# packages: full day conference & meetings

package one: (min 10 people)

morning tea

\$45.00

carrot and pecan muffin with cream cheese icing

### lunch

- > selection of ribbon sandwiches (1.5 round per person)
- > fresh beetroot & potato salad with yarra valley feta, maple toasted walnuts with fresh herbs and japanese mayo
- > seasonal fresh fruit board presented on platters

# afternoon tea

scones with strawberry jam & whipped cream

package two: (min 10 people)

morning tea

\$56.00

individual yoghurts with fruit compote and muesli

#### lunch

- > selection of ribbon sandwiches and tortilla wraps (1 round/ 1/2 wrap per person)
- > sliced buffalo mozzarella, fresh sage, cherry tomatoes. black olives, orange zest and finished with cold pressed olive oil
- > baby spinach and feta tart
- > seasonal fresh fruit board presented on platters

#### afternoon tea

assortment of slices (2 per person) brownies, chocolate, cherry & coconut lemon & coconut

# package three: (min 10 people)

\*\* chef onsite to prepare everything

\$69.00

# morning tea

scones with strawberry jam & whipped cream

## lunch

- > warm crusty bread rolls served with organic butter
- > **select two dishes** (served grazing style);
- > soy roasted salmon with saffron potatoes and a spicy melon, lime and coriander salsa
- > roasted rack of lamb on slow cooked cannellini beans with cherry tomatoes and pesto (g.f)
- > pedro ximenz braised beef cheek with ginger sweet potato purée and broccolini (a.f)
- > rare filet of beef on creamed spinach and Swiss chard with red wine jus (g.f)
- > broad bean, lemon and mint risotto with deep fried artichokes and pine nut salsa (v)
- > preserved lemon and thume marinated corn fed free range chicken fillet with a navarian of sweet corn. kumaro tomatoes and ouster mushrooms
- > finely sliced papaga, fresh mint, chilli, roasted peanuts, dressed in a fresh, zesty dressing
- > seasonal fresh fruit board presented on platters.

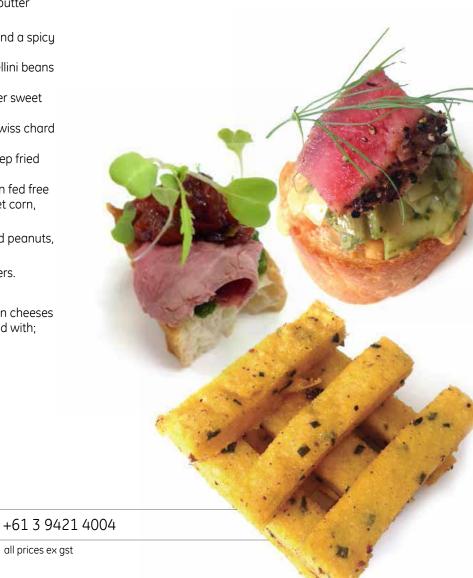
# afternoon tea

selection of artisan calendar, and simon johnson cheeses served as wedges in all shapes and sizes, served with;

- > muscatel grapes
- > guince and nectarine paste
- > crispu lavosh
- > roasted almonds
- > baby baguettes and toasted breads

All packages include urns, crockery, cutlery and alassware. Packages include tea, coffee and juice all day. Upgrade to percolated coffee for \$1.50p.p.





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