



Conference Day Menu 01/02/2016

Menus and prices are subject to change and include 10% GST. A minimum of 45 guests are required to include professional staff for three hours, to cook, serve and clear away dishes. We can be flexible with the menus and custom menus can be put together on request.

Includes crockery/cutlery, table cloth for buffet table and all food service equipment.

\$45.00 per person

Morning Tea

Mini Ham and cheese Croissants
Assorted sweet pastries

Lunch

Braised rump steak in a mushroom and onion demi glaze
Roast chicken pieces
Pumpkin and sage ravioli in a tomato basil sauce
(Served in heated chaffing dishes)
Creamy potato salad
Cheesy coleslaw
Greek salad
Diner roll w, butter portions

Afternoon Tea

Mini scones w, jam and cream
Assorted cake bites

Add Tea and coffee Station (S) for the day \$1.95pp

-instant coffee and tea varieties
-milk, sugar, foam cups and plastic spoons (can provide ceramic cups/mugs if requires)
-20 L urn