

Day Delegate – Package B

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

PACKAGE B \$125.00 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 option 1, 2 or 3

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**
- white, dark sultans 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**
- pecan caramel pies **v**

- mini cup cakes: lemon, blueberry, chocolate, vanilla **v**
- 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 OPTION 1

Salads/Cold Items

- o slow roasted pepper beef, grain mustard dressing, vegetable caponata **gf**
- o roma tomatoes, mozzarella, broccoli, aged balsamic **v gf**
- o baby cos leaves, ocean prawns, herb aioli, garlic toast
- o chicken and duck vietnamese summer rolls, oriental dressing **df**

Hot Items

- o char-grilled corn fed chicken breast, mexican style braised peppers, onions **gf**
- o grilled market fish , sautéed spinach, black olive salsa **gf df**
- o roasted lamb rump, mediterranean cous cous, dried figs, roasted nuts
- o fried brown rice, asian greens, baby prawns **v gf**
- o vegetable panache, pine nuts, basil **v gf df**

Desserts

- o watermelon pineapple salad, honey ginger syrup **v gf df**
- o white mocca mousse, strawberries **v**
- o blueberry and almond friands **v**

LUNCH OPTION 2

Salads/Cold Items

- Californian sushi rolls, wasabi, soy, ginger *gf df*
- salad of roasted lamb, chickpea, asparagus, mint yoghurt *gf*
- shell pasta, seafood, tomatoes, basil
- Greek salad, feta, olives, herb dressing *v*

Hot Items

- tikka style chicken breast, mango chutney, raita
- pan-seared ocean trout fillet, basil, tomato salsa *gf df*
- oven baked beef lasagne, parmesan *v*
- oven roasted chat potatoes, thyme *v gf*
- roasted beetroot, tarragon butter *v gf*
- Asian style stir fried vegetables, fried shallots *v gf df*

Desserts

- saffron cardamon brulee *v gf*
- pecan sun dried cranberry caramel tartlets *v*
- rice pudding, rhubarb jam *v gf*

LUNCH OPTION 3

Salads/Cold Items

- Tasmanian smoked salmon, rocket leaves, pear, citrus dressing *gf*
- Thai chicken, glass noodle salad, young corn, nahm prik sauce
- oven roasted kipfler potato salad, chorizo, bell peppers *v*
- charcuterie, pickles

Hot Items

- butter chicken curry, green peas, basmati rice pilaf
- slow roasted pork loin, polenta, baby corn, rye, tarragon *gf*
- pan-fried ocean trout, ravigote sauce *gf*
- Indian style masala' dum-aloo'potatoes
- steamed vegetables, tarragon butter *gf*

Desserts

- chocolate lamingtons *v*
- strawberry short cake, citrus curd *v*
- berries and ricotta cream, pistachio macaroons *v*