

Conference Menu Selections

Sample Menu

Breakfast

Continental Buffet Breakfast

Selection of chilled fruit juices
Freshly sliced fruit salad
Toast (assorted fresh breads)
Croissants

Variety of cereals
Yoghurt
Various popular spreads
A selection of teas & filtered coffee

Country Cooked Breakfast

Continental buffet, plus a delicious selection of:

Eggs, cooked to your liking
Bacon
Baked beans & spaghetti
Pancakes

Sausages
Grilled Tomatoes
Hash Browns
Chef's daily creations

Morning & Afternoon Tea

Morsel Selections

Assorted muffins
Selection of cakes & slices
Mini Danishes
Mixture of sliced & whole fruits

Scones with jam & cream
Smoked salmon & cucumber sandwich fingers
Assorted Cookies

Buffet Lunch

Main Dish Choices – served with Jasmine rice & pappadums

Thai green chicken curry
Lamb & potato Korma
Butter Chicken

Beef Bourguignon
Sweet & sour pork

Main Dish Choices – served with Penne pasta & parmesan cheese

Bolognese – rich mince tomato based sauce
Alla Pana – Ham & mushroom cream sauce

BBQ Buffet

Hearty BBQ

Tender sirloin steak
Marinated chicken thighs
Fried onion
Pasta salad
Fruit salad & cream
Traditional condiments

Gourmet sausages
Potato bake
Tossed salad
Bakers selection of fresh bread
Cheese platter

Gourmet BBQ

Marinated prawn skewers
Gourmet sausages
Gourmet patties
Fried onion
Pasta salad
Fruit salad & cream
Traditional condiments

Tender sirloin steak
Marinated chicken thighmeat
Potato bake
Greek salad
Bakers selection of fresh bread
Cheese platter



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Dinner

Soup

Creamy cauliflower with croutons & cheddar
Traditional Minestrone with parmesan croute
Creamy corn, leek and chicken

Thai Sweet Potato
Roasted tomato and basil
Smoked ham and green pea

Entrée

Salt & pepper prawns with aioli
Vietnamese chicken salad with bean sprouts & fresh herbs
Mini tasting plate consisting of Haloumi, stuffed olive skewers, chorizo, meatballs & salsa Verde
Blue cheese & pear tart with rocket salad
Duck liver pâté with Melba toast & pickled cherries

Main

Chicken involtini – Chicken breast stuffed with pancetta, mushrooms & sage with a creamy green pea risotto
Atlantic salmon with potato gnocchi, wilted spinach & hollandaise
Braised lamb shank with soft parmesan polenta & parsley gremolata
Beef fillet with roast garlic mash & Shiraz jus
Pork fillet with apples & cider & creamy mash
Asparagus & mushroom risotto with truffled parmesan & herb salad

Dessert

Crème Brulee
Apple tarte tatan with vanilla ice-cream
Self-saucing lemon pudding
Fresh fruit salad with ice cream
Pecan pie with Kahlua cream & ice cream
Croissant bread & butter pudding with fruit compote

Pre-Dinner Cocktail Food

Morsel Selections

Char grilled Thai squid skewers with dipping sauce
Asparagus wrapped with prosciutto rolled in parmesan
Tomato salsa, guacamole & sour cream crostini
Roast beef crostini with horseradish cream & caramelised onion
Chicken tenderloin satays with peanut sauce
Spicy Sicilian meatballs with lime aioli
Seasoned vegetable fritters with spicy plum sauce
Salt & pepper prawns with dipping sauce
Savoury filled choux pastries
Blue cheese, walnut & caramelised apple tartlets
Homemade dips with pita wafers
Crab cakes with dill aioli
Assorted gourmet sandwich fingers
Smoked salmon & dill cream cheese tartlets
Lamb Kebabs with cucumber tzatziki

