

CONFERENCES

This meticulously curated package ensures a productive and enjoyable meeting experience for your team, featuring a selection of delicious refreshments throughout the day and a fully equipped meeting space.





MORNING AND AFTERNOON TEA

SWEET

- Freshly baked scones, house-made jam and double cream
- Mini danish pastries
- House baked chocolate, macadamia and lemon myrtle cookies
- Toasted banana bread, lightly sweetened vanilla goat curd, honey
- Lemon meringue tarts
- Mini pavlova, preserved lemon curd and seasonal fruit

SAVOURY

- Smoked trout quiche, mascarpone and mushy peas
- Warm bacon and cheddar scone, roast mushroom and thyme
- Zucchini, feta and chive muffins
- Organic ham and Gruyere croissant
- Cauliflower, leek and cheese pies, cheddar curd
- Pork and fennel sausage roll, fruit chutney

UPGRADES & ADD-ONS

Arrival coffee and tea	+6 pp
Morning tea break (coffee, tea and two items)	+22 pp
Afternoon tea break (coffee, tea and one item)	+14 pp
Additional items	+8.5 pp

Events with 10 guests or less will be placed on a chef's selection menu



WORKING STYLE LUNCH MENU

MONDAY

- Butter chicken wrap, aromatic salad and raita
- Cucumber, mint peas and goat curd on white bread
- Roast pumpkin, kale, chickpea and fetta salad
- Lamb vindaloo, potato, cauliflower, roti
- Steamed basmati rice

TUESDAY

- Free range ham, roast pumpkin, hummus and spinach on turkish bread
- Antipasto and halloumi sliders, pistachio and basil pesto
- Italian style chopped salad
- Handmade broccoli, artichoke and gorgonzola tortellini, pork sausage, sautéed Tuscan cabbage and sage

WEDNESDAY

- Rare roast beef baguette, caramelised onion, horseradish, rocket and cheddar
- Mushroom ciabatta, spinach, peppers and cashew romesco
- Roasted potato salad, caramelised bacon, soft egg, pickles and mustard dressing
- Baked salmon, polenta and mixed beans with preserved lemon vinaigrette

THURSDAY

- Roast chicken, green goddess, celery, egg, cucumber and watercress wraps
- Mediterranean vegetables, avocado and olive tapenade on ciabatta
- Greek style salad with pearl couscous and wild oregano
- Slow roasted lamb shoulder, broccoli, almond and freekah salad



FRIDAY

- Turkey BLAT, brie, gem lettuce, avocado, tomato and aioli on turkish bread
Falafel, baba ganoush, crisp chickpeas and sumac onions on turkish bread
Fattoush salad, marinated tomato, cucumber, toasted sourdough, olives, mint and honey vinaigrette
Baked free range chicken thigh, harissa glaze, honey carrots, roast onion, green olives, pistachio dukkah and couscous

WEEKEND

- Chicken slider with caesar garnish
Egg salad sandwich
Broccoli with green wheat, almonds and marinated goat fetta
Baked spinach gnocchi, roast cherry tomato, prosciutto and mozzarella

UPGRADES & ADD-ONS

Working style lunch (2 sandwiches, 1 salad and 1 hot dish)	+48 pp
Sliced seasonal fruit platter	+6 pp
Harvest selection (cured meats, cheeses, seasonal vegetables and pickles)	+24 pp
Crudités, bread and dips	+15pp
Additional hot dish	+18 pp

**Please note that your menu is for the corresponding day of your event.
If you would like to alter your menu selection, additional charges will apply.*

SHARED BREAKFAST MENU



SWEET

Our bakery - Antara's - viennoiserie selection

Quinoa mini pots, coconut porridge, blueberry compote and hazelnut streusel

House made seasonal fruit muffins

Toasted banana bread, lightly sweetened vanilla, goat curd and honey

Crisp waffle, brown sugar mascarpone and brûlée banana

SAVOURY

Potato hash, crème fraîche and salmon caviar

Smashed avocado on Kudo gluten free toast, vegan cheese and pistachio dukkah

Warm bacon and cheddar scone, roast mushroom and thyme

Organic ham and Gruyere croissant

Mini bagel of smoked salmon, herb cream cheese and zuni pickle

Steamed BBQ pork bun

Berkshire bacon, egg, kasundi and spinach slider

UPGRADES

Selection of house pressed juices and nutritional smoothies

+9 pp

THE WINDSOR

MELBOURNE

Please note, all menu items are subject to change.

Allergies & Dietary Requirements

Whilst every effort is made to accommodate dietary requests, guests are advised that no guarantees as to the absence of any ingredient(s) can be made. Anyone with a severe medical allergy is advised to take this cautionary advice very seriously, as The Windsor takes no responsibility and accepts no liability for accommodating such requests. Any dietary requirement not notified to the hotel prior to the event, will only be accommodated at the hotel's discretion and will incur a surcharge up to 25% per person.