



CONFERENCE PACKAGE

PACKAGE INCLUDES

Venue hire
Pads and pens
Water and mints
Lectern, microphone and PA
Computer, projector and screen
Wi-Fi

ARRIVAL REFRESHMENTS

Freshly brewed coffee and tea

MORNING TEA

Freshly brewed coffee and tea with any item from our refreshment break menu

WORKING LUNCH

Buffet lunch including sushi, salad, hot dishes and fresh fruit with tea and coffee

AFTERNOON TEA

Freshly brewed coffee and tea with any item from our refreshment break menu

PRICING

\$88.00 per person

\$84.00 per person (Members)

Half day packages available, contact us for more information

OPTIONAL UPGRADE

SUNDOWNER

Finish your day with an hour of beer, wine and soft drinks

Accompanied by complimentary Turkish flatbread with hummus and olive oil **(v)** or taco seasoned tortilla chips with crushed avocado dip **(v)**

\$26.00 per person



REFRESHMENT BREAKS

SOMETHING HEALTHY

- Basket of seasonal fresh fruit (ve, gf)
- Sliced seasonal fresh fruit platter (ve, gf)
- Cherry tomato, olive and bocconcini skewers (v, gf)
- Baked muesli slice topped with dark chocolate (v)

SOMETHING SWEET

- Orange and almond cake (v, gf)
- Chocolate orange fudge cake (v, gf)
- Strawberry cheesecake (v, gf)
- Mini pain au chocolat (v)
- Gourmet butter cookie selection (v)
- Selection of glazed Danish pastries (v)
- Selection of mini muffins (v)
- Frosted carrot tea cake (v)
- Banana tea cake (v)
- Lemon meringue pie (v)
- Chocolate profiteroles (v)
- Lamingtons (v)

SOMETHING SAVOURY

- Spinach and ricotta frittata with chive cream cheese whip (v, gf)
- Vegetarian (ve) and chicken Vietnamese rice paper rolls with dipping sauce (gf)
- Roasted vegetable pastizzi with onion and tomato relish (v)
- Mini vegetarian (v), smoked salmon and tandoori chicken tortilla wraps
- Egg mayonnaise (v), ham and cheese and tandoori chicken finger sandwiches
- Baked ham, cheese and egg croissants
- House made Stirling Ranges beef sausage rolls with onion and tomato relish

PRICING

- Freshly brewed coffee and tea
\$6.50 per person | \$6.00 per person (Members)
- Refreshment breaks items
\$6.50 per person | \$6.00 per person (Members)
- Soft drinks
\$5.50 each | \$5.00 each (Members)
- Orange juice
\$20.00 per jug | \$18.00 per jug (Members)

Please advise your service team member if you or any of your guests have a food allergy or intolerance.

Our food is prepared in a kitchen that produces items containing milk, eggs, wheat, fish, shellfish, soy, sulphites, lupin, sesame seeds, peanuts and tree nuts Whilst we take precautions against cross-contamination, we cannot guarantee that any item is 100% free of allergens as we use shared preparation areas.



MENU

WORKING LUNCHES

MONDAY

Sushi

Avocado and cucumber (ve, gf), spicy cooked tuna (gf) and teriyaki chicken (gf) sushi rolls accompanied by Kikkoman soy sauce and pickled ginger

Salad

Couscous salad with roasted pumpkin, mint, preserved lemon and coriander dressing (ve)

Hot Selection

Baked lamb and feta shepherd's pie (gf)
Spiced lentil and chickpea ragout (ve, gf)
Sweet potato and cashew empanadas (v)

Raita (v), tomato relish (v) and hummus (v)

Dessert

Fresh fruit skewers (ve, gf)
Freshly brewed coffee and a selection of fine teas

WEDNESDAY

Sushi

Mixed vegetable (ve, gf), prawn and avocado (gf) and teriyaki chicken (gf) sushi rolls accompanied by Kikkoman soy sauce and pickled ginger

Salad

Cajun roasted chat potato and mustard aioli (v)

Hot Selection

Mongolian beef with green beans and onion
Vegetable fried rice (v, gf)
Fried vegetable spring rolls (ve)

Sambal (v), sweet chilli sauce (v), fried shallots (v) and prawn crackers

Dessert

Fresh fruit skewers (v, gf)
Freshly brewed coffee and a selection of fine teas

TUESDAY

Sushi

Vegetable & tofu (ve, gf), katsu chicken and Californian sushi rolls accompanied by Kikkoman soy sauce and pickled ginger

Salad

Vegetarian Caesar salad (v)

Hot Selection

Fragrant butter chicken, pea and potato curry (gf)
Mixed vegetable korma (v)
Steamed basmati rice (v, gf)

Pappadums (v), tomato sambal (v), mango chutney (v) and raita (v)

Dessert

Fresh fruit skewers (ve, gf)
Freshly brewed coffee and a selection of fine teas

THURSDAY

Sushi

Avocado and cucumber (ve, gf), spicy cooked tuna (gf) and teriyaki chicken (gf) sushi rolls accompanied by Kikkoman soy sauce and pickled ginger

Salad

Couscous salad with roasted pumpkin, mint, preserved lemon and coriander dressing (ve)

Hot Selection

Baked lamb and feta shepherd's pie (gf)
Spiced lentil and chickpea ragout (ve, gf)
Sweet potato and cashew empanadas (v)

Raita (v), tomato relish (v) and hummus (v)

Dessert

Fresh fruit skewers (ve, gf)
Freshly brewed coffee and a selection of fine teas

FRIDAY

Sushi

Vegetable & tofu **(ve, gf)**, katsu chicken and Californian sushi rolls accompanied by Kikkoman soy sauce and pickled ginger

Salad

Vegetarian Caesar salad **(v)**

Hot Selection

Fragrant butter chicken, pea and potato curry **(gf)**

Mixed vegetable korma **(v)**

Steamed basmati rice **(v, gf)**

Pappadums **(v)**, tomato sambal **(v)**, mango chutney **(v)** and raita **(v)**

Dessert

Fresh fruit skewers **(ve, gf)**

Freshly brewed coffee and a selection of fine teas

SATURDAY

Sushi

Mixed vegetable **(ve, gf)**, prawn and avocado **(gf)** and teriyaki chicken **(gf)** sushi rolls accompanied by Kikkoman soy sauce and pickled ginger

Salad

Cajun roasted chat potato and mustard aioli **(v)**

Hot Selection

Mongolian beef with green beans and onion

Vegetable fried rice **(v, gf)**

Fried vegetable spring rolls **(ve)**

Sambal **(v)**, sweet chilli sauce **(v)**, fried shallots **(v)** and prawn crackers

Dessert

Fresh fruit skewers **(v, gf)**

Freshly brewed coffee and a selection of fine teas

PRICING

\$45.00 per person

\$42.00 per person (Members)

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