

Conference Menus





Conference

CONFERENCE MENU

\$99 per person

Select from one of the three menu options

Includes all day freshly brewed coffee, selection of teas, juice & water

ADD POST EVENT CANAPES & BEVERAGES

\$35 per person

ADD DESSERT ITEM AT LUNCH

\$4.5 per person

BARISTA COFFEE CARTS

\$15.5 per person

Includes barista style coffee available from the coffee cart for the duration of the day. *Minimum of 50 guests.*

Conference



FLAVOURED WATER STATIONS

\$8pp

Sustainable glass water bottle – to take home as gift – with flavoured water fountains to refill from.

PADS & PENS

\$5 pp

Recycled pads and bamboo pens

CONFERENCE KITS

\$20 pp

Recycled pads and bamboo pens and mints, Sustainable glass water bottle and a Hessian market shopping bag

Menu One

Includes all day freshly brewed coffee, selection of teas, juice & water

ON ARRIVAL

PROTEIN SLICES & BALLS

MORNING BREAK

POTATO & PEA TORTILLA Herbed goats' cheese

PASSIONFRUIT TART Mango & passionfruit glaze

LUNCH

BLT ROLL Scottish roll, roasted maple bacon, cos lettuce, tomatoes & aioli

ROASTED CHICKEN BAGUETTE Almond & red capsicum romesco, lemon labneh & grain mustard

FALAFEL WRAP Hummus, pickled onions, tomato tabouleh

MASTER STOCK DUCK SLAW Glass noodles, mixed herbs, pickled carrot, crispy shallots & crushed peanuts

CHICKEN KORMA Chicken braised in yoghurt & spices, thick spiced gravy, steamed rice & warm bread

LAMB & ROSEMARY PITHIVIER Spiced tomato relish

FRESH WHOLE SEASONAL FRUIT

ADD DESSERT ITEM \$4.5pp

STICKY DATE CAKE Salted caramel cream

AFTERNOON BREAK

EMPANADAS Creamed corn & cheddar, salsa verde mayo

HOUSE MADE 'ROYALS' Sable, hibiscus marshmallow, berry jam & coated in chocolate

1HR POST EVENT CANAPES & BEVERAGES (ADD \$35 PP)

SUSHI Nigiri, temaki, maki, sashimi, soy, wasabi, pickled ginger

CHEESE SOUFFLE Manchego, black garlic puree



Menu Two

Includes all day freshly brewed coffee, selection of teas, juice & water

ON ARRIVAL PROTEIN SLICES & BALLS

MORNING BREAK

MOROCCAN SPICED VEGETABLE PIE Harissa yoghurt

MINI LAMINGTONS Davidson plum jam & wattle seed cream

LUNCH

SESAME CRUSTED CHICKEN SCHNITZEL BAGUETTE Slaw, jalepeno's, cheese & chipotle aioli

HERITAGE HAM ROLL Butter pickles, rocket, Swiss cheese, horseradish aioli

MEDITERRANEAN VEGETABLE WRAP Goats' cheese, salsa verde mayo & rocket

ROASTED BROCCOLI SALAD Farro, red onion, cranberries, smoked almonds with green goddess dressing

MEXICAN INSPIRED CHICKEN ADOBO Steamed rice, corn salsa & herbs

CORNISH BEEF PASTIE Piccalilli chutney

FRESH WHOLE SEASONAL FRUIT

ADD DESSERT ITEM \$4.5pp

LEMON DELICIOUS Zesty lemon cake & lemon glaze

AFTERNOON BREAK

CHEESE & ONION SAVOURY SCONES

STRAWBERRY CHEESECAKE

1HR POST EVENT CANAPES & BEVERAGES (ADD \$35 PP)

SALMON BAGEL SALMON RILLETTE Toasted bagel, caviar & pickled shallot

SPICED VICTORIAN DUCK PITHIVIER Quince & plum relish

Menu Three

Includes all day freshly brewed coffee, selection of teas, juice & water

ON ARRIVAL PROTEIN SLICES & BALLS

MORNING BREAK

CHICKEN & VEGETABLE PIE Tomato relish

SCONES Jam & cream

LUNCH

MORTADELLA FOCACCIA Squacquerone, green olives, pickled green tomatoes

ROASTED CHICKEN PANINI Celery & dill mayonnaise

RAINBOW SALAD WRAP Goats' cheese, smashed avocado, carrot, shoots, lettuce, cucumber & beetroot

ROASTED PUMPKIN TABOULEH Buckwheat, tomato, fragrant herbs, goats' cheese & toasted pepitas

MALAYSIAN BEEF RENDANG Steamed jasmine rice & fragrant herbs

FIVE SPICED CHICKEN Thai basil & sansho mayo

FRESH WHOLE SEASONAL FRUIT

ADD DESSERT ITEM \$4.5pp

PASSIONFRUIT TRIFLE Vanilla chantilly

AFTERNOON BREAK

EMPANADA roasted cauliflower, currant & pinenut, red mojo sauce

RED VELVET CUPCAKE cream cheese frosting

1HR POST EVENT CANAPES & BEVERAGES (ADD \$35 PP)

CHICKEN TART Grilled haloumi, honey, thyme & fig

SHIRLEY'S "AFTER CHURCH" PRAWN TOAST Chinese donut, yuzu, garlic chives & coriander



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RICHMOND 52 def COLLINGWOOD 35

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