

CONFERENCES (sample menu)

CLASSIC

MORNING TEA

Fresh coffee, tea & infusions
Still & sparkling mineral water
Assortment of petite sweet muffins
Seasonal fruit skewers with passionfruit drizzle

WORKING LUNCH

SANDWICHES

Ciabatta, Atlantic smoked salmon, baby spinach & herbed cream cheese
Soft baguette, rare roast beef, seeded mustard mayo, wild baby rocket, tomato
Seeded roll, Moroccan vegetable, hummus, baby spinach, Danish feta (v)
Soft tortilla, smoked chicken, smashed avocado, baby cos & aioli

SALADS

Seared beef fillet, crisp noodles, cucumber, red onions, coriander & lime
Yellowfin tuna poke bowl, brown rice, sesame, Asian herbs, edamame, avocado, cucumber, wild mushrooms & lime (df/gf)
Chickpea, kale, roast pumpkin & Moroccan dressing (v/gf)

DESSERT

Cherry & coconut slice

Selection of soft drinks, still & sparkling mineral water

AFTERNOON TEA

Decadent chocolate brownie (gf)
Baby spinach, leek & roast capsicum quiche (v)
Fresh coffee, tea & infusions
Still & sparkling mineral water

PREMIUM

ON ARRIVAL

Fresh coffee, tea & infusions
Still & sparkling mineral water
Orange juice
Soft egg & bacon high top flan with green tomato relish

MORNING TEA

Fresh coffee, tea & infusions
Still & sparkling mineral water
Orange juice
Assorted Danish pastries
Fresh seasonal fruit salad pot with toasted coconut

BUFFET LUNCH

SALADS

Sliced kipfler potatoes with chives & mild mustard dressing (v)
Char grilled vegetables, rocket, toasted pinenuts, lemon dill dressing (v)
Wild rice, quinoa, sweet currants & shredded carrot (v/df)

HOT ITEMS

Beef fillet on roasted rosemary chat potatoes with rich jus (gf)
Oven roasted Atlantic salmon with preserved lemons (gf)
Orecchiette, vine tomato, olive tapenade, flaked feta (v)

DESSERT

Warm apple & raspberry cobbler with spiced cream

Selection of soft drinks, still & sparkling mineral water

AFTERNOON TEA

Raspberry & white chocolate cannoli
Heirloom tomato, ash smoked mozzarella & baby basil tart (v)
Fresh coffee, tea & infusions
Still & sparkling mineral water

CONFERENCE ADD ON'S

SAVOURY DELICACIES

Spinach & feta roll with tatziki (v)
Corn beef, red cabbage, rocket & mayo micro slider
Breakfast brioche, maple bacon, free range egg, housemade BBQ sauce
Butter croissant, caramelised onion, spinach & goats cheese (v)
Chicken & mushroom pie, bush tomato chutney
Sautéed mushroom, cherry tomato & baby spinach frittata (v, gf)
Vietnamese prawn & mint rice paper roll, nuc cham (gf)

SWEET DELICACIES

Housemade sweet banana loafs (v)
Croissants filled with chocolate custard (v)
Lemon meringue tart (gf)
Passionfruit cheese cake
Chia & oats soaked in vanilla, coconut & lime (vegan)

POST-CONFERENCE NETWORKING

1 hour service, available in conjunction with a conference package.
Includes classic beverage selection sparkling, white wine, red wine, local beer & light beer, soft drinks & 5 chef selected canapés such as:

CANAPES

COLD

Quinoa stuffed vine tomato, torched silken tofu, saffron (vegan, gf)
Grilled lamb, lemon yoghurt, olive crumbs
Yellow fin tuna, tapioca crisps with caramelised pineapple (gf)
Crispy Peking duck pancakes with hoisin, crisp apple & micro sorrel

HOT

Pea & provolone arancini with saffron mayo (v)
Lemon & thyme chicken skewer, aioli (gf)
Spiced pork belly with crispy ginger & apple salsa (gf)

