



Refreshment Breaks

Freshly brewed coffee and a selection of fine teas (per break)

\$6.00 per person

\$5.50 per person (members)

Fresh orange juice (per break)

\$5.50 per person

\$5.00 per person (members)

Basket of seasonal whole fruit on your registration table

\$2.50 per person

\$2.00 per person (members)

Healthy Selection

Sliced fresh fruit platters (v)

Pots of vegetable crudité with hummus (v)

Nut and dried fruit trail mix with honeyed yoghurt (v)

Chia seed and coconut pudding with blueberries and almonds (v)

Fresh fruit salad with mango and passionfruit sauce (v)

\$5.50 per person

\$5.00 per person (members)

Bakery Selection

Soft-centred chocolate, caramel and berry muffins (v)

Freshly baked fruit and custard Danish pastries (v)

American collection of pecan pies and cinnamon scrolls (v)

Nutella and berry doughnuts (v)

Fresh fruit and lemon meringue tartlets (v)

Ginger and lime and mocha frosted tea cakes (v)

Gluten free white chocolate raspberry and orange poppyseed friandes (v)

Gluten free salted caramel brownie and lemon pistachio cake slices (v)

Gourmet cookie selection including walnut afghans, melting moments, jam drops, espressos and gluten free florentines (v)

\$5.00 per item

\$4.50 per item (members)



Refreshment Breaks

Savoury Selection

Mini croissants filled with pastrami and Swiss cheese

Gluten free semi dried tomato, olive, feta and broccoli frittatas (v)

Gratinated three cheese, bacon and mustard rarebit

Gluten free vegetable quiches with eggplant kasaundi (v)

Beef and onion sausage rolls with tomato relish

Chicken tikka samosas with cumin raita

Sweet potato and cashew nut empanadas (v)

Mini cheese and tomato pizzas (v)

Warm pumpkin scones with lemon mascarpone (v)

Roasted vegetable pastizzi (v)

\$5.00 per item

\$4.50 per item (members)

Rawsome Selection

(minimum 10 guests)

Assorted raw slices and treats

100% raw, gluten free, egg free, dairy free, soy free and vegan

\$7.50 per person

\$7.00 per person (members)