

conference packages.

On Arrival

Percolated coffee and Temple Teas

Cold water and mints to each table

Morning Tea

(Choose 2)

Assorted Danish Pastries

Mini Ham & cheese croissants

Selection of cookies & biscotti

Fresh Sliced Fruit

Orange & almond cake with dried apricot confit, honey mascarpone, caramel (GF, DFO)

Petite mini vanilla & chocolate cupcakes

Lunch

A selection of fresh cut sandwiches, rolls & gourmet baguettes (Choose 3)

Prosciutto, provolone, red pepper salsa & basil

Poached chicken, avocado, frisee with house made lemon mayonnaise (DF)

Smoked salmon, capers, red onions, pickled cucumber & horseradish crème Fraiche

Wood roasted red peppers, hummus, goats cheese, wild rocket & BBQ zucchini (V)

Rare roast beef, Dijon mayonnaise, gruyere, caramelised onion jam & mixed leaf

Marinated tuna, celery, spring onion, capers & green olive salsa (DF)

Leg ham, tomato, house chutney, fresh cucumber & cheddar

Tomato, mozzarella, pesto & wild rocket (V)

Choice of canapés

(Choose 2)

Pumpkin & taleggio arancini with aioli (V)

Assorted Mini pizzettes – Tomato, basil & mozzarella (V) or Calabrese salami, onion & peppers (GFO)

Selection of homemade sausage rolls – pork & lamb or Beef (GFO)

Assorted cocktail pies – sticky lamb or beef, burgundy & mushroom or Pumpkin, shredded basil & garlic scented cream (V, GFO)

Assorted meat & vegetarian Vietnamese rice paper rolls (GF, V)

Assorted sushi (GF, V)

Choice of sides

(Choose 1)

Hand cut chips

Traditional Caesar salad

Garden salad

Afternoon Tea

(Choose 2)

Orange & almond cake with dried apricot confit, honey mascarpone, caramel (GF, DFO)

Fresh sliced fruit

Selection of cookies & biscotti

Petite mini chocolate & vanilla cupcakes

Salted chocolate caramel tarts

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