



CONFERENCE & MEETING FUNCTIONS

SEMINAR – ALL DAY PACKAGE - \$50 PER PERSON

Coffee, tea and biscuits – all day

MORNING TEA

Scones with jam and cream, homemade sausage rolls *(or select two items from list below)*

LUNCH

Flaked salmon, quinoa, mango, pineapple, rocket, wonton crisp bowl (can substitute for chicken if preferred)

Mini quiche – bacon, spring onion, feta

Assorted sandwiches on granary bread

Choose 1 salad

Rocket, grape, feta, pinenut, green bean

Spinach, pumpkin, pepita, parmesan & red onion

Mesculin, cherry tomato, snow pea, mango

AFTERNOON TEA

Fresh fruit platter

Assorted cheese, crackers, dried fruit & nuts

LUNCH ONLY MENU - \$35 PER PERSON

Without morning & afternoon tea, as above with salad

ADD SOUP OF THE DAY - \$6 PER PERSON

ADD SLIDERS/BAO - \$6 PER PERSON (one item)

Balsamic & honey roasted pork belly, smashed avocado, feta slider (slider)

Angus beef, caramelized onion, Swiss cheese, rocket (slider)

Flaked soy salmon, dill & celeriac remoulade (bao)

Hoisin pulled beef, pickled cucumber & daikon, horseradish aioli (bao)

BEVERAGES/FRUIT

Continuous Tea, Coffee and Biscuits - \$5.95 per person

Cool Ridge water (600ml) - \$3.50 each

San Pellegrino water (750ml) - \$7 each

Fresh seasonal fruit (bowl per table) - \$2.50 per person

MORNING TEA/AFTERNOON TEA - \$10 PER PERSON (select two items)

Fresh fruit platter

Homemade sausage rolls

Banana bread

Scones with jam & cream

Assorted Danish pastries

Warm ham & cheese croissants

Chocolate croissants

Assorted mini muffins

Savoury muffins

Mini jam doughnuts

Orange & almond cake (GF)

Double choc fudge brownie (GF)

No egg walnut brownie (vegan/GF)