



Conference Catering

For our 2023 – 2024 event season, menu valid until 30th June 2024

All day catering package per guest (minimum 10 guests) <i>(Includes brewed coffee, tea, Morning tea, Lunch and Afternoon tea)</i>	\$59 per person
Lunch only (minimum 10 guests)	\$38 per person
Morning or afternoon tea, Includes Brewed Tea & Coffee	\$17 per person
Selection of Tea, brewed coffee, & biscuits	\$6 per person

Beverage Selection

Barista coffee available for up to 20 Guests (pre – orders with names)	
\$6 per person 1 x Round \$11 Per person 2 x Rounds (additional to all day catering)	
Aussie Natural bottled water	\$4 each
San Pellegrino sparkling water 750ml	\$8.5 each
Jugs of soft drink	\$13 each
Jugs of fruit juice	\$16 each

Morning/ Afternoon Tea Options *(Choose two options per group, dietaries available on request)*

- Fresh Fruit Platter VEGAN GF NF
- Assorted Danish Pastries V NF
- Banana Bread Fingers, Whipped Cream & Maple Syrup V NF
- Warm Madeleines, Orange Honey Mascarpone v
- Double Choc Fudge Brownie GF V
- Macadamia Slice GF V
- Portuguese Custard Tarts V NF
- Warm Ham & Cheese Mini Croissants NF
- Pork & Fennel Sausage Rolls with Tomato Chutney NF
- Carrot Cake v

Dietaries:

V=Vegetarian, NF=Nut Free, VE=Vegan, GF=Gluten Free, DF=Dairy Free



Lunch (minimum of 10 Guests)

Chef's Assorted Sandwiches on Sourdough and Seeded Loaf

Mini Wraps, includes Vegetarian NF (+V)

Mediterranean Frittata V GF NF

Individual food bowl *(Choose one option per group, dietaries available on request) (served Buffet style for 40 or more guests)*

Thai Green Chicken Curry, Coconut Rice, Fried Shallot GF DF NF

Chicken Karaage with Chipotle Slaw, Japanese Mayo, Bulldog Sauce and Scallion NF

Macaroni & Cheese Supreme with Bacon, Mushrooms and Green Peas in a Creamy Sauce NF

Satay Chicken Skewers, Glass Noodle Salad, Nuoc Cham GF DF

Mushroom Risotto with Parmesan Cheese V GF NF

Salad *(Choose one from below)*

Rocket & Radicchio Salad with Radish, Orange, Toasted Almonds & Vincotto Dressing VEGAN GF

Mesclun Salad with Cherry Tomatoes, Cucumber, Spanish onion and Danish Fetta V GF NF

Witlof and Rocket Salad with Roast Pear, Walnuts, Shaved Parmesan & Balsamic Glaze V GF

Afternoon tea

Fresh Fruit Platter VEGAN GF NF

Cheese Board, Selection of Cheeses, Crackers, Dried Fruit and Nuts v

Vegetable Crudites, Hummus Dip VEGAN GF NF

Upgrades

Sushi Upgrades of 20 guests or more \$12 per person

Assorted Sushi; Gunkan and Nigiri with Vegetarian Options GF DF NF (+V)

Sliders & Bao Buns Upgrade \$6.50 each *(Choose one option per group, dietaries available on request)*

Classic Beef Slider, Cornichons, Onion Jam, Swiss Cheese, Tomato Relish NF

Vegetarian Slider: Portobello Mushroom, Caramelised Onion, Sliced Tomato & Hummus V NF

Pulled BBQ Chicken Slider, Avocado Mayo NF

Pulled Pork Bao, Chipotle Mayo, Asian Slaw NF

Miso Eggplant Bao, Chipotle Mayo, Asian Slaw V NF