

# Break Options



## ARRIVAL TEA & COFFEE

\$5 per person

Freshly brewed coffee and selection of specialty teas



## CONTINUOUS TEA & COFFEE

**Half day**

\$7 per person

**Full day**

\$10.00 per person

Freshly brewed coffee and selection of specialty teas



## MORNING & AFTERNOON TEA

\$10 per person

Freshly brewed coffee and selection of specialty teas served with one food item per person

- Fresh fruit tart
- Assorted Danish
- Ham and cheese croissant
- Home made scones, cream and jam
- Portuguese tart
- Catering cookie collection
- Lamington bites
- Vegan fudge brownie bar (VG & GF)
- King Island beef burgundy pie
- Chocolate chips friand (GF)
- Mini red velvet cupcakes
- Vegetable quiche
- Granola protein balls (H)
- Fresh fruit platter with berry compote (H)
- Smoothie of the day (H)
- Muesli pots with assorted berries compote and yogurt (H)
- Assorted nuts and dried fruits (H)
- Individual fruit salad with raspberry coulis (H)

Add an extra food item at \$4 per person

# Lunches



## NO-FRILLS LUNCH

\$19 per person

Standing working lunch- Min 15 pax

Selection of 3 sandwiches

Chicken teriyaki and pickled onions  
Virginia ham, brie cheese and cranberry paste  
Smoked salmon, horseradish cream and capers  
Roast beef , honey mustard and tomato  
Tandoori chicken, yogurt and coriander  
Egg, chipotle aioli and cos  
Curried potato and green peas  
Crushed falafel and guacamole

Freshly brewed coffee and selection  
of specialty teas



## ENERGY BOOST LUNCH

\$34 per person

Standing working lunch - Min 15 pax

Selection of 2 sandwiches (see No-frills lunch)

Salad of the day

Selection of 3 hot items:  
Braised lamb and eggplant pide  
Chicken empanada  
King island beef pie  
Roast pumpkin and spinach quiche  
Moroccan spiced duck roll  
Pork and fennel kofta  
Vegetable curry puff  
Falafel balls with mint chutney  
Pakora spinach and onion  
Nori sushi roll

Chef's selection of cakes, fruit, freshly brewed  
coffee and specialty teas



## ALL YOU CAN DREAM LUNCH

\$39 per person

Sit down buffet lunch - Min 15 pax

Available also for dinner

Hot buffet served in the Garden Room Bistro

Chef's selection of two fresh salad with dressings

Crusty bread rolls and butter

Your choice of two mains

Your choice of two sides

Assorted mini cakes, berry compote and cream  
Sliced fresh fruit platter

Freshly brewed coffee and selection  
of specialty teas

# Canapes packages



## Select a canapes package

<b>4 canapes</b>	<b>7 canapes</b>	<b>10 canapes</b>
\$15.00 pp	\$24.00 pp	\$33.00 pp

- Salt and pepper calamari
- Prawn hargao
- King Island beef pies
- Chicken and goats cheese tart
- Mini pizza, pine nuts, pesto, cheese
- Fish goujons
- Spinach and onion pakoras
- Chicken satay with peanut sauce
- Nori sushi roll
- Rice paper roll vegetarian
- Vegetable curry puff
- Vegetarian quiche
- Falafel balls with mint yoghurt
- Vegetable spring rolls
- BBQ meatballs
- Spinach and onion pakoras
- Panko prawns



## Add substantial canapes

\$8 each per person

- Butter chicken, saffron rice, pappadum, raita
- Beer battered flathead, chips, remoulade sauce
- Spinach and ricotta tortellini, tomato sugo, shaved parmesan
- Chow mien noodles with chicken and vegetables
- Special fried rice with ham and chorizo
- Panko calamari, chips, sauce remoulade, lemon
- Slider angus beef pattie, cheese, honey mustard
- Slider Texan BBQ pulled pork, caramelised red cabbage
- Slider Peri peri chicken, corn & avocado salad



## Add sweet canapes

\$4 each per person

- Assorted profiteroles
- Mini pavlova, cream, berries
- Fruit skewer
- Fresh fruit tart
- Mini berries cheese cake
- Vegan fudge brownie bar



# Grazing platters

Add to a canapes package or book min. 1 platter every 10 guests

## OCEAN PLATTER

\$87.00 per platter

Salt & pepper calamari  
Prawn on lemon grass stalk  
Fish goujons, remoulade sauce



## ORIENTAL PLATTER

\$87.00 per platter

Chicken satay, peanut sauce  
Vegetarian spring rolls  
Prawn gyoza, Prawn crackers



## GOURMET PLATTER

\$90.00 per platter

Involtni with semi dried  
tomato, spinach & ricotta  
Lamb Wellington  
Mexican chicken empanada



## VEGETARIAN PLATTER

\$87.00 per platter

Mini pizza, pine nuts, basil  
pesto & cheese  
Spinach and onion pakoras  
Falafel with mint yoghurt



## RIBBON SANDWICH PLATTER

\$87.00 per platter

Chicken, chipotle, aioli,  
capsicum, cos  
Ham, Cheese, Tomato,  
cranberry spread  
Moroccan grilled vegetables,  
falafel, hummus

## GLUTEN FREE PLATTER

\$87.00 per platter

King Island beef burgundy pies,  
tomato relish  
Vegetarian quiche  
Cajun chicken skewer with  
chipotle aioli

## CHEESE PLATTER

\$87.00 per platter

Selection of cheeses, brie, blue and  
cheddar  
Dried fruits, nuts, Lavash crackers  
Fig paste

## BAKERY PLATTER

\$87.00 per platter

King Island beef burgundy pie  
Vegetable curry puffs  
Chicken and goats cheese tart

# Drink packages

## LOCAL DRINK PACKAGE



\$19.00	\$29.00	\$39.00
One hour	Two hours	Three hours

Local beers  
House wines  
Soft drinks, juice, mineral water

## INTERNATIONAL DRINK PACKAGE



\$24.00	\$34.00	\$44.00
One hour	Two hours	Three hours

Local and international beers  
Local and International wines  
Soft drinks, juice, mineral water

## PREMIUM DRINK PACKAGE



\$29.00	\$39.00	\$49.00
One hour	Two hours	Three hours

Local and international and craft beers  
Local, international and premium wines  
One customized cocktail or fruit punch  
Soft drinks, juice, mineral water

## Canapes & drinks package

<b>\$30.00 per person</b>	<b>\$49.00 per person</b>	<b>\$68.00 per person</b>
One-hour classic drink package	Two-hour classic drink package	Three-hour classic drink package
4 canapes per person	7 canapes per person	10 canapes per person
Reserved space	Reserved space	Reserved space