

Conference Menu

Packages

Packages Includes: coffee & tea station, mineral water and orange juice for the duration of the package. Staffing costs and service are included.

MORNING/AFTERNOON TEA PACKAGES

- PACKAGE 1** \$17 - house made biscuits + one item, selected from sweet or savoury menus
PACKAGE 2 \$21 - house made biscuits + two items, selected from sweet or savoury menus
PACKAGE 3 \$25 - house made biscuits + three items, selected from sweet or savoury menus

LUNCH PACKAGES

- PACKAGE 1** \$22 - combination of sandwiches, rolls, wraps, or a boxed meal
PACKAGE 2 \$26 - combination of sandwiches, rolls, wraps or a boxed meal + one sweet or savoury item
PACKAGE 3 \$30 - combination of sandwiches, rolls, wraps or a boxed meal + two items, selected from sweet or savoury menus
PACKAGE 4 \$28 - combination of sandwiches, rolls, wraps or a boxed meal + 9cm quiche
PACKAGE 5 \$32 - combination of sandwiches, rolls, wraps or a boxed meal + 9cm quiche + one sweet or savoury item

HALF DAY/FULL DAY PACKAGES

- HALF DAY** \$47 - Morning/afternoon tea package 2 + Lunch Package 2 + Seasonal fruit platter
FULL DAY \$62 - Morning/afternoon tea package 2 + Lunch Package 2 + Seasonal fruit platter + Morning/afternoon tea package 1

ADD ONS

- SEASONAL FRUIT POT/PLATTER** \$5 per person - choice of plattered fruit selection or individual fruit pot
SALAD BAR \$5 per person - choice of salad accompaniment from salad bar menu
SWEET OR SAVOURY ITEMS \$5 each - Item must be full number of package attendees

Bread *Select **three** fillings and your choice of breads*

WRAP - BAGEL - SOURDOUGH - ROLL

- poached chicken, shredded lettuce, cucumber, herb mayo (df)
- smoked salmon, pickled red cabbage, dill cream cheese
- pastrami, swiss cheese, sauerkraut & reuben sauce
- calabrese salami, aged cheddar, pickles, romesco aioli
- tuna mayo, sweetcorn, red onion, shredded lettuce
- grilled mediterranean vegetables, rocket, hummus, balsamic glaze (v,vg,df)
- mature cheddar, tomato, cucumber, beetroot & pesto mayo (v)
- coronation chicken, curry aioli, sultanas, parsley, shredded lettuce (df)
- ham, swiss cheese, tomato & piccalilli
- caprese - roma tomato, bocconcini, avocado, rocket, red pepper aioli (v)
- chicken schnitzel, garlic aioli & slaw
- falafel, hummus, spinach, cucumber, capsicum, carrot (v,vg,df)
- chicken caesar - chicken breast, bacon, egg, cos, parmesan, dressing
- blackbean, avocado, tomato, red cabbage, lemon pepper aioli (v,vg,df)



Conference Menu Cont.

Quiche

9CM QUICHE (gfo +\$1.50)

Butternut squash, goatscheese & salsa verde

Field mushroom, truffle & parmesan

Smoked bacon, caramelised onion & spinach

Smoked salmon, capers, dill & cream cheese (gf)

Boxed Meals

Under 20pax - 1 Salad choice + 2 toppings

Over 20pax - 2 Salad choices + 2 toppings per salad

CHOICE OF SALAD BASE

HOUSE GREEN SALAD

mixed leaf, maple sweet potato, cucumber, tomato, red onion, dill, pepitas, dressed with paprika lemon tahini dressing

GRILLED MEDITERRANEAN VEGETABLE SALAD

grilled vegetables, brown rice, spinach, cherry tomatoes, toasted seeds, green goddess dressing

PENNE PASTA SALAD

roast red peppers, olives, capers, pesto, lemon, bocconcini, rocket

CHOICE OF SALAD TOPPING

CRUMBED CHICKEN SCHNITZEL

JAMAICAN JERK SPICED CHICKEN BREAST

CHARGRILLED LEMONGRASS CHICKEN

NEW YORK PULLED BEEF

SOUTHWEST SALAD

quinoa, blackbean, feta, sweetcorn, capsicum, red onion, coriander & lime dressing

VIETNAMESE NOODLE SALAD

rice noodles, pickled carrot, capsicum, bean sprouts, spring onion, mint, coriander and crispy shallots

PULLED HONEY MUSTARD HAM

ROASTED HERB FIELD MUSHROOM

FALAFEL AND HUMMUS

SWEET & SOUR GLAZED TOFU

Salad Bar

Under 20pax - 1 Salad choice

Over 20 - 99pax - 2 Salad choices

Over 100pax - 3 Salad choices

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Savoury

HAM & CHEESE TOASTED BAGEL

shoulder ham, mixed cheese, seeded bagel

CHEESE & TOMATO TOASTED BAGEL

mixed cheese, sliced tomato, seeded bagel (v)

MINI BREKKIE BRIOCHE

streaky bacon, egg omelette, cheese, tomato relish (vo)

HAM CHEESE & TOMATO CROISSANT

shoulder ham, mixed cheese & sliced tomato

CHEESE & TOMATO CROISSANT

mixed cheese, sliced tomato (v)

TRADITIONAL SAUSAGE ROLL

tomato chutney

SPINACH AND CHEESE PIDE

tomato relish, pomegranate molasses (v)

CHICKEN & LEEK PIE

herb aioli (gf)

BEEF ALE & PEPPERCORN PIE

tomato relish

TRUFFLED MUSHROOM & THYME TART

herb salsa (v,vg,gf,df)

JERK SPICED CHICKEN SKEWER

chilli mango glaze

HALLOUMI & ROAST MEDITERRANEAN VEGETABLE SKEWER

Chimichurri (v, gf)

TOMATO & BASIL ARANCINI

herb aioli (gf)

Sweet

FRUIT CUP

mixed seasonal fruits (v,vg,gf,df)

COCONUT CHIA POT

chia pudding, diced pineapple, mango coulis, toasted coconut [v,vg,gf,df]

GRANOLA POT

granola, mixed berry compote, greek yoghurt, toasted almonds [v]

MILLIONAIRE'S SHORTBREAD

chocolate ganache, caramel filling, coconut biscuit base (v)

LEMON CURD SLICE

shortbread biscuit base, lemon curd, whipped cream (v)

PORTUGUESE TART

custard filled flakey pastry tart (v)

ORANGE & ALMOND CAKE

moist citrus cupcake, flaked almonds (v,gf,df)

JAM & OAT SLICE

oats, golden syrup, raspberry preserve (v,vg,df)

CHOCOLATE BROWNIE

rich chocolate cake slice (v)

ASSORTED MINI PASTRY

croissant, almond croissant & pain au chocolat (v)

ASSORTED MINI DANISH

apricot, pear, almond & spiced apple (v)

SCONE

cream & jam (v)

ALLERGEN FREE COOKIE

selection of the following flavours

- beetroot, white chocolate, dark chocolate ganache
- spiced carrot coconut & sultana
- double chocolate chip, raspberry ganache (v,vg,gf,df,nf)

ASSORTED MINI MUFFINS

blueberry, white chocolate & raspberry, apple crumble, orange & poppy seed (v)