

DAY DELEGATE

FULL DAY DELEGATE \$75PP

minimum 20pax

- arrival tea & coffee
- morning tea
- lunch buffet
- afternoon tea
- notepads & pens
- whiteboard
- meeting room hire
- wifi for all delegates

HALF DAY DELEGATE \$64PP

minimum 20pax

- arrival tea & coffee
- morning tea or afternoon tea
- lunch buffet
- notepads & pens
- whiteboard
- · meeting room hire
- wifi for all delegates



MORNING TEA \$9pp

Monday - mini filled muffins / sausage rolls with tomato relish
Tuesday - jam filled donuts / quiche florentine
Wednesday - chocolate croissants / corn fritters with tomato jam
Thursday - warm scones with jam & cream / spinach & ricotta rolls
Friday - house baked danishes / mini beef pies
Saturday - pear & raspberry bread / bacon & cheese quiche
Sunday - warm banana bread with butter / mini chicken pies
freshly brewed coffee and tea

BUFFET LUNCH \$30pp

minimum 20pax mon - fri & 40pax sat - sun

fresh bread continental cold meats selection of fresh made salads (changing daily) pasta dish (changing daily) hot fork dishes (changing daily) fresh vegetables & accompanying sides fruit salad cakes, slices and tarts selection of australian farm house cheeses bowl of fresh seasonal fruit chilled orange juice freshly brewed coffee and tea

SANDWICH FACTORY \$27pp

maximum 50pax

selection of the gourmet breads and wraps with deluxe fillings cakes, slices and tarts selection of australian farm house cheeses bowl of fresh seasonal fruit chilled orange juice freshly brewed coffee and tea

AFTERNOON TEA \$6pp

assorted gourmet biscuits freshly brewed coffee and tea



BUFFET \$35PP

MINIMUM 20PAX

- chilled orange, pineapple or apple juices
- · seasonal fresh fruit with yoghurt
- selection of cereals & granola
- · chef selection of bakery items
- freshly brewed coffee & tea

select one option from the following

- creamy scrambled eggs & chives
- poached eggs & hollandaise

select four options from the following

- · crispy bacon
- sautéed mushrooms
- hash browns
- breakfast sausage with tomato chutney
- roasted tomatoes

CASUAL SELECTION

- chilled orange, pineapple or apple juice \$6.00pp
- seasonal fresh fruit platter with yoghurt \$9.00pp
- freshly baked croissants and danish pastries \$8.00pp
- selection of cereals with fruit compote \$10.00pp
- warm ham, cheese & tomato croissants \$8.00pp
- quiche lorraine \$9.00pp
- quiche with spinach and fetta \$9.00pp
- freshly brewed coffee and tea \$5.00pp

PLATED \$35PP

MINIMUM 10PAX

- chilled orange, pineapple or apple juices
- seasonal fresh fruit platter with yoghurt
- freshly baked danish pastries & croissants
- freshly brewed coffee & tea

select one option from the following

- poached eggs with local bacon, field mushroom & turkish toast
- scrambled eggs with smoked salmon, potato rosti & sourdough toast
- bacon & egg tart with roasted tomatoes & steamed baby spinach
- poached eggs on english muffin with dukkah avocado & marinated goats feta
- truffled scramble eggs with shaved gypsy ham, haloumi & fresh rocket



TWO COURSE \$56PP | THREE COURSE \$66PP

ENTREE

served alternate drop

salad of whipped feta with raw, pickled vegetables & pumpkin sourdough croutons prawn toast with brioche & sriracha mayo cured salmon with caviar, lemon cream & choux pastry shredded duck congee with fried ginger & garlic & asian herbs lamb ribs with sticky tamarind, peanut dressing & herb salad

MAIN

served alternate drop

slow cooked lamb shoulder with warm freekeh tabbouleh & spiced pumpkin hummus barramundi with egg noddles, laksa sauce & asian greens eye fillet with braised barley, king browns & carrots & kale chips char sui pork scotch with edamame, peas & beans & cauliflower puree confit duck leg with french lentils, roasted pear, pave potato & mustard ju

DESSERT

served alternate drop with freshly brewed tea & coffee

coconut pannacotta with caramelised pineapple salsa & rice crispies meringue roulade with passionfruit curd, raspberries & pistachio crumble chocolate fondant with macerated strawberries, aged balsamic & vanilla cream almond & prune tart with toffee ice cream baked new york style cheesecake with candied citrus



