# FUNCTION MENUS FOOD AND BEVERAGE





# FULL DAY DELEGATE PACKAGE

Inclusive of Working Lunch

### **ARRIVAL**

Freshly brewed coffee and assorted teas

#### **MORNING REFRESHMENT BREAKS**

Freshly brewed coffee and assorted teas Market fresh fruit Bowl

Select 2 items in total from the following options

#### **Danish**

- Chocolate croissant
- Cherry and pistachio danish
- Cinnamon bun, iced cinnamon frosting
- Granny smith apple, lattice danish
- Fresh strawberry and vanilla custard danish
- Almond croissant

# Muffins

- Double Valrhona chocolate muffins
- Banana & macadamia nut muffins
- Corella pear, wild honey & oat muffins
- Raspberry & white chocolate muffins
- Sticky date pudding muffins

# Savoury

- Mini smoked bacon & egg tarts
- House baked mini quiche, cheddar cheese, spinach
- Thai spiced chicken pies
- Mini spinach & goat's fetta puffs
- Mini tandoori spiced chicken pasties
- Chai sui BBQ pork buns
- Mini brie cheese & shaved ham croissants



# AFTERNOON REFRESHMENT BREAK

- Includes freshly brewed coffee & assorted teas
- House made cookies

Select 2 items in total from the following options;

#### Sandwiches & Rolls

- Cold smoked Atlantic salmon, tarragon and dill salmon farce, grated egg white, lemon aioli, black rye
- Grilled vegetables, gremolata, tatsoi, haloumi cheese, fried capers, sourdough
- Roasted 120 day grain fed beef, gruyere cheese, sauerkraut, sweet pickle butter, Russian dressing, rye bread
- Honey ham, Emmental cheese, cornichons butter, dijon mustard, fresh tarragon, baguette
- Queensland spanner crab meat, old bay spice, avocado cream
- Barbecue chicken, Asian coleslaw, Japanese mayo, soft roll

#### Savoury

- Chicken & leek pies
- Indian spiced curry chicken puff
- Bacon & wild mushroom quiche
- Mini braised beef & burgundy pies
- Mini Berkshire pork sausage rolls

# **Something Sweet**

- Bitter orange chocolate brownie
- Granny smith apple crumble tart
- Orange almond cake with yuzu cream
- Earl grey caramel chocolate tart
- Rocky road
- Homemade chocolate chips cookies
- Coffee walnut slice cake



## WORKING LUNCH

- Choice of Soup, 2 Sandwiches, 3 Salads,
- 1 Main Course, 1 Side and 3 Desserts
- Selection of Breads, Rolls And Butter

#### Soups

- Wild mushroom and truffle soup
- Cream of roasted cauliflower
- Northern Thai tom yum
- Leek, bacon and potato veloute
- Cream of butternut squash, toasted pepitas
- Chicken and egg drop soup

#### **Sandwiches**

- Cajun marinated chicken, smashed avocado, pico de gallo, soft roll
- Double smoked leg of ham, aged cheddar, pickled carrot, seeded mustard aioli, tomato tortilla wrap
- Aged prosciutto, buffalo mozzarella, olive tapenade, pecorino, rosemary ciabatta
- Honey ham, Emmental cheese, cornichons butter, Dijon mustard, fresh tarragon, baguette
- Roasted black eggplant, zucchini, fire roasted capsicum, arugula, chickpea and sesame spread, artisan olive bread
- Roasted 120 day grain fed beef, gruyere cheese, sauerkraut, sweet pickle, Russian dressing, rye bread
- Cold smoked Atlantic salmon, tarragon and dill salmon farce, egg white, lemon aioli, black rve
- Slow cooked chicken breast, baby gem, boiled egg, parmesan, anchovy mayonnaise, plain tortilla wrap



#### **Main Course**

- Moroccan lamb tagine, honey and apricot, Israeli couscous
- Pan seared fillet of trout, caper cream sauce, shaved pickled daikon
- Braised beef casserole, root vegetables
- Oven roasted chicken breast, sauté wild mushroom, heirloom tomatoes, jus
- Poached blue eye cod fillets, roasted zucchini, putanesca sauce, dehydrated basil
- Roasted chicken, South Asian spiced butter gravy

#### **Sides**

- Creamy mashed potatoes, chives
- Sautéed brocolini, preserved lemon dressing
- "Au naturel" new potatoes, parsley oil
- Pilaf rice, flaked roasted almonds
- Thyme roasted sweet potatoes, maple syrup
- Saffron cous cous, fresh herbs, dried fruits
- Oven roasted potatoes, bacon, caramelised onion

# Salads

- Baby gem caesar, remoulade, toasted crouton
- Grilled vegetables, gremolata, tatsoi, goats cheese, fried capers
- Kipfler potatoes, arugula, green bean, minted yoghurt, walnuts
- Kale, snow peas, shaved parmesan, currants, cherry vinegar and pine nuts
- Radicchio, green olives, shaved baby fennel, pecorino, sliced salami, parsley leaves
- Roasted pumpkin, quinoa, watercress, shaved radish, pepitas
- Green pea, puy lentils, asparagus and goat cheese
- Panzanella salad, butter lettuce, heirloom tomato, pickled onion, rustic croutons
- Caramelised fig and plums, radicchio, moghrabieh, sorrel leaves and chervil
- Frisee lettuce, mozzarella, baby beets, chives and cherry tomatoes



#### **Desserts**

- Mango charlotte
- Baked cheese cake
- Sticky date and ginger pudding
- Pineapple upside down cake
- Gianduja chocolate delice
- Chocolate passionfruit delice
- Vanilla panna cotta with mix berry

# **WORKING DELICATESSEN**

- Includes freshly brewed coffee and assorted teas
- Choice of 1 soup, 1 salad and 2 desserts from working lunch menu
- Selections of breads, wraps, rolls and butter

# Build your own sandwich

- Selection of sliced smoked turkey breast, artisan salami, Black forest ham, sliced smoked salmon
- Cheddar, swiss, provolone
- Sliced tomatoes, onions, pickles, lettuce and sprouts
- Assorted mustard, lemon coriander hummus and mayonnaise