



CONFERENCE PACKAGE

Package A - \$ per person

Package B - \$ per person

Package C - \$ per person

INCLUSIONS

Complimentary on-site parking

Pens and note pads set at the beginning of your conference

Chilled filtered water and mints available throughout the day

Audio visual equipment

- lectern with microphone

(additional equipment available – Contact Sam on 8440 6992 at Staging Connections)

Room hire charges will apply if you do not cater for minimum numbers.



CONFERENCE PACKAGE

Package A

Arrival

Fresh plunger coffee and a selection of teas
Chilled filtered water
Orange juice

Morning Tea

House made freshly baked muffins
Fresh plunger coffee and a selection of teas
Chilled filtered water
Orange juice

Light Lunch Selection

Assorted baguettes and sandwiches
Plus select 2 of the following hot items:
Herb crumbed chicken with pesto mayonnaise
Gourmet mini pies with chunky tomato relish
Parmesan crumbed risotto balls with dipping sauce
House made quiches

Fresh plunger coffee and a selection of teas
Chilled filtered water
Soft drinks

Afternoon Tea

Warm scones with jam & King island cream
Fresh plunger coffee and a selection of teas
Chilled filtered water
Orange juice

EXTRAS

Sliced fruit platter - \$4.50 per person
Whole fruit - \$3.50 per person
Mini magnum ice creams - \$2.50 per person



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Package B

Arrival

Glazed Danish pastries
Fresh plunger coffee and a selection of teas
Chilled filtered water
Orange juice

Morning Tea

Chocolate brownies
Fresh plunger coffee and a selection of teas
Chilled filtered water
Orange juice

Buffet Lunch Selection

Please select 2 from the following hot items:

Chicken breast on mushroom risotto with a tomato cream sauce
Moroccan lamb shank with wild rocket mash
Herb crusted chicken on buttered zucchini
Pancetta wrapped veal tenderloin with creamed swede and seeded mustard
Tortellini with chicken, mushroom and roast capsicum
House made vegetable lasagne

Please select 2 from the following cold items:

Caesar salad
Roasted root vegetable salad
Asian noodle salad
Greek salad

Served with

Selection of crusty breads

Fresh plunger coffee and a selection of teas
Chilled filtered water
Soft drinks

Afternoon Tea

Mini Lamingtons
Fresh plunger coffee and a selection of teas
Chilled filtered water
Orange juice

EXTRAS

Sliced fruit platter - \$4.50 per person
Whole fruit - \$3.50 per person
Mini magnum ice creams - \$2.50 per person



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Package C

Arrival

Assorted warm savoury croissants
Fresh plunger coffee and a selection of teas
Chilled filtered water
Orange juice

Morning Tea

Mini vanilla slice
Greek yoghurt with seasonal berries
Fresh plunger coffee and a selection of teas
Chilled filtered water
Orange juice

2 Course Lunch

Select from a set 2 course luncheon of either entrée/main OR main/dessert

Fresh plunger coffee and a selection of teas
Chilled filtered water
Soft drinks

Afternoon Tea

Fruit tartlets
Fresh plunger coffee and a selection of teas
Chilled filtered water
Orange juice

EXTRAS

Sliced fruit platter - \$4.50 per person
Whole fruit - \$3.50 per person
Mini magnum ice creams - \$2.50 per person



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Package C Lunch Selection

Please select either 1 entrée & 1 main course OR 1 main course & 1 dessert

ENTREE

Carpaccio of gravelax with wild rocket, ruby grapefruit and vodka horseradish aioli
Lamb loin with lemon thyme crust white bean salad and sticky rosemary balsamic
Char grilled scallops with twice cooked pork belly and mizuna
Bbq chilli calamari with Spanish chorizo and chick pea salad
Za`atar spiced lamb loin with cucumber, tzatziki and radicchio
Chimchurri prawns with preserved lemon cous cous, parsley oil and baby herbs
Beef eye fillet cooked medium rare, fine caponata, pinenuts and shaved gorgonzola
Lemon and black pepper grilled chicken breast with truss tomato, parmesan, basil pesto
Thai beef salad with cucumber and crispy fried onion
Peppered crusted beef fillet with grilled asparagus, white bean puree and caprese salad
Szechuan duck breast With asparagus wrapped in prosciutto with orange and balsamic herb salad
Soy marinated chicken breast on sesame Chinese cabbage with almond flakes and crispy noodles

MAIN

Barramundi fillet on potato and zucchini rosti with roasted pepper coulis
Seared tuna on kipfler smash and salsa verde
Atlantic salmon teriyaki on pickled cucumber and baby herb salad
Pork fillet wrapped with hot pancetta on endive mash and red currant jus
Eye Fillet with capsicum and chilli red wine sauce and wilted spinach
Peppered eye fillet on creamed potato, leek with shiraz reduction
Eye fillet on rice cake with star anise glaze and steamed bok choy
Garlic & balsamic marinated beef rib eye with glazed baby onions, roasted cocktail potato, rich bacon glaze
High country pork cutlet on pea risotto with pine nut and leek sauce
Free range chicken breast pocketed with porcini mushroom and garlic chives served on glazed pumpkin, basil cream
Chicken and beef duo Asian spiced chicken breast on wilted greens with tartlet of five spice beef and shitake mushroom
Prosciutto wrapped chicken breast on sweet potato rosti with macadamia and basil pesto
Cajun spiced chicken breast on a bed of beans, sesame seed, potato and grilled sweet corn salsa
Char grilled chicken breast with brie, cheddar and gorgonzola cheese sauce on pumpkin and rocket risotto
Lamb rump with feta filled bread & butter pudding with garlic and rosemary reduction
Lamb rump with herbed blue cheese crust, potato gratin and quince flavoured jus

All main courses served with a bowl of gourmet leaves with balsamic and olive oil to share

DESSERT

Chocolate pudding with berry kissel and double cream
Lemon and lime tart with lemonsello, glace peel and King Island double cream
Cheese times three