



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

Barista coffee available for up to 20 Guests (pre – orders with names)

\$5 per person 1 x Round \$9 Per person 2 x Rounds (additional to all day catering)

Morning/ Afternoon Tea Options

(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, butter, maple syrup

Assorted warm Danish pastries

Warm ham and cheese croissants (vegetarian option available on request)

Double choc fudge brownie

Vegetable 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

(Choose one item per group, dietaries available on request)

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

(Or choose 2 other items from the list)

Slider Upgrade

Select one item for an additional \$6.50 per person

Pulled pork, chili jam, coriander, and slaw

Karrage chicken, Japanese salad and yuzu mayo

Beverage selection

Aussie Natural bottle water \$4 each

San Pellegrino sparkling water 750ml \$7 each

Jugs of soft drink \$13 each

Jugs of fruit juice \$16 each

