**Conference Menu**

**2013**

# **Picture 120.jpg**

**BREAKFASTS**

May be served to the table or offered as a buffet

**WAKE-UP BREAKFAST** $24.00 per person

Fresh range of juices

Selection of French pastries - Danishes, croissants and muffins

Selection of breads including raisin bread

Selection of cereals

Full cream, light and soy milks

Plain yoghurt

Fresh sliced fruit platter

Freshly brewed coffee, selection of traditional teas and herbal infusions

**FULL BUFFET BREAKFAST** $29.50 per person

Fresh range of juices

Selection of French pastries - Danishes, croissants and muffins

Selection of breads including raisin bread

Selection of cereals

Full cream, light and soy milks

Fresh sliced fruit platter

Creamy scrambled eggs, hash brown potatoes, grilled mushrooms, oven-dried Roma tomatoes,

crispy bacon and sausages

Freshly brewed coffee, selection of traditional teas and herbal infusions

**MORNING TEA OPTIONS**

Please select **one** of the following packages

## All morning teas are served with

## freshly brewed coffee and tea

# **Package 1**

## Swiss inspired pastries baked on the premises

## Fresh baked raisin scones with jam and cream

**Package 2**

Rich chocolate cake

Assortment of fresh baked cookies

**Package 3**

Mini ham and cheese croissants

Homemade sausage rolls

**Additional Items**

**add $3.00 per person per item**

Additional $3.00pp premium

Assorted homemade friands (Gluten free)

Profiteroles crème pattisierre

Strawberry fruit flan

French vanilla slice

Swiss chocolate filled croissants

Special dietary requirements can be catered for as long as adequate notice is given. This can be in the form of a separate plated meal or buffets can be altered to incorporate the requirements for the group.

**AFTERNOON TEA OPTIONS**

Please select **one** of the following packages

## All afternoon teas are served with

## freshly brewed coffee and tea

# **Package 1**

Assorted gourmet and traditional sandwiches

**Package 2**

Assorted mini gourmet pies (including lamb, chicken & beef)

Vegetarian spring rolls with dipping sauce

Mini chicken sausage rolls

**Package 3**

Mini Petit fours

Mini blueberry muffins

Vanilla scones with jam and cream

**Additional items**

**Add $3.00 per person per item**

Additional $3.00pp premium

Duck and shitake mushroom pastry cup

Mini angus beef burger

Mini lamb kofta with minted yogurt

Pumpkin and fetta arancini

Mini chicken and leek Pie

Special dietary requirements can be catered for as long as adequate notice is given. This can be in the form of a separate plated meal or buffets can be altered to incorporate the requirements for the group.

# **CONFERENCE LUNCH OPTIONS**

**Please select one luncheon menu, each menu includes**

**all items listed plus soft drinks and fresh Juices**

## MAKE YOUR OWN SANDWICH BUFFET

This is a great casual luncheon which allows your delegates to make their own sandwich or have the items as a plated salad. This buffet is also very popular with vegetarians, vegans or delegates with specific dietary requirements.

**Selection includes:**

Variety of breads and rolls

Selection of cold meats & fillers

Selection of salads

Chefs condiments

**COUNTRY STYLE LUNCH**

**(minimum 20 delegates)**

A classic tasty menu with a modern twist

**Selection includes:**

Beef and beer hotpot

Home style curry chicken and rice

Cous cous, pumpkin and fetta salad

Garden salad with balsamic dressing

Chat potato, speck, spinach and garlic mayonnaise

Selection of fresh baked dinner rolls

## 

## SUPER SANDWICHES

Very popular luncheon menu which allows this to be an informal stand-up or sit down style luncheon served indoor, outdoor or while delegates continue to work in the conference room.

**Selection includes:**

Selection of gourmet sandwiches

Wraps and rolls

**With fillings of**

Chicken, ham, salami

Smoked salmon, roast beef, turkey

Curried egg, and salad fillings

All with matching condiments and seasoning

**CLASSIC ROAST LUNCH**

**(minimum 25 delegates)**

Classic roast lunch with attention to detail

**Selections includes**

Seasoned roast chicken

Garlic and rosemary lamb with balsamic glaze

Roast potato and pumpkin

Medley roasted vegetables

Homemade gravyandaccompaniments

Selection of fresh baked dinner rolls

**GRANDE LUNCH**

**(Minimum 25 delegates)**

Additional $7.50pp premium

The grande lunch is a premium lunch option designed to impress your clients

**Selection includes**

\*Chicken Rossini - chicken pieces wrapped in bacon with a garlic

white wine, thyme and cream sauce.

\*Whole roasted fillet of beef marinated with hoi sin

and asian influences.

\*Bowls of char grilled and roasted vegetables.

\*Roasted baby chat potato.

\*Homemade gravy and condiments.

\*Cous cous pumpkin and fetta salad.

\*Garden salad with balsamic dressing.

\*Chat potato, speck with spinach and garlic mayonnaise.

\*Selection of fresh baked dinner rolls.

**OPTIONAL EXTRAS**

**Fruit Platter**

Add a fresh seasonal fruit platter to any of your meal breaks

$3.50 pp

**Cheese Platter**

Add a cheese platter with double brie, vintage cheddar and blue vein with a variety of crackers and fresh breads and dried fruits

$4.50 pp