

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 & almond, dark chocolate, cherry, walnut & 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
- Spanish churros, dark chocolate sauce v
- Raspberry opera v
- Assorted mini doughnuts v

THE WESTIN

SYDNEY

- Chocolate sea salt cookies *v*
- Apple vanilla jalousie slice *v*
- Honey camomile tea cake *v*

LUNCH OPTION 1

Salads/Cold Items

- Slow roasted pepper beef, grain mustard dressing, vegetable caponata *gf*
- Roma tomatoes, mozzarella, broccoli, aged balsamic *v gf*
- Baby cos leaves, ocean prawns, herb aioli, garlic toast
- Chicken and duck vietnamese summer rolls, oriental dressing *df*

Hot Items

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

Desserts

- Watermelon pineapple salad, honey ginger syrup *v gf df*
- White mocca mousse, strawberries *v*
- 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*

THE WESTIN

SYDNEY

- 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
- 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