

# COFFEE BREAKS

## MORNING & AFTERNOON TEA SELECTIONS

### COFFEE BREAKS

Freshly brewed coffee, a selection of boutique teas, orange juice

On arrival

**\$7 per person**

1/2 day continuous service

**\$12 per person**

Full day continuous service

**\$16 per person**

### SWEET

Traditional, caramelised banana bread (v)

Candied orange & almond frangipane (v)

Fresh baked Danish pastries (v)

Portuguese custard tart (v)

Vanilla and cinnamon poached pear teacake (v)

Assorted macarons (gf)

**\$5.5 per item**

### SAVOURY

Pork, fennel & caramelised apple sausage roll

Prosciutto & semi dried tomato muffin, salsa verde

Caramelised onion, thyme & fetta, quiche (v)

Braised leek & gruyere Danish (v)

Breasola, parmesan & rocket piadina

**\$5.5 per item**

Chef's selection of sweet or savoury items

**\$8.0 per person**



# DAY DELEGATE PACKAGES

ALL DAY CATERING - minimum 50 guests

**\$75 per person**

Continuous service of freshly brewed coffee, a selection of boutique teas

Morning tea and afternoon tea

Working lunch

Includes daily selection of sandwiches

Selection of two daily salads

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 POST CONFERENCE NETWORKING

**\$35per person**

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



# DAY DELEGATE PACKAGES

## WORKING LUNCH

DAILY CHEF'S SELECTION OF 3 SANDWICHES + 2 SALADS

\$39 per person

A SELECTION OF HOUSE MADE ARTISANAL BREADS, BAGELS AND WRAPS

- Dill cured salmon, crème fraiche, dill
- Free range chicken, double smoked bacon, tomato, butter lettuce (df)
- Roast beef, grilled capsicum, rocket & fresh horseradish (df)
- Roasted marinated vegetables, feta, basil pesto (v)
- Double smoked ham, Swiss cheese, Dijon mustard, dill pickles

### SALADS

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

Garden salad, breakfast radish, marinated olives, feta, lemon & oregano vinaigrette

### Includes:

Whole fruit & sweet treat

Orange juice, still and sparkling water



# DAY DELEGATE PACKAGES

## BUFFET LUNCH

SELECTION OF 2 MAINS + 2 SALADS

**\$45 per person**

### MAINS PLATTERS

- Seared yellowfin tuna, celeriac & kholrabi remoulade, citrus, chives, aioli (df/gf)
- Sugar cured salmon, crème fraiche, anise herbs, fried onions (gf)
- Assorted salumi, cornichons, balsamic roasted cippolini onions (df/gf)
- Grass fed beef rump cap, roasted beetroot, horseradish, rocket leaves (df/gf)
- Roasted organic chicken breast, roast carrot mash, caramelised yoghurt, pomegranate (gf)
- Slow cooked eggplant, ground lamb, walnut tarator, raisins, fresh mint (gf)
- Roast pork belly, braised seasonal greens, pomme puree (gf)

### SALADS

- Soba noodles, snow peas, Chinese cabbage, ginger & sesame dressing (df)
- Biodynamic chickpeas, roast cherry tomatoes, Moroccan sweet potato, radicchio (vg/gf)
- Green Beans, marinated tuna, soft-boiled egg, fried capers, herbs, tarragon dressing (df/gf)
- Roast butternut pumpkin, aged balsamic, toasted seeds, shaved pecorino romano, fried sage (v/gf)
- Mixed wholegrains, pickled fennel, labne, sumac, garden herbs
- Continental cucumber, kalamata olives, fresh mint, dill seed dressing, ricotta salata (v/gf)
- Roast cauliflower, cumin, celery, raisins, toasted walnuts, chives, yoghurt (v/gf)
- Royal Blue potato, baby spinach, shallot, chives, honey & mustard dressing (v/gf)

### Includes:

- Whole fruit & sweet treat
- Orange juice, still and sparkling water

### ADD EXTRAS TO YOUR CATERING

- Soft drinks
- Fresh fruit platters

**\$3 per person**

**\$3 per person**

