





DAY DELEGATE PACKAGE


This meticulously curated package ensures a productive and enjoyable meeting experience for your team, featuring a selection of delicious refreshments throughout the day and a fully equipped meeting space.



DAY DELEGATE PACKAGES

Windsor Day Delegate Package	<p>Includes arrival coffee and tea, morning tea canapés, working style lunch and afternoon tea canapés</p> <p>Complimentary room hire (based on minimum spend), data projector, flipchart, whiteboard, wifi, note pads, pens, iced water and refreshment mints</p>	110 pp	
Windsor Half-Day Delegate Package	<p>Includes arrival coffee and tea, morning or afternoon tea canapés and working style lunch</p> <p>Complimentary room hire (based on minimum spend), data projector, flipchart, whiteboard, wifi, note pads, pens, iced water and refreshment mints</p>	100 pp	
Shared Breakfast (Add-On)	<p>Includes coffee and tea and your selection of 3 items to share</p> <p>Or create your own selection</p>	<p>+44 pp</p> <p>+16 pp (per item)</p>	







MORNING AND AFTERNOON TEA

SWEET

Freshly baked scones, house-made jam and double cream

Mini danish pastries

House baked chocolate, macadamia and lemon myrtle cookies

Toasted banana bread, lightly sweetened vanilla goat curd, honey

Lemon meringue tarts

Mini pavlova, preserved lemon curd and seasonal fruit

SAVOURY

Quiche of smoked trout, mascarpone and mushy peas

Warm bacon and cheddar scone, roast mushroom and thyme

Zucchini, feta and chive muffins

Organic ham and Gruyere croissant

Cauliflower, leek and cheese pies, cheddar curd

Pork and fennel sausage roll, fruit chutney

UPGRADES & ADD-ONS

Arrival coffee and tea	+6 pp
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Morning tea break (coffee, tea and two items)	+22 pp
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Afternoon tea break (coffee, tea and one item)	+14 pp
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Additional items	+8.5 pp
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Events with 10 guests or less will be placed on a chef's selection menu



WORKING STYLE LUNCH MENU

MONDAY

Butter chicken wrap, aromatic salad and raita
Cucumber, mint peas and goat curd on white bread
Roast pumpkin, kale, chickpea and fetta salad
Lamb vindaloo, potato, cauliflower, roti
Steamed basmati rice

TUESDAY

Free range ham, roast pumpkin, hummus and spinach on turkish bread
Antipasto and halloumi sliders, pistachio and basil pesto
Italian style chopped salad
Handmade broccoli, artichoke and gorgonzola tortellini, pork sausage, sautéed
Tuscan cabbage and sage

WEDNESDAY

Rare roast beef baguette, caramelised onion, horseradish, rocket and cheddar
Mushroom ciabatta, spinach, peppers and cashew romesco
Roasted potato salad, caramelised bacon, soft egg, pickles and mustard dressing
Baked salmon, polenta and mixed beans with preserved lemon vinaigrette

THURSDAY

Roast chicken, green goddess, celery, egg, cucumber and watercress wraps
Mediterranean vegetables, avocado and olive tapenade on ciabatta
Greek style salad with pearl couscous and wild oregano
Slow roasted lamb shoulder, broccoli, almond and freekah salad



FRIDAY

Turkey BLAT, brie, gem lettuce, avocado, tomato and aioli on turkish bread

Falafel, baba ganoush, crisp chickpeas and sumac onions on turkish bread

Fattoush salad, marinated tomato, cucumber, toasted sourdough, olives, mint and honey vinaigrette

Baked free range chicken thigh, harissa glaze, honey carrots, roast onion, green olives, pistachio dukkah and couscous

WEEKEND

Chicken slider with caesar garnish

Egg salad sandwich

Broccoli with green wheat, almonds and marinated goat fetta

Baked spinach gnocchi, roast cherry tomato, prosciutto and mozzarella

UPGRADES & ADD-ONS

Working style lunch (2 sandwiches, 1 salad and 1 hot dish) +48 pp

Sliced seasonal fruit platter +6 pp

Harvest selection (cured meats, cheeses, seasonal vegetables and pickles) +24 pp

Crudités, bread and dips +15pp

Additional hot dish +18 pp

**Please note that your menu is for the corresponding day of your event.
If you would like to alter your menu selection, additional charges will apply.*



SHARED BREAKFAST MENU

SWEET

Our bakery - Antara's - viennoiserie selection

Quinoa mini pots, coconut porridge, blueberry compote and hazelnut streusel

House made seasonal fruit muffins

Toasted banana bread, lightly sweetened vanilla, goat curd and honey

Crisp waffle, brown sugar mascarpone and brûlée banana

SAVOURY

Potato hash, crème fraîche and salmon caviar

Smashed avocado on Kudo gluten free toast, vegan cheese and pistachio dukkah

Warm bacon and cheddar scone, roast mushroom and thyme

Organic ham and Gruyere croissant

Mini bagel of smoked salmon, herb cream cheese and zuni pickle

Steamed BBQ pork bun

Berkshire bacon, egg, kasundi and spinach slider

UPGRADES

Selection of house pressed juices and nutritional smoothies

+9 pp

THE WINDSOR

MELBOURNE

Please note, all menu items are subject to change.

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. Any dietary requirement not notified to the hotel prior to the event, will only be accommodated at the hotel's discretion and will incur a surcharge up to 25% per person.