

COFFEE BREAKS

MORNING & AFTERNOON TEA SELECTIONS

COFFEE BREAKS

Freshly brewed Vittoria coffee, Twinings teas, orange juice

On arrival

1/2 day continuous service

Full day continuous service

\$7 per person

\$12 per person

\$16 per person

SWEET

Caramelised banana & walnut bread

Seasonal fruit frangipane slice

House made Danish pastries

Portuguese custard tart

Satsuma plum & star anise palmier

Cumquat macaron

\$5.5 per item

SAVOURY

Pork, fennel & caramelised apple sausage roll

Pumpkin scones w/ maple butter

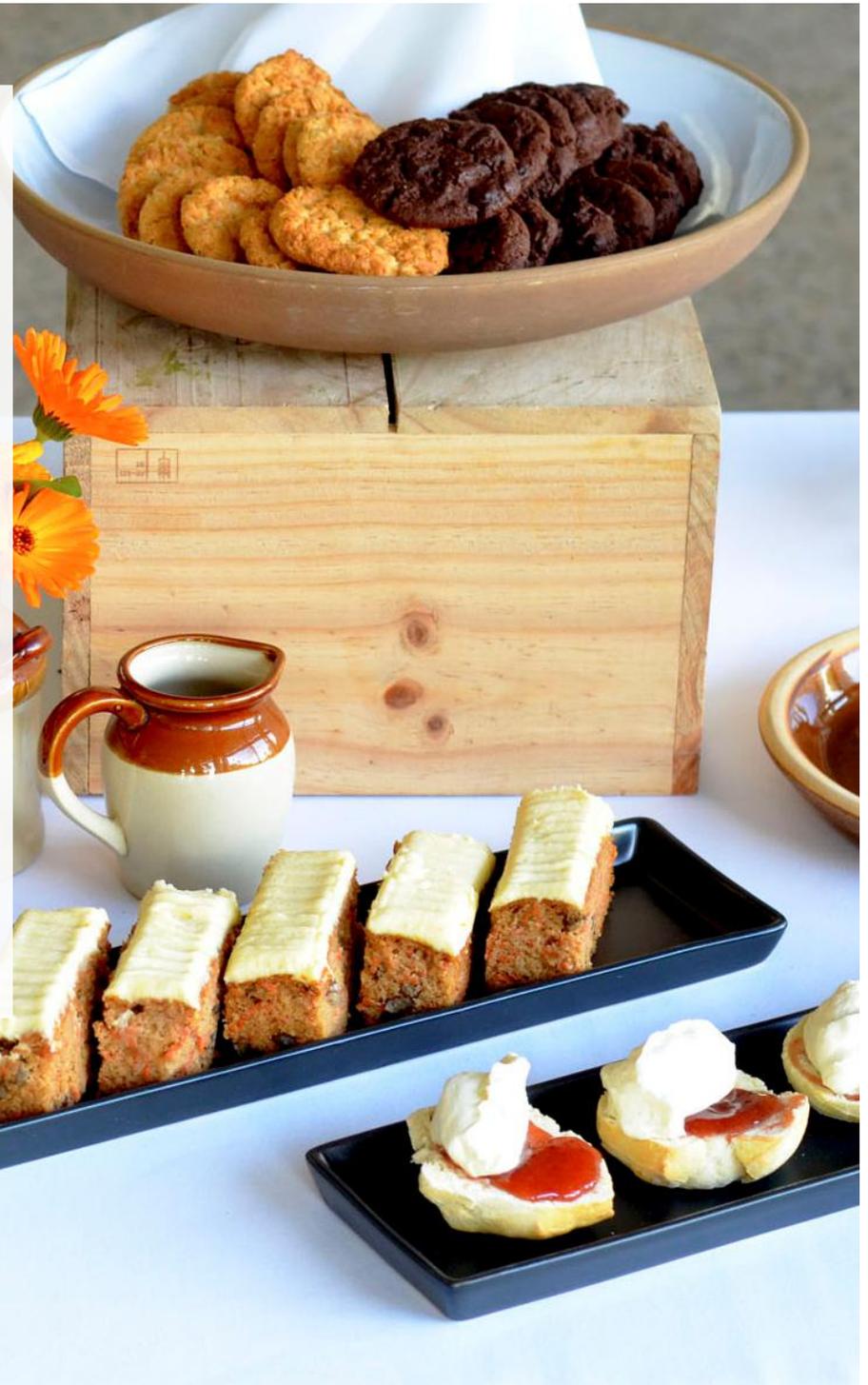
Confit onion, thyme & fetta, quiche

Roast tomato, basil & goats curd tarts

\$5.5 per item

Chef's selection of sweet or savoury items

\$8.0 per person



CONFERENCE PACKAGES

ALL DAY CATERING - minimum 50 guests

\$75 per person

Freshly brewed Vittoria coffee, Twinings teas, orange juice - Full day continuous service

Morning tea and afternoon tea

Working lunch

Includes daily selection of sandwiches

Salad greens, tarragon vinaigrette, breakfast radishes

Whole fruit & sweet treat

Orange juice, still and sparkling water

Includes:

Room hire from 8am – 5pm

Floor to ceiling windows that provide plenty of natural light and views of Botanic Park and the Adelaide Zoo

