



CONFERENCE MENUS

Half Day | \$45 per person, morning tea + lunch

Full Day | \$65 per person, morning tea + lunch + afternoon tea

Full day package includes beverage station set in room for duration of event for continual tea, coffee & juice service

Morning tea, choose 1 item

Egg + bacon brioche

Croissants w. ham + cheese

Assorted sweet danishes

Yoghurt & muesli cups

Pumpkin, zucchini & red capsicum frittata

Grazing Lunch

4 canapé items + chef's selection of ribbon sandwiches, seasonal fruit platter + cheese board

Choose 4

Greek style chicken skewers

Pulled pork sliders w. spiced apple sauce + slaw

Beef sliders w. lettuce, tomato relish + aioli (gfr) (vr)

Italian pork sausage rolls w. tomato relish

Veggie flat bread w. pumpkin, mushroom + capsicum

Mini beef + mushroom pies

Lamb kofta w. tzatziki + lemon

Afternoon Tea, choose 1 item

House made scone w. jam + cream

Banana bread

Chocolate brownie

Assorted sweet or savoury muffins

Cheese boards

Catering can be served in room working style or breakout space



POST CONFERENCE COCKTAIL

2 hours of beverage service, \$30 per person

BEER

Carlton Draught Unpasteurised, Carlton Dry, Carlton Black, Carlton Mid, Victoria Bitter, Melbourne Bitter, Great Northern, Frothy, McCracken Amber Ale

CIDER

Pure Blonde Apple Cider
Rusty Yak Ginger Beer

WINE

Morgan's Bay Sparkling
Morgan's Bay Sauvignon Blanc
Morgan's Bay Shiraz Cabernet

NON-ALCOHOLIC

soft drink, orange juice, tea + coffee

ADD CANAPES

\$5 per piece, per person

Crostini w. bacon jam, blue cheese, fennel + leek (gfr)
House-made Italian pork sausage rolls + relish
Pumpkin, sage + goats cheese arancini (v)
Mini beef + mushroom pies
Asian vegetable spring rolls + sweet chilli coriander sauce (v)
Honey soy sesame buttermilk chicken wings (gfr)
Beef slider w. lettuce, tomato relish + aioli (gfr) (vr)
Vegemite + cheese mac bites
Fish + chips w. house-made tartare (gfr)
Beer braised pulled pork slider w. spiced apple sauce + slaw
Wild mushroom + goats cheese risotto (v) (gf)
Kuro king prawn w. pickled veg + lemon aioli