

DAY DELEGATE RECOMMENDED MENUS

Select a set menu below. A minimum order of 20 guests applies.

V = Vegetarian GF = Gluten free DF = Dairy free

MENU 1

ALL DAY

Tea selection, filter coffee

Water bottle

Basket of whole seasonal fruit (V, GF, DF)

Mints

MORNING TEA

Selection of club sandwiches (30%V)

Date scones, cream, jam (V)

BUFFET LUNCH

Fresh naan (V)

Tandoori chicken roulade, mint raita, makhani gravy (GF)

Basmati rice, cardamom, coriander (V, GF)

Iceberg salad, toasted mustard seed vinaigrette, cucumber, carrot (V, GF)

Pastrami wrap, iceberg, kimchi, Little Caesar's Crazy Sauce

Dark chocolate brownie (V, GF)

AFTERNOON TEA

Courgette, ricotta and mint tartlet (V)

Rhubarb and custard crumble slice (V)

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MENU 2

ALL DAY

Tea selection, filter coffee and bottled water

Basket of whole seasonal fruit (V, GF, DF)

Mints

MORNING TEA

Pork, fennel and orange sausage roll, plum relish

Chocolate mint slice (V)

BUFFET LUNCH

Turkish loaf (V)

Onion and balsamic braised beef brisket, salsa verde, pan juices (GF, DF)

Olive oil roasted baby potatoes, kumara, parnsip (V, GF, DF)

Greek salad, cucumber, feta, tomatoes, olives, dill, red wine and balsamic dressing (V, GF, DF)

Poached chicken wrap, slaw, rocket pesto

Passionfruit coconut slice (V, GF)

AFTERNOON TEA

Assortment of mini pies, tangy tomato sauce

Raw coconut, cherry and chocolate slice (V)

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MENU 3

ALL DAY

Tea selection, filter coffee and bottled water

Basket of whole seasonal fruit (V, GF, DF)

Mints

MORNING TEA

Caramelised onion and spinach quiche slice (V)

Banana, oat and honey cake, whipped coconut (V)

BUFFET LUNCH

Pita bread (V)

Lamb shoulder tagine, apricot, paprika, preserved lemon (GF, DF)

Mint and courgette couscous, tomato vinaigrette (V)

Cos salad, avocado dressing, toasted sunflower seeds, parmesan (V, GF)

Tandoori chicken wrap, mango chutney, mint raita

Coffee, cardamon and chocolate slice, toasted walnuts (V, GF)

AFTERNOON TEA

Corned beef on rye finger sandwich, kimchi, aioli

Selection of homemade cookies (V)

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MENU 4

ALL DAY

Tea selection, filter coffee and bottled water

Basket of whole seasonal fruit (V, GF, DF)

Mints

MORNING TEA

Ham and cheddar croissant, mustard mayo

Housemade chocolate brownie (V, GF)

BUFFET LUNCH

Ciabatta buns (V)

Chicken thigh coq au vin, mushrooms, parsley, thyme (GF, DF)

Farfalle, truffle oil, parmesan (V, GF)

Roast parsnip and kale salad, toasted almonds, lemon and apple vinaigrette (V, GF)

Pulled pork wrap, carrot slaw, chilli and lime mayonaise

Selection of éclairs and profiteroles (V)

AFTERNOON TEA

Vegetable crudités, hummus, EVO, smoked paprika (V, GF)

Trumpets and Frujus (V)

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MENU 5

ALL DAY

Tea selection, filter coffee and bottled water

Basket of whole seasonal fruit (V, GF, DF)

Mints

MORNING TEA

Smashed egg, lettuce and sourdough bruschetta (V)

Portuguese custard tart, cream, maraschino (V)

BUFFET LUNCH

Bao buns (V)

Mongolian slow-cooked beef flank, toasted sesame, spring onion (DF)

Soy and mung bean fried brown rice (V, GF)

Quinoa, chickpea and spinach salad, feta herb dressing (V) Shredded chicken wrap, coriander, mint, BBQ corn, jalapeno aioli Cranberry and oatmeal (V)

AFTERNOON TEA

Salmon and leek quiche, horseradish cream

Oaty ginger slice (V)