

Breakfast with a View

Continental Breakfast Buffet \$25.00 per person

- Chilled orange & apple juice
- Assorted cereals with full cream and skim milk
- Plain and fruit yoghurt
- Bakery selection of muffins, croissants and Danish pastries
- Selection of sliced bread
- Assorted preserves
- Fresh seasonal sliced fruits
- Coffee and tea

Full Breakfast Buffet \$30.00 per person

Inclusive of Continental Buffet (as above)

As well as your choice of **6** of the following hot items

- Grilled smoked bacon
- Chicken sausages
- Scrambled eggs
- Poached eggs with Hollandaise sauce
- Rosti potato (v)
- Champignon mushrooms (v)
- Baked beans (v)
- Grilled tomato seasoned with herbs (v)
- English muffins with ham and cheese
- Bagels with smoked salmon and spinach

v = vegetarian

Please advise us of any food allergies / dietary requirements

Please allow for seasonal variation and market fluctuation



Coffee Break Selections

Please select 1 item per break from the following options:

- Lamingtons
- Blueberry friand
- Vanilla and chocolate éclairs
- Banana bread
- Flourless orange slice
- Caramel slice
- Lemon meringue tart
- Chocolate mousse tart
- Portuguese tart
- Scones with jam and cream
- Assorted gourmet cookies
- Selection of fruit Danishes
- Petite assorted mini pies
- Mini pizza, tomato, pine nuts (v)
- Roast vegetable filo parcel (v)
- Sliced fresh fruit platter (v)
- Vegetable crudité with dips (v)

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Working Lunch Options

(Included in the \$62.00 Day Delegate Package)

Please select 3 items from the following options:

- Ribbon sandwich with ham, cheese, tomato and mayonnaise
- Ribbon sandwich with chicken, mayonnaise , basil pesto and cos lettuce
- Focaccia with grilled vegetables and lettuce (v)
- Focaccia with tuna, mayonnaise, sweet gherkins and lettuce
- Focaccia with ham, cheese and tomato
- Tortilla Wrap with tandoori chicken, tomato, onions, coriander, garlic and yoghurt
- Tortilla wrap with beef teriyaki, spring onions and lettuce
- Tortilla wrap with cheese, avocado, tomato relish, cucumber, red pimiento and lettuce (v)
- Mini rolls with smoked turkey, cranberry, brie cheese and lettuce
- Mini rolls with roast beef, pickle relish, tomato and lettuce
- Mini rolls with smoked salmon, capers, horseradish mayonnaise and lettuce

Buffet is accompanied with Chef's Soup and Salad of the Day

For Dessert please select 1 of the following :

- Cake of the Day
- Seasonal fresh fruit platter

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Hearty Lunch Options

(Included in the \$67.00 Executive Day Delegate Package)

Please select 1 from the following 5 options

Hearty Lunch 1:

- Roast beef salad with mustard dill dressing
- Avocado, celery and rocket salad with mustard (v)
- Tossed green salad with vine cherry tomato and mandarin (v)
- Chicken tajine with preserved lemons and green olives
- Ricotta and pumpkin ravioli with basil pesto cream sauce (v)
- Steamed seasonal vegetables with olive oil (v)
- Roast potato with fresh herbs and garlic (v)
- Profiteroles with a citrus cream filling, dipped in chocolate
- Seasonal sliced fruit platter

Hearty Lunch 2:

- Smoked salmon, and cous cous salad with lime chilli dressing
- Classic caprese salad with mozzarella and basil dressing (v)
- Garden salad with cherry tomato and mandarin (v)
- Shepherd's pie with root vegetables and fresh thyme
- Mushroom and tomato quiche served with relish (v)
- Baked rigatoni pasta with blue cream cheese sauce (v)
- Steamed seasonal vegetables with olive oil (v)
- Cake of the day served with coulis
- Seasonal sliced fruit platter

Hearty Lunch 3:

