BREAKFAST SELECTIONS

Continental breakfast- $28 per person (minimum 20 guests)

Freshly sliced seasonal fruit platter

Platters of assorted Danishes, muffins and banana bread

Baker's basket of artisan breads with preserves and spreads

Bircher muesli with fresh fruit and natural yoghurt

Selection of fresh chilled juices

Freshly brewed tea and coffee

Hot buffet -$40 per person (minimum 40 guests)

Freshly sliced seasonal fruit platter

Scrambled eggs or fried eggs

Premium eye bacon rashers

Baked beans with tomato and ham

Grilled balsamic mushrooms

Breakfast roma tomato

Selection of artisan bread

Selection of preserves and spreads

Selection fresh chilled fruit juices

Freshly brewed tea and coffee

Plated breakfast- $40 per person (minimum 40 guests)

Platters per table

Freshly sliced seasonal fruit platter

Platters of assorted Danishes

Selection fresh chilled fruit juices

Freshly brewed tea and coffee

Plated meal - served to the table

(Your selection of one item below)

Fried eggs served with bacon rashers, veal chipolata, balsamic roasted mushrooms and herb roasted roma tomatoes with sourdough toast **or**

Scrambled free range eggs with smoked salmon, avocado and roast tomato on sourdough toast **or**

Breakfast spinach tortilla wrap filled with scrambled eggs, smoked bacon, avocado, tasty cheese and tomato chutney

*gluten free options available

Brunch $48 per person (minimum 40 guests)

Platters of assorted Danishes, muffins and banana bread

Veal chipolatas with condiments

Free range scrambled eggs on toasted sourdough with double smoked ham and hollandaise

Charcuterie platter – assorted cold cuts with peppers stuffed with cheese, olives

Smoked Atlantic salmon with capers, Spanish onion and honey mustard dressing

Mushroom, leek and feta quiche

Roast baby beetroot and goats cheese salad with kale and citrus segment

Tossed garden salad with cherry tomatoes and avocado, balsamic dressing

Selection of freshly baked artisan breads

Tea slices and petite gateaux

Freshly sliced seasonal fruit platter

Selection fresh chilled fruit juices

Freshly brewed tea and coffee

CREATE YOUR OWN

If your requirements differ from those listed in our Conference Packages you can create your own from our catering options. We pride ourselves on our flexibility. Please contact us to discuss any special requirements.

On Arrival
Tea and coffee	$4.00 per person

Morning and Afternoon tea
Homemade biscuits	$5.00 per person
Tea and coffee	
Banana bread fingers	$7.00 per person
Tea and coffee	
Platter of tea slices	$9.50 per person
Tea and coffee	
Banana bread, mini Danishes and fresh fruit	$12.50 per person
Tea and coffee	

*gluten free options available

Working Lunch Menu 1 *$23 per person*

Platters of gourmet wraps and sandwiches
(with meat and vegetarian fillings)
Vegetarian mini quiches and sausage rolls
Basket of seasonal fruit
Jugs of soft drinks or Jugs of juice
Freshly brewed tea and coffee

Working Lunch Menu 2 *$30 per person* (Min. 40 guests)

Lemon pepper and rosemary chicken skewers
Caesar salad station
Baked penne and vegetable Arrabiata
Crusty lunch rolls and butter
Basket of seasonal fruit
Jugs of soft drinks or Jugs of juice
Freshly brewed tea and coffee

PLATED LUNCHES

If your requirements differ from those listed in our conference packages and you would prefer a more formal option, a plated menu may be more suitable. Please contact us to discuss any special requirements.

2 Course Menu- $50.00 per person (minimum 20 guests)

Main Course Choices

Grilled chicken breast fillet with prosciutto, sage and crispy potatoes, baby spinach, parmesan and pan juices

Hunter Valley grain fed beef tenderloin steak with potato rosti, baby beans, mushrooms fricassee, Shiraz jus

Atlantic salmon fillet with salad of baby potatoes, avocado, beans and capers, micro salad and lemon hollandaise

Dessert

Dark chocolate and hazelnut marquee with berries and Chantilly cream

Lemon and lime tart with double cream and berries

Soft-centred pavlova with strawberries, passionfruit and mascarpone cream