

Conference Packages

Conference menu packages are inclusive of charges for standard set up, white or black linen, catering equipment and service.

Minimum 50 guests

Working Lunch Package

Full day 82 pp

Half Day 71.50 pp (choose morning OR afternoon tea)

Arrival

- Orange juice & chilled water
- Freshly brewed coffee, tea and infusions
- Bowl of whole fresh fruit
- Individually wrapped mints

Morning Tea

- Choose two items for morning tea from coffee break menu options
- Freshly brewed Lavazza coffee, tea and infusions

Working lunch:

- Assorted sandwiches and wraps – select three from sandwich menu 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

- Choose two items for afternoon tea from coffee break menu options
- Freshly brewed Lavazza coffee, tea and infusions

Sandwich Menu Options

- Italian club baguette – smoked ham, sopressa salami, herb mayo, basil, provolone cheese, tomato & lettuce
- South western chicken panini – chicken breast, chipotle mayo, avocado, corn, coriander, red & white cabbage & lettuce
- Roast beef on sourdough – grain mustard, tomato, caramelised onion and lettuce
- Reuben traditional sandwich – corned beef, russian dressing, tomato, provolone cheese, lettuce & sauerkraut
- Greek lamb wrap – roast lamb, tzatziki, cucumber, roast capsicum, tabouli and lettuce
- Chicken and bacon club wrap – chicken breast, avocado spread, mayonnaise, crispy bacon, tomato & lettuce
- Falafel hummus wrap – falafel, hummus, tabouli, tomato, sweet chilli sauce & mixed lettuce (V)
- Pesto vegetarian sandwich, pesto mayonnaise, roasted capsicum, baba ganoush, feta, zucchini, lettuce (V)

Conference Packages

Networking Lunch Package

Full day 92 pp

Half Day 81.50 pp (choose morning or afternoon tea)

Arrival

- Orange juice & chilled water
- Freshly brewed coffee, tea and infusions
- Bowl of whole fresh fruit
- Individually wrapped mints

Morning Tea

- Choose two items for morning tea from coffee break menu options
- Freshly brewed Lavazza coffee, tea and infusions

Buffet lunch – Seated or Stand Up

- Assorted baguettes and wraps (including vegetarian)
- Seasonal tropical sliced fruit platter
- Choose two items from the menu below (served as individual bowls):
 - Grilled tandoori chicken thigh, spiced potatoes, butter tomato sauce, mint yoghurt, tomato and cucumber salad (GF)
 - BBQ Portuguese lamb, saffron rice, peri peri yoghurt (GF)
 - Jerk chicken thigh, rice, mango, chili and cucumber salsa (GF)
 - Smoked beef brisket, celeriac Paris mash, succotash (GF)
 - Orzo, spinach, peas, garlic roasted mushroom, arrabiata sauce (V)
 - Char Siu pork belly, steamed Asian greens, steamed rice, pickled vegetables (GF)
 - Sumac lamb leg, preserved lemon cous cous, tabouli, tzatziki
 - Pumpkin and sage ravioli, sage beurre noisette, peas, spinach (V)
 - Fish and chips, tartare sauce, lemon wedge
 - Pumpkin and lentil tagine (V)

- Choose two salads (served in large bowls)
 - Preserved lemon freekah with Mediterranean vegetables (V)
 - Panzenella salad with tomato, capsicum, red onion, toasted croutons, sherry vinaigrette dressing
 - Dukkah chicken, quinoa & vegetable salad
 - Greek salad with tomato, cucumber, capsicum, onion, olives, feta cheese, oregano dressing (V) (GF)
 - Du puy lentil, pumpkin & kale, toasted seeds (V) (GF)
 - Sumac crusted lamb loin, quinoa salad, tahini dressing
 - Edamame, Freekah & kale salad (V)
 - Asian style beef with coconut quinoa
 - Caesar salad with boiled egg, parmesan cheese, crouton & dressing
 - Tossed garden salad (V)
- Choose one dessert:
 - Lemon tart
 - Chocolate tart
 - Florentine slice
 - Green tea opera slice
 - White chocolate and macadamia brownie
 - Raw caramel slice (GF, DF, Vegan, paleo and refined sugar free)
- Assorted soft drinks, sparkling mineral water & chilled water

Afternoon Tea

- Choose two items for morning tea from coffee break menu options
- Freshly brewed Lavazza coffee, tea and infusions

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Coffee Break Menu Options

Sweet

- Homemade cookies- double chocolate chip, white chocolate & cranberry
- Chocolate brownie (GF)
- Assorted mini muffins
- Caramel and macadamia nut crumble slice
- Raspberry and sour cherry bar
- Buttermilk scones, cream and jam
- Banana bread, maple and walnut butter (GF)
- Assorted mini ring and filled donuts
- Cronuts sugar
- Pear and raspberry banana bread (GF)
- Individual berry yoghurt (V) (GF)
- Individual crispy granola, mixed berry, Greek yoghurt pots (V) (GF)
- Assorted mini Danish pastries
- Raspberry Friands (GF)
- Assorted French Pastries
- Chocolate protein balls (GF, DF, refined sugar free)
- Chocolate and coconut banana bread (GF)
- Raw cacao bar (GF, Vegan, refined sugar free)
- Fig, nut and seed slice (vegan)

Savoury

- Pumpkin scone, cheese, whipped herb butter (V)
- Croque Monsieur
- Potato, blue cheese and rosemary tart (V)
- Ham and cheese croissant
- Beef sausage rolls with tomato sauce
- Beef pies with tomato sauce
- Lamb and rosemary sausage roll
- Pea, mint and feta quiche (V)
- Thai chicken curry pie
- Lamb and rosemary pie
- Saffron, smoked cheese and parmesan arancini (V)
- Chicken Gyoza, black vinegar and sesame dipping sauce
- Vietnamese rice paper rolls – Chicken, Beef OR Vegetarian (V) (GF)
sweet chili and coriander dipping sauce
- Smoked ham and potato croquette
- Caramelised onion, goats cheese tart (V)

Post Conference Networking Cocktail

1 Hour | 40 pp

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 (GF)
- 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