## CONFERENCE MENU PACKAGES

Available in GF - Gluten Free V –Vegetarian v -vegan

**MORNING TEA MENU OPTION 1 $38.00 min 50 people**  


**Freshly baked in-house muffins with spinach ricotta & fetta or bacon cheese & chives**   
 **Yoghurt pots a simple sweet yoghurt topped with toasted gluten free muesli and fresh berries GF V**  
**Zucchini goats cheese frittata GF V or bacon spinach garlic frittata GF**   
 **Fresh marble cake and carrot cake**

**LUNCH**

**Gourmet Sandwiches**   
F**lavour include Chicken schnitzel with mayo lettuce cheese. Turkey Cranberry and Brie Cheese, Champagne Ham hollandaise tomato cheese. Vegetarian with Pesto, Fetta and Roasted capsicum.**

**Omelete Bites (GF, V)**  
**Roasted Vine ripened trussed tomatoes capsicums Danish fetta, fresh herbs and freerange eggs**

**Freshly Baked Scones (V)**   
**A favourite fresh baked scones accompanied by strawberry jam and fresh whipped cream.**

**Fruit Bowls (GF, V, v)**  
 **A selection of whole seasonal fruits**

**100% Orange Juice, Iced Water, Tea and Coffee (morning tea and lunch)**

Milk Options include: Full Cream, Light Milk Lactose free and Soy Milk

#### **MORNING TEA OPTION 2 $42.00 minimum of 50 people**

**A delight of salted caramel raspberry and chocolate and Oreo cupcakes**  
**Bacon and egg breakfast muffins**   
**Croissant boats with ham capsicum onion and cheese**

**filled Tropical Fruit Kebabs (GF, V, *v*)**  
 **Served on bamboo skewers using a selection of fresh seasonal fruit**

**LUNCH**

**Sliders and Gourmet Wraps (one serve pp)**  
**Pulled pork with apple slaw sliders**

**Chicken fillets strips with lettuce avocado garlic ioli wraps**

**Beef burger with caramalised onion tomato sauce**

**Tomato rocket cos lettuce and feta cheese Wraps**

**Cheese and Fruit Platters (GF, V, v)**  
 **Our Chef’s selection of cheeses, which include double brie and camembert, Kings Island Smoked Cheddar, Danish Blue Brie and fresh dates apricots walnuts with seasonal fresh fruit, accompanied by crackers**

**AFTERNOON TEA**

**Gourmet Cookies including Anzac, monte Carlo and scotch finger.**

**Peaches and cream rice pudding**

**Fresh inhouse mini chocolate and vanilla spirals**

**100% Orange Juice, Iced Water, Tea and Coffee (breakfast lunch afternoon tea)**

Milk Options include: Full Cream, Light Milk and Soy Milk

**All plates cutlery napkins glassware is included in price**

**MORNING TEA OPTION 3 $48.00 minimum of 50 people**

**Spinach cheese and egg bake**

**Only the finest ingredients create this baby spinach cheese free range eggs with fresh herbs**



**Danish Pastries and Savory pastries**   
 **A selection of fresh baked Danish pastries with fruit and custard filling**s  
**Inhouse made sausage rolls and pies**

**LUNCH**

**Chef’s Selection of five Finger Foods**   
 **5 different finger food including chicken dim sims spring rolls prawn parcels coin bags samosa**

**Oriental Platter (GF, V, *v*)**  
 **Our freshly made Vietnamese sushi platter**

**AFTERNOON TEA**

**Cheese and Fruit Platters (GF, V)**  
 **Our chef’s selection of cheeses, which include double brie and camembert, kings Island smoked cheddar, Danish blue cheese dried fruit nuts accompanied by dips and crackers.**

**Tropical fruit platters**

**100% Orange Juice, Iced Water, Tea and Coffee (breakfast lunch and afternoon tea)**

milk options: Full Cream, Light Milk and Soy Milk

**All plates cutlery napkins glassware is included in price**

Please Note: To have your catering delivered, a minimum of $150.00 is required on a weekday and a minimum order of $500.00 is required on a weekend.