- Summer salad with green beans, cauliflower, boiled egg, tomato and endives
- Hawaiian salad with roast chicken, pineapple, curry, aioli and tomato
- Assorted greens with vine cherry tomato and mandarin segments (v)
- Sautéed chicken in peanut sauce and coconut
- Sweet and sour fish
- Steamed yellow rice
- Broccoli tossed in oyster sauce and sesame
- Buttermilk pannacotta with blueberry compote
- Seasonal sliced fruit platter



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Hearty Lunch Options

(Included in the \$67.00 Executive Day Delegate Package)

continued

Hearty Lunch 4:

Mexican corn and Spanish sausage salad with lemon oil

Halloumi cheese and beetroot salad (v)

Mixed green salad with balsamic vinaigrette (v)

Roast leg of lamb with caramelized onions

Salmon pan fried with a saffron citrus butter sauce

French ratatouille vegetables (v)

Seasoned potato wedges with sour cream (v)

Chocolate mud cake

Seasonal sliced fruit platter

Hearty Lunch 5:

Kipfler potato salad with crispy bacon, capers and egg

Egg noodle salad with chicken and sweet plum sauce

Apple, walnut, rocket and parmesan salad with mustard vinaigrette (v)

Chargrilled beef in pommery mustard sauce

Veal Blanquette with baby onions and mushroom

Gnocchi with grilled vegetables, concasse and fresh basil (v)

Seasonal garden vegetables (v)

Mini pavlova with fruits and passionfruit coulis

Seasonal sliced fruit platter

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Cocktail Reception

Standard Platter—\$45.00 (30 pieces)

Hot Selections

- Salt & pepper calamari
- Petite assorted mini pies
- Falafel balls with chickpeas and flat beans (v)
- Bite size vegetable samosa (v)
- Mini shepherds pie
- Moroccan vegetable savoury roll (v)
- Vegetable pakoras (v)
- Beef and red bean empanada
- Pide spinach and feta (v)
- Thai chicken savoury roll
- Mini pizza with tomato relish, pesto and pine nuts (v)
- Japanese crumbed prawns with tartare sauce
- Arancini balls with basil pesto

Cold Selections

- Rice paper rolls with chicken and noodles
- Baby cos lettuce with Thai chicken salad
- Rare roast beef with snow pea shoots and gherkins
- Tuna Mousse in corn blinis
- Vegetarian rice paper roll (v)
- Vine ripened tomato filled with goat cheese mousse
- Chargrilled vegetables, pine nuts and feta cheese tart
- Bruschetta with spiced feta, aubergine and beetroot marmalade

Gourmet Platter—\$60.00 (30 pieces)

Cold Selections

- Smoked rainbow trout mousse in profiteroles
- Ash brie cheese with fig paste on mini Panini
- Wood smoked chicken, dates, blue cheese & kipfler potato
- Rock oyster natural served with salmon roe, dill & lime
- Seared yellow fin tuna in five spice with miso aioli

Hot Selections

- Petite shepherd's pie with bush tomato relish
- Involtni spinach, ricotta and chorizo
- Chicken Wellington with mushroom duxelle
- Miniature beef mignon with mustard aioli
- Steamed barramundi and ginger gyoza with light soy

Sweet Platter—\$45.00 (30 pieces)

- Fruit skewers with chocolate dip (v)
- Lemon meringue tartlets
- Profiteroles, grand mariner and custard
- Mini churros with cinnamon sugar

Up to 2 selections per platter

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Lunch and Dinner, Set Menu

Alternate service, please select 2 items per course:

2 course \$49.00 or 3 course \$59.00 per person

Entrée:

- Cappuccino of wild mushroom soup with a crème fraiche and coco
- Smoked salmon roulade filled with waldorf salad, kipfler potato, fired baby capers, white balsamic olive oil and baby herbs
- Roma tomato and buffalo mozzarella cheese served with olive oil, basil pesto and shaved parmesan (v)
- Clarion Caesar salad with grilled prawns, prosciutto and sour dough croutons
- Seared five spice tuna with Asian slaw, wakame salad and sesame dressing
- Jumbo tortellini filled with chicken served with spicy peanut sauce and roasted coconut and coriander
- Ravioli filled with red pimiento, cheese and tarragon, served with gorgonzola cream sauce (v)
- Tandoori spiced king prawns with Asian cress and sweet soy
- Seared beef carpaccio with marinated asparagus and green salad
- Wood smoked duck breast with chevre, asparagus, caramelized apple and balsamic glaze

