

2022 MENU

CONFERENCE DAY DELEGATE PACKAGES

DAY DELEGATE WORKING LUNCH

\$39 PER PERSON | HALF DAY \$35 PER PERSON*
MINIMUM 30 GUESTS

Chef's selection gourmet sandwiches, wraps and rolls with assorted fillings w/ sliced seasonal fruits, served with sparkling water, orange juice, tea and coffee.

Includes: Data projector, screen, WIFI, mints and waters, conference pad, pen.

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)

Freshly baked scones with jam
& chantilly cream

Passionfruit cheesecake slice (GF)

Chocolate brownies (GF)

Rocky road

Fresh seasonal fruit platter

Whole fresh fruit bowl

Savoury

Oven baked gourmet sausage roll

Assorted gourmet mini pies

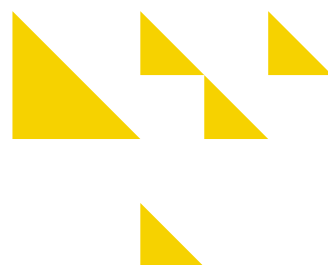
Assorted savoury mini quiches

Smoked mozzarella croquette (V)

Quinoa falafel (GF/VEGAN)

Spinach ricotta pastries (V)

Vegetable crudities & hummus (GF/VEGAN)



FOOD STATION HOT BUFFET LUNCH

\$48 PER PERSON
MINIMUM 30 GUESTS

Includes: Data projector, screen, WIFI, mints and waters, conference pad, pen.

Please select two items for morning and two items for afternoon tea from Working Lunch menu. Choose one lunch option and two salads. Served with bread rolls, fresh fruit platter, sparkling water, orange juice and tea and coffee.

Traditional Favourites

Traditional beef lasagne w/ garlic bread

Butter chicken curry w/ steamed rice

Beef bourguignon w/ mash potato

Shepherd's pie w/ roast vegetables

Beef stroganoff w/ cheese polenta

Lamb korma curry w/ steamed rice

Ale battered barramundi w/ seasoned potato

wedges

Salads

Traditional caesar salad

Traditional greek salad

Garden salad (V/GF)

Rice & black bean salad w/ citrus vinaigrette

Classic coleslaw

GOURMET HOT FOOD STATION LUNCH

\$50 PER PERSON
MINIMUM 50 GUESTS

Includes: Data projector, screen, WIFI, mints and waters, conference pad, pen.

Please select two items for morning and two items for afternoon tea from Working Lunch menu. Choose one lunch option and two salads. Served with bread rolls, fresh fruit platter, sparkling water, orange juice and tea and coffee.

OPTION 1

Peking duck spring roll w/ hoisin sauce

Pulled pork and kimchi slider

Steamed vegetable bun (V)

Star anise & 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 & sesame (GF/VEGAN)

Mixed garden salad (GF/VEGAN)

Seasonal fruit plate

NEWCASTLE
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OPTION 2

Beetroot & fetta arancini w/ slow roast tomato and sourdough gazpacho (V)

Harissa lamb kofta w/ mint yoghurt (GF)

Soda battered zucchini (GF/VEGAN)

Dukkah roasted chats (GF/VEGAN)

Salads

Sumac roast sweet potato, lime pickle cucumber & chickpeas (GF/VEGAN)

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

Mixed garden salad (GF/VEGAN)

Seasonal fruit plate

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

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)

Seasonal fruit plate

OPTION 4

Butter chicken curry (GF)

Sri Lankan tofu and vegetable curry (GF/VEGAN)

Vegetable samosas (V)

Biriyani 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)

Seasonal fruit plate

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.