

day delegate conference packages

morning tea break

- Choice of 1 items from the morning & afternoon tea selections
- Freshly brewed Beraldo coffee & Origin Teas, orange juice and water

lunch buffet

- Choice of 4 items from the lunch selections
- Freshly brewed Beraldo coffee & Origin Teas, orange juice and water

afternoon tea break

- Choice of 1 item from the morning & afternoon tea selections
- Freshly brewed Beraldo coffee & Origin Teas, orange juice and water

Pricing Options

2023/2024

Full Day Conference Package

per person

\$50.50

Includes Morning and Afternoon Tea Breaks plus Lunch Buffet

Half Day Conference Package

per person

\$39.00

Includes Lunch Buffet plus choose between a Morning or Afternoon Tea Break Service

Upgrades:

Deluxe Grazing Board Upgrade

per person

\$5.50

Upgrade either morning tea or afternoon tea

Hot Lunch Upgrade

per person

\$16.00

Replaces lunch menu from the bakery and salads

Additions:

Sparkling water bottles

per bottle

\$4.00

Espresso coffee cart and barista

POA

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

Inclusions | morning tea, lunch and afternoon tea, including a beverage station for each break, crockery, cutlery, buffet ware and glasses.

Pricing based on minimum numbers of 40 people, surcharges apply for smaller groups.

Waiting staff, surcharges & additional equipment fees may apply, but vary depending upon locations & circumstances. All prices are inclusive of GST.

morning & afternoon tea selections

All breaks served with our beverage station: Beraldo fair trade percolated coffee, Origin Tea, orange juice & still water

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

Sweet

Petit four slice assortment (v) (gf available)
Seasonal fruit and chocolate muffin (v)
Danish pastry assortment (v)
Pear & raspberry bread, muesli crumble, maple butter (v)
Petit friands (2 per person) (v)(gf)(contains nuts)
Mini four fruit berliner doughnut
Spanish style cinnamon churros with chocolate ganache dip (v)
Banana bread (v)(gf)
Freshly baked lemonade scones with cream & jam (v)
Chocolate brownie (gf)
Lemon tart (v)

Dietary **Additional \$3 per dietary guest*

Chocolate raspberry petit four slice (vg)(df)(gf)(nf)*
Vegan carrot petit four slice (vg)(df)(gf)(contains nuts)*
Gluten Free Danish pastry (vg)(df)(gf)*

Savoury

Rosemary & Yarra Valley feta buttermilk scones, paprika butter (v)
Sundried tomato, basil & brie quiche (v)
Savoury muffin assortment

(gf) gluten free (df) dairy free (v) vegetarian (vg) vegan (nf) nut free

deluxe grazing board upgrade

- Antipasto platter to include Olives, cured meats, bocconcini, marinated vegetables, dips and grilled Turkish bread
- Australian cheese platters; Italian gorgonzola, South Cape Brie, Wattle Valley cheddar, house made quince paste, dried fruits, crackers & lavosh

lunch menu

All breaks served with our beverage station: Beraldo fair trade percolated coffee, Origin Tea, orange juice & still water

From the bakery

(Please select 2 items from below to serve)

Gourmet sandwich, 2 points

Gourmet wrap, ½ serve

Gourmet baguette, ½ serve

Mini quiches: Chorizo, capsicum, tomato
Smoked salmon, caper, chervil
Sundried tomato, basil & brie (v)

Chicken schnitzel sliders, sriracha mayo & coleslaw

Smoked salmon bagels, cream cheese, dill & capers

Salads and other

(Please select 2 items from below to serve)

Antipasto platter to include Olives, cured meats, bocconcini, marinated vegetables, dips and grilled Turkish bread

Cambodian beef salad, gem lettuce, lime and chilli dressing (gf)

Rosemary baked chicken: pear, rocket, sherry mayo (gf)

Wasabi & black sesame chicken, soy mayo, coleslaw (gf)

Crispy prosciutto, cos, green beans, olives, salsa verde (gf)

Moroccan duck salad, carrot, ginger, raisin, ras el hanout dressing (gf)

Baked Tasmanian salmon, soba noodles, green beans, cherry tomatoes, thai dressing

Roasted pumpkin, sweet potato salad with capsicum, chickpea and sumac yoghurt (v)(gf)

Roasted cauliflower, spinach, caramelised onion & almond salad with tahini dressing (vg)(df)(gf)

coffee, tea & beverage upgrades

Arrival Tea & Coffee Buffet Beraldo coffee & Origin Tea \$4.00 per person

Beverage Station Beraldo coffee, Origin Tea, orange juice & water \$6.00 per person

Espresso Barista Coffee Cart

Serving espresso coffee, Origin teas & hot chocolates

100 or less people \$660.00

100 -300 people \$880.00

300 greater POA

Smoothies

Kiwifruit, spinach, pineapple & banana | Mango, vanilla & soy milk | Berry & yoghurt \$6.00 each

hot lunch upgrade menu

Hot lunch selections Choice of two hot dishes to serve

Five spiced pork belly, sticky soy, coriander & crispy shallot

Crispy skinned salmon, roquette, fennel with citrus dressing

Moroccan spiced chicken thigh

Gourmet sausages (gf)

Herb and lemon crumbed chicken pieces with chipotle mayonnaise

Chargrilled beef, asado style, parsley chimichurri sauce (gf)

Chermoula lamb shoulder, pomegranate & sumac salad

Kingfish, pico de gallo (salsa), paprika mayo (gf)

Tortellini, sundried tomato, swiss mushrooms with saffron cream

Accompaniment: bread rolls served with butter

Sides Choice of three side options

Salad

Cos leaves, radish, mint, with citrus dressing (gf)(vg)

Salad greens, balsamic vinaigrette, cucumber, Spanish onion, tomato & torn herbs (vg)(gf)

Roquette, toasted pine nuts & parmesan salad (v)(gf)

Asian style coleslaw, wasabi soy mayonnaise (v)(gf)

Roasted pumpkin, sweet potato salad with capsicum, chickpea and sumac yoghurt (v)(gf)

Roasted red capsicum & orecchiette pasta salad (v)

Vegetables

Rosemary roasted chat potatoes (vg)(gf)

Green beans with kalamata olives, red onion & mint (v)(gf)

Roast sweet potato and pumpkin with Indian spices (v)

Seasonal greens, lemon zest, extra virgin olive oil (v)(gf)

Roast vegetables (v)(gf)

Chargrilled corn with lime (v)(gf)

Heirloom carrots with orange blossom, dill & mustard butter (vg)(gf)

Roasted cauliflower, spinach, caramelised onion & almond salad with tahini dressing (vg)(df)(gf)

(gf) gluten free (df) dairy free (v) vegetarian (vg) vegan