



PACKAGES & MENUS

Executive Package 1 - \$49 pp

(min 10 pax Crystal or Champagne Room, min 30 pax Chandelier Room)

- Wi-Fi
- Whiteboard and markers
- Flipchart with paper and pens
- Projector screen
- Seating in your configuration
- Pads and pens
- Water and mints
- Presenter's table where appropriate
- Catering: All day filter coffee and tea selection
Assorted house baked biscuits and cookies
Assorted sandwich / roll / rice paper roll / wrap platter & juice
Seasonal fruit platter

Executive Package 2 - \$54 pp

(min 10 pax Crystal or Champagne Room, min 30 pax Chandelier Room)

- Wi-Fi
- Whiteboard and markers
- Flipchart with paper and pens
- Projector screen
- Seating in your configuration
- Pads and pens
- Water and mints
- Presenter's table where appropriate
- Catering: All day filter coffee and tea selection
Assorted house baked biscuits, cookies and cakes
Antipasto platter (Buffet style) includes assorted house baked cold meats and a choice of 3 salads
Cheese platter with dried fruit and crackers

Executive Package 3 - \$59pp

(min 10 pax Crystal or Champagne Room, min 30 pax Chandelier Room)

- Wi-Fi
- Whiteboard and markers
- Flipchart with paper and pens
- Projector screen
- Seating in your configuration
- Pads and pens
- Water and mints
- Presenter's table where appropriate
- Catering: All day filter coffee and tea selection
Raspberry Scones, homemade raspberry jam & Chantilly cream
2 Plated Hot Meals from Hot Options (alternate drop - see below),
fruit platter & juice
Cheese platter with dried fruit and crackers



Catering Menus

BREAKFAST

(served with filter coffee and tea)

- Mini sweet and savoury Danishes / muffins \$8.00 pp
- Raspberry Scones with homemade raspberry jam and Chantilly cream \$8 pp
- Banana bread and raspberry and coconut bread (v) \$8 pp
- Mini Ham and Cheese Croissants with cheesy béchamel sauce \$8 pp
- Cheese and asparagus mornay profiterole (v) \$8 pp
- Corn, mint and feta fritters with sour cream and chive dipping sauce (v) \$8 pp
- Seasonal fruit platter (v, gf) \$8 pp

*Premium Brut Bubbles are a delightful addition to make breakfast special
(\$9 per glass or \$35 per bottle)*

Continental Breakfast Package

\$25.00 per person

Continental breakfast is served buffet style, with bite sized temptations. Package includes orange juice, filter coffee and tea selections. Min 15 - Max 130 guests.

Fresh Fruit Platter - Selection of seasonal fruits

Healthy Breakfast Trifle - Layers of toasted muesli (may contain nuts), creamy Greek yoghurt and seasonal fruit (v)

Corn, mint and feta fritters with sour cream and chive dipping sauce (v)

Cheese and asparagus mornay profiterole (v)

Creamy Leek and Mushroom Tartlet – topped with caramelised onion (v)

Deluxe Breakfast Package

\$30.00 per person

Fresh fruit platter plus your choice of one item from the Deluxe Selection. Package includes orange juice, filter coffee and tea selections. Min 15 - Max 130 guests.

Apple and Cinnamon Crepe served warm with icing sugar, ice cream and berries

Croque Monsieur – double baked ham with Dijon mustard sandwich pan fried, topped with cheesy, herbed béchamel sauce (G/F avail)

Avocado & Feta Smash - fresh avocado and our own marinated feta on toasted sourdough

Vegetarian Delight- grilled haloumi, fresh asparagus and 2 poached eggs with house made hollandaise sauce and toasted Turkish bread

Traditional Breakfast - Classic bacon with scrambled eggs, roma tomatoes, our own tomato chutney and toast



Premium Breakfast Package

\$39.00 per person

Fruit platter plus your choice of one item from the Premium Selection. Package includes orange juice, filter coffee and tea selections. Min 15 - Max 130 guests.

