

Day Delegate – Package A

Minimum of 30 guests otherwise a service charge of \$250 will apply

PACKAGE A \$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 *orange juice and mineral water*

Please select 3 sandwiches, 2 salads, 2 warm and 2 sweet items

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 and almond, dark chocolate, cherry, walnut and oats
muffins **v**
- sultana oat flapjacks **v**
- carrot, almond cake, cheese frosting **v**
- assorted Danish pastries **v**
- fruit skewers, yoghurt dip **v gf**
- coconut cinnamon bread, fruit jam **v**
- salted chocolate, caramel tart **v**
- passionfruit, meringue pies **v**
- orange poppy seed cakes, citrus icing **v**
- Australian scones, jam, cream **v**
- almond short cakes, berries **v**
- coconut, pandan madeleine cakes **v**
- cinnamon cherry slice **v**
- sticky date pudding **v**
- raspberry cheese cake brownie **v**
- chocolate financier **v**
- Florentine **v**
- mini dundee cakes **v**

- o pecan caramel pies **v**
- o mini cup cakes: lemon, blueberry, chocolate, vanilla **v**
- o spiced strawberry linzer slice **v**
- o Spanish churros, dark chocolate sauce **v**
- o raspberry opera **v**
- o assorted mini doughnuts **v**
- o chocolate sea salt cookies **v**
- o apple vanilla jalousie slice **v**
- o honey camomile tea cake **v**

LUNCH

Sandwiches: please select 3 choices

- o pepper lemon chicken, beetroot relish, oatmeal bun
- o Tasmanian smoked salmon, goat curd horseradish cream, cucumber, rocket leaves, lavosh wrap
- o champagne ham, Swiss cheese, cornichon, pretzel bread **gf**
- o jamon serrano, king island brie, quince jam, bap roll **gf**
- o smoked turkey breast, tabouli, tomato, ciabatta bun
- o parmesan crumbed chicken, coleslaw, wholemeal roll
- o harrisa roasted beef sirloin, onion jam, tomato chutney, dark rye baguette **gf**
- o tuna salad, semi-dried tomato paste, cos lettuce, mixed rye roll
- o grilled vegetable, goats curd, rocket, panini **v**
- o lemon zest herb enriched low fat cottage cheese, ratatouille, tapenade, focaccia **v**
- o prosciutto, sundried tomato, rocket, panini **gf**
- o Peking duck wrap
- o mini prawn, caper mayonnaise, brioche sesame roll
- o mushroom pate, baby spinach, gruyere cheese, rosemary focaccia **v**

Salads: please select 2 choices

- o fattoush **v**
- o baby cos, pancetta, aioli, roasted garlic toast **gf**
- o Roma tomatoes, mozzarella, broccoli, aged balsamic **v gf**
- o roasted kipfler potato salad, whole grain dressing, bell peppers **v gf**
- o panzanella salad with bbq chicken, aioli dressing
- o seafood arabiata penne pasta salad, smoked paprika tomato dressing

- o nicoise salad, anchovies, capers, kalamata olives, red wine vinaigrette **gf**
- o Thai beef salad, lemongrass ginger dressing **gf df**
- o sweet sour eggplant salad, red onions, raisins **v gf**

- o apple, red cabbage slaw, mint **v gf**
- o coriander noodles, smoked trout, oriental dressing
- o lentil tabouleh **v gf**
- o shredded carrot, honey, cumin **v gf df**
- o crispy duck, white radish, beansprouts, coriander **gf df**

Warm Items: please select 2 choices

- o salmon, green beans, salsa verde **gf df**
- o mushroom cannelloni, preserved truffle, spinach, ricotta **v**
- o chicken coconut sugar cane, lime aioli
- o steamed market white fish, sesame, ginger, soy, sprouts, spring onion **gf**
- o spinach gorgonzola ravioli, tomato sugo, reggiano **v**
- o cone bay barramundi, fine ratatouille, parsley **gf**
- o braised red wine beef pies, potato puree, green peas
- o fried brown rice, egg, spring onions, coriander, broccoli, chilli **v gf**
- o tandoori chicken skewers, Spanish onion, raita
- o grilled best end lamb cutlets, polenta, calvino nero, turnip confit **gf**
- o market fish, fennel, citrus, anchovy, dill
- o grilled toulouse sausages, creamed garlic potato, onion confit **gf**
- o chargrilled chicken, Israeli couscous, pinenuts, garlic, lemon
- o braised beef cheeks, semolina gnocchi, mushrooms, nettle

Sweet Items: please select 2 choices

- o coffee, sambucca tiramisu
- o blueberry, linseed and oat crumble tartlet
- o chocolate hazelnut cake with coffee frosting
- o strawberry panna cotta **gf**
- o fruit salad, exotic fruit soup **gf df**
- o macadamia, banana and chocolate brownies