



Conference Menus:

All pricing is plus g.s.t

Breakfast Menus

Continental Breakfast Menu

\$20.50 per person

Selection of cereals with yogurt and fruit compote
Selection of breads with spreads
Mini warmed croissants and Danish
Fresh fruit salad
Orange juice, tea, coffee and hot chocolate

Light Cooked Breakfast

\$25 per person | Minimum 15 people

Crispy streaky bacon
Light and fluffy scrambled eggs
Pan fried mushrooms in garlic butter
Homemade baked beans
Selection of white and brown breads with spreads
Orange juice, tea, coffee and hot chocolate

Hearty Breakfast

\$30 per person | Minimum 15 people

Selection of cereals with yogurt and fruit compote
Selection of breads with spreads
Mini warmed croissants and Danish
Fresh fruit salad
Pan fried sausages
Crispy hash browns
Slow roasted tomatoes with pesto and sea salt
Pan fried mushrooms in garlic butter
Crispy streaky bacon
Light and fluffy scrambled eggs
Orange juice, tea, coffee and hot chocolate

Lunch Menus

<p style="text-align: center;"><u>Alfresco Lunch</u> \$22 pp Min 8 people</p> <p style="text-align: center;">Served on platters to share, create and graze</p> <p>Selection of breads and rolls Cold meats platter including smoked salmon, pate, chicken and beef Platter of pickled vegetables including gherkins, sundried tomato, olives, baby onions Hot wedges Garden green salad</p>	<p style="text-align: center;"><u>Light working Lunch</u> \$26.50 pp Min 15 people</p> <p>Homestyle pie - available in Bacon and Egg / Chicken / Smoked Fish</p> <p>Choose 2 options: Ciabatta filled rolls with roast beef, onion chutney and lettuce Chicken with mild tomato chutney and salad Potato rosti with hummus, aioli and cheese</p> <p>Sweet: Homemade carrot cake with cream cheese icing Basket of seasonal fruit</p>
<p style="text-align: center;"><u>Light Buffet Lunch</u> \$32pp Min 20 people</p> <p>Garden Salad with seasonal vegetables Chickpea Salad Hot potato wedges Asian platter with samosa, prawn twisters and wontons Moroccan style slow cooked lamb with basmati rice</p> <p>Sweet: Choose One: Apple and blueberry crumble served with whipped cream Chefs Special homemade cake Fruit platter of seasonal fruit</p>	<p style="text-align: center;"><u>Full Buffet</u> \$39 pp Min 20 people</p> <p>Three Salads - Chefs Choice Gourmet roasted potatoes Honey marinated carrots Balsamic roasted beetroot with feta and kale Beef meatballs with Italian sauce</p> <p>Choose One: Sliced mustard roast beef Cranberry and honey roasted ham Lemon and herb chicken drumsticks Spicy chicken wings</p> <p>Sweet: Mini strawberry tartlets Chocolate and coconut rough Apple strudel with whipped cream</p>



Morning / Afternoon Tea Conference Menu

One choice \$5 | Two choices \$10 | Three choices \$13

Savoury	Sweet
<ul style="list-style-type: none"> Gourmet mini quiches - assorted flavours Savoury scones - spinach / pumpkin / cheese & onion Savoury muffins - spinach, feta and herbs / cheesy, sundried tomato / ham & cheese Mini chicken wraps Savouries Pies - beef / chicken / fish Mini creamy mushroom pies Gourmet pork and spinach swirls with dipping sauce Selection of club sandwiches Mini tomato, goat's cheese and basil tartlets 	<ul style="list-style-type: none"> Sweet muffins - blueberry / apple and cinnamon / carrot and bran / lemon and raspberry / lemon Chocolate brownie slice / bites Freshly baked scones with jam and whipped cream Date and orange scone with whipped butter, jam and cream Homemade Cake - Carrot / Lemon / Chocolate / Vanilla Sponge / Banana Bliss Ball bites Giant cookies - chocolate chip / shortbread / Anzac Fruit kebabs Basket of seasonal fruit

Tea, coffee and hot chocolate \$3.50 per person OR All day \$8.50 per person
Platters and grazing boards available from \$40 each

Conference Catering Packages.

Half Day

Bronze		\$25	Silver		\$30	Gold		\$47
Morning Tea / Afternoon Tea:	One Item		Morning Tea / Afternoon Tea:	One Item Light working		Morning Tea / Afternoon Tea:	Two Items	
Lunch:	Alfresco Lunch		Lunch:	lunch		Lunch:	Full Buffet Lunch	

Full Day

Bronze		\$30	Silver		\$35	Gold		\$56
Morning Tea:	One Item		Morning Tea:	One Item Light working		Morning Tea:	Two Items	
Lunch:	Alfresco Lunch		Lunch:	Lunch		Lunch:	Full Buffet Lunch	
Afternoon Tea:	One Item		Afternoon Tea:	One Item		Afternoon Tea:	Two Items	