



Conference Day Menu 10/02/2020

Menus and prices are subject to change and availability. Additional 10% GST applies. 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.

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

Add linen package for \$4.40 per person. Round 1.8M table and linen napkin.

Add Glassware package for \$2.50 per person. Water tumbler, wine glass and water carafe.

Delivery/set up fee may apply.

\$33.30 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

Seasonal Fruit platters

Lunch

Served from a buffet style station

Mains - Choose two (2)

Moroccan chicken tenderloin (GF)

Crispy pork belly, apple pure (GF)

Snapper fillets, gremolata (GF)

Succulent Roast lamb w, mint gravy (GF)

Juicy roast pork, gravy, apple sauce (GF)

Braised porterhouse steak w, onion demi (GF)

Vegetarian Mains - Choose one (1)

Creamy pesto and spinach gnocchi

Pumpkin and sage ravioli in a rich tomato basil sauce w, Parmesan

Lasagne of roasted vegetables, bechamel

White wine mushroom creamy gnocchi

Curried pumpkin, cauliflower and green beans (GF)

Moroccan Vegetable and chickpea tagine (GF)



Sides - Choose three (3)

- Roasted root vegetable, rocket, honey mustard dressing
- Moroccan roast pumpkin and Spanish onion cous cous, baby spinach, feta
Traditional garden, Italian dressing
- Thai vermicelli and vegetable salad, green coconut dressing
- The Greek, feta, cucumber, tomato, Spanish onion, green pepper, oregano, dressing (GF)
- Tossed baby Rocket, parmesan, cherry tomato, crisp bacon, white wine vinaigrette (GF)
- Baby spinach, sweet corn, beetroot, feta, candied walnut, dressing (GF)
- Caesar, baby cos, crisp bacon, poached egg, garlic and herb croutons, parmesan
- Pesto bacon pasta salad, roast cherry tomato, baby spinach
- Char grilled zucchini, parmesan cheese, Rocket, Spanish onion
- Marinated tomato, smoked mozzarella, rocket
- Broccoli, smoky bacon, tomatoes and chives, goats cheese dressing

*see salad menu for more options

Served with

Dinner rolls 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 teaspoon
- Water glasses and carafe for each table
- bowl of mints on each table throughout day

\$8.15 per person

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

Additional items

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|---|-------------------|
| Seasonal fruit platter | \$49.90 each |
| Additional morning /afternoon tea item | \$3.30 per person |
| House gourmet cookies platter (25 pieces) | \$45.00 each |



Assorted cake bites and slices platter (36 pieces)	\$53.00
Juice carafes 1L hire	\$3.30 each
Extra juice glass/tumbler hire	\$23.00 (box of 24)
600 ml bottle water	\$2.50 each
350ml Juice	\$3.50 each
Table linen hire 3M round	\$25.00 each
Linen napkin hire	\$2.50 each