

breakfast menu

MINIMUM 30 GUESTS
Additional items can be added to your menu,
price on your enquiry

DIETARY: gf - gluten free, v - vegetarian,
vg - vegan, lf - lactose free, df - dairy free,
pesc - pescetarian, ef - egg free, nf - nut free

Continental Breakfast\$33pp

Includes espresso coffee and organic herbal teas
Selection of morning pastries and muffins
Seasonal sliced fruits
A selection of breakfast cheeses and cured meats
Coconut yoghurt with blueberries and toasted almonds

Rise and shine seated alternate serve breakfast.....\$41pp

Includes espresso coffee and organic herbal teas
Platters to the table of sliced fresh fruit and a warm mini croissant 1pp
Please choose two of the following:
Classic bacon and egg roll, smoked bacon and double fried egg brioche roll with bbq sauce and American cheese
Smashed avo, fresh avocado, Meredith goats curd, 62-degree egg, saltbush and kale seasoning and miche sourdough
Blueberry pancake stack, banana, vanilla ricotta, maple and toasted coconut
Australian spanner crab omelette, Meredith goats curd, leeks and chives gf
Eggs Florentine, two 62-degree eggs, braised greens, hollandaise, and avruga caviar on English muffin

Networking breakfast.....\$38pp

Includes espresso coffee and organic herbal teas
Platters of fresh sliced fruit and assorted pastries (1pp)
Please choose four of the following:
Croissant bites with ham and provolone cheese
Blinis with sweet ricotta, banana, maple and blueberry
Mini smoky bacon, fried egg slider, American cheese and bbq sauce
Selection of savoury tarts and quiches with tomato chutney
Seasonal fruit cups, coconut yoghurt, passionfruit syrup
Smashed avo crostini, ricotta, marinated tomatoes basil
Oat chia pudding, maple, coconut, fresh berries
Cream cheese, spinach and smoked salmon savoury scone

WHAT YOU GET



morning / afternoon tea

MINIMUM 15 GUESTS
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WHAT YOU GET

Morning / Afternoon Tea.....\$27pp

In-Room Espresso coffee services and a selection of organic and herbal teas

Please choose three options from the following:

A selection of Danish pastries

Warm scones with jam and cream

Assortment of freshly baked muffins

Chefs selection of cakes and slices

Seasonal fruit platter

Cookie Selection

Mini ham and cheese croissants

Gourmet mini quiches

Gourmet mini pies

Mini pizza

Mini vegetarian frittata *v*

Mini smoked salmon croissant

Coffee Breaks

In-Room Espresso coffee services and a selection of organic and herbal teas

\$4.50pp

Selection of chilled fruit juices

\$4.50pp

Continuous In-Room Espresso coffee services and a selection of organic and herbal teas

\$8.00pp

In-Room Espresso coffee services, selection of organic and herbal teas and assorted muffins

\$12.00pp



luncheon selection

MINIMUM 15 GUESTS
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On the Go.....\$30pp

Including the below:

An assortment of tortilla wraps with gourmet fillings
(1 per person)

Garden salad dressed with Italian vinaigrette v, gf, df

Fresh seasonal fruits gf, v, df, ef

Chilled orange juice

In-Room Espresso coffee services and a selection
of organic and herbal teas

Hunger Buster.....\$37pp

Including the below:

Garlic charcoal chicken, served with Lebanese bread

Chicken Caesar salad

Potato chips with sweet chilli sauce and sour cream v, gf

A selection of cakes and slices

Chilled orange juice

In-Room Espresso coffee services and a selection
of organic and herbal teas

Health & Wellbeing.....\$37pp

Including the below:

Assortment of gourmet sandwiches and tortilla wraps
(1/2 each per person)

Roast sweet potato, fetta, spinach and walnut salad gf, v

Vegetarian frittata v

Fresh seasonal fruits gf, v, df, ef

Honeyed yoghurt with toasted granola v

Chilled orange juice

In-Room Espresso coffee services and a selection
of organic and herbal teas

Add optional Boujee Upgrades\$14 each pp

To add to your luncheon selection for a more substantial offering

Café style sandwiches with gourmet fillings

Assortment of wraps with gourmet fillings

1 classic and 1 funky modern salad

Chefs creation hot dish with all the trimmings

Garlic charcoal chicken, served with Lebanese bread

Sliced seasonal tropical Australian fruit

Indulgent mini cakes and pastries

WHAT YOU GET

CHOOSE ONE OF THE FOLLOWING



grazing packages

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Package 1.....\$35pp

Including the below:

