

Conference Package

Venue hire \$350 (For 5 hours. Plus \$50 every hour after)

- Room set up choice of cabaret, theatre, classroom or boardroom
- Guest registration table
- Audio Visual equipment including; display screens, electric whiteboard, data projector and screen, sound equipment
- WiFI connection for all of your guest
- Onsite parking

morning tea break \$9 per head

- Coffee & tea and water
- Choose 2 items from the morning & afternoon tea selections—(See page 2)

lunch buffet \$14.50 per head

- Your choice of 3 items from the lunch selections (See page 3)
- Coffee & tea, soft drink and water

afternoon tea break \$9 per head

- Coffee & tea and water
- Choose 1 items from the morning & afternoon tea selections—(See page 2)
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Full day delegate catering package \$34.50

Half day delegate package \$25.50

Our conference menus include morning tea, lunch and afternoon tea, including a beverage station for each break, crockery, cutlery, buffet ware and glasses.

For consecutive day conferences please speak to our team for further menu selections.

Pricing based on minimum numbers of 10 people.



Waiting staff, surcharges & additional equipment fees may apply, but vary depending upon locations & circumstances.

morning & afternoon tea selections

All breaks served with our beverage station coffee, tea, orange juice & still water

Please choose 1 item for morning tea and 1 item for afternoon tea

Morning Tea (Please select two options from below, served 50/50)

Seasonal fruit platter (GF)(Vegan)

Assorted fruit and chocolate muffins

Mini citrus tarts

Double chocolate brownie

White chocolate and raspberry cheesecake

Assorted Danishes

Scones with jam and whipped cream

Party pies and sausage rolls

Lemon tea cake

lunch menu

All breaks served with our beverage station coffee, tea, orange juice & still water

From the bakery

(Please select two items from below to serve)

- Gourmet sandwiches 4 points, assorted fillings (V)
- Freshly made wraps, with a variety of gourmet fillings (V)
- Crunchy baguettes, with assorted variety of fillings (V)
- Mini chicken schnitzel sliders with chili mayo & Asian Slaw
- Roasted Mediterranean vegetable & parmesan quiche (v)

Salads and other



(Please select one item from below to serve)

- Anti Pasto platter to include Olives, cured meats, Mediterranean frittata, marinated vegetables, dips and grilled Turkish bread
- Roasted tomato, basil & fetta tartlets (V)
- Assorted quiches; Sundried tomato & basil (V), Ham and brie
- **Chicken Caesar** - Crispy Cos lettuce, grilled bacon, lightly poached eggs, garlic infused croutons, topped with poached chicken and Caesar dressing
- **Thai chicken salad**, glass noodles, coriander, carrot, snow peas and sweet chilli sauce and soy deglaze finished with coconut sambal (G)
- **Cambodian beef salad**, gem lettuce, lime and chilli dressing (G)
- **Caprese** – Roma tomatoes, marinated bocconcini, basil leaves, pesto and baby spinach (G,V)

G = Gluten Free, V = Vegetarian