



DAY DELEGATE PACKAGE MENU

MINIMUM 20 PEOPLE

FULL DAY DELEGATE PACKAGE | \$135 per person

HALF DAY DELEGATE PACKAGE | \$125 per person

LIGHT LUNCH | \$52 per person
(2 x salads, 2 x sandwiches and 1 x desert of the day)

SELECTION OF LUNCH AND
NON-ALCOHOLIC BEVERAGE | \$80 per person

A CHEF'S SELECTION of 2 x morning tea item,
1 x lunch menu & 2 x afternoon tea item is selected
for each day

DAY DELEGATE PACKAGE MENU

MONDAY

MORNING TEA

Pea and feta quiche ^V

Mini glazed doughnuts ^V

LUNCH

Togarashi-spiced tuna, cucumber, Japanese mayo, cos lettuce
and sesame seeds tea sandwich ^P

Beetroot hummus, sourdough, tomato, lettuce, balsamic-glazed pumpkin, Danish feta ^V

 Lamb massaman curry ^{GF, DF}

Cauliflower karaage, nam jim ^{VG, GF, DF}

Pandan jasmine rice ^{VG, GF, DF}

Roasted chicken, charred corn, pickled red onion, peppers,
in maple cider vinaigrette ^{GF, DF}

Cha soba noodle salad, wood ear mushroom, red cabbage

Mixed berry mousse, vanilla sponge, white chocolate Chantilly ^{VG, GF, DF}

AFTERNOON TEA

Sundried tomato and basil pesto arancini ^{V, N}

Macadamia caramel slice, dark chocolate glaze ^{V, N}

DAY DELEGATE PACKAGE MENU

TUESDAY

MORNING TEA

Macaroni truffle and cheese croquette ^v

Belgian chocolate brownie, roasted almonds, chocolate ganache ^v

LUNCH

Chicken tikka sandwich with tandoori mayonnaise and cos lettuce on sourdough

Mumbai masala sandwich with potato, cheddar and
green chutney on white loaf ^v

 Steamed barramundi with ginger soy dressing ^{GF, DF, P}

Stir-fried noodles with hoisin sauce

Wok-tossed Asian vegetables in a spicy sambal and honey garlic sauce ^{GF, DF}

Greek salad with feta cheese ^{GF}

 Couscous salad with seared beef and fire-roasted peppers ^{DF}

Mango passionfruit mousse with mango coulis and coconut cream ^v

AFTERNOON TEA

Traditional vegetable samosa ^{VG}

 Dark chocolate lamington ^v

DAY DELEGATE PACKAGE MENU

WEDNESDAY

MORNING TEA

Caramelised onion and goat's cheese croquette ^v

Flourless almond cake ^v

LUNCH

Peri Peri potato sub with spiced chicken breast and Tanzanian spicy slaw

Falafel wrap with hummus, tabouli, and harissa hummus in a pita wrap ^v

Puy lentil ragout with garlic and thyme ^{VG, GF, DF}

Steamed basmati rice ^{VG, GF, DF}

Fattoush salad ^{VG}

 Pulled lamb and pumpkin salad with lemon dressing ^{GF, DF}

 Dark and white chocolate mousse gâteau with chocolate sponge ^v

Puy Lentil ragout with garlic and thyme ^{VG, GF, DF}

Jamaican jerk chicken curry, coconut cream, coriander ^{GF, DF}

Steamed basmati rice ^{VG, GF, DF}

AFTERNOON TEA

Red velvet cake with light cream cheese frosting ^{VG}

Vegetable Cornish pasty ^v

DAY DELEGATE PACKAGE MENU

THURSDAY

MORNING TEA

Spinach and feta pillows ^v

Assorted sablés, biscotti, and chocolate chip cookies ^v

LUNCH

Sundried tomato pesto, grilled eggplant
and goats cheese mousse in a tomato wrap ^{v, N}

Hot salami, provolone, Roma tomatoes, baby spinach
and honey mustard aioli in Schiacciata

Fusilli Aglio e Olio e Peperoncino ^{VG}

 Beef Stroganoff ^{GF}

Italian garlic and thyme roasted vegetables ^{VG, GF, DF}

Ancient grain salad with Italian lemon dressing ^{VG, DF}

 Citrus seafood salad with dill aioli ^{GF, P}

Tiramisu espresso and mascarpone mousse ^v

AFTERNOON TEA

Potato, corn, and Manchego cheese croquette ^v

Raspberry and hazelnut gâteau with raspberry coulis and vanilla cream ^{v, N}

DAY DELEGATE PACKAGE MENU

FRIDAY

MORNING TEA

Quiche Florentine [∨]

Mini Berliner with mixed berries and caramel [∨]

LUNCH

Calabrese ham in a tortilla wrap

Grilled Spanish onion, balsamic glaze, rocket, cucumber, tomato,
carrot and mustard mayo in a baguette [∨]

Thai chilli basil chicken ^{DF}

Seasonal vegetables in a rich coconut gravy ^{VG, GF, DF}

Steamed jasmine rice ^{VG, GF, DF}

 Thai beef noodle salad with sweet chilli and lime dressing ^{GF, DF}

Caesar salad with crispy bacon [∨]

 Rocky Road square with chocolate macadamia sponge,
peanuts and marshmallow ^{∨, N}

