

All Day Conference Package

On Arrival

- Tea, Coffee, Biscuits.

Morning Tea

- Coffee and Tea
- Selection of Croissants and Danish Pastries

Lunch

- Fresh Made Sandwiches and Rolls
- Fresh Fruit Platter
- Carrot Cake
- Coffee, Tea and Soft drinks

Afternoon Tea

- Coffee and Tea
- Selection of Cakes and sweets

\$52.00 per Person
Minimum of 10 Pax



Morning and Afternoon Teas

Sweet Selection

- Biscuit Platter \$4.50
- Mini Muffins and Danish Pastries \$6.00
- Carrot Cake \$6.50
- Finger Sandwiches \$8.50
- Mini Quiche Platter \$8.00

All Prices Quoted are Per Person.



Cocktail Platters

Premium Platter \$110

- Chicken Satays, Tempura Prawns, Salt + Pepper Squid, Gourmet Mini Pies, Spinach + Ricotta Triangles.

Basic Platters \$80.00

- Mini Quiche, Samosas, Spring Rolls, Meat Balls, Sausage Rolls, Fish Bites.

Dips + Crudities \$60.00

- Chefs Selection of Dips, Corn Chips and Vegetable Sticks.

Anti Pasto Platter \$120

- Selection of Marinated Vegetables, Dips, Olives, Smoked Salmon, Cold Cuts and Bread.

Fruit and Cheese Platter

- Fresh Seasonal Fruits, Cheeses, Crackers and Nuts.



Working Lunch 1

\$29.00

- Selection of Open Faced Sandwiches Topped with Ham, Chicken, Salami + Assorted Vegetarian Selections.
- Carrot Cake
- Fresh Fruit Platter.

Working Lunch 2

\$28.00

- Platters of Cold Cuts
- Mixed Quiches
- Crusty French Sticks
- Caesar Salad
- Pasta Salad
- Fruit Platter



Buffets

Aussie BBQ \$30.00

- Grilled Reef Fish
- Mini Rib Fillet Steaks
- Marinated Chicken Thighs
- BBQ Onions
- Thick Sausages
- Crusty Bread Rolls
- Coleslaw
- Mixed Garden Salad
- Chefs Dessert Selection

Roast Buffet \$28.00

- 2 x Roasts + Sauces
- Baked Vegetables
- Mixed Greens
- Crusty Rolls
- Mixed Salad
- Chefs Dessert Selection

Pasta Buffet \$26.00

- Beef Tortellini With a Rich Tomato Sauce
- Penne Pasta With a Forest Mushroom Cream Sauce
- Caesar Salad
- Crusty Rolls
- Cheese and Fruit Platter.

All Prices Quoted are Per Person



Set Menus

Entrees

- Country Pumpkin Soup With Crusty Rolls
- Chicken Caesar Salad
- Curried King Prawn Salad
- Goats Cheese Roasted Tomato + Spinach Tartlet With Roasted Capsicum Coulis.

Mains

- Roast Fillet of Beef With Red Wine Jus.
- Marinated Breast of Chicken With Creamy Polenta + Mixed Greens
- Grilled Fillet of Coral trout on a Herbed Potato, Baked + Topped with Peppered Asparagus
- Pot Roasted Lamb Shanks, Mash + Greens With a Rosemary Jus.
- Spinach + Ricotta Ravioli in a Rich Tomato + Roasted Capsicum Sauce, Topped With Shaved Parmesan.

Desserts

- Passion Fruit + Curd Tart with Fruit Coulis + Ice Cream
- Sticky Date Pudding with Butterscotch Sauce
- Chocolate Mud Cake with Cream + Ice Cream
- Baked New York Cheese Cake Served With Mixed Berries + Fresh Cream.

2 courses - \$ 34

3 Courses - \$ 42

