



Conference Menu



*Every conference, meeting and training session is different and this wide and varied package aims to give you a vast selection of options to suit most occasions.
It is available to 20 or more people*

Menu requests are welcomed by the Head Chef



BENDIGO SOLDIERS
MEMORIAL INSTITUTE
MILITARY MUSEUM

Morning Tea - \$6.90 per person

- * *Your choice of sweets selection (2 pieces per person)*
 - *Warm scones with jam & cream*
 - *Lightly toasted ham, cheese & tomato croissants*
 - *Cakes*
 - *Slices (gf available)*
 - *Freshly baked biscuits*
 - *Freshly baked Danishes*
 - *Mini muffins*
 - *Sliced fruit*
 - *Whole fruit*





Breakfast Buffet - \$14.90 per person

- * *A selection of hot breakfast items served in chaffing dishes for your guests to help themselves to includes scrambled eggs, bacon, sausages, mushrooms, hash browns, grilled tomatoes and crusty baguette*
- add orange juice - \$3 per person

Working Lunch - \$13.90 per person

- * *A selection of deluxe point sandwiches, baguettes, wraps and fresh fruit platter*
- add orange juice - \$3 per person

Classic Lunch - \$19.90 per person

- * *A selection of deluxe point sandwiches, hot finger food and fresh fruit platter*
includes party pies, sausage rolls, vegetable samosas, mini dim sims, mini spring rolls and prawn twisters
- add orange juice - \$3 per person



Cold Lunch Buffet - \$23.90 per person

- * *A selection of cold meats and fillings served on platters for your guests to help themselves to includes cold meats, roast chicken, roasted vegetables, lettuce, cheese, tomato, build your own Greek salad, fresh fruit platter and freshly baked baguette portions*
- add orange juice - \$3 per person*

Hot Lunch Buffet - \$24.90 per person

- * *Your choice of two hot lunch dishes, steamed rice and side salad served in chaffing dishes for your guests to help themselves to.*

Select two:

- Traditional beef stroganoff (gf)*
- Creamy chicken carbonara*
- Hoisin chicken & vegetable stir fry*
- Black pepper beef stir fry*
- Mushroom & spinach pasta bake (v)*
- Yellow mild chicken curry (gf)*
- Yellow mild vegetable curry (gf, v)*
- Vegetable noodle stir fry (v)*

- add orange juice - \$3 per person



Barbecue - \$29.90 per person

Served in chaffing dishes for your guests to help themselves to

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

- Herb marinated rump steak skewers (gf)*
- Lemon & garlic marinated chicken skewers (gf)*
- Sausages*
- Beef rissoles*

* *With freshly prepared salad*

Select two:

- Mixed garden leaf, cucumber, tomato and avocado (gf)*
- Coleslaw (gf)*
- Potato salad in a three mustard dressing (gf)*
- Spiced Asian egg noodle salad*

- add orange juice - \$3 per person



Carvery

\$32.90 per person for 2 courses

\$37.90 per person for 3 courses

Served as a buffet style of as a plated service

Entree

- * *Freshly Made Seasonal Soup (gf available)*

Main

- * *Your Selection of Roast Meat (gf)*
served with oven roasted potatoes, maple roasted pumpkin, cheesy cauliflower bake, buttered peas & gravy

Select two:

Roast Beef

Roast Pork

Roast Chicken

Roast Lamb- additional \$3 per person



Dessert

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