

MENU

CONFERENCE

DAY DELEGATE

PACKAGE

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

CONTINUOUS TEA, COFFEE AND ORANGE JUICE

DURING THE BREAKS

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

Sweet

Freshly baked cookies

Freshly baked gourmet muffins

Banana bread (GF)

Assorted mini friands

Portuguese tarts

Freshly baked scones with jam
& chantilly cream

Chocolate brownies (GF)

Rocky road

Mini ice creams

Fresh seasonal fruit platter

Whole fresh fruit bowl

Iced donuts

Savoury

Vegetable crudities and hummus (GF/VEGAN)

Oven baked gourmet sausage roll

Assorted gourmet mini pies

Assorted savoury mini quiches

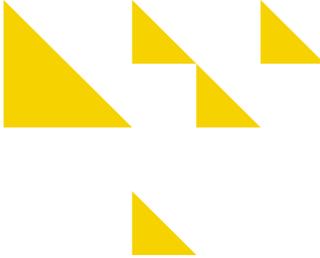
Smoked mozzarella croquette (V)

Assorted gourmet mini quiches

Quinoa falafel (GF/VEGAN)

Satay chicken skewer (GF)

Spinach ricotta pastries (V)



Choose your lunch style

DAY DELEGATE WORKING LUNCH

\$39.00 PER PERSON | HALF DAY \$35.00 PER PERSON*
MINIMUM 30 GUESTS

Chef's selection sandwiches, wraps and rolls with assorted fillings served with a fresh fruit plate, sparkling water and orange juice

DAY DELEGATE CHEF'S GOURMET WORKING LUNCH

\$44.00 PER PERSON
MINIMUM 30 GUESTS

Please choose two sandwiches served with fresh seasonal fruit plate, orange juice and sparkling water

Pastrami on rye w/sauerkraut, swiss cheese and mustard aioli

Char chicken baguette w/roast red peppers, rocket, jalapeños and pesto

Smoked turkey sourdough w/camembert, lettuce, cranberry, mayonnaise

Smoked salmon turkish w/spinach, pickled onions, capers, horseradish, sour cream

Prosciutto schiacciata w/rocket, cucumber, parmesan cheese, smoked tomato relish

Roast pumpkin focaccia w/watercress, red peppers, pepitas, beetroot hummus (V)

HOT FOOD STATION LUNCH

\$46.00 PER PERSON
MINIMUM 50 GUESTS

Please select one option

OPTION 1

Beetroot and fetta arancini with slow roast tomato and sourdough gazpacho (V)

Harissa lamb kofta with mint yoghurt (GF)

Soda battered zucchini (GF/VEGAN)

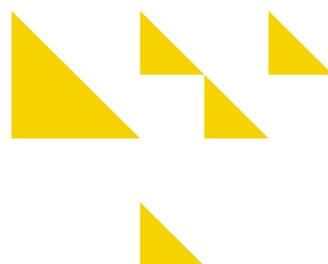
Dukkha roasted chats (GF/VEGAN)

Salads

Sumac roast sweet potato, lime pickled cucumber and chickpeas (GF/VEGAN)

Pearl couscous with currants, tea marinated carrot and coriander oil (VEGAN)

Mixed garden salad (GF/VEGAN)



OPTION 2

Peking duck spring roll with hoisin sauce

Steamed vegetable bun (V)

Star anise and cinnamon infused steamed rice (GF/VEGAN)

Salads

Hokkien noodle, bamboo shoots, bean shoots, shallots, lemon soy dressing (VEGAN)

Konbu, green bean, charred zucchini, coriander, lime and sesame (GF/VEGAN)

Mixed garden salad (GF/VEGAN)

OPTION 3

Smoked paprika and preserved lemon, grilled chicken thigh and parsley jalapeño gremolata (GF)

Beef and olive empanadas w/coriander chimichurri

Goats cheese stuffed pumpkin flower (V)

Garlic roasted sweet potato wedges (GF/VEGAN)

Salads

Wombok slaw, green pea, cashew, sweet chilli mayonnaise (GF/VEGAN)

Brown rice, charred corn and black bean, flame grilled peppers,
orange chili vinaigrette (GF/VEGAN)

Roast cauliflower, mushroom and quinoa slaw, with kale crisps (GF/VEGAN)

Mixed garden salad (GF/VEGAN)

OPTION 4

Butter chicken curry (GF)

Sri Lankan tofu and vegetable curry (GF/VEGAN)

Vegetable samosas (V)

Biryani rice (GF/VEGAN)

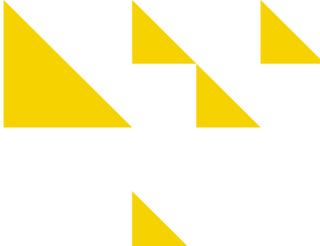
Salads

Glass noodle, marinated tofu, julienne veg, soy ginger dressing (GF/VEGAN)

Wombok slaw, green pea, cashew, sweet chilli mayonnaise (GF/VEGAN)

Mixed garden salad (GF/VEGAN)





HEALTHY CHOICE LUNCH

\$50.00 PER PERSON
MINIMUM 50 GUESTS

Please select two poke salad bowls and one sweet bowl, served with orange juice and sparkling water

Chargrilled chicken breast, sumac roast sweet potato, lime pickled cucumber, crisp chickpeas, rocket, tea soaked fig yoghurt (VOA/GF)

Cajun crusted salmon flakes, garlic roasted fennel, green beans, vine ripened cherry tomatoes, roast almonds, orange chilli vinaigrette (VOA/GF)

Harissa roast lamb, pearl couscous tabouleh, fire roasted capsicum, roast papitas, sultanas, beetroot hummus (VOA/GF)

King prawns, glass noodle, Asian slaw, pickled radish, coriander, crisp eschallots and peanuts, black bean honey dressing (VOA/GF)

Slow roast shaved rib eye, charred corn, black beans, turmeric rice, crisp okra, chipotle aioli (VOA/GF)

Grilled chorizo, silverbeet, honey roast carrot, pickled spanish onion, spiced pine nuts, balsamic caramel (VOA/GF)

Confit button mushrooms, citrus roasted cauliflower, quinoa, charred red cabbage, roasted sunflower seeds and black garlic mascarpone (VOA/GF)

Sweet Bowls

Coconut chia pudding w/chargrilled pineapple, pepper and mint infused honey (V/GF)

Rice custard w/mango, lychee and lime leaf compote, toasted coconut (V/GF)

Vanilla yoghurt w/blueberry sage jam, pumpkin seed praline (V/GF)



V = Vegetarian, GF = Gluten Free, VOA = Vegetarian Option Available

While NEX Newcastle Exhibition & Convention Centre will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.

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CENTRE

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