



Small Meeting Packages

HISTORY | TRADITION | PRESTIGE

SCG  
EVENTS

# Small Meeting Packages

Designed for boardroom meetings and training days, our small meeting packages accommodate a minimum of 10 to 49 guests. The two different menu options offer hot and cold style lunches catering for all standard dietary requirements.

*Full Day 72 pp | Half Day 61 pp  
(choose morning OR afternoon tea)*

## Working Lunch

On Arrival

- Freshly brewed coffee, tea, infusions and orange juice
- Bowl of wholefruit
- Bowls of mints

### Menu One | Monday, Wednesday, Friday

Morning Tea

- Individual crispy granola, mixed berry, Greekyoghurt pots (V, GF)
- Ham and cheese croissant

Lunch

- Chef's selection assorted sandwiches and wraps (including vegetarian options)
- Caesar salad with boiled egg, parmesan cheese, crouton & Caesar dressing
- Seasonal sliced fruit platter, lemon tart
- Assorted soft drinks, sparkling mineral water & chilled water

Afternoon Tea

- Homemade cookies
- Beef pies with tomato sauce
- Freshly brewed coffee, tea and infusions

### Menu Two | Tuesday & Thursday

Morning Tea

- Assorted mini muffins
- Croque Monsieur

Lunch

- Chef's selection assorted sandwiches and wraps (including vegetarian options)
- Panzanella salad with tomato, capsicum, red onion, croutons, sherry vinaigrette dressing (V)
- Seasonal sliced fruit platter, chocolate brownie (GF)
- Assorted soft drinks, sparkling mineral water & chilled water

Afternoon Tea

- Buttermilk scones, cream and jam
- Lamb and rosemary sausage roll
- Freshly brewed coffee, tea and infusions



# Small Meeting Packages

## Networking Lunch

*Full Day 72 pp | Half Day 61 pp*

*(choose morning OR afternoon tea)*

### On Arrival

- Freshly brewed coffee, tea, infusions and orange Juice
- Bowl of wholefruit
- Bowls of mints

### Morning Tea

- Individual crispy granola, mixed berry, Greek yoghurt pots (V, GF)
- Ham and cheese croissant

### Lunch

- Assorted baguettes and wraps (including vegetarian)
- Seasonal tropical sliced fruit platter
- Buffet Items:
  - o Chef's selection two hot items
  - o Chef's selection one salad
  - o Chef's selection one dessert
- Assorted soft drinks, sparkling mineral water & chilled water

### Afternoon Tea

- Homemade cookies
- Mini beef pies with tomato sauce
- Freshly brewed coffee, tea and infusions

## Post Conference Networking Cocktail

*1 hour | 40pp*

Enjoy a final hour of free flowing house beverages along with a selection of five canapés to match any event.

- Jerk chicken skewer, lime pepper aioli
- Heirloom cherry tomato tart, avocado parmesan, baby basil (V)
- Sweet potato empanada, chipotle aioli (V)
- Miniature King Island Sausage Roll with Tomato Sauce
- Smoked salmon crostini, herb crème fraiche



## Contact us

P: 02 9085 7719

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Address: Driver Ave, Moore Park, NSW 2021

Parking: Wilson Car Park in the Entertainment Quarter,  
access via Errol Flynn Boulevard

Public Transport: Visit [www.131500.com](http://www.131500.com) for timetables



## Meet our team

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