package inclusive of ;

Morning Tea – Package 2 – two items served per person

Lunch – Assorted sandwiches, hot items (selection of 4) salads (selection of 2) and fruit platter

Afternoon tea – Package 1

Continuous service of tea, coffee, juice, soft drinks, mineral water

**BARISTA
COFFEE & TEA**
\$ 3.5 each

Barista coffee & tea - individually ordered and charged on consumption

Our staff can prepare your favourite café style coffee