

BREAKFAST

PLATTERS

\$99 PER PLATTER

2 PIECES PER PERSON - 12 SERVES

Pancakes and Waffles with strawberries, bacon, maple syrup and whipped cream

Pastry Platter consisting of mixed danishes

Croissant Platter consisting of almond croissants and, ham and cheese croissants

Spinach and Cheese Triangles (V)

Bacon and Egg Toasted Sandwiches

Egg Mayo Toasted Sandwiches

Veggie Avo Toasted Sandwiches

Ham and Pineapple Mini Pizzas

Brekky Wrap

Seasonal Fruit

PLATED

\$44 PER PERSON

CHOOSE TWO | ALTERNATE DROP

Bacon Egg Benedict

Toasted English muffin, bacon, wilted spinach, poached eggs & hollandaise sauce, topped with sumac

Avocado on Sourdough

Smashed avocado on sourdough, dusted with dukkah, poached eggs, feta, roquette & balsamic glaze drizzle (V)

Big Breakfast

Rasher bacon, chipolatas, grilled tomato, scrambled egg, hash brown, sautéed mushroom, & spinach toasted ciabatta

Belgian Waffles

Seasonal berries, crème Chantilly & maple syrup (V)

Vege Bowl

Quinoa, wilted spinach, garlic mushroom, blistered cherry tomato, cheese and green sauce (Vegan available, GF)

BUFFET

\$39 PER PERSON

Scrambled Eggs, Hash Browns, Bacon, Garlic Grilled Mushrooms, Chipolatas, Grilled Tomatoes, Spinach, Mixed Pastries, Fresh Fruit Platter, Butter & White Toast

CANAPES

CANAPES

\$10 PER PERSON

3 PIECES

Cucumber Shrimp: Base of cucumber topped with cream cheese and shrimp (A)

Salt and Pepper Calamari: Crispy calamari, served with tartare sauce

Salami, Cheese and Olives: Skewer with salami, cubed cheese, olive and basil

Smoked Salmon: Buttered bread with smoked salmon, horse radish cream and dill (I)

Vege Avo: Spicy chickpea and avocado, on a cucumber slice, dressed with green goddess sauce and parsley (Vegan)

Tomato Bruschetta: Crostini topped with a mix of tomato, olive oil, basil and a drizzle of Italian glaze (Vegan)

Lettuce Cup of Caesar: Lettuce topped with crispy bacon, chicken, croutons, parmesan cheese and Caesar dressing

Chicken Garlic Kiev's: Crispy Chicken Kiev Balls filled with garlic herb butter, served with creamy ranch

Chicken Goujons: Crispy chicken breast goujons served with creamy ranch

Fish Bites: Crispy fish bites served with classic tartare sauce (I)

Dim Sims: Beef Dim Sims served with sweet chilli sauce

DESSERT CANAPES

\$5.00 PER PERSON

2 PIECES

Classic Lamingtons

Velvety Red Velvet Slice (GF)

Profiteroles

Orange and Almond Slice (GF, DF)

Watermelon Cucumber

Carrot Slice

Chocolate and Salted Caramel Sticky Date Pudding

SUBSTANTIAL CANAPES

\$99.00 PER PLATTER

10 INDIVIDUAL SERVES

Tennessee Smoked Chicken Tenders with tangy coleslaw & creamy ranch sauce

Salt and Pepper Calamari with a garden salad and tartare sauce (I)

Garlic Prawn & Bao Buns with avocado and tartare sauce (A)

Pumpkin & Spinach Ravioli with rich Napoli sauce

Cheeseburger Bites

Char-Siu Pork Bao Bun with pickled cucumber, sesame seeds, & teriyaki glaze

Loaded Smashed Avocado on crostini with greek feta, cherry tomatoes, basil & Italian glaze

Chicken Quesadilla with ranch sauce

Beef Quesadilla with aioli sauce

PLATTERS

\$99.00 PER PLATTER

10 INDIVIDUAL SERVES

Antipasto Platter: Pepperoni, ham, salami, stuffed olives, baby gherkins, water crackers & capsicum dip