Canadian Waffles - served with crispy bacon, caramelised banana, whipped butter and maple syrup

Spanish Omelette with potato, bacon, cheese and onion with soft herbs (G/F)

Eggs Benedict - Delicious poached eggs and buttered spinach on toasted Turkish bread topped with our freshly made hollandaise sauce with your choice of:
field mushrooms / fresh asparagus / ham / bacon (select one)

Savoury Mince on Toast - A hearty favourite made from our own recipe with tomatoes and basil, served with toast

Smoked Salmon Quiche – Smoked salmon, camembert and fresh asparagus in a royal custard accompanied by a small salad

MORNING / AFTERNOON TEA

(served with juice)

Our Signature raspberry scones with homemade jam and Chantilly cream \$8 pp

Trio of house baked biscuits and cookies \$8 pp

Assorted house made cakes \$8 pp

Assorted house made petit fours \$10 pp

Banana bread and raspberry and coconut bread \$8 pp

Seasonal fruit platter \$8 pp

Cheese platter with dried fruit and crackers \$9.50 pp

BEVERAGES

600 ml Bottled Water \$3.5 per bottle

Orange or Apple Fruit Juice \$3.5 per bottle

Coke, Diet Coke, Coke Zero, Lemonade \$4 per bottle

500 ml Sparkling Mineral Water \$6 per bottle

1 ltr Sparkling Mineral Water \$10 per bottle



COLD MEAL OPTIONS

(served with filter coffee and tea)

Assorted sandwich / roll / rice paper roll / wrap platter ...\$19.50 pp

Antipasto platter (Buffet style) \$22.50 pp

includes assorted house baked cold meats and a choice of 3 salads:

Fresh garden salad (gf, v)

Greek salad (gf, v)

Caesar salad

Homestyle potato salad with mint and peas

German warmed potato salad (gf)

Pasta salad with pesto, cherry tomatoes and pine nuts (gf, v)

HOT MEAL OPTIONS

Plated Hot Options

(all plated hot options served with garden salad and homemade mayo. Fresh fruit and juice also provided.) Select one item from the following list \$24.50 pp:

Chicken & avocado salad with cashew nuts & a light mango dressing (gf, df)

Vegetarian crepes with Chef's selection of vegetables in a delightful cream sauce (v, gf)

Smoked Salmon Cakes made to our own special recipe with smoked salmon, with side salad

Smoked salmon crepes with dill cream sauce (gf)

Chicken, mushroom and leek crepes with a creamy sauce (gf)

Chicken, bacon and roast sweet potato lasagne

Sweet rich chicken curry served with coconut, bananas, cashews & steamed rice and pappadams (gf)

Double baked Honey ham with caramelised pineapple and potato gratin (gf)

Corned beef fritters served with our own corn relish, sour cream and side salad

Beef and burgundy pie with potato gratin



Buffet Options

Silver Buffet

One main course selection and one side served with bread rolls.

Minimum 10 guests - \$22 pp

Gold Buffet

Two main course selections and two side dishes served with bread rolls.

Minimum 20 guests - \$28 pp

Platinum Buffet

Three main course selections and three side dishes served with bread rolls.

Minimum 20 guests - \$36 pp

Premium Buffet

Four main course selections and three side dishes served with bread rolls.

Minimum 20 guests - \$40 pp

Dessert

Add one dessert dish for an additional - \$9 pp

Add two dessert dishes for an extra - \$14 pp

MAIN COURSES

Penne with roast Mediterranean vegetables in Napoli sauce (v)

Blue cheese, roast pumpkin and pine nut fettucine (v)

Sand crab lasagne with béchamel sauce

Smoked salmon crepe with creamy dill sauce (gf)

Sweet chicken curry, steamed rice & pappadams (gf)

Creamy tarragon chicken with steamed rice (gf)

Chicken breast, bacon and roast sweet potato lasagne

Double baked honey ham with caramelised pineapple (gf)

Beef stroganoff with steamed rice

Penne pasta with beef ragu



SIDE DISHES

Fresh garden salad (gf, v)

Greek salad (gf, v)

Caesar salad

Homestyle potato salad with mint and peas

German warmed potato salad (gf)

Rosemary and balsamic roasted Mediterranean vegetables (gf, v)

Traditional roast vegetable selection (gf, v)

Steamed seasonal vegetables (gf, v)

Pasta salad with pesto, cherry tomatoes and pine nuts (gf, v)

DESSERT

Strawberries and cream cupcake

Baked lemon cheesecake with coconut meringue (gf)

Apple crumble

Luscious carrot cake with cream cheese frosting

Sticky banana pudding with butterscotch sauce

Sticky date pudding with butterscotch sauce

Chocolate heaven cake topped with chocolate ganache (gf)

Petit Four – chef's selection of four petite delights

Platter of fine Australian cheeses with fruit, nuts, crackers and lavosh