Main:

- Tasmanian salmon fillet crusted with cheese, dijon mustard and herbs, served with crushed olive chat potato, saffron aioli and julienne vegetables
- Baby barramundi fillet served with stir fried rice, glazed vegetables and sweet and sour sauce
- Chicken breast mignon, pan fried served with Rosti potato and forest mushroom compote
- Supreme chicken filled with halloumi cheese, mushroom and red pimiento, served with pea and potato mash and a port wine jus
- Beef rib eye steak served with roasted garlic potato gratin, roast vegetables and creamy pommery mustard sauce
- Grilled veal tenderloin wrapped with prosciutto served with sweet potato and desiree potato chips and cherry compote

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Lunch and Dinner, Set Menu

continued

Mains continued:

- Roast lamb rack served with grilled vegetables, feta cheese stack, slow roast herb tomato and a rosemary jus
- Roast pork loin marinated in mustard and herbs, served with braised cabbage and smoked bacon, chorizo and apple sauce.
- Chargrilled beef eye fillet served with sweet potato mash, panache of vegetables and caramelized onion jus

Dessert:

- Black forest served with chantilly cream and raspberry coulis
- Bacio cake with Belgian chocolate sauce
- Baked cheesecake with summer berry compote
- Warm date and chocolate pudding served with butterscotch sauce and vanilla bean ice cream
- Crème brulee with coconut served with almond biscotti
- Apple and pear crumble served with fruit sauce and chocolate ice cream
- Australian cheese platter with quince paste, dried fruit, cranberries and lavosh

All set menu's Include bread, coffee & tea and chocolates

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Deluxe Buffet Menu

\$65.00 per person (minimum 10 delegates)

Buffets include a selection of crusty breads and tea and coffee

Appetizer

- Antipasto platter consists of grilled eggplant, red capsicum, pumpkin, mushroom, artichokes, olives, semi dried tomato and feta cheese (v)
- Cold Charcuteri: Salami, ham, prosciutto, baby onions, cornichon and mustard
- Poached king prawns with cocktail sauce

Salad

- Caesar salad with chicken, bacon, egg, croutons and parmesan cheese
- Nicoise salad with smoked ocean trout and anchovies
- Thai beef salad seasoned with tamarind and coriander
- Selection of greens with dressings (v)

Soup

- Roasted butternut pumpkin soup with honey and caraway (v)

Main Course

- Grilled New Zealand king salmon fillet with chilli marmalade
- Beef Wellington with mushroom duxelle, served with mushroom ragout
- Clarion crispy fried chicken with tomato relish
- Dauphinoise potato
- Vegetable ratatouille with fresh thyme (v)
- Wok tossed hokkien noodles with vegetables and tofu (v)

Dessert

- Selection of mini cakes
- Assorted fruit tartlets
- Tiramisu with orange
- Seasonal sliced fruit platter

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Standard Buffet Menu

\$51.00 per person (minimum 10 delegates)

Buffets include a selection of crusty breads and tea and coffee

Appetizer

- Smoked salmon platter with accompaniments
- Antipasto platter consisting of grilled eggplant, red capsicum, pumpkin, mushroom, artichokes, olives, semi dried tomato and feta cheese (v)

Salad

- Potato salad with smoked bacon and seeded mustard
- Fattoush salad with mint and pita bread (v)
- Tomato, bocconcini salad with basil and balsamic glaze (v)
- Mixed green salad with dressings (v)

Main Course

- Middle Eastern grilled chicken marinated in lime, coriander and sumac
- Lamb Rogan josh flavoured with spices and fresh herbs
- Grilled beef steak served with mushroom sauce
- Saffron butter rice (v)
- Steamed garden salad with olive oil (v)

Dessert

- Profiteroles with custard and chocolate sauce
- Baked cheesecake with coulis
- Seasonal sliced fruit platter cream
- Australian cheeses with dried fruits, nuts and lavosh

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