

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

Alfresco Lunch \$22 pp | Min 8 people

Served on platters to share, create and araze

Selection of breads and rolls Cold meats platter - chefs selection Platter of pickled vegetables - chefs selection Hot wedges Garden green salad

<u>Light working Lunch</u> \$26.50 pp | Min 15 people

Homestyle pie - available in Bacon and Egg / Chicken / Smoked Fish

Choose 2 options: Ciabatta filled rolls with roast beef, onion chutnev and lettuce Chicken with mild tomato chutney and Potato rosti with hummus gioli and cheese

Sweet.

Homemade carrot cake with cream cheese icina Basket of seasonal fruit

Liaht Buffet Lunch \$32pp | Min 20 people

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

Sweet: Choose One: Apple and blueberry crumble served with whipped cream Chefs Special homemade cake Fruit platter of seasonal fruit

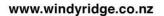
Full Buffet \$39 pp | Min 20 people

Three Salads - Chefs Choice

Gourmet roasted potatoes Honey marinated carrots Balsamic roasted beetroot with feta and kale

Choose One: Sliced mustard roast beef Cranberry and honey roasted ham Lemon and herb chicken drumsticks Spicy chicken winas Beef meatballs with Italian sauce

Sweet: Choose One: Mini strawberry tartlets Chocolate and coconut rough Apple strudel with whipped cream







Morning / Afternoon Tea Conference Menu

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

Savoury

- 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

Sweet

- 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	Morning Tea:	Two Items
			Light working		
Lunch:	Alfresco Lunch	Lunch:	Lunch	Lunch:	Full Buffet Lunch
Afternoon Tea:	One Item	Afternoon Tea:	One Item	Afternoon Tea:	Two Items

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