THEWESTIN

SYDNEY

Day Delegate Mosaic Package

Maximum of 25

MOSAIC PACKAGE \$120.00 PER PERSON

Bowls of whole fruit served with all breaks

ARRIVAL COFFEE *freshly brewed coffee, tea and a selection of herbal infusions* Please select one accompaniment from the breaks menu

MORNING TEA freshly brewed coffee, tea and a selection of herbal infusions Please select one accompaniment from the breaks menu

LUNCH soft drinks and mineral water

Please select two main dishes from the Mosaic Lunch Plate menu to be served in Mosaic, Level 1

AFTERNOON TEA *freshly brewed coffee, tea and a selection of herbal infusions* Please select one accompaniment from the breaks menu

BREAKS

- Assorted homemade muffins: blueberry & almond, dark chocolate, cherry, walnut & oats
- $\circ \quad \text{Muffins} \ \mathcal{V}$
- \circ Sultana oat flapjacks v
- \circ Carrot, almond cake, cheese frosting v
- \circ Assorted danish pastries \mathcal{V}
- Fruit skewers, yoghurt dip v gf
- \circ $\,$ Coconut cinnamon bread, fruit jam $\mathcal V$
- \circ Salted chocolate, caramel tart v
- \circ Passionfruit, meringue pies v
- \circ Orange poppy seed cakes, citrus icing v
- \circ Australian scones, jam, cream v
- \circ Almond short cakes, berries v
- \circ Coconut, pandan madeleine cakes v
- \circ Cinnamon cherry slice \mathcal{V}
- \circ Sticky date pudding v
- \circ Raspberry cheese cake brownie \mathcal{V}
- \circ Chocolate financier v
- \circ Florentine \mathcal{V}
- \circ Mini dundee cakes v
- $\circ \quad \text{Pecan caramel pies } \mathcal{V}$
- \circ Mini cupcakes: lemon, blueberry, chocolate, vanilla $\mathcal V$
- \circ Spiced strawberry linzer slice v
- \circ Spanish churros, dark chocolate sauce v
- \circ Raspberry opera \mathcal{V}
- \circ Assorted mini doughnuts ${\cal V}$

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- $\circ \quad \text{Chocolate sea salt cookies } \mathcal{V}$
- \circ Apple vanilla jalousie slice \mathcal{V}
- \circ Honey camomile tea cake \mathcal{V}

LUNCH

The Mosaic Lunch Plate is served on the one platter with a daily entree, a side dish, a dessert and one of the following alternately (please select two choices prior to event):

Seared Cone Bay Barramundi Broccolini & Oregano Lemon Vinaigrette

Chargrilled Grass Fed Beef Sirloin Asparagus & Béarnaise Sauce

Oven Roasted Corn Fed Chicken Breast Pinenuts, Pancetta Braised Savoy Cabbage & Salsa Verde

Roasted Riverina Lamb Rump Bean Cassoulet & Veal Jus

Cod & Broccolini Tempura Tartar Sauce

Sample menu, may change due to seasonal availability of produce