PREMIUM DINNER BUFFET \$70PP

INCLUSIONS

- bakers selection of bread with butter
- dressings & condiments
- continental cold cuts, prager ham, pastrami & salami
- freshly brewed coffee & tea

SALADS

select three

- garden salad
- roasted carrot salad with cranberries, feta & almonds
- brown rice salad with Asian herbs & sesame dressing
- pear & fennel salad with watercress & shaved gruyere

ROAST & HOT SELECTION

select four

- slow roasted lamb shoulder with mint sauce
- slow cooked beef sirloin with mushroom cream
- soy & ginger marinated tasmanian salmon with asian greens
- lemon & oregano marinated chicken breast with peas & beans
- roasted pork loin with apples, currents & pine nuts

HOT SIDES

- in season greens
- roasted potatoes, parsnips & carrots

DESSERT SELECTION

- gourmet lamington slice
- eclairs & macarons
- white chocolate, raspberry & walnut brownie
- · rocky road slice
- fruit salad



4 ITEMS \$16PP | 6 ITEMS \$21PP 8 ITEMS \$26PP | SUBSTANTIAL CANAPE \$13PP

COLD

- pea, ricotta & mint tarlet
- goats curd & pickled vegetables on lavosh bread
- huon smoked salmon blini with herb crème fraiche
- fresh peeled local prawn with spiced tomato mayonnaise
- peking duck pancake
- beetroot & rocket salad wrapped in prosciutto
- sushi

HOT

- crisp zucchini flowers with moroccan pumpkin filling
- five spiced coconut prawns with coriander aioli
- · chicken karaage with kewpie mayo
- satay beef skewers with mint yoghurt
- · greek lamb & feta meatballs
- mushroom & arancini with aioli
- tandoori chicken skewers with riata
- peking duck wonton with hoisin
- fish cakes with ginger & chilli dressing

SUBSTANTIAL

- shaved roasted beef slider with beetroot jam & watercress
- fish & chips with house made tartare
- asian style chicken salad with nam jim sauce & peanuts

ADD ON DESSERT- 3 ITEMS \$12PP | 4 ITEMS \$14PP



ANTIPASTO STATION- \$16PP

minimum 40pax

- marinated olives
- vegetables
- charcuterie meats
- dips
- australian cheeses
- selection of breads & croutons

DIM SUM STATION- \$18PP

minimum 40pax

- steamed & fried wontons
- dumplings
- dipping sauces

TACO STATION- \$18PP

minimum 40pax

- soft & hard tacos with pulled pork & crumbed local flathead fillets
- a selection of mexican fillings
- toppings for tacos & condiments

SASHIMI STATION ADD ON- \$15PP

- fresh market selection of sashimi grade fish
- traditional accompaniments including soy dipping sauce, pickled ginger and wakame



BEVERAGES

STANDARD PACKAGE

1 hour - \$30pp

2 hour - \$35pp

3 hour - \$40pp

4 hour - \$45pp

5 hour - \$50pp

Wine Selection

- growers gate sparkling brut
- growers gate sauvignon blanc
- growers gate shiraz

Beer Selection

• selection of local australian beers

Non-Alcoholic

- selection of soft drink
- selection of juices
- sparkling & still water

PREMIUM PACKAGE

1 hour - \$40pp

2 hour - \$45pp

3 hour - \$50pp

4 hour - \$55pp

5 hour - \$60pp

Wine Selection

- coolwoods sparkling brut nv
- coolwoods sauvignon blanc
- coolwoods shiraz

Beer Selection

• selection of local & imported beers

Non-Alcoholic

- selection of soft drink
- selection of juices
- sparkling & still water



BEVERAGE ON CONSUMPTION

Beer Selection

- bottled light beer \$7.50
- bottled mid strength beer from \$7.50
- bottled heavy beer \$8.50
- bottled premium beer from \$9.50
- bottled premium imported beer from \$9.50
- cider \$9

Wine Selection glass \$9 | bottle \$40

- growers gate sparkling brut
- growers gate sauvignon blanc
- growers gate shiraz

Premium Wine Selection glass \$11| bottle \$50

- coolwoods sparkling brut nv
- coolwoods sauvignon blanc
- coolwoods chardonnay
- coolwoods shiraz
- · coolwoods cabernet sauvignon

Spirits

- 30ml standard spirit from \$9.50
- 30ml premium spirit from \$10

Custom Cocktail

• \$17pp

Non-Alcoholic

- soft drink / juice 1L carafe \$16
- soft drink / juice glass \$5

