



Conference Day Menu 01/01/2018

We can be flexible with the menus and custom menus can be put together on request. Includes crockery, cutlery, table and linen buffet table and all food service equipment.

Staff and delivery charge will apply. Minimum 20 person order.

\$27.00 per person

Morning Tea

Choose One

Mini Ham and cheese Croissants

Assorted gourmet savory tarts (V option)

Chicken feta and roast pumpkin frittata (GF) (V option)

Assorted Danish pastries

Apricot walnut slice bites

Lunch

Served from buffet table

Choose two

Braised steak medallions in a mushroom demi glaze

Honey mustard chicken tenderloins

Seared pork medallions in a creamy white wine sauce

Snapper fillets in a lemon pepper sauce

Lamb and potato curry

Choose one (V)

Pumpkin and sage ravioli in a tomato basil sauce

Curried pumpkin and green beans

Vegetable and chick pea tagine

Roasted root vegetable medley

Choose two

Leafy Greek salad

Rocket and Parmesan salad w, pine nuts and cherry tomato

Mediterranean cous cous salad

Traditional toss garden

Caesar salad



Diner roll w, butter portions

Afternoon Tea

Choose one

Mini scones w, jam and cream

Assorted cake and slice bites

Danish pastries

Add drink package

Tea and coffee Station for the day

-instant coffee and tea varieties, sugar and milk jugs

-20 L urn, china cup/saucer and tea spoon

-Water glasses and carafe for each table

-bowl of mints on each table throughout day

\$6.50 per person

-Add to percolated 20 Coffee urn \$69.00 (\$25.00 per extra fill)

Additional items

Seasonal fruit platter	\$49.90 each
Additional morning /afternoon tea item	\$3.50 per person
House gourmet cookies platter (25 pieces)	\$45.00 each
Assorted cake bites and slices platter (36 pieces)	\$53.00
Juice jugs 2.4L	\$6.00 each
Extra juice glass	\$0.85 each
600 ml bottle water	\$2.50 each
350ml Juice	\$3.50 each
Table linen hire from	\$17.00 each
Linen napkin hire	\$2.50 each
Table and chair hire available	