



Conference Menu Selection Form

Company Name _____ Date of Conference _____

Reservation Number _____ Contact Name & Number _____

Room Hire \$250.00 **Yes** **NO**

Tea and Coffee on arrival **Yes** **NO**

Morning Break Time and or Afternoon Time : \$8.00 per person

Please Choose **ONE** of the following menu Items for Morning Break Time & or Afternoon Time

| | Morning Break | Afternoon Break |
|--------------------------|--------------------------|--------------------------|
| Scones with Jam & Cream | <input type="checkbox"/> | <input type="checkbox"/> |
| Chocolate Chip Muffins | <input type="checkbox"/> | <input type="checkbox"/> |
| Apple & Cinnamon Muffins | <input type="checkbox"/> | <input type="checkbox"/> |
| Savory Muffins | <input type="checkbox"/> | <input type="checkbox"/> |
| Banana Bread | <input type="checkbox"/> | <input type="checkbox"/> |
| Assorted Danishes | <input type="checkbox"/> | <input type="checkbox"/> |

All selections are served with Tea, Coffee and Iced Water

Lunch Menu: \$23.00 per person

All Lunch Menus are served Buffet style and they include:

- Seasoned Potato Wedges
- Garden Fresh Tossed Salad
- Pasta Salad
- A Fresh Bread Roll

Please choose from **ONE** of the following menu items

- Traditional Lasagne
- Marinated chicken pieces in Honey & Soy
- Spinach & Ricotta Cannelloni
- Veal Ravioli served with a Mushroom & Bacon Sauce
- Chicken Caesar salad
- Assorted Gourmet pies
- Spring Rolls with Dipping sauce
- Homemade Quiche - Ham & Cheese
- Homemade Quiche - Spinach & Cheese
- Fish Cocktail Samosas
- Gourmet Pizza with Chefs toppings

Additional Extra Items can be served with Morning Tea or Lunch or Both

- Seasonal Fruit Platter \$4.00 per person
- Cheese Platter \$6.50 per person
- Soft drinks and Juices available for \$3.00 per standard jug

Please indicate if you would like the additional Extras to be served:

With Morning Tea with Lunch with Both



Dinner Menu 1 \$49.00 per person



This includes a **TWO** course meal of your choice:

Entrée & Main Or Main & Dessert

Choose TWO Menu items from the following list for each course, please note those meals will be served alternately to each delegate.

Dinner Menu 2 \$57.00 per person



This includes a **THREE** course meal of your choice:

Entrée & Main Or Main & Dessert

Choose THREE Menu items from the following list for each course, please note those meals will be served alternately to each delegate

Entrees

- Peanut Chicken Satay on Bed of Jasmine Rice
- Three Mushroom Rissotto
- Ravioli filled with Spinach Sun-dried Tomato, Ricotta Cheese in a Creamy Sauce
- Prawn & Bacon wraps char grilled topped with Tomato & Basil Sauce
- Fettuccine with Sun-dried Tomato Pesto in Creamy Sauce
- Seafood Cocktail Oyster, Prawn & Marinated Squid (served cold)
- Ham, Cheese & Mushroom Filo parcels
- Chicken Caesar Salad

Mains

All Main Meals served with Seasonal Vegetables & Garlic Roast Potatoes

- Oven roasted Chicken Breast filled with Sun-Dried Tomato Pesto & Mozzarella Cheese
- Veal Marsala Creamy Marsala Sauce
- Perch fillet oven baked in Citric Butter Sauce
- Loin of Lamb filled with Baby Spinach, Pine Nuts & Feta Cheese topped with Mint Gravy
- Salmon Steak char grilled Topped with Hollandaise Sauce
- Scotch Fillet Roasted Medium served with Dianne Sauce
- Chicken Breast filled with Brie Cheese served with Cranberry Sauce
- Veal Saltimbocca -Tender Veal topped with Parma Ham, Mozzarella Cheese & Neapolitan sauce

Desserts

- Citrus Tart
- Profiteroles & Chocolate Sauce
- Sticky Date Pudding & Caramel Sauce
- Baked Ricotta Cheese Cake
- Pavlova Strawberries & Passion Fruit
- Rich Chocolate & Pistachio Log
- Strawberries Quittor in Cream topped with Chocolate
- Tiramisu



Dinner / Cocktail Buffet Menu 3 \$85.00 per person

This is our Cocktail Menu, including Soft drinks, House Wine & Standard Beer
 This will be served over a 3.0 hour time frame.

Time frames can be extended at an additional cost of \$30 per hour per delegate for every additional hour after the 3 hour period.

Please choose 6 items from the following selection:

- * Homemade Egg & Bacon Quiche
- * Marinated Honey, Soy & Garlic Chicken Wings
- * Chicken Satay Skewers
- * Spicy Meatballs with a Sweet Chili Dipping Sauce
- * Canapes topped with Smoked Salmon, Sour Cream & Caviar
- * Tasty Cheese & Pine Nut Pastry Triangles
- * Homemade Mini Spring Rolls with a Spicy Dipping Sauce
- * Canapes topped with Sun dried Tomatoes & Basil
- * Focaccia Bread topped with Olive Oil, Fresh Tomatoes and Basil
- * Savory Puffs filled with Bacon Shallots in a Cheese Sauce
- * Prawn Wontons with Chili Dipping Sauce
- * Spinach & Feta Cheese Filo Parcels
- * Smoked Oysters with Lemon Pepper Cream Cheese on Pumpernickel
- * Goat Cheese & Presto Ham Tarts