

MENU

CONFERENCE

DAY DELEGATE

PACKAGE

\$35 PER PERSON

Includes: water, mints, pens, conference pad, whiteboard, data projector and screen.

UPON ARRIVAL

Tea, coffee and orange juice

DURING THE BREAKS

Please select two items for morning and two for afternoon tea:

Freshly Baked Cookies

Freshly Baked Gourmet Muffins – Peach Cobbler, Sour Cherry Chocolate, Pear Maple & Pecan, Bumble Berry, Triple Choc Fudge

Raspberry & Coconut Bread (GF)

Chef's Baked Banana Bread (GF)

Freshly Baked Scones with Jam & Chantilly Cream

Fresh Seasonal Fruits

Macaron Selection (GF)

Portuguese Custard Tart

Chocolate Brownies (GF)

Chocolate, Vanilla & Strawberry Cupcakes (GF)

Cheese & Bacon Swirl

Oven Baked Gourmet Sausage Roll

Ham & Gouda Croissant

Mini Pies – Beef, Chicken Supreme, Pepper Steak

Mini Savoury Quiches – Florentine, Lorraine

Mini Ice Creams (Cornettos)

Stand up buffet lunch options on following page

STAND UP LUNCHES

Please choose one of the two options

OPTION 1: THE SANDWICH LUNCH

Choose from the Bread Selection (Gluten Free options available on request):

Cocktail Bagels – Plain, Poppy Seed, Cheese, Sesame

Lunch Rolls – Italian Rosetta, Onion & Poppy Seed, Italian Triangle, Wholemeal, Multigrain and White Breads

Choose two items from the Fillings Selection:

Honey Glazed Ham, Swiss Cheese, Mesclun Lettuce & Mustard Pickles

Caesar Roast Chicken, Crispy Bacon, Lettuce, Parmesan & Aioli

Roast Beef, Caramelized Onions & Chutney

Smoked Salmon, Spanish Onion, Cream Cheese & Baby Spinach

Roasted Pumpkin, Goats Cheese & Rocket

Roast Chicken, Avocado, Italian Parsley & Mayonnaise

Vegetarian

Served with Seasonal Fruit (GF)

MINIMUM 30 GUESTS

OPTION 2: HOT LUNCH BREAK

Please choose two dishes:

Chicken Mornay

Beef & Burgundy Casserole (GF)

Thai Green Chicken Curry In Coconut Cream

Indian Butter Chicken Curry

Vegetable Curry w/ Tofu (GF)

Spinach & Ricotta Tortellini in Creamy Tomato Sauce

Please choose two sides:

Rice Pilaf (GF)

Roasted Root Vegetables (GF)

Singapore Noodles

Steamed Jasmine Rice (GF)

Garden Salad (GF)

Served with Seasonal Fruit (GF), Fresh Bread Rolls & Butter

MINIMUM 50 GUESTS