

DAY DELEGATE PACKAGING

Light Working Lunch

\$40 per person

Chef's choice of 3 fillings on wraps and Turkish bread + 2 salads

Buffet Lunch

\$46 per person: 2 hot dishes + 2 salads + sliced fruit

\$42 per person: 1 hot dish + 2 salads + sliced fruit

Hot Dish Selection:

Butter chicken and lemon rice (GF)

Yellow vegetable curry and cumin rice (GF, Vegan)

Chicken, basil and cashew stir fry and steamed rice (GF)

Beef stir fry with Hokkien noodles and Asian greens (GFO)

Mongolian lamb with rice pilaf

Creamy mushroom and truffle gnocchi with garlic bread (V)

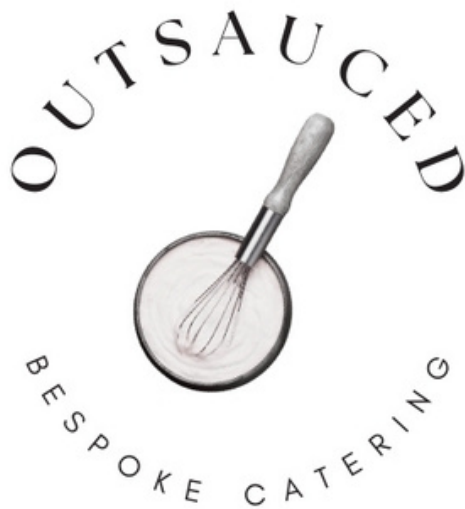
Oven baked fish with cherry tomatoes, capers and chats (GF)

Honey mustard chicken and steamed rice (GF)

Beef Bourguignon and mashed potato

Chicken Cacciatore and garlic bread

Moroccan chicken on roasted seasonal vegetables (GF)



DAY DELEGATE PACKAGING

Light Working Lunch (continued)

Salad Selection:

Potato and Bacon Salad (GF)

Caesar Salad

Pasta salad with sundried tomato, basil and bocconcini (V)

Couscous, cucumber, tomato salad with tangy lemon dressing (Vegan)

Brown rice, broccoli and green goddess (GF, Vegan)

Vermicelli salad with coconut and sweet chili dressing (GF, DF)

Garden salad (GF, V)

Rocket, pear and balsamic salad (GF, V)

Pumpkin and feta salad (GF, V)

Soup and Poke Bowl

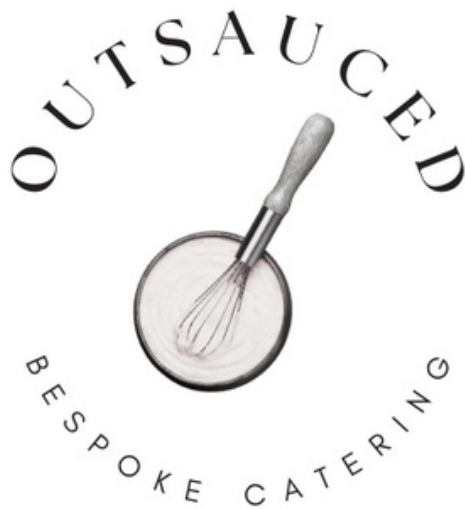
\$25 per person

Soup of the day with fresh bread

Poke bowl with quinoa, brown rice, home made kimchee,

seasonal greens and edamame beans (Vegan, GF)

Add chicken \$3



DAY DELEGATE PACKAGING

Mexican Build-Your-Own

\$36 per person

Chipotle chicken, slow-cooked beef, and a vegan spiced bean mix with a selection of soft tortillas, tacos and Mexican rice

Served with fresh corn salsa, sour cream, guacamole, jalapenos and shredded cheese

Add morning or afternoon tea \$3 per person, per service period

Carrot cake with cream cheese frosting (GF)

Apple and cinnamon muffin

Lemon polenta cakes with citrus icing (GF)

ANZAC cookies

Flourless orange cake with a spiced citrus syrup (GF, DF)

Salted caramel slice (GF)

Mini ham and cheese croissant

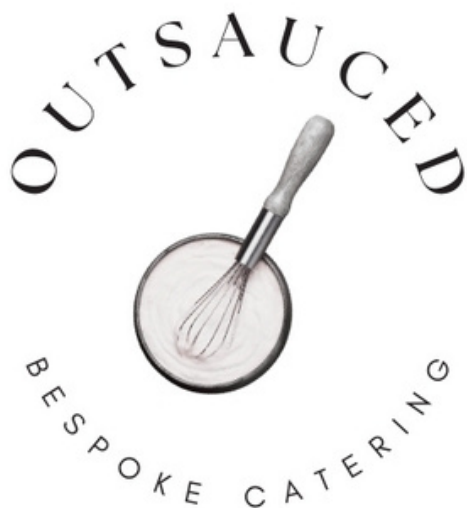
Savoury muffin (V)

Chia pudding (GF, Vegan)

Fresh Hills yoghurt with seasonal fruit (GF)

Post Conference Drinks

\$22 per person: Light grazing table including cheeses, crackers, cured meats



COCKTAIL OPTIONS

Cocktail Food \$5 per option, per person

Danish Blue cheese and pear (GF, V)

Mini Ploughman's bites - cheese, ham, chutney, pickled onion en croute

Beetroot, caramelised onion and whipped feta tart (V)

Selection of sushi and California rolls (GF, V options)

Smoked salmon with creamy dill en croute

Prawn and avocado skewers (GF)

Vegetarian Spring rolls served with sweet chilli sauce (Vegan)

Thai fish cakes with Asian dipping sauce

Sticky glazed beef polpette with a chunky tomato relish (GF)

Truffle arancini with a garlic aioli dipping sauce (V)

Homemade beef and thyme sausage rolls with tomato chutney

Lamb kofta with a minty yoghurt dressing (GF)

Zucchini, pea and mint fritters (GF, Vegan)

Chicken Katsu with kewpie mayonnaise

Sticky Bourbon pork belly bites (GF)

Substantial Cocktail \$9 per option, per person

Vietnamese chicken salad (GF)

Battered Fish and chips with tartare and fresh lemon

Butter chicken with jasmine rice and raita (GF)

Beef sliders with mustard, ketchup and pickles

Mexican beef taco bowl (GF, VG option available)

Vegetable yellow curry and rice (Vegan, GF)