

Conference Catering



Set conference all day catering package -	\$59 per person
Lunch only	\$38 per person
Morning/afternoon tea	\$11 per person
Selection of Tea, brewed coffee, & biscuits	\$6 per person

Morning Tea

(Choose two from below)

House made scones, served with jam and cream

Pork and fennel sausage rolls with tomato relish

Vegetarian spring rolls, chilli caramel and tonkatsu sauce

Fresh fruit platter

Warm banana bread, maple butter

Assorted warm Danish pastries

Warm ham and cheese croissants

Double choc fudge brownie

Crudites and hummus dip

Lunch

Includes all of the following

Chefs assorted sandwiches on sourdough and seeded bread

Corned beef or vegetarian mini wraps with cheese, tomato, red onion, cos lettuce

Chefs assorted Sushi Gunkan, Nigiri, Vegetarian (2 pieces per guest)

Vegetarian Frittata

Individual food bowl item per person

(choose one from below)

Cajun crumbed chicken, coleslaw, Japanese mayo

Satay chicken skewers, paw paw noodles (2 per bowl)

Japanese Pork golden curry* (*Upgrade to prawn golden curry \$5pp**)

Haloumi skewers with seasonal vegetables





Salad

(Choose one from below)

Witlof salad with rocket, pear, red onion, walnuts

Mescaline salad, cherry tomato, red onion, feta

Snow peas, feta, spinach, croutons, snow pea shoots

Afternoon tea

Fresh fruit platter

Cheeseboard, crackers, dried fruit and nuts

Slider Upgrade

Select one item for \$6.50 per person

Pulled pork, chili jam, coriander and slaw

Karrage chicken, Japanese salad and yuzu mayo

Beverage selection

Cool Ridge bottle water	\$4 each
San Pellegrino sparkling water 750ml	\$7 each
Jugs of soft drink	\$13 each
Jugs of fruit juice	\$16 each