Digital AV & projector screens, sound system, lectern and microphone

Note pads and pens

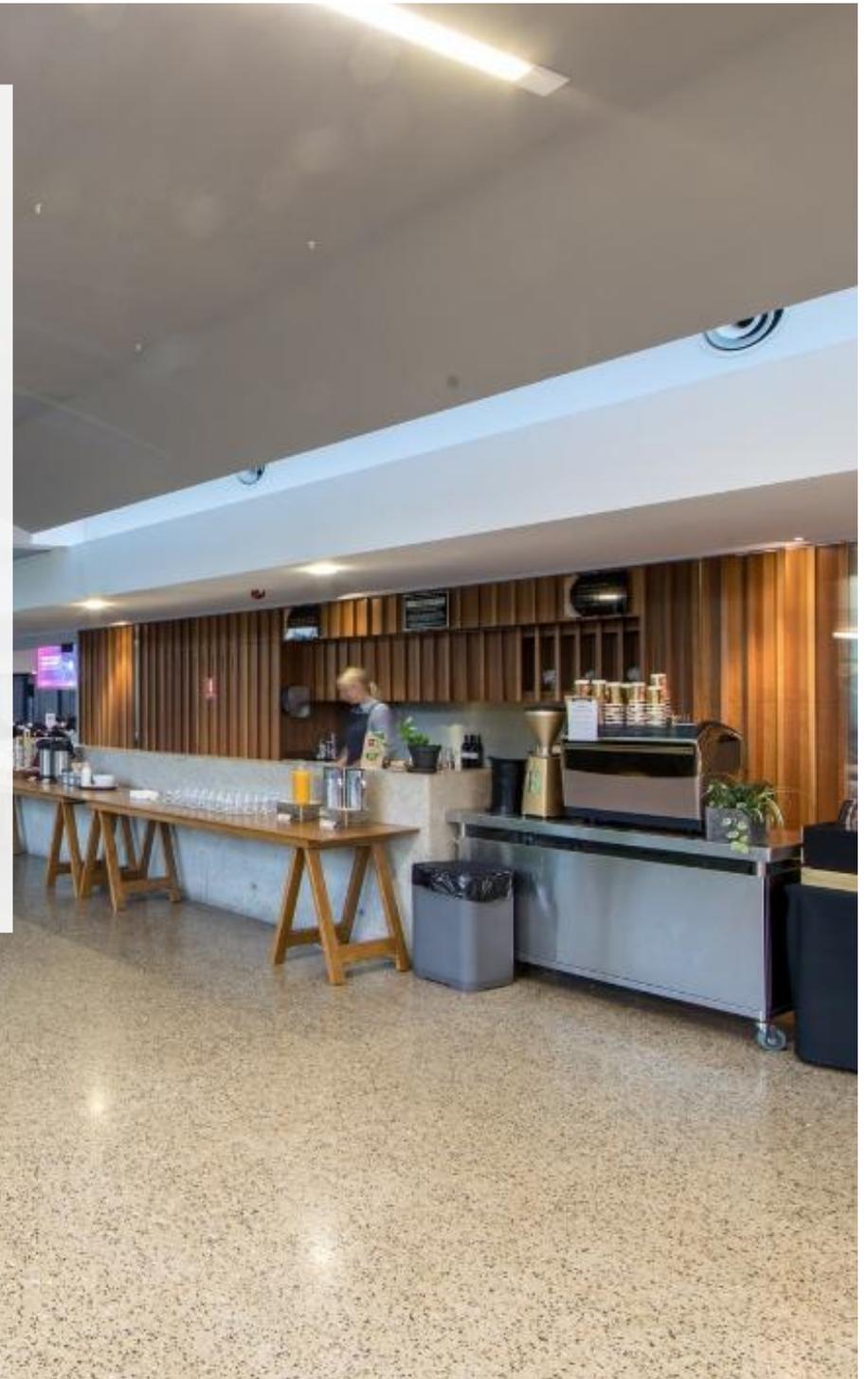
Iced water and mints

Complimentary WiFi access

HAPPY HOUR (perfect for networking post conference)

\$35 per person

Includes 1 hour of drinks and chef's selection of canapes and nibbles



WORKING LUNCH

DAILY CHEF'S SELECTION OF 3 SANDWICHES + 2 SALADS

\$39 per person

SANDWICHES

Poppy seed bagel, house cured salmon, crème fraiche dill
Focaccia, roast beef, grilled capsicum, rocket & fresh horseradish
Wrap, roasted marinated vegetables, feta, basil pesto
Brioche, poached prawn, iceberg, chive aioli
Baguette, double smoked ham, Swiss cheese, Dijon mustard, dill pickles

SALADS

Roast cauliflower, cumin, celery, raisins, toasted walnuts, chives, yoghurt
Mixed wholegrains, pickled fennel, labne, sumac, garden herbs

Includes:

Whole fruit & sweet treat
Orange Juice, still and sparkling water



WORKING LUNCH

SELECTION OF 2 MAINS + 2 SALADS

\$45 per person

MAINS PLATTERS

Seared yellowfin tuna, celeriac & kohlrabi remoulade, citrus, chives, aioli

Sugar cured salmon, crème fraiche, anise herbs, fried onions

