



Conference Day Menu 01/11/2021

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 \$4.95 per person. Round 1.8M table linen per 10 people and linen napkins
Add Glassware package for \$2.50 per person. Water tumbler, wine glass and water carafe per table of 10 people.
Delivery/set up fee may apply.

\$38.70 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 rice noodle Salad, vermicelli and vegetable salad, peanuts, chili lime dressing
- Leafy Greek, feta, cucumber, tomato, Spanish onion, baby spinach, olives, herb red wine 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 lettuces poached egg, garlic and herb croutons, parmesan, dressing
- Pesto bacon pasta salad, roast cherry tomato, baby spinach
- Char grilled zucchini, parmesan cheese, Rocket, Spanish onion

*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

\$9.50 per person

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

Additional items

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| Seasonal fruit platter | \$53.50 each |
| House gourmet cookies platter (25 pieces) | \$45.00 each |
| Assorted cake bites and slices platter (36 pieces) | \$59.40 |
| Extra juice glass/tumbler hire | \$23.00 (box of 24) |
| 600 ml bottle water | \$2.50 each |



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| 350ml Juice | \$3.50 each |
| 2L juice | \$6.00 |
| Juice carafes 1L hire | \$3.30 each |
| Table linen hire 3M round | \$25.00 each |
| Linen napkin hire | \$2.50 each |