



DAY DELEGATE PACKAGES

All prices EXCLUDE GST

All dietaries can be accommodated

WORKING LUNCHESES

INDIVIDUAL PACKED LUNCH

\$30.00 PER PERSON

Includes gourmet chef's choice sandwich, mini salad of the day, house made sweet and a bottle of spring water

SANDWICH LUNCH

\$22.00 PER PERSON

1.5 rounds per person

Chef's selection of 3 fillings

Artisanal assorted breads/wraps

Gluten free and vegan available for an extra \$2.00 per person

Example Fillings

Leg ham, cheddar cheese, Dijon and rocket

Peppered pastrami, mustard pickle, sauerkraut, swiss cheese

Smoked salmon, dill cream cheese, cucumber, capers, rocket

Roasted chicken, miso aioli, avocado, baby spinach

Curried egg mayonnaise and rocket

Roasted spiced pumpkin, sundried tomato, fetta, basil pesto mayo, rocket

Fresh seasonal fruit platter

DAY DELEGATE PACKAGES

IF YOU WISH TO HAVE A CUSTOM HOT LUNCH PLEASE ENQUIRE AND WE CAN
CUSTOMISE AN OFFERING FOR YOUR EVENT.

STANDARD

HALF DAY PACKAGE/\$45.00 per person

MORNING OR AFTERNOON TEA (CHOOSE 2 ITEMS FROM THE MORNING/AFTERNOON
TEA SELECTION)

ARTISANIAL ASSORTED SANDWICHES & WRAPS (1 round per person)

1X SHARED SALAD OF THE DAY & A SEASONAL FRUIT PLATTER

FULL DAY PACKAGE/\$58.00 PER PERSON

MORNING & AFTERNOON TEA (CHOOSE 2 ITEMS FROM THE MORNING/AFTERNOON
TEA SELECTION FOR EACH)

ARTISANIAL ASSORTED SANDWICHES & WRAPS (1 round per person),

1X SHARED SALAD OF THE DAY & A SEASONAL FRUIT PLATTER

DELUXE

HALF DAY PACKAGE/\$65.00 PER PERSON

MORNING OR AFTERNOON TEA (CHOOSE 2 ITEMS FROM THE MORNING/AFTERNOON
TEA SELECTION)

SUBSTANTIAL COLD LUNCH (SEE SELECTION BELOW)

PETITE FOUR OF THE DAY & A SEASONAL FRUIT PLATTER

FULL DAY PACKAGE/\$80.00 PER PERSON

MORNING & AFTERNOON TEA (CHOOSE 2 ITEMS FROM THE MORNING/AFTERNOON
TEA SELECTIONS FOR BOTH)

SUBSTANTIAL COLD LUNCH (SEE SELECTION BELOW)

PETITE FOUR OF THE DAY & A SEASONAL FRUIT PLATTER

PREMIUM

HALF DAY PACKAGE/\$65.00 PER PERSON

**MORNING OR AFTERNOON TEA (CHOOSE 2 ITEMS FROM THE MORNING/AFTERNOON
TEA SELECTION)**

SUBSTANTIAL CUSTOM HOT LUNCH (2 HOT DISH, 1 HOT SIDE, 2 SALADS)

PETITE FOUR OF THE DAY & A SEASONAL FRUIT PLATTER

FULL DAY PACKAGE/\$80.00 PER PERSON

**MORNING & AFTERNOON TEA (CHOOSE 2 ITEMS FROM THE MORNING/AFTERNOON
TEA SELECTIONS FOR BOTH)**

SUBSTANTIAL CUSTOM HOT LUNCH (2 HOT MAINS, 1 HOT SIDE, 2 SALADS)

PETITE FOUR OF THE DAY & A SEASONAL FRUIT PLATTER

**ALL SUBSTANTIAL LUNCHES ARE SERVED WITH SOURDOUGH DINNER ROLLS AND BUTTER
AND ARE SERVED AS A BUFFET**

BEVERAGES

TEA, COFFEE, WATER- HALF DAY \$18.00 PER PERSON/FULL DAY \$25.00 PER PERSON

JUICE, ASSORTED SOFT DRINKS, MINERAL WATER- \$6.00 PER BREAK PER PERSON

MENUS

MORNING TEA/AFTERNOON TEA

Buttermilk scone with raspberry jam and double cream

Assorted mini Danishes (2 per person)

House sweet muffin of the day

House savoury muffin of the day

Home baked slice of the day

Raspberry and lemon friand (GF)

Portuguese Custard Tart

Cookie of the day

Salted caramel brownie

Vegan fruit and nut slice with maple drizzle (vegan)

Spanakopita triangles (v)

Mini Croissant with brie, tomato and basil (V)

Free range Pork, fennel & orange sausage rolls

Plant-based cheeseburger sausage roll (Vegan)

Spanish tortilla (GF)(v)

Quiche of the day

BBQ chicken or Tofu Vietnamese rice paper rolls with hoisin dipping sauce (GF)(DF)

COLD SUBSTANTIAL LUNCH

Mains

Your choice of 2

Rotisserie Greek style chicken with lemon and oregano yoghurt (GF) (DF)

Baked tahini crusted salmon with red pesto drizzle and toasted almonds (GF) (DF)

Medium roasted Queensland beef with bearnaise (GF)

Spiced plum glazed baked ham with condiments (DF)(GF)

Jacket sweet potato filled with spring onion, toasted corn, chickpeas, feta topped with smoked paprika sour cream (GF)(V)

SIDES

Your choice of 3

Green pesto, sundried tomato, rocket pasta salad (V)

Vietnamese rice noodle salad (GF)(DF)

Red slaw, creamy tahini and orange dressing, toasted almonds and sumac (GF)(V)

Red goddess potato salad (GF)(V)

Mexican rice salad, toasted spiced corn, red peppers, shallots, black beans, vine tomatoes (GF)(DF)

Spiced roast squash, sundried tomato, fetta, roast red onion, baby spinach and green vinaigrette (GF)

Roasted Root Vegetable salad with lemon thyme, dukkah & citrus zest (GF)(DF)(V)

Baby cos wedge Caesar salad

Crunchy Village style Greek salad (GF)(V)

CLEANSER

Petite Four of the Day

Fresh seasonal fruit platter with passionfruit dressing and fresh mint