

# CONFERENCE PACKAGE

**Package A**

**Package B**

**Package C**

## 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  
Whole fruit  
Mini magnum ice creams



# CONFERENCE PACKAGE

## 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  
Whole fruit  
Mini magnum ice creams



# CONFERENCE PACKAGE

## 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  
Whole fruit  
Mini magnum ice creams



## CONFERENCE PACKAGE

### 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



## POST CONFERENCE COCKTAILS

1 hour

2 hour

### COLD SELECTION

Rare roasted beef rolls with feta, rocket and caramelised onion  
Atlantic salmon tartare with dill and lemon mayonnaise  
Oyster shot with vodka and flying fish roe  
Bruschetta of sautéed mushroom, bacon and lemon thyme  
Chicken Caesar salad filo cup  
Asian spoon of soy roasted duck, orange, mint, coriander  
AAMI stadium prawn cocktail  
Puff pastry pillow caprese salad  
Chicken involtini with black olive tapenade and roasted capsicum  
Rare seared tuna with coriander and soy dressing  
Red onion jam and goat's curd tartlet (served warm)

### HOT SELECTION

Seared scallops in the shell with spring onion, raspberry dressing  
Risotto cakes with preserved lemon mayonnaise  
Prosciutto wrapped Australian prawn tail, romesco sauce  
House made pork & chicken won ton  
Oyster with gremolata crust  
Spicy lamb kofta, cucumber, coriander yoghurt  
Blue cheese polenta square with fig marmalade  
Mini cheese burgers with crisp bacon and tomato chutney  
Herb crumbed chicken tenders with roast capsicum mayonnaise  
Vegetarian frittata olive tapenade

### SWEET SELECTION

Blueberry and raspberry friands with double cream  
Chocolate brownie  
Fruit scones with jam and Kangaroo Island cream  
Chocolate and coffee éclairs  
Mini apple crumble with double cream

### BEVERAGES

**Package A** - West End Beer, Saltram Shiraz, Saltram Sauvignon Blanc  
and Sir James Cuvee Brut and Coca Cola Soft Drinks

**Package B** – West End Beer, Penfolds Private Release Shiraz Cabernet,  
Private Release Chardonnay, Sir James Cuvee Brut and Coca Cola Soft Drinks

**Package C** – West End Beer, Hardys Oomoo Shiraz, Hardys Oomoo Unwooded Chardonnay,  
Sir James Cuvee Brut and Coca Cola Soft Drinks