Assorted salumi, cornichons, balsamic roasted cippolini onions

Grass fed beef rump cap, roasted beetroot, horseradish, rocket leaves

Roasted organic chicken breast, heirloom carrots, caramelized yoghurt, pomegranate

Slow cooked eggplant, ground lamb, walnut tarator, raisins, fresh mint,

Roast pork belly, smoked apple puree, agro dolce Spanish onion, purple mizuna

SALADS

Soba noodles, snow peas, Chinese cabbage, ginger & sesame dressing

Biodynamic chickpeas, roast cherry tomatoes, sweet potato, ras el hanout, radicchio leaves

Green Beans, marinated tuna, soft-boiled egg, fried capers, herbs, tarragon dressing

Roast butternut pumpkin, aged balsamic, toasted seeds, shaved pecorino romano, fried sage

Mixed wholegrains, pickled fennel, labne, sumac, garden herbs

Continental cucumber, kalamata olives, fresh mint, dill seed dressing, ricotta salata

Roast cauliflower, cumin, celery, raisins, toasted walnuts, chives, yoghurt

Fresh ox heart tomato, sweet and sour onions, basil, croutons, anchovy and caperberries

Includes:

Whole fruit & sweet treat

Orange juice, still and sparkling water

ADD EXTRAS TO YOUR CATERING

Soft drinks

\$3per person

Fresh fruit platters

\$3per person