Tea and coffee

Assortment of gourmet sandwiches

Choice of 3 items, served on platters

Choose Your Items

A selection of cakes and slices

Wagyu beef slider, bush tomato relish and cheese

Chicken slider, cheese, tomato relish

Vegetarian frittata

Savoury quiches with tomato chutney

Lamb and harissa sausage roll, minted yoghurt

Mushroom arancini with truffle aioli v

Corn chips, crudités and trio of dips

Seasoned potato wedges with sweet chilli sauce and sour cream

Seasonal fresh fruit platter

Optional Add Ons

Selection of farmhouse cheeses (dried fruits,\$155
nuts and lavosh)

Mezze platter Beetroot & fetta dip, fried\$140
chickpea hummus, marinated olives, falafel,
dolmades, lavosh and grissini

Charcuterie Board Fine selection of local and\$195
imported meats, paté and cheese balanced with
sweet fruit and sour salty pickles, lavosh and
grissini

Package 2.....\$45pp

Including the below:

Tea & coffee

Assortment of gourmet sandwiches and tortilla wraps

Choice of 5 items, served on platters

WHAT YOU GET

CHOOSE ONE OF THE FOLLOWING



day conference package

MINIMUM 15 GUESTS
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On Arrival

In-Room Espresso coffee services and a selection of organic and herbal teas

Cookie selection

Morning Tea

In-Room Espresso coffee services and a selection of organic and herbal teas

Chilled orange juice

An assortment of freshly baked muffins

Fresh seasonal fruits

Lunch

(Your choice from selections below)

On the Go Lunch

An assortment of tortilla wraps with gourmet fillings (1pp)

Garden salad dressed with Italian vinaigrette gf, v, df

Fresh seasonal fruits gf, v, df, ef

Chilled orange juice

In-Room Espresso coffee services and a selection of organic and herbal teas

Health & Wellbeing Lunch

Assortment of gourmet sandwiches and tortilla wraps (1/2 each per person)

Roast sweet potato, fetta, spinach and walnut salad gf

Vegetarian frittata v

Fresh seasonal fruits gf, v, df, ef

Honeyed yoghurt with toasted granola v

Chilled orange juice

In-Room Espresso coffee services and a selection of organic and herbal teas

WHAT YOU GET.....\$63pp

We are delighted to have this opportunity to present our corporate services to you. Our catering and staff are the highest standard ensuring that your conference or seminar is an outstanding success.



day conference package

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Lunch (Cont'd) (Your choice from selections below)

Hunger Buster Lunch

Garlic charcoal chicken, served with Lebanese bread

Chicken Caesar salad

Potato chips with sweet chilli sauce and sour cream gf

A selection of cakes and slices

Chilled orange juice

In-Room Espresso coffee services and a selection of organic and herbal teas

Afternoon Tea

In-Room Espresso coffee services and a selection of organic and herbal teas

Chilled orange juice

Cookie selection

Other Inclusions

Whiteboard, marking pens and eraser

Lectern

Add optional Boujee Upgrades.....\$14 each pp

To add to your luncheon selection for a more substantial offering

Café style sandwiches with gourmet fillings

Assortment of wraps with gourmet fillings

1 classic and 1 funky modern salad

Chefs creation hot dish with all the trimmings

Garlic charcoal chicken, served with Lebanese bread

Sliced seasonal tropical Australian fruit

Indulgent mini cakes and pastries

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half-day conference package

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On Arrival

In-Room Espresso coffee services and a selection of organic and herbal teas

Morning/Afternoon Tea

In-Room Espresso coffee services and a selection of organic and herbal teas

Chilled orange juice

An assortment of freshly baked muffins

Fresh seasonal fruits

Lunch

(Your choice from selections below)

On the Go Lunch

An assortment of tortilla wraps with gourmet fillings (1 pp)

Garden salad dressed with Italian vinaigrette gf, v, df

Fresh seasonal fruits gf, v, df, ef

Chilled orange juice

In-Room Espresso coffee services and a selection of organic and herbal teas

Hunger Buster Lunch

Garlic charcoal chicken, served with Lebanese bread

Chicken Caesar salad

Potato chips with sweet chilli sauce and sour cream gf

A selection of cakes and slices

Chilled orange juice

In-Room Espresso coffee services and a selection of organic and herbal teas

WHAT YOU GET.....\$58pp

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half-day conference package

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Lunch (Cont'd) (Your choice from selections below)

Health & Wellbeing Lunch

Assortment of gourmet sandwiches and tortilla wraps
(1/2 each per person)

Roast sweet potato, fetta, spinach and walnut salad gf, v

Vegetarian frittata v

Fresh seasonal fruits gf, v, df, ef

Honeyed yoghurt with toasted granola v

Chilled orange juice

In-Room Espresso coffee services and a selection
of organic and herbal teas

Add optional Boujee Upgrades.....\$14 each pp

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substantial offering

Café style sandwiches with gourmet fillings

Assortment of wraps with gourmet fillings

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