AFTERNOON TEA

Carrot cake with whipped cream cheese frosting and cinnamon myrtle [∨]

Pumpkin ricotta arancini [∨]

DAY DELEGATE PACKAGE MENU

SATURDAY

MORNING TEA

Macaroni truffle and cheese croquette ^v

Belgian chocolate brownie with roasted almonds and chocolate ganache ^{V, N}

LUNCH

Chicken tikka sandwich with tandoori mayonnaise and cos lettuce in sourdough

Mumbai masala sandwich with potato, cheddar and green chutney on white loaf ^v

 Steamed barramundi with ginger soy dressing ^{GF, DF, P}

Stir-fried noodles in hoisin sauce

Wok-tossed Asian vegetables in a spicy sambal and honey garlic sauce ^{GF, DF}

Greek salad with feta cheese ^{GF}

Couscous salad with seared beef and fire-roasted peppers ^{DF}

Mango passionfruit mousse with mango coulis and coconut cream ^v

AFTERNOON TEA

Traditional vegetable samosa ^{VG}

 Dark chocolate lamington ^v

DAY DELEGATE PACKAGE MENU

SUNDAY

MORNING TEA

Caramelised onion and goat's cheese croquette ^V

Flourless almond cake ^{V, GF, N}

LUNCH

Peri Peri potato sub with spiced chicken breast and Tanzanian spicy slaw

Falafel wrap with hummus, tabouli and harissa hummus in a pita wrap ^V

Puy lentil ragout with garlic and thyme ^{VG, GF, DF}

Jamaican jerk chicken curry with coconut cream and coriander ^{GF, DF}

Steamed basmati rice ^{VG, GF, DF}

 Fattoush salad ^{VG}

 Pulled lamb and pumpkin salad with lemon dressing ^{GF, DF}

Dark and white chocolate mousse gâteau with chocolate sponge ^V

AFTERNOON TEA

Red velvet cake with light cream cheese frosting ^{V, GF}

Vegetable Cornish pasty ^V

DAY DELEGATE PACKAGE MENU

LUNCH TO GO

ADDITIONAL \$10 PER PERSON

Selection of that day's sandwich

Whole piece of seasonal fruit

Salad bowl

Packet of crisps

Chocolate bar

Chef's selection of sweet treat from the pastry

Water or bottled beverage

MORNING TEA AND AFTERNOON TEA

ADD-ONS TO BE CHARGED AT \$8 PER PIECE

SAVOURY

 Traditional Thai fish cake ^{GF}

 Mexican beef empanada

Tandoori chicken filo

Kale and onion pakora ^{VG, GF, DF}

Aloo bonda – chickpea batter-coated potato dumpling pakora ^{VG, GF, DF}

 Beef brisket croquette

Mini cucumber and dill finger sandwich ^{V, GF}

 Chicken and mushroom pie

Sri Lankan chicken curry samosa

Roasted vegetable quiche ^V

 Smoked salmon and leek quiche ^P

 Beef ragout calzone

 Beef bourguignon brisket filo pillow

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (DF) Dairy Free | (N) Contains Nuts | (P) Pescatarian

 "Rooted in Nature"

DESSERT

- 🌿 Rocky Road square with chocolate macadamia sponge, peanuts and marshmallow ^{V, N}
 - 🌿 Dark chocolate lamington ^V
 - Flourless almond cake ^{V, GF, N}
 - Passionfruit mango mousse with vanilla genoise ^V
 - Assorted sablés, biscotti, and chocolate chip cookies ^{V, N}
 - Raspberry and hazelnut gâteau with raspberry coulis and vanilla cream ^{V, N}
 - Milk chocolate ganache cake with chocolate joconde and chocolate mousse ^V
 - Mini glazed doughnuts ^V
 - Carrot cake with whipped cream cheese frosting and cinnamon myrtle ^V
 - Espresso opera with hazelnut cream and almond joconde ^{V, N}
 - Macadamia caramel slice with dark chocolate glaze ^{V, N}
 - Belgian chocolate brownie with roasted almonds and chocolate ganache ^{V, N}
 - Layered mixed berry cake with berry mousse and strawberry glaze ^V
 - Black forest cake with cherry compote and white chocolate mousse ^V
 - Red velvet cake with light cream cheese frosting ^{V, GF}

HOT BUFFET

— ADD-ONS FOR AN ADDITIONAL COST OF \$15 PP —

- 🌿 Creole-style baked ling fish fillets with pickled tomato, Spanish onion and chilli ^{GF}
 - Butter chicken with steamed Basmati rice ^{GF}
 - 🌿 Soy glazed slow-cooked pork belly ^{GF, DF}
 - 🌿 Beef stroganoff ^{GF, DF}
 - Kadhi pakora ^V
 - 🌿 Barramundi in black bean sauce ^{GF, DF, P}
 - Thai green chicken curry with jasmine rice ^P
 - 🌿 Slow-cooked lamb shoulder with sticky hoisin sauce
 - 🌿 Baked salmon fillet with watercress, mandarin and salsa verde ^{GF, DF, P}
 - Roast potatoes with chorizo, fire-roasted peppers, garlic and rosemary ^{GF, DF}
 - Vegetable lasagne ^V
 - 🌿 Fusilli carbonara with bacon and parmesan
 - 🌿 Beef Bolognese with spaghetti

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