Carnivore Platter: Korean wings, sticky BBQ pork ribs, meatballs, chipolatas, beef sausage rolls, crispy onion rings and aioli

Vege Platter: Pumpkin arancini, tomato arancini, falafel, spring rolls, spanakopita's, & hummus dip

Seafood Platter: Prawn cutlets (A), salt & pepper calamari (I), fish bites (I), lemon & tartare sauce

Seasonal Fruit Platter: Watermelon, honeydew, rock melon, grapes, strawberries and pineapple (GF/DF/V/Vegan)

PLATED LUNCH & DINNER

1 - Course | Main Only | \$65 Per Person

2 - Course | Entree/Main or Main/ Dessert | \$75 Per Person

3- Course | Entree, Main and Dessert| \$85 Per Person

Includes complimentary dinner rolls

ENTREE

Crispy Pork Belly with rice, shallots, finished with crispy noodles & miso glaze (GF)

Slow-Braised Pulled Beef Short Rib with creamy polenta, sauteed broccolini & garnished with a sweet potato crisp

Salt & Pepper Calamari with mesclun salad & tartar sauce (I)

Crispy Chicken Tenderloin with a Pico De Gallo & honey mustard

Roasted Pumpkin Salad with mixed leaves, feta & Balsamic glaze (V)

MAINS

Grilled Pork Cutlet with balsamic glaze, silky carrot purée, sautéed brussel sprouts, creamy mustard sauce & garnished with a sweet potato crisp (GF)

Eye Fillet paired with bacon, sour cream & chive jacket potato, cowboy butter, broccolini & garnished with crispy calamari rings (GF) (I)

Grilled Salmon with velvety creamy mash, broccolini, classic béarnaise sauce & topped with tarragon leaves (GF) (M)

Moroccan Chicken Supreme with sticky rice, char-grilled asparagus, creamy mushroom sauce & finished with crispy noodles (GF)

Penne Pasta with roasted veg, Napoli sauce, garnished with shaved parmesan & basil (V)

DESSERT

Chocolate Ganache Tart served with a raspberry compote, pistachio praline & fresh cream

Vanilla Crème Brûlée served with a vanilla shortbread (GF if requested)

Sticky Date Pudding served with salted caramel & vanilla ice cream

Coconut Panna Cotta served with passionfruit coulis and seasonal berries

Pistachio Baklava served with syrup & vanilla ice cream

BUFFET LUNCH & DINNER

2 Sides | 2 Mains | 2 Desserts \$75 PER PERSON

3 Sides | 3 Mains | 3 Desserts \$85 PER PERSON

4 Sides | 4 Mains | 4 Desserts \$95 PER PERSON

Includes complimentary dinner rolls

HOT SIDES

Rosemary and Garlic Roasted Vegetables (GF/Vegan)

Creamy Potato Bake (GF/V)

Seasonal Steamed Veggies with Confit Garlic (GF/DF/Vegan)

Nachos (GF)

Bacon and Cheese Loaded Fries

COLD SIDES

Classic Caesar Salad

Roasted Pumpkin, Spinach, Beetroot and Feta Salad with Balsamic Glaze (GF)

Potato Salad with Crispy Bacon, Egg, and Mustard Dressing (DF)

Mediterranean Couscous Salad

Pesto Pasta Salad

Fresh Greek Salad

MAINS

Traditional Beef Lasagna

Moroccan-spiced Chicken with Rich Gravy (GF/DF)

Cajun-Roasted Lamb Leg with Gravy (GF/DF)

Beef Sirloin Roast with Pan Jus (GF/DF)

Slow-Roasted Pork Shoulder with Gingered Apricot Sauce (GF/DF)

Adobo Chicken with Fragrant Jasmine Rice (GF/DF)

Roasted Vegetables Pasta (V)

Creamy Butter Chicken (GF)

