

Day Delegate – Package A

Minimum of 30 guests otherwise a service charge of \$250 will apply

PACKAGE A \$120.00 PER PERSON

Bowls of whole fruit served with all breaks

ARRIVAL COFFEE *freshly brewed coffee, tea and a selection of herbal infusions*

Please select one accompaniment from the breaks menu

MORNING TEA *freshly brewed coffee, tea and a selection of herbal infusions*

Please select one accompaniment from the breaks menu

LUNCH *orange juice and mineral water*

Please select 3 sandwiches, 2 salads, 2 warm and 2 sweet items

AFTERNOON TEA *freshly brewed coffee, tea and a selection of herbal infusions*

Please select one accompaniment from the breaks menu

BREAKS

- o assorted homemade muffins: blueberry and almond, dark chocolate, cherry, walnut and oats
muffins 
- o sultana oat flapjacks 
- o carrot, almond cake, cheese frosting 
- o assorted Danish pastries 
- o fruit skewers, yoghurt dip  
- o coconut cinnamon bread, fruit jam 
- o salted chocolate, caramel tart 
- o passionfruit, meringue pies 
- o orange poppy seed cakes, citrus icing 
- o Australian scones, jam, cream 
- o almond short cakes, berries 
- o coconut, pandan madeleine cakes 
- o cinnamon cherry slice 
- o sticky date pudding 
- o raspberry cheese cake brownie 
- o chocolate financier 
- o Florentine 
- o mini dundee cakes 

- o pecan caramel pies 
- o mini cup cakes: lemon, blueberry, chocolate, vanilla 
- o spiced strawberry linzer slice 
- o Spanish churros, dark chocolate sauce 
- o raspberry opera 
- o assorted mini doughnuts 
- o chocolate sea salt cookies 
- o apple vanilla jalousie slice 
- o honey camomile tea cake 

LUNCH

Sandwiches: please select 3 choices

- o pepper lemon chicken, beetroot relish, oatmeal bun
- o Tasmanian smoked salmon, goat curd horseradish cream, cucumber, rocket leaves, lavosh wrap
- o champagne ham, Swiss cheese, cornichon, pretzel bread 
- o jamon serrano, king island brie, quince jam, bap roll 
- o smoked turkey breast, tabouli, tomato, ciabatta bun
- o parmesan crumbed chicken, coleslaw, wholemeal roll
- o harrisa roasted beef sirloin, onion jam, tomato chutney, dark rye baguette 
- o tuna salad, semi-dried tomato paste, cos lettuce, mixed rye roll
- o grilled vegetable, goats curd, rocket, panini 
- o lemon zest herb enriched low fat cottage cheese, ratatouille, tapenade, focaccia 
- o prosciutto, sundried tomato, rocket, panini 
- o Peking duck wrap
- o mini prawn, caper mayonnaise, brioche sesame roll
- o mushroom pate, baby spinach, gruyere cheese, rosemary focaccia 

Salads: please select 2 choices

- o fattoush 
 - o baby cos, pancetta, aioli, roasted garlic toast 
 - o Roma tomatoes, mozzarella, broccoli, aged balsamic  
 - o roasted kipfler potato salad, whole grain dressing, bell peppers  
 - o panzanella salad with bbq chicken, aioli dressing
 - o seafood arabiata penne pasta salad, smoked paprika tomato dressing
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- o nicoise salad, anchovies, capers, kalamata olives, red wine vinaigrette 
 - o Thai beef salad, lemongrass ginger dressing  
 - o sweet sour eggplant salad, red onions, raisins  

- o apple, red cabbage slaw, mint **v gf**
- o coriander noodles, smoked trout, oriental dressing
- o lentil tabouleh **v gf**
- o shredded carrot, honey, cumin **v gf df**
- o crispy duck, white radish, beansprouts, coriander **gf df**

Warm Items: please select 2 choices

- o salmon, green beans, salsa verde **gf df**
- o mushroom cannelloni, preserved truffle, spinach, ricotta **v**
- o chicken coconut sugar cane, lime aioli
- o steamed market white fish, sesame, ginger, soy, sprouts, spring onion **gf**
- o spinach gorgonzola ravioli, tomato sugo, reggiano **v**
- o cone bay barramundi, fine ratatouille, parsley **gf**
- o braised red wine beef pies, potato puree, green peas
- o fried brown rice, egg, spring onions, coriander, broccoli, chilli **v gf**
- o tandoori chicken skewers, Spanish onion, raita
- o grilled best end lamb cutlets, polenta, calvino nero, turnip confit **gf**
- o market fish, fennel, citrus, anchovy, dill
- o grilled toulouse sausages, creamed garlic potato, onion confit **gf**
- o chargrilled chicken, Israeli couscous, pinenuts, garlic, lemon
- o braised beef cheeks, semolina gnocchi, mushrooms, nettle

