



CONFERENCE MENU

\$27.90 per person

WELCOME COFFEE

Continuous coffee and a variety of teas

MORNING TEA

Fresh coffee and a variety of teas

Choose two of the following:

Assorted Muffins to Include, Apple And Cinnamon, Double Chocolate Chip, Orange And Cranberry etc

Assorted Danish Pastries with Apricot and Custards

Variety of Biscuits

Pear and Raspberry Bread

Freshly Baked Scones with Jam and Cream

LUNCHEON

Fresh Coffee and a Variety Of Teas

Choose two of the following:

Assorted Finger Sandwiches To Include: Turkey, Cranberry & Alfalfa Sprouts / Ham, Swiss Cheese, Roma Tomato & Dijionaise / Rocket, Salami, Spanish Onion & Tomato Relish / Free Range Eggs, Herb & Curry Aioli

Crusty French Baguettes with Mixed Fillings To Include: Turkey, Cranberry & Camembert Cheese / Mixed Leaves, Tomato, Boccocinni & Avocado / Smokey Bacon, Cos Lettuce, Sun Dried Tomato & Pesto

Ham, Mushroom & Shallot Frittata

Selection of Cocktail Savory Pies,

Crisp Garden Salad with Fresh Garden Greens and Italian Dressing.

Traditional Caesar Salad with Condiments

HOT CHAFING DISHES

(\$33.90 per person including previous options)

Choose one of the following:

Chicken, Leek and Mushroom Rice Pilaf

North Indian Butter Chicken with Steamed Rice

Vegetable and Hokkien Noodle Stir Fry with Oyster Sauce and Roasted Cashews

Sliced Roast Beef with Creamy Mash Potato and Red Wine Jus

Steamed White Fish with Lemon Butter Sauce

AFTERNOON TEA

Fresh coffee and assorted teas

Choose one of the following

Seasonal Fresh Fruit Platter

Coconut & Raspberry Slice

Assorted Cheese Platter with Water Crackers

Banana & Chocolate Bread

Any Dietary Requirements Would Be Gladly Catered For Upon Prior Notice