Garlic Creamy Prawns (GF) (A)

Classic Shepherd's Pie (GF)

Veggie Noodle Stir-fry (V)

HOT DESSERTS

Warm Coffee Brownie Pudding

Sticky Date Pudding with Decadent Caramel Sauce

Apple Crumble with Velvety Custard

Coconut Rice Pudding (GF)

Lemon Delicious Pudding

Chocolate Self-saucing Pudding

COLD DESSERTS

Chocolate Brownies with Fresh Strawberries (GF)

Assorted Profiteroles

Pavlova with Seasonal Fruits and Passionfruit Coulis (GF)

Chocolate Mousse topped with a sprinkle of Malt Chocolate Powder

Pistachio Baklava

DAY DELEGATE PACKAGE

\$70 Per Person Full Day | \$54 Per Person Half Day

Full Day Delegate Package

Arrival Tea & Coffee
Morning Tea
Lunch
Afternoon Tea

Half Day Delegate Package AM/PM

Arrival Tea & Coffee
Morning Tea OR Afternoon Tea
Lunch

INCLUSIONS

Chilled Water & Mints
Notepads & Pens
Data projector screen & In-House Audio
Roving Microphone
Lectern with Lectern Microphone
Whiteboard & Markers
Flipchart Paper & Markers
Directional signage positioned at key points on property
On-site car parking, subject to availability
Air-conditioned facilities
Complimentary Wi-Fi for all delegates
Complimentary Whole Fruits for Morning Tea & Afternoon Tea

MORNING TEA | AFTERNOON TEA

CHOOSE THREE INDIVIDUAL ITEMS

Banana & walnut loaf (Vegan, DF)
Orange & almond loaf (GF, DF)
Freshly baked biscuits
Pumpkin scones served with a strawberry jam & whipped cream
Mixed Danishes & croissants
Fruit platter (Vegan, GF, DF, V)
House made beef sausage rolls with tomato sauce (DF)
Spinach & cheese triangle with tomato chutney (V)
Chocolate chip scones
Bacon Egg Toasted Sandwiches
Egg mayo toasted sandwiches
Vege Avo toasted sandwiches

DAY DELEGATE PACKAGE

LUNCH

CHOOSE THREE INDIVIDUAL ITEMS

WRAPS

Falafel, mesclun, hummus, pickle & cheese (V)
Roast Beef & Mustard with pickles, mesclun, cheese, & tomato
BBQ Pulled Pork with coleslaw & pickles
Chicken Caesar with lettuce, cheese, bacon & Caesar dressing
Roasted Pumpkin with cheese, spinach & sundried tomatoes (V)
Steak Fajita with sautéed peppers and onions, tomato, cheese & chipotle mayo
Buffalo Chicken with lettuce, shredded carrot, cheese & ranch dressing

SLIDERS

Mini Burger Pattie, mustard, lettuce, pickles & cheese
Tennessee Fried Chicken Tenders with lettuce, ranch dressing, tomato, & cheese
Crispy Fish Sliders, lettuce, tomato & tartare (I)
Veg Pattie Falafel with tomato, hummus, & lettuce (Vegan)

HOT BITES

Southern Style Chicken Tenders with honey mustard sauce
Fish Bites with tartare sauce (I)
Ham and cheese mini pizza
Devil Wing Dings with ranch sauce
Panko Prawn cutlets with Tartare (I)
Duck spring roll with sweet chill sauce

SALADS

Cucumber & Avocado Salad with red onion, dill, lemon juice & olive oil dressing (Vegan) (GF)
Classic Caesar Salad
Roasted pumpkin, mesclun & feta with balsamic glaze (V)
Kale & pasta Salad with cherry tomato, cucumber & olive oil dressing (Vegan) (GF)
Pesto Pasta Salad with spinach, sundried tomato, pine nuts & feta (V)
Greek Salad with cucumber, cherry tomatoes, olives, red onion, feta, oregano & olive oil (V)