



Coffee Breaks Menu

Mini Quiches
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
Pastries
Scones – served with jam & cream **G**
Slices
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 @ **\$8.00 per person**
Choose two items with coffee & a selection of teas @ **\$10.50 per person**

Coffee & a selection of teas @ **\$3.50 per person**
Fresh orange juice @ **\$12.50 per jug**
Sparkling mineral water 1L @ **\$9.00 each**
Still mineral water 1L @ **\$9.00 each**
Assorted soft drinks @ **\$3.50 each**
Red Bull @ **\$5.50**

All prices include GST



Lunch Menus

Menu items change daily

Light Lunch

\$25 per person

Daily Hot savoury dish
Two Salad selections
Sandwiches
Sweet treat
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

\$30 per person

Daily hot savoury dish
Selection of mini filled rolls
Warm savouries
Sweet treat
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

\$38 per person

Fresh bread rolls
Soup du jour
Two hot meat dishes
Pasta or potato dish
Seasonal vegetable dish
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

Capsicum compote on crostini with coriander pesto and shaved parmesan **V**
Chilli, tomato and goat feta salsa tartlets with pesto crème fraîche
Aranciana- crumbed and fried tomato, mozzarella and basil risotto ball **V**
Clevedon coast oysters served natural with chilli and lime dressing **G D**

\$5.50 per item, per person

Marinated salmon on guacamole and crème fraîche filloettes
Beef tartare on crispy potato **G D**
Baby chorizo 'wellington' with dijon mustard
Venison meatball in a thai green curry **G**
Cajun lamb kebabs with tzatziki dip **G**

\$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 tomato and saffron risotto cakes with wasabi mayonnaise **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**
Antipasto 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

Berry jelly shot with crème fraîche **G**
Mini éclair
Mini choux
Fruit kebab with chocolate sauce **G**

\$5.00 per item, per person

Mini tartlets (Fruit, Lemon & Chocolate)
Mini chocolate pot with orange crème fraîche **G**
Mini pavlova with kiwi, banana and passionfruit Jus **G**
Crème bruleé with orange marmalade **G**



Buffet Menu One

\$50 per person

Selection of Fresh Breads

Thyme & Lemon Roasted Chicken Leg

or

Catch of the Day Provencal

with olives & basil

Pork Sirloin

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

\$70 per person

Selection of Fresh Breads

Smoked Salmon & Smoked Eel Platter

with gribiche sauce & lemon

or

Continental Meat Platter

with condiments

Champagne Ham

with Madeira sauce

Roasted Beef Sirloin

with red wine jus & mushrooms

Roast New Potatoes

or

Dauphinoise Potatoes

Selection of Salads

Steamed Seasonal Vegetables

with hollandaise sauce

Berry & Orange Trifle

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

\$85 per person

Selection of Fresh Breads

Antipasto Platter

Poached Whole Fillet of Salmon

Honey Glazed Ham

or

Thyme & Lemon Roasted Chicken Leg

Roasted Beef Fillet

with wild mushroom and port wine sauce

Dauphinoise Potatoes

Rocket & Feta Salad

Steamed Baby Vegetables

Fresh Fruit Platter

with whipped cream

Caramelised Citrus Tart

with fresh berry salad

Coffee and a Selection of Teas

(minimum of 20 people)