



Coffee Breaks Menu

Bacon or Vegetarian Frittata
Savoury Muffins **G**
Sausage Rolls
Club Sandwiches **G**
Ham & Cheese Croissants
Spinach, Tomato and Brie Filled Croissants
Cheese Scones **G**

Sweet Muffins **G**
Fruit Skewers with Passion Fruit Sauce
Fruit Platter
Danish Pastries
Scones – served with jam & cream **G**
Chocolate Brownie
Friands **G**
Home Baked Biscuits

G = these items can be provided as a gluten free option

Morning or afternoon refreshments

Choose one item with coffee & a selection of teas @ **\$8.50 per person**
Choose two items with coffee & a selection of teas @ **\$11.50 per person**

Coffee & a selection of teas @ **\$4.00 per person**
Fresh orange juice @ **\$15.00 per jug**
Sparkling mineral water 1L @ **\$11.00 each**
Still mineral water 1L @ **\$11.00 each**
Assorted soft drinks @ **\$4.50 each**
Red Bull @ **\$5.50**

All prices include GST



Lunch Menus

Menu items change daily

Light Lunch

\$28 per person

Hot savoury dish
Selections of salads
Vegetarian, Smoked Salmon or Ham sandwiches
Dessert item
Fresh fruit platter
Coffee and a selection of teas

Substitute: Salad selection for soup du jour with fresh bread rolls
(served outside the conference room)

Working Lunch

\$35 per person

Daily hot savoury dish
Selection of filled rolls
Vegetarian or meat Frittata
Dessert item
Fresh fruit platter
Cheeseboard served with crackers
Coffee and a selection of teas

Substitute: Mini filled rolls for 'make your own' filled rolls
(served outside the conference room)

Buffet Lunch

\$40 per person

Fresh bread rolls
Soup du jour
Two hot dishes
Pasta or potato dish
Hot seasonal vegetable
A selection of fresh salads
Sweet treat
Fresh fruit platter
Fresh orange juice
Coffee and a selection of teas

(served in Hippopotamus Restaurant)

All prices include GST

2



Cooked Breakfast Buffet

\$30 per person

Toasted Muesli
Fruit Compote
Natural and Fruit Yoghurts
Scrambled Eggs
Grilled Bacon
Roasted Tomatoes
English Muffins
Selection of Breads
Jams and Spreads
Fresh Fruit Platter
Pastries
Croissants

Fresh Orange Juice
Coffee and a Selection of Teas

(minimum of 20 people)

Add:

Smoked Salmon for \$3.50 per person
Sautéed Mushrooms for \$2.50 per person

Continental Breakfast Buffet

\$28 per person

Toasted Muesli
Fruit Compote
Natural and Fruit Yoghurts
English Muffins
Selection of Breads
Jams and Spreads
Fresh Fruit Platter
Pastries
Croissants

Fresh Orange Juice
Coffee and a Selection of Teas

Working Breakfast

\$15 per person

Filled Croissants (Spinach, tomato & Brie or Bacon and Egg)
Pastries
Fruit Platter or Individual fruit cups
Yoghurt
Fresh Orange Juice
Coffee and a Selection of Teas

All prices include GST

3

Canapés Menu

Savoury Canapés

\$3.50 per item, per person

- Kikorangi on toasted walnut bread with fresh apple julienne **V**
- Capsicum compote on crostini with coriander pesto and shaved parmesan **V**
- Chilli, tomato and goat feta salsa with pesto crème fraîche **V**
- Aranciana- crumbed and fried tomato, mozzarella and basil risotto ball **V**
- Braised pork belly with apple sauce and candied apple

\$5.50 per item, per person

- Smoked salmon on guacamole and crème fraîche
- Beef tartare on crispy potato **G D**
- Salmon sashimi **G D**
- Fresh oysters with wakame and soy syrup

\$8.00 per item, per person

- Mini beef fillet with béarnaise sauce and parma ham
- Whitebait fritter on ciabatta with fresh lime (Seasonal)
- Seared scallops on a gaspacho shot **G**
- Cajun prawn skewers with lemon aioli **G**

G= Gluten free D=Dairy free V= Vegan option can be provided

Platters

- Fruit Platter @ **\$30.00 each**
- Continental Meat Platter @ **\$30.00 each**
- Selection of Breads and Dips Platter @ **\$30.00 each**
- Cheese Board @ **\$30.00 each**

(We recommend one platter per 6-8 people)

Dessert Canapés

\$3.50 per item, per person

Mini éclair

Macarons

Lemon tarte meringue

Fruit kebab with chocolate sauce **G**

Mini chocolate pot with orange crème fraîche **G**

\$5.00 per item, per person

Mini tartlets (Fruit and Chocolate)

Mini pavlova with kiwi, banana and passionfruit Jus **G**

Crème bruleé with orange marmalade **G**



All prices include GST

5

Buffet Menu One

\$60 per person

Selection of Fresh Breads

Whole Roasted Chicken Leg with a mushroom jus

or

Catch of the Day

with a capers, tomatoes and parsley nut brown butter

Roasted Rack of Pork

with caramelised apple & port wine jus

Roast New Potatoes

or

Dauphinoise Potatoes

Selection of Salads

Steamed Seasonal Vegetables

with hollandaise sauce

Profiterole

filled with cream & hot chocolate sauce

Berry & Orange Trifle

Coffee and a Selection of Teas

(minimum of 20 people)

Buffet Menu Two

\$75 per person

Selection of Fresh Breads

Smoked Salmon & Smoked Eel Platter

with gribiche sauce & lemon

or

Continental Meat Platter Selection

with condiments

Roasted Rack of Lamb on Ratatouille

with garlic jus

Roasted Beef Sirloin

with red wine jus & mushrooms

Roast New Potatoes

or

Dauphinoise Potatoes

Selection of Salads

Steamed Seasonal Vegetables

with hollandaise sauce

Raspberry, Passion or Citron vert Bavaois

Crêpe Suzette

with fresh cream

Coffee and a Selection of Teas

(minimum of 20 people)

If you would like both platters please add another \$8.00 per person

All prices include GST

7

Buffet Menu Three

\$90 per person

Selection of Fresh Breads

Antipasto Platter

Poached Whole Fillet of Salmon

Roasted Rack of Lamb on Ratatouille

with garlic jus

or

Catch of the Day

with a capers, tomatoes and parsley nut brown butter

Roasted Beef Fillet

with wild mushroom and port wine sauce

Dauphinoise Potatoes

Rocket & Feta Salad

Steamed Baby Vegetables

Citrus Crème Brulée

Chocolate fondant

with whipped cream

Coffee and a Selection of Teas

(minimum of 20 people)