

## Day Delegate Mosaic Package

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*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
- 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*

# THE WESTIN

## SYDNEY

- Pecan caramel pies v
- Mini cupcakes: lemon, blueberry, chocolate, vanilla v
- Spiced strawberry linzer slice v
- Spanish churros, dark chocolate sauce v
- Raspberry opera v
- Assorted mini doughnuts v
- Chocolate sea salt cookies v
- Apple vanilla jalousie slice v
- Honey camomile tea cake 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*