



Menu

Morning & Afternoon Tea Selections

\$10.50 per person, per break

Price includes waiting staff, tea & coffee station and one selection from the options below.

Two selections at one given break would be \$15.50 per person.

- 🔼 Fresh baked muffins - Blueberry and Orange and Poppy Seed (served warm)
- 🔼 Fresh cake slice
- 🔼 Assorted biscuits
- 🔼 Ham and Cheese Croissants (served warm)
- 🔼 Mixed seasonal sliced fruit platter
- 🔼 Fresh baked scones with whipped cream, butter and jam (served warm)
(Minimum of 10 guests for this option)
- 🔼 Petite mini sweet pastries and Danishes (served warm)
- 🔼 King Island cheese selection with fig jam, crackers & almonds
- 🔼 Petite chocolate & coffee éclairs
(Minimum of 40 guests required for this option)

Morning Tea is usually served around 10 or 10:30am

Afternoon Tea is usually served around 2 or 2:30pm

If you just require tea and coffee on arrival for your guests, please let us know and we would be happy to provide this.

A \$6 per person charge applies.



Menu

Lunch Selections

Sandwiches & Wraps Lunch Platters

One selection \$14.50 per person
Two selections \$19.50 per person

- ↑ Platters of assorted gourmet sandwiches
- ↑ Platters of assorted gourmet filled baguettes
- ↑ Platters of assorted filled wraps
- ↑ Mixed Cold Roll Platters with a hoisin sauce.
- ↑ Seasonal sliced fruit platter
- ↑ King Island cheese selection with fig jam, crackers & almonds

All platters are accompanied with tea & coffee station, orange juice and soft drink.

Light Working Lunch Package

\$39.50 per person

When making selections for the light working lunch package, please note this price includes 1x selection for morning tea, 1x selection for afternoon tea and assorted, wraps or baguettes, including vegetarian options for lunch.

- ↑ Continuous tea & coffee available
- ↑ Fruit juice, soft drinks and mineral water served with your lunch.
- ↑ Waiting staff to set and service your package is also inclusive of the menu price.

If you require additional options they are certainly available and will be quoted upon request.

Here is an example for selections and timings for a light working lunch package:

Morning Tea

Warmed Muffins @ 10:30am

Lunch

Gourmet filled Wraps and Sandwiches @ 12:30pm

Afternoon tea

Mixed seasonal sliced fruit platter @ 2:30pm



Boardroom Buffet Menus

2 salads with 1 choice of mains - \$45 per person

3 salads with 2 choices of mains - \$50 per person

Minimum of 20 guests required

Prices include waiting staff, crusty bread with butter and tea & coffee station, soft drink & orange juice

Salads

- 👉 Greek Salad – Cherry tomato, cucumber, olives, onion and feta
- 👉 Gourmet Tossed Salad– Cos Lettuce, cherry tomato, cucumber, Spanish onion, Kalamata olives and dressing
- 👉 Bean Salad– Cooked assorted beans, chick peas, capsicum, spring onion, tomato
- 👉 Pesto Pasta Salad– Pasta, slivered almonds, tomato, basil and garlic pesto sauce, olive oil and seasoning.
- 👉 Green leaf mesculin salad with sweet balsamic dressing .
- 👉 Penne Pasta Salad– Penne pasta, sundried tomato, capsicum, parmesan with a napolitana sauce.
- 👉 Ceaser Potato Salad – Whole tiny potato, celery, ham, spring onion, seeded mustard, parmesan, garlic, salt and pepper and creamy mayonnaise.
- 👉 Chick Pea Salad – Chickpeas, tomato, cucumber, parsley and dressing.
- 👉 Asian Noodle salad – Thai noodle, capsicum, coriander and pad thai sauce.
- 👉 Corn Salad – Cooked corn kernels, spring onion, capsicum and mayonnaise.

Main Courses (Hot options)

- 👉 Pepper crusted beef fillet with a pepper jus
- 👉 Moroccan marinated chicken breast with cumin & lime yoghurt
- 👉 Lemon & sage Roasted chicken pieces with lime aioli
- 👉 Beef or Vegetarian Lasagne
- 👉 Authentic Butter Chicken with rice (Mild)
- 👉 Mozzarella, basil & prosciutto filled chicken breast with house made chutney
- 👉 Mustard seared lamb rump – Sliced and accompanied with red wine jus



Day Delegate Package

\$49.50 per person

Minimum of 20 guests required

When making selections for the day delegate package, please note this price includes 1x selection for morning tea, 1x selection for afternoon tea and 1x Main Course hot option selections for lunch and 2x salad choices.

Includes continuous tea, coffee, fruit juice, soft drink & mineral water

Each Day Delegate luncheon is inclusive of a waiting staff and an onsite chef.

If you require additional options they are certainly available and will be quoted upon request.

Day Delegate Lunch Options

Main Courses (Hot options)

- ↱ Pepper crusted beef fillet with pepper jus
- ↱ Moroccan marinated chicken breast with cumin & lime yoghurt
- ↱ Lemon & sage Roasted chicken pieces with lime aioli
- ↱ Beef or Vegetarian Lasagne
- ↱ Butter Chicken with rice (Mild)
- ↱ Mozzarella, basil & prosciutto filled chicken breast with house made chutney
- ↱ Mustard seared lamb rump – Sliced and accompanied with red wine jus

Salads

- ↱ Greek Salad – Cherry tomato, cucumber, olives, onion and feta
- ↱ Gourmet Tossed – Cos Lettuce, cherry tomato, cucumber, Spanish onion, Kalamata olives and dressing
- ↱ Bean – Cooked assorted beans, chick peas, capsicum, spring onion, tomato
- ↱ Pesto Pasta – Pasta, slivered almonds, tomato, basil and garlic pesto sauce, olive oil and seasoning
- ↱ Green leaf mesculin salad with sweet balsamic dressing
- ↱ Penne Pasta – Penne pasta, sundried tomato, capsicum, parmesan with a napolitana sauce
- ↱ Ceaser Potato Salad – Whole tiny potato, celery, ham, spring onion, seeded mustard, parmesan, garlic, salt and pepper and creamy mayonnaise
- ↱ Chick Pea Salad – Chickpeas, tomato, cucumber, parsley and dressing
- ↱ Asian Noodle salad – Thai noodle, capsicum, coriander and pad thai sauce
- ↱ Corn Salad – Cooked corn kernels, spring onion, capsicum and mayonnaise