



Conference Menu

A decorative border with intricate floral and leaf patterns in the corners and along the sides, framing the text.

Conference Menu

Every conference, meeting and training session is different and this wide and varied package aims to give you a vast selection of menus and options to suit most situations

It is available to 20 or more people

Menu requests are welcomed by the Head Chef

Conference Menu

Morning or Afternoon Tea Options:

Served on platters for your guests to help themselves

\$6.90 per person for 2 items

\$8.90 per person for 3 items

~ *Your choice of the sweets selection (2 pieces per person)*

~ *Freshly Bakes Danishes*

~ *Cakes*

~ *Slices (gf available)*

~ *Warm Scones with jam & cream*

~ *Mini Muffins*

~ *Whole Fruit*

~ *Freshly Baked Biscuits*

~ *Fruit Platter*

~ *Lightly Toasted Ham, Cheese & Tomato Croissant*

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All Day Breakfast Options:

Hot Breakfast Buffet - \$15.00 per person

- ≈ *Scrambled eggs, bacon, sausages, mushrooms, hash browns, grilled tomatoes, crusty baguette and orange juice*

Buffet Lunch Options:

Cold Buffet Lunch - \$23.90 per person

- ≈ *A selection of cold meats and roasted chicken as well as a variety of fresh fillings consisting of cheese, tomato, lettuce, roasted vegetables & condiments. Also served with:*
 - ≈ *Freshly Baked Baguette Portions*
 - ≈ *Build your own Caesar & Greek Salads*
 - ≈ *Fresh Fruit Platter*

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Buffet Lunch Options:

Hot Buffet Lunch - \$24.90 per person

≈ Steamed Rice, Freshly Baked Baguette Portions and a Fresh Fruit Platter served with your choice of two hot dishes:

- ≈ Thai Chicken Curry - yellow or green (gf)*
- ≈ Traditional Beef Stroganoff (gf)*
- ≈ Black Pepper Beef Stir Fry*
- ≈ Hoisin Chicken & Vegetable Stir Fry*
- ≈ Penne Chicken Carbonara*
- ≈ Mushroom & Spinach Bakes Pasta (v)*
- ≈ Thai Vegetable Curry - yellow or green (gf)*
- ≈ Vegetable Noodle Stir Fry (v)*

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Working Lunch Options:

Classic Working Lunch - \$14.90 per person

- ~ *A selection of deluxe point sandwiches, baguettes and wraps served with a fresh fruit platter and orange juice*

Sandwiches & Hot Finger Food - \$20.50 per person

- ~ *A selection of deluxe point sandwiches, hot finger food including party pies, sausage rolls, mini dim sims, mini spring rolls, vegetable samosas & prawn twisters with sauces served with a fresh fruit platter and orange juice*

Simple Sandwiches - \$12.90 per person

- ~ *A selection of deluxe point sandwiches and orange juice*



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Working Lunch Options:

House made Soup - \$8.90 per person

- ~ Freshly made seasonal soup of the day served with freshly baked baguette portions (soup requests welcomed)*

Soup & Sandwiches - \$19.90 per person

- ~ Freshly made seasonal soup of the day, a selection of deluxe point sandwiches, baguettes and wraps served with a fresh fruit platter and orange juice*



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Barbecue Option:

Served in chaffing dishes as a buffet style

\$31.90 per person

~ *A selection of chutney, sauces and mustards, freshly baked baguette portions & fried onions served with a variety of meats including:*

- ~ *Herb Marinated Rump Steak Skewers (gf)*
- ~ *Lemon & Garlic Marinated Chicken Skewers (gf)*
- ~ *Sausages*
- ~ *Beef Rissoles*

Salads

~ *Freshly prepared salad choices are:*

- ~ *Coleslaw (gf)*
- ~ *Potato Salad in a Three Mustard Dressing (gf)*
- ~ *Spiced Asian Egg Noodle Salad*
- ~ *Mixed Garden Leaf, Cucumber, Tomato & Avocado Salad (gf)*

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Carvery Option:

Served as a buffet style or a plated service

\$25.90 per person for 1 course

\$32.90 per person for 2 courses

\$37.90 per person for 3 courses

Entree

- ~ Freshly Made Seasonal Soup*

Main

- ~ A Hearty Roast Meal served with oven roasted potatoes and pumpkin, cheesy cauliflower bake, buttered peas & gravy. Meat choices are:*

- ~ Roast Beef (gf)*

- ~ Roast Pork (gf)*

- ~ Roast Chicken (gf)*

- ~ Roast Lamb- additional \$3 per person (gf)*

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Dessert

- ~ Individual Pavlova served with double cream, passionfruit juice, sliced peaches & wafer
- ~ Baked Berry Cheesecake served with double cream & fresh strawberries (gf)
- ~ Chocolate Cake served with double cream & berries
- ~ Citrus Tart served with double cream & berries
- ~ Warm Chocolate Pudding served with cream & berries
- ~ Traditional Bread and Butter Pudding served with rich vanilla ice cream & custard

