

# BREAKFAST

START THE DAY

## SEATED HOT BREAKFAST

### To Start

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

House baked Danish pastries

Seasonal fruit, yoghurt, granola

**\$39 per person**

### Followed by seated breakfast plate

Double smoked bacon, scrambled free range eggs, roasted Roma tomatoes, sautéed Swiss brown mushrooms, smashed avocado, mint, toasted sourdough bread

## STAND UP BUFFET BREAKFAST

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

Sliced seasonal fruit platter (vg)

House baked Danish pastries (v)

Coconut chia pudding with poached fruit, pistachio crumb (vg/gf)

Caramelised onion, thyme & feta quiche (v)

Egg and bacon breakfast slider, tomato relish

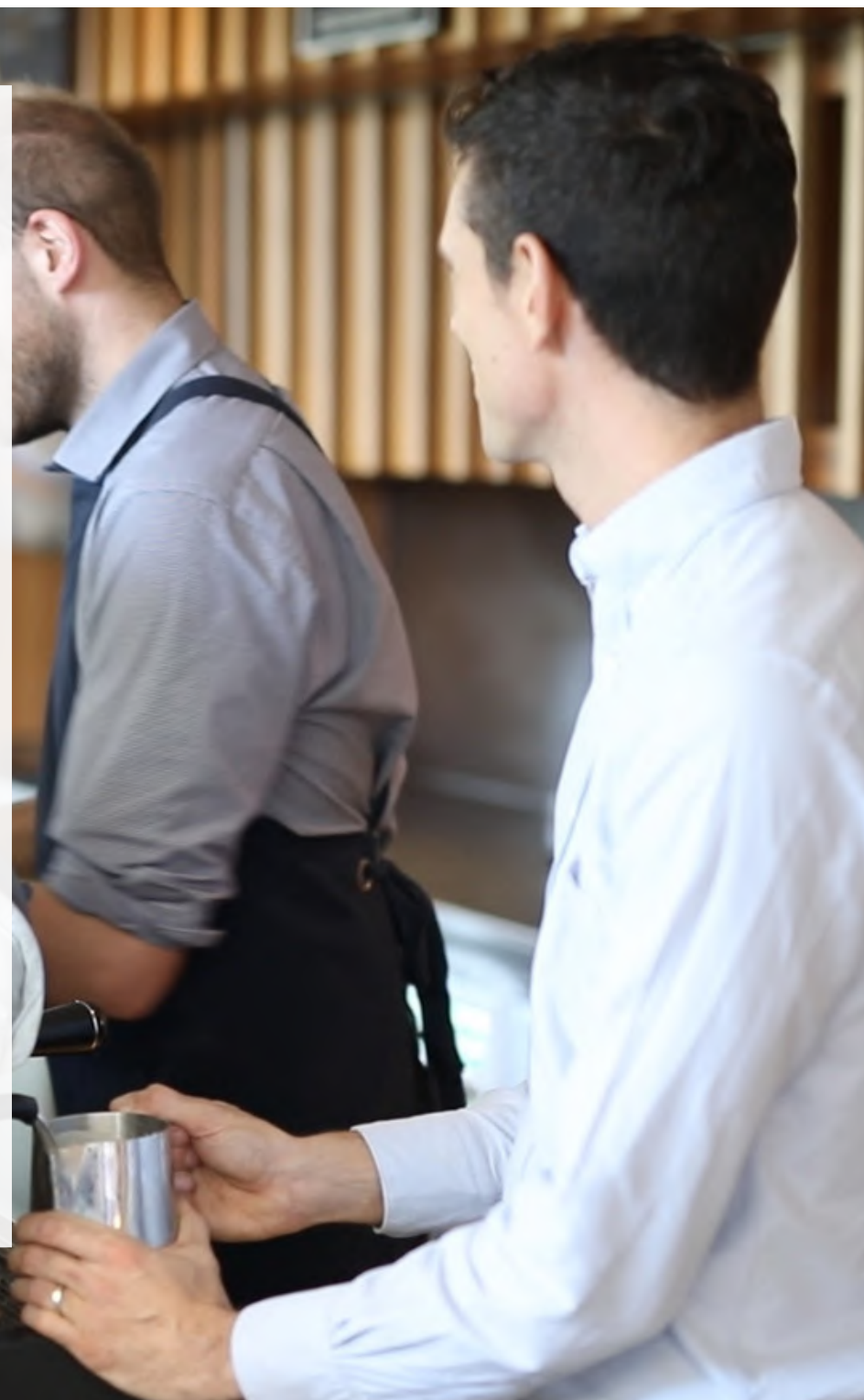
**\$35.00 per person**

## ESPRESSO COFFEE \*

Espresso coffee made to order

\$500 per hire includes Barista –Maximum 100 guests

\*Please note restricted availability



# 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)

Eye beef fillet, anise braised brisket, potato sarladaise, smoked mushrooms, caramelised onion (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

**\$3 per person**

Fresh fruit platters

**\$3 per person**

