



Breakfast Menus

KICK START

Assorted cereals
Fresh seasonal fruit platters
Orange juice & spring water
Selection of tea & coffee

15.50 pp

MORNING GLORY

Assorted cereals
Fresh fruit salad with yoghurt
English muffins with crispy bacon, spinach & poached eggs topped with house made hollandaise
Selection of glazed Danish pastries
Orange juice & spring water
Selection of tea & coffee

21.50 pp

POWER PLAYERS

Assorted cereals
Fresh fruit salad with yoghurt
Grilled bacon & continental sausages
Scrambled eggs with stuffed mushrooms, oven roasted tomatoes & ciabatta toast
Seasonal fruit platters
Assorted individual yoghurts
Baker's basket of assorted Danish pastries, croissants & muffins
Assorted preserves & butter
Orange juice & spring water
Selection of tea & coffee

27.50 pp

CONDITIONS

Minimum 20 delegates



Morning & Afternoon Tea Breaks

GAP FILLERS

- Assorted cereals 4.5
- Selection of cookies 2.5
- Bite size muffins 2.0
- House made biscotti 1.7
- Chocolate croissants 2.5
- Panned picklets topped with maple syrup & fresh cream 2.7
- Petit croissants with ham & cheese 4.0
- Freshly baked scones filled with jam & cream 3.5
- Yoghurt, berry & muesli espresso shot 3.5
- Glazed Danish pastries 3.5
- English muffin with bacon, spinach, poached eggs & hollandaise 8.5
- Gourmet & vegetarian filled wraps 6.5
- Tomato, cherry bocconcini & basil skewers 2.0
- Fruit salad topped with lemon sorbet 5.0
- Fresh seasonal fruit 4.5
- Fresh whole fruit 4.0
- Carrot & walnut slice 2.2
- Traditional continental mignons 2.2
- Vegetarian frittata 2.5
- Arancini rice balls topped with napolitana ragu' (1.5 pp) 2.5
- Prosciutto wrapped bread sticks 1.7

PLATTER SELECTION

- Selection of cheeses with quince paste, dried fruits & nuts 6.5
- Antipasto selection of assorted cured cold cuts, charred gourmet vegetables, kