

\$16pp

served buffet style

less than 10 guests -  
chef's selection applies

## MORNING AND AFTERNOON TEA

Day Delegate Package includes 1 Sweet or Savoury Item



### Sweet

- Chef's selection of homemade biscuits (v)
- Organic banana slice (v)
- Assorted sweet muffins (v)
- Selection of glazed danish pastries (v)
- Gluten free cake (v, gf)
- Smooth yoghurt with granola, fruit coulis (v)
- Seasonal fruit salad, mint & orange dressing (vg, gf)
- Devonshire scones, strawberry jam, whipped cream (v)

### Savoury

- Petite assorted quiches, tomato chutney; vegetarian included
- Beans & capsicum empanada, tomato chutney (vg)
- Vegetable spring rolls, sweet chili sauce
- Vegetable punjabi samosa with tomato relish (vg)
- Sundried tomato scones served with salted butter medallions (v)

## UPGRADE TO A PREMIUM ITEM

+\$3pp



### Sweet

- Walnut brownies (vg, gf)
- Tropical fruit kebabs, toasted coconut yoghurt (vg, gf)
- Lamington roulade, vanilla swiss roll, raspberry compote, coconut (v)
- Assorted crodonuts, croissant donut pastry, apple, chocolate, vanilla
- Portuguese custard tarts (v)

### Savoury

- Virginia ham, cheese & tomato filled croissants
- Petite assorted gourmet pies, tomato chutney: includes vegetarian
- Vegetable frittata, tomato relish (v, gf)
- Cocktail sandwiches with assorted fillings; includes vegetarian
- Wagyu sausage rolls, tomato relish

## CUSTOMISE YOUR DAY

- |  |         |
|--|---------|
| • Extra catering item                                    | +\$8pp  |
| • Just coffee and selection of tea per break             | +\$8pp  |
| • Purezza sparkling mineral water (unlimited)            | +\$5pp  |
| • Selection of chilled juices                            | +\$10pp |
| • Continuous coffee and selection of tea - up to 8 hours | +\$20pp |



\$37pp

Limited à La Carte  
served in  
The Reserve Restaurant  
suitable for less than  
15 guests



\$37pp

Working Style  
served buffet style  
outside function room  
minimum 15 guests



\$35pp

Chef's Buffet Lunch  
minimum 15 guests  
served seated



## CONFERENCE LUNCH

### Limited à La Carte

- Individually plated meals (orders collected in the morning) served with a fruit platter, brewed coffee and tea, soft drinks & juice.
- Please ask your Event Organiser for current seasonal menu

### Working Lunch

Included in Day Delegate Package, upgrade to a Chef's Buffet Lunch for +\$5pp

#### Chef's Selection

- Assorted selection of sandwiches & wraps
- Seasonal salad
- Two small warm items
- One sweet item
- Fresh seasonal fruit platter
- Coffee, tea, assorted soft drinks and juice

### Chef's Buffet Lunch

menu changes daily - please see below

### Monday & Saturday Menu

#### Starter

- Assorted breads, salted butter, dips

#### Salads

- Garden Salad, mix lettuce, carrot, cucumber, red onion, apple cider dressing (vg, gf)
- Crunchy cucumber & shrimp salad, carrot, edamame, coriander, tamari soy dressing (gf)

#### Hot Items

- Grilled chicken breast, cherry tomato, tomato & basil sugo (gf, df)
- Steamed vegetables, tuscan spice, extra virgin oil (vg, gf)
- Yangzhou fried rice, mixed vegetable, crispy shallots, spring onions (vg, gf)

#### Sweets

- Chef's choice sweet treats
- Fresh seasonal fruit platter (vg, gf)

#### Drinks

- Coffee, tea, assorted soft drinks and juice

## CONFERENCE LUNCH

### Chef's Buffet Lunch

#### Tuesday & Sunday Menu

##### Starters

- Assorted breads, salted butter, dips

##### Salads

- Citrus fennel salad, shaved fennel, orange, rocket, toasted seeds, white wine dressing (vg, gf)
- Chat potato salad, bacon crumbs, sundried tomato, onions & mustard aioli (gf, df)

##### Hot Selection

- Stir fry mongolian beef, carrot, capsicum, spring onions (gf, df)
- Penne pasta, arrabbiata, spicy tomato sauce, basil, shaved parmesan (v)
- Steamed jasmine rice (vg, gf)

##### Sweets

- Chef's choice sweet treats
- Fresh seasonal fruit platter (vg, gf)

##### Drinks

- Coffee, tea, assorted soft drinks and juice

### Chef's Buffet Lunch

#### Wednesday Menu

##### Starters

- Assorted breads, salted butter, dips

##### Salads

- Greek salad, cucumber, olives, red onion, plant-based feta (vg, gf)
- Orecchiette pasta salad, chicken breast, cherry tomato, basil pesto (gf, df)

##### Hot Selection

- Roasted moroccan lamb leg, potato, carrots, peas and jus (gf)
- Stir fry asian vegetables, bok choy, tofu, plant-based oyster sauce (vg, gf)
- Steamed jasmine rice (vg, gf)

##### Sweets

- Chef's choice sweet treats
- Fresh seasonal fruit platter (vg, gf)

##### Drinks

- Coffee, tea, assorted soft drinks and juice

# CONFERENCE LUNCH

## Chef's Buffet Lunch

### Thursday Menu

#### Starters

- Assorted breads, salted butter, dips

#### Salads

- Quinoa & summer vegetables, tri-quinoa, zucchini, cherry tomatoes, red onions, lemon dressing (vg, gf)
- Tofu & green bean salad, poached shrimps, chili, coriander & ginger dressing (gf, df)

#### Hot Selection

- Grilled chicken thighs, teriyaki sauce, broccoli, sesame seeds (gf)
- Spinach ravioli, zucchini, cherry tomatoes, creamy pepper sauce, parmesan cheese (v)
- Steamed jasmine rice (vg, gf)

#### Sweets

- Chef's choice sweet treats
- Fresh seasonal fruit platter (vg, gf)

#### Drinks

- Coffee, tea, assorted soft drinks and juice

## Chef's Buffet Lunch

### Friday Menu

#### Starters

- Assorted breads, salted butter, dips

#### Salads

- Kale & baby spinach salad, cabbage, carrots, lemon-tahini dressing (vg, gf)
- Mediterranean couscous salad, chicken breast, capsicum, zucchini, tomatoes, parsley, lemon & olive oil (df)

#### Hot Selection

- Oven baked lemon pepper salmon, roasted cauliflower, summer asparagus, cherry tomato medley (gf, df)
- Vegetarian chow mein noodles, green beans, capsicum, carrots, spring onions, ginger soy sauce (v, df)

#### Sweets

- Chef's choice sweet treats
- Fresh seasonal fruit platter (vg, gf)

#### Drinks

- Coffee, tea, assorted soft drinks and juice