Conference Day Menu 01/02/2026

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 50-person order.
Add tailored linen and glassware packages on request.
Delivery/set up fee may apply.

$52.45 per person

Morning Tea - Choose One

Mini Ham and cheese Croissants (V option)
Assorted gourmet savory tarts (V option)
House individual Moroccan chicken, pumpkin, feta spinach frittata (GF) (V option)
Assorted mini Danish pastries
Seasonal Fruit platters

Lunch -Served from a buffet style station

Mains - Choose two (2)

Baked pesto chicken tenderloin, blistered cherry tomato (GF)
Roasted lamb leg, rich mint jus (GF) **+$1.00pp**
16-hour slow cooked beef medallions, shiraz jus (GF)**+$2.00pp**
Braised Pork Loin medallions, pepper sauce (GF)
Baked snapper, gremolata, confit cherry tomato (GF)
Chicken breast Coq au Vin (GF)

Vegetarian Mains - Choose one (1)

Gnocchi in a creamy pesto & baby spinach sauce, shaved parmesan (V)
Pumpkin and sage ravioli in a rich tomato basil sauce w, Parmesan (V)
Lasagne of roasted vegetables (V)
White wine mushroom creamy gnocchi, shaved parmesan (V)
Curried pumpkin, cauliflower, and green beans (GF)(VG)
Moroccan Vegetable and chickpea tagine (GF)(VG)

Sides - Choose three (3)

Roasted root vegetable, rocket, honey mustard dressing (GF)(V)
Moroccan roast pumpkin and Spanish onion cous cous, baby spinach, feta, lemon dressing (V)

Traditional garden salad, house honey mustard dressing (GF)(V)
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, quinoa, sweet corn, beetroot, feta, candied walnut, dressing (GF)(V)
Caesar, baby cos lettuces, crispy bacon, boiled egg, shaved parmesan herbed croutons, dressing
Quinoa & Chickpea Salad, Fresh parsley, garlic, green onion, tomato, cucumber, red capsicum, dressing (GF)(VG)
Baby Spinach, Apple, feta, candied walnuts, dried cranberries, Olive Oil, lemon juice (GF)(V)
Mexican Brown Rice Salad, spiced honey & lime dressing (GF)(V)
Asian slaw savoy & red cabbage, capsicum, carrot, snow peas spring onion, coriander, nuts, dressing (GF)(VG
Spiced roasted chickpea salad, baby coz, cherry tomato, cucumber, avocado, radish, tahini dressing (gf)(vg)
Roasted carrot, cauliflower & quinoa salad, green onion, parsley, coriander, dates, almonds, peas, spiced lemon tahini dressing (gf)(vg)
Avocado, baby cos lettuce, sliced kale, parmesan cheese, cherry tomato, sesame seeds, Tahini dressing, (gf)(v)

Served with
Dinner rolls w, butter portions GF)(V)

Afternoon Tea - Choose one

Mini scones w, jam, butter, and whipped cream
Assorted house cake bites
Assorted mini Danish pastries
Assorted mini muffins

Add drink package

Tea and coffee Station for the day
Instant coffee and tea varieties, sugar, and milk jugs
Hot water urn, China cup/saucer and teaspoon
Water glasses and carafe for each table
bowl of mints on each table throughout day
$11.15 per person
-Add to percolated 20 Coffee urn $69.00 ($25.00 per extra fill)

Additional items

Seasonal fruit platter	$78.75 each
Assorted cake bites and slices platter (36 pieces)	$77.70each
600 ml bottle water	$2.95 each
500ml Sparkling water	$3.20 each

2L juice	$9.50
Extra juice glass/tumbler hire	$32.00 (box of 24)
Juice carafes 1L hire	$4.50 each
Table linen hire 3M round	$25.00 each
Linen napkin hire	$2.50 each