Sweet Items: please select 2 choices

- o coffee, sambucca tiramisu
- o blueberry, linseed and oat crumble tartlet
- o chocolate hazelnut cake with coffee frosting
- o strawberry panna cotta **gf**
- o fruit salad, exotic fruit soup **gf df**
- o macadamia, banana and chocolate brownies

Day Delegate – Package B

Minimum of 30 guests otherwise a service charge of \$250 will apply

PACKAGE B \$125.00 PER PERSON

Bowls of whole fruit served with all breaks

ARRIVAL COFFEE *freshly brewed coffee, tea and a selection of herbal infusions*

Please select one accompaniment from the breaks menu

MORNING TEA *freshly brewed coffee, tea and a selection of herbal infusions*

Please select one accompaniment from the breaks menu

LUNCH *orange juice and mineral water*

Please select option 1, 2 or 3

AFTERNOON TEA *freshly brewed coffee, tea and a selection of herbal infusions*

Please select one accompaniment from the breaks menu

BREAKS

- o assorted homemade muffins: blueberry and almond, dark chocolate, cherry, walnut and oats muffins 
- o white, dark sultans flapjacks 
- o carrot, almond cake, cheese frosting 
- o assorted Danish pastries 
- o fruit skewers, yoghurt dip  
- o coconut cinnamon bread, fruit jam 
- o salted chocolate, caramel tart 
- o passionfruit, meringue pies 
- o orange poppy seed cakes, citrus icing 
- o Australian scones, jam, cream 
- o almond short cakes, berries 
- o coconut, pandan madeleine cakes 
- o cinnamon cherry slice 
- o sticky date pudding 
- o raspberry cheese cake brownie 
- o chocolate financier 
- o Florentine 
- o mini dundee cakes 
- o pecan caramel pies 

- o mini cup cakes: lemon, blueberry, chocolate, vanilla 
- o spiced strawberry linzer slice 

- o Spanish churros, dark chocolate sauce **v**
- o raspberry opera **v**
- o assorted mini doughnuts **v**
- o chocolate sea salt cookies **v**
- o apple vanilla jalousie slice **v**
- o honey camomile tea cake **v**

LUNCH OPTION 1

Salads/Cold Items

- o slow roasted pepper beef, grain mustard dressing, vegetable caponata **gf**
- o roma tomatoes, mozzarella, broccoli, aged balsamic **v gf**
- o baby cos leaves, ocean prawns, herb aioli, garlic toast
- o chicken and duck vietnamese summer rolls, oriental dressing **df**

Hot Items

- o char-grilled corn fed chicken breast, mexican style braised peppers, onions **gf**
- o grilled market fish , sautéed spinach, black olive salsa **gf df**
- o roasted lamb rump, mediterranean cous cous, dried figs, roasted nuts
- o fried brown rice, asian greens, baby prawns **v gf**
- o vegetable panache, pine nuts, basil **v gf df**

Desserts

- o watermelon pineapple salad, honey ginger syrup **v gf df**
- o white mocca mousse, strawberries **v**
- o blueberry and almond friands **v**

LUNCH OPTION 2

Salads/Cold Items

- o Californian sushi rolls, wasabi, soy, ginger *gf df*
- o salad of roasted lamb, chickpea, asparagus, mint yoghurt *gf*
- o shell pasta, seafood, tomatoes, basil
- o Greek salad, feta, olives, herb dressing *v*

Hot Items

- o tikka style chicken breast, mango chutney, raita
- o pan-seared ocean trout fillet, basil, tomato salsa *gf df*
- o oven baked beef lasagne, parmesan *v*
- o oven roasted chat potatoes, thyme *v gf*
- o roasted beetroot, tarragon butter *v gf*
- o Asian style stir fried vegetables, fried shallots *v gf df*

Desserts

- o saffron cardamon brulee *v gf*
- o pecan sun dried cranberry caramel tartlets *v*
- o rice pudding, rhubarb jam *v gf*

LUNCH OPTION 3

Salads/Cold Items

- o Tasmanian smoked salmon, rocket leaves, pear, citrus dressing *gf*
- o Thai chicken, glass noodle salad, young corn, nahm prik sauce
- o oven roasted kipfler potato salad, chorizo, bell peppers *v*
- o charcuterie, pickles

Hot Items

- o butter chicken curry, green peas, basmati rice pilaf
- o slow roasted pork loin, polenta, baby corn, rye, tarragon *gf*
- o pan-fried ocean trout, ravigote sauce *gf*
- o Indian style masala' dum-aloo'potatoes
- o steamed vegetables, tarragon butter *gf*

Desserts

- o chocolate lamingtons *v*
- o strawberry short cake, citrus curd *v*
- o berries and ricotta cream, pistachio macaroons *v*