MENU

Standard Conference Menu

Morning + Afternoon Tea

Daily selection of pastries, biscuits and slices

Coffee and selection of tea

Lunch Box Menu Includes morning tea, lunch and either arrival tea and coffee or afternoon tea

On Arrival
Coffee and selection of tea with biscotti

Morning Tea

Daily selection of biscuits and slices

Orange juice and mineral water

Coffee and selection of tea

Lunch

Option one, please see lunch boxes menu for further selections

2 x finger sandwiches

1 x cheddar, dried fruit, crackers (VEG)

1 x homemade mud or white chocolate cake (VEG)

Orange juice and mineral water

Coffee and selection of tea

Afternoon Tea

Daily selection of biscuits and slices

Coffee and selection of tea



Premium Conference Menu

Includes morning tea, lunch and either arrival tea and coffee or afternoon tea

On Arrival Coffee and selection of tea with biscotti

Morning Tea

Selection of homemade mini muffins such as raspberry, banana and coconut, apple and cinnamon Or

Selection of mini pastries such as pain au chocolat, cherry lattice, custard and sultana scroll
Orange juice and mineral water
Coffee and selection of tea

Lunch

Gourmet sandwiches - selection of wraps, bagels, baguettes, Turkish Pide and gourmet breads Selection of mini quiches such as sweet potato and basil, smoky bacon, smoked trout and artichoke Roasted red capsicum and tomato risotto cake



Corporate Conference menu

Includes morning tea, lunch and either arrival tea and coffee or afternoon tea

On arrival

Selection of homemade mini muffins such as raspberry, banana and coconut, apple and cinnamon Or

Selection of mini pastries such as pain au chocolat, cherry lattice, custard and sultana scroll

Coffee and selection of tea

Morning tea

Selection of petit friand such as lemon, Passionfruit, raspberry, coffee
Meringue bites in vanilla, chocolate and Passionfruit
Selection of seasonal whole fresh fruit
Orange juice and ruby grapefruit juice
Coffee and selection of tea

Lunch

Please select 1 hot dish (meat and poultry)

Tapas style beef meatballs with spicy tomato sauce and steamed rice

Lamb fillet marinated in oregano, lemon and olive oil, baked in vine leaves

Mussaman curry of lamb and pumpkin with jasmine rice

Char-grilled chicken pieces with rosemary and lemon

Please select 1 hot dish (vegetarian)

Spinach and fetta cannelloni with Napolitana sauce

Tagine of felafel, chickpeas, red peppers and green peppers on couscous with mint and basil garnish

Stir-fry of oyster mushrooms and greens served with jasmine rice

Wild mushroom risotto scented with truffle oil and served with fresh parmesan

Please select 2 salads Mixed green salad

Caesar salad with bacon or oven-dried tomatoes
Tomato, basil and bocconcini salad
Salad of potatoes with lemon, extra virgin olive oil and tarragon
Pumpkin and sweet potato salad with roasted seeds and nuts
Greek salad of iceberg lettuce, cherry tomatoes, marinated Kalamata olives, cucumber, oregano and feta with an olive oil and red wine vinegar dressing
Avocado, asparagus and cherry tomato salad

Gourmet sandwiches

Selection of wraps, bagels, baguettes, Turkish Pide and gourmet breads
Premier cheese and crackers
Pear and almond tart with clotted cream
Orange juice and mineral water
Coffee and selection of tea with biscotti

Afternoon tea

Mini white chocolate mud lamingtons

Coffee and selection of tea



Active Ate Conference Menu Includes morning tea, lunch and either arrival tea and coffee or afternoon tea

On Arrival

Homemade mini muesli and fruit muffins
Orange juice and ruby grapefruit juice
Coffee and selection of tea

Morning Recharge Pistachio shortbread

Flourless mini orange cakes and orange jaffa cakes

Watermelon Crush - cranberry and lime juices, sweetened and scented with rosewater,

garnished with fresh watermelon

Coffee and selection of tea

Lunch

Pita bread felafel wrap hot off the grill
Salad of poached Atlantic salmon, potato and green beans
Lamb skewers marinated with lemon and oregano, served with tahini yoghurt dipping sauce
Avocado, asparagus, cherry tomato salad
Caramelised balsamic onion, baby spinach, sweet potato, pine nuts, olive and fetta salad
Selection of seeded sour dough bread rolls

Premier cheese and crackers Seasonal fresh fruit platter Orange juice and mineral water Coffee and selection of tea

Afternoon rejuvenation

Individual snack packs of Australian dried apricots, pears and muscatels with roasted almonds, raw cashews and macadamias

V8 Vegetable Juice and organic juices

Coffee and selection of teas

Juice Bar
We will supply blender + citrus juicer
Fresh fruit smoothies
Fresh fruit frappe
Freshly squeezed OJ and pink grapefruit

Barista Bar

With fully trained barista and espresso coffee machine Espresso, cappuccino, flat white, mocha, long black, piccolo election of milks, sugar, etc

