

# THE WINDSOR

## WINDSOR MEETING PACKAGE

108 pp

ON ARRIVAL Nespresso coffee & a selection of teas

MORNING TEA Nespresso coffee, tea & a selection of one break item

WORKING STYLE LUNCH 3 selections of sandwiches, 2 fresh salads, sliced seasonal fruit Nespresso coffee, tea, mineral water & orange juice

AFTERNOON TEA Nespresso coffee, tea & a selection of one break item

#### OTHER INCLUSIONS

- Note pads, pens, iced water & mints, replenished during breaks
- Complimentary room hire (based on minimum numbers)
- A screen, whiteboard & flipchart stand with paper
- Projector
- A lectern, microphone & staging (Bourke Room & Grand Ballroom only)
- High speed wireless internet
- A cordless presenter
- PC Audio

Events with 10 guests or less will be placed on the Chef's Selection menu

All menu items are inclusive of GST. Menu items are subject to change.

## BREAKFAST ON ARRIVAL - 11PP PER ITEM

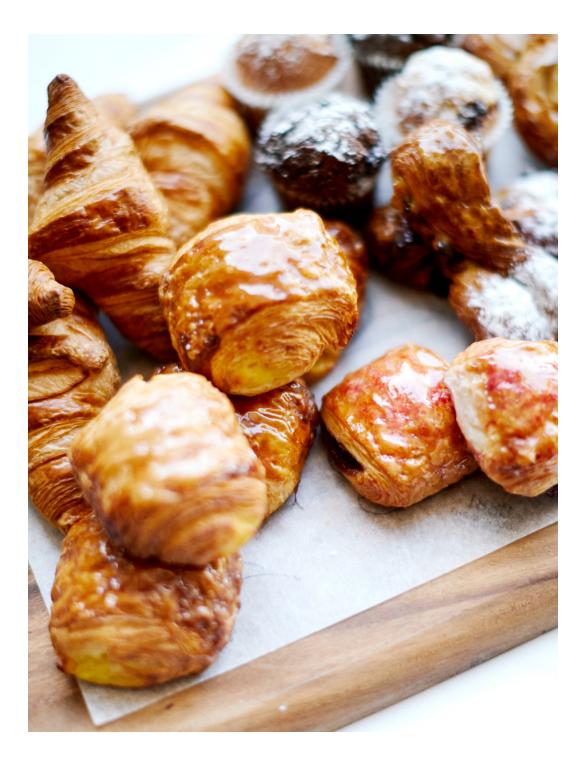
Green Tomato, Avocado, Cherry Tomato Bagel (V) Berkshire Bacon & Fried Egg Brioche Roll Ham & Cheese Croissant

#### UPGRADE TO THE EXECUTIVE WORKING LUNCH - 15PP

2 selections of sandwiches2 fresh salads2 hot dishes (one selection to be vegetarian)1 selection of dessertSliced seasonal fruit

### POST MEETING NETWORKING PACKAGE - 30PP

Gourmet cheese or antipasto platters served to your guests & beverages from our Classic Beverage Package (30 minute duration)





## Morning & Afternoon tea breaks

Danish Pastries Freshly Baked Scones, housemade jam & double cream Assorted Cookies Strawberry Eton Mess Seasonal Fruit Platters Zucchini, Fetta & Chive Muffin Zucchini & Pea Quiche, Almond Pesto, Parmesan Crumb Traditional Tandoori Chicken, Raita Dressing Shiitake Duxelle, Ricotta, Fine Herbs

Additional items + 8.5 per person

#### SANDWICHES

Open Chicken Caesar Salad Baguette, Aged Parmesan Roast Chicken Roll, Sage & Onion Stuffing, Coleslaw Roasted Baba Ghanoush, Herbs, Peperonata, Basil Pesto (V) Reuben Sandwich, Pastrami, Honey Mustard, Pickles, Shallot, Smoked Cheese Devon Mature English Cheddar, Green Tomato Chutney, Watercress (V) Thai Beef, Mini Brioche Bun, Beanshoots, Iceberg, Nuoc Mam

#### SALADS

Green Salad, Mustard Leaf, Baby Spinach, Herbs, Honey Vinaigrette (V) (GF) Roasted Chicken Caesar, Romaine Lettuce, Cured Egg Yolk, Aged Parmesan, White Anchovies

Roasted Pumpkin, Quinoa, Blood Orange, Braised Fennel (V) Roasted Carrot, Mung Bean, Semi-Dried Cherry Tomatoes, Freekah (V) Roasted Kipfler Potato, Kaiserfleisch, Chives, Mustard & Parmesan Dressing Heirloom Zucchini, Haloumi, Chilli, Mint, Coriander, Parsley Oil, Almond (V) Tomato, Cucumber, Fetta, Cucumber Pesto, Vinaigrette (V)

#### HOT DISHES

Slow Cooked Lamb Shoulder, Parmesan Polenta, Charred Corn, Mushrooms, Jus Grain-Fed Eye Fillet, Potato Fondant, Mushroom Duxelle, Marrow & Shallot Jus Humpty Doo Barramundi, Rainbow Chard, Chinese Broccoli, Soft Polenta Homemade Pappardelle, Zucchini, Passata, Cherry Tomatoes, Aged Parmesan (V) Free Range Chicken, Nettle & Rocket Puree, Wilted Greens, Potato Fondant, Roast Chicken Jus

#### DESSERTS

Raspberry & Pistachio Tart Hazelnut & Praline Choux Lemon Meringue Tart Chocolate Ganache & Coffee Tart Vanilla & Caramel Macaron (GF)



#### IMPORTANT SAFETY NOTICE

#### ALLERGIES & DIETARY REQUIREMENTS

Whilst every effort is made to accommodate dietary requests, guests are advised that no guarantees as to the absence of any ingredient(s) can be made. Anyone with a severe medical allergy is advised to take this cautionary advice very seriously, as The Windsor takes no responsibility and accepts no liability for accommodating such requests.

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