

Conference Package 1

\$39.00 per person

Minimum 60 persons

Includes:

Room hire

Basic audio video equipment

Iced water and mints on the table

Pads and pens

Re-servicing of the room

MORNING TEA

Tea, coffee and freshly made scones served with jam and cream

LUNCH

Selection of open Danish sandwiches and rolls filled with various combinations

Sliced fruit platter

Tea, coffee and orange juice

AFTERNOON TEA

Tea, coffee and biscuits



Conference Package 2

\$41.00 per person

Minimum 60 persons

Includes:

Room hire

Basic audio video equipment

Tea and coffee on arrival

Iced water and mints on the table

Pads and pens

Re-servicing of the room

MORNING TEA

Tea and coffee served with freshly made scones with jam and cream **or** assorted muffins **or** Danish pastries

LUNCH

Buffet option: *Please select 2 of the following hot dishes:*

Beef with black bean

Mild Thai chicken curry

Beef Stroganoff

Turkey with mushroom sauce

Pork Vindaloo

Chicken cashew nuts

Sea perch in sweet and sour sauce served with Asian greens and jasmine rice

Crème caramel or New York cheese cake or fresh sliced fruit platter

Tea, coffee and orange juice

OR

Set Menu option – alternate drop

Seared chicken breast with pesto mash, bean salad and dark pepper jus

And

Fillet of Barramundi with herb crust, spinach and pine nut risotto and lime butter sauce

Baked cheese cake with berry salsa and passion fruit coulis

AFTERNOON TEA

Tea and coffee served with chocolate brownies **or** carrot and banana cake **or** home baked cookies

Conference Package 3

\$43.00 per person

Minimum 60 persons

Includes:

Room hire

Basic audio video equipment

Iced water and mints on the table

Pads and pens

Re-servicing of the room

Tea, coffee and orange juice served on arrival

MORNING TEA

Tea and coffee served with *1 choice of the following:*

- Freshly made scones with jam and cream
- Assorted muffins
- Danish pastries

LUNCH

Buffet - Please select 2 of the following hot dishes:

Beef with black bean

Mild Thai chicken curry

Beef Stroganoff

Turkey with mushroom sauce

Pork vindaloo

Chicken with cashew nuts

Sea perch in sweet and sour sauce served with Asian greens and jasmine rice

Salads:

Antipasto platters

Crisp Australian style coleslaw

Tossed garden salad

German potato salad

Bread display

Dessert:

Crème caramel or New York cheese cake

or

Fresh sliced fruit platter

Tea, coffee and orange juice

AFTERNOON TEA

Tea and coffee served with *1 choice of the following:*

- Chocolate brownies
- Carrot and banana cake
- Fruit tartlets

Conference Package 4

\$48.00 per person

Minimum 60 persons

Includes:

Room hire

Basic audio video equipment

Iced water and mints on the table

Pads and pens

Re-servicing of the room

Tea, coffee and orange juice served on arrival

MORNING TEA

Tea and coffee served with freshly made scones with jam and cream and a selection of Danish pastries

LUNCH

Choice of Buffet or Set Menu

BUFFET

Hot roast beef with gravy

Spicy roast pork with crackling and apple sauce

Selection of vegetables

Sautéed potatoes in butter and fresh herbs

Selection of salads

Fried rice

Bread display

Pavlova

Fresh tropical fruit platter

Tea, coffee and orange juice

SET MENU 1

Pumpkin soup laced with sour cream

Fillet of barramundi with cucumber and tomato salsa

Mini pavlova with a berry ragout, passion fruit coulis and fresh cream

Tea, coffee and orange juice

SET MENU 2

Smoked salmon served with snow pea sprouts, dill and mustard dressing

Chicken supreme with shiitake mushrooms, Asian greens and savoury plum sauce

Double chocolate mousse cake with strawberry salad

Tea, coffee and orange juice

AFTERNOON TEA

Tea and coffee

Cheese platter with crackers