



# Conference Catering

For our 2022 – 2023 event season, menu valid until 30th June 2023

|  |                 |
|--|-----------------|
| All day catering package per guest   | \$59 per person |
| <i>(includes brewed coffee, tea, Morning tea, Lunch and Afternoon tea)</i> |                 |
| Lunch only   | \$38 per person |
| Morning or afternoon tea, Includes Brewed Tea & Coffee                     | \$17 per person |
| Selection of Tea, brewed coffee, & biscuits                                | \$6 per person  |

## Beverage Selection

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)

|                                      |           |
|--------------------------------------|-----------|
| 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 |

## Morning/ Afternoon Tea Options *(Choose two options per group, dietaries available on request)*

Fresh Fruit Platter VEGAN GF NF

Assorted Danish Pastries V NF

Banana Bread Fingers, Whipped Cream & Maple Syrup V NF

Warm Madeleines, Orange Honey Mascarpone V

Double Choc Fudge Brownie GF

Macadamia Slice GF

Portuguese Custard Tarts V NF

Warm Ham & Cheese Mini Croissants NF

Pork & Fennel Sausage Rolls with Tomato Chutney NF



## Lunch

Chef's Assorted Sandwiches on Sourdough and Seeded Loaf

Mini Wraps, includes Vegetarian NF (+V)

Assorted Sushi; Gunkan and Nigiri with Vegetarian Options GF DF NF (+V)

Mediterranean Fritata V GF NF

**Individual food bowl** (Choose one option per group, dietaries available on request)

Thai Green Chicken Curry, Coconut Rice, Fried Shallot GF DF NF

Chinese Fried Rice, Lap Cheong, Shitake Mushroom & Scallion GF DF NF (Remove Lap Cheong for Vegetarian)

Crispy Chicken, Asian Slaw, Chipotle Mayo, Pickled Cucumber NF

Gratin of Pumpkin, Mushroom and Truss Tomatoes, Shaved Parmesan, Pinenuts, Balsamic Glaze V GF NF

Macaroni & Cheese Supreme, Bacon Lardons, Mushrooms, Green Peas NF

Satay Chicken Skewers, Glass Noodle Salad, Nuoc Cham GF DF

**Salad** (Choose one from below)

Green Salad, Snowpeas, Cucumber, Snipped Chives, Chardonnay Vinaigrette VEGAN GF DF NF

Mescaline Salad with Cherry Tomatoes, Spanish onion and Danish Fetta V GF NF

Witlof and Rocket Salad with Roast Pear, Walnuts, Shaved Parmesan & Balsamic Glaze V GF

## Afternoon tea

Fresh Fruit Platter VEGAN GF NF

Cheese Board, Selection of Cheeses, Crackers, Dried Fruit and Nuts V

Vegetable Crudites, Hummus Dip VEGAN GF NF

**Sliders & Bao Buns Upgrade** \$6.50 each (Choose one option per group, dietaries available on request)

Classic Beef Slider, Cornichons, Onion Jam, Swiss Cheese, Tomato Relish NF

Vegetarian Slider: Gourmet Vegetarian Patty, Caramelised Onion, Sliced Tomato & Hummus V NF

Pulled Pork Bao, Chipotle Mayo, Asian Slaw NF

Miso Eggplant Bao, Chipotle Mayo, Asian Slaw V NF

Dietaries:

V=Vegetarian, NF=Nut Free, VE=Vegan, GF=Gluten Free, DF=Dairy Free