

Conference Menu Selections

Sample Menu

Breakfast

Continental Buffet Breakfast

Selection of breads & pastries
Fresh fruit
Selection of chilled fruit juices
Selection of teas & filtered coffee

Variety of cereals
Yoghurt
Assortment of Beerenberg jams & conserves

Fully Cooked Buffet Breakfast

Continental buffet, plus a delicious selection of:

Eggs, cooked to your liking
Roast Tomato
Mushrooms
Hash browns

Bacon
Chipolatas
Baked beans

Business Express Breakfast

Warmed Croissants (Ham & cheese; Chocolate filled; Plain with jam & cream)
Fresh fruit & yogurt

Business Plated Breakfast

Plated selection of scrambled eggs, bacon, sausage & tomato

Morning & Afternoon Tea

Morsel Selections

Assorted mini muffins
Scones with jam & cream
Savoury pinwheel scones
Selection of cakes & slices

Sliced fresh fruit
Sweet selection of mini croissants
Warm cheese & bacon rolls
Whole fruits

Buffet Lunch

Main Dish Choices – served with rice, pappadums & raita

Thai green chicken curry
Beef stroganoff
Lamb rogan josh

Moroccan lamb
Butter chicken

Main Dish Choices – served with pasta & shaved parmesan cheese

Penne bolognaise
Chicken & mushroom carbonara
Smoked salmon & spinach with mustard cream
Mediterranean with olives, spanish onion & semidried tomatoes
Chorizo sausage, tomato & basil

BBQ Buffet Lunch

Traditional BBQ

Marinated chicken skewers
Seasoned minute steaks
Selection of fresh tossed salads
Chutneys, mustards & sauces

Gourmet sausages
Mustard & cream potato bake
Crusty breads
Seasonal fruit platter

Gourmet BBQ

Marinated char grilled octopus
Rosemary & garlic minute steaks
Gourmet sausages
Selection of fresh tossed salads
Chutneys, mustards & sauces

Honey soy chicken sticks
Lemon peppered prawn skewers
Mustard & cream potato bake
Crusty breads
Seasonal fruit platter



Conference Menu Selections

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Dinner

Soup

Potato, bacon & leek
Creamy organic zucchini
Butternut pumpkin & paprika

Carrot, coconut & ginger
Country tomato & herb
Exotic mushroom & chive

Entrée

Harissa rubbed lamb salad with roma tomato slivers, spanish onion and garlic aioli
Lemon peppered atlantic salmon skewer resting on semi-dried tomato tapenade, water cress and fresh asparagus
Mushroom, spinach and leek pastry basket served with pimento coulis
Moroccan spiced chicken tenderloins with a chilled cous cous, dried fruit and goats cheese salad
Sweet chilli prawn timbale topped with snow pea tendrils and potato granfettes

Main

Tender breast of chicken served with potato rösti and a balsamic infused mediterranean salsa
Fresh atlantic salmon fillet with sautéed julienne vegetables and a tomato and dill buerre noir
Rosemary infused lamb medallions accompanied by smashed peppered potato and minted jus
Char grilled beef striploin resting on scallop potato and prosciutto bake finished with a rich pan juice jus
Bush spiced kangaroo fillet plated with kumera gratin and napped with an outback plum, ginger and chilli glaze

Dessert

Butterscotch cheesecake served with chantilly cream and chocolate sauce
Banana and honey pudding smothered with warm caramel and flaked almond parfait
Mocha panacotta accompanied by chocolate whip and drunken strawberries
Tropical fruit soufflé napped with summer coulis and served with chantilly cream
Raspberry bavarois and wild berry compote finished with cinnamon and toffee

Pre-Dinner Cocktail Food

Morsel Selections

Smoked salmon & dill crème fraiche bites
Assorted fresh rolled sushi with wasabi & soy
House-made chicken sausage rolls with tomato relish
Bite size mini quiches – Lorraine or Florentine
Salt & pepper prawn sticks with citrus aioli
Thai fish balls with plum dipping sauce
Chilli & herb chicken skewers
Slow roasted venison and cranberry melbas
Roma tomato, basil & goats cheese tartlets
Prawn and mudcrab bites with chilli aioli
Roasted garlic chorizo and pesto croutons
Bloody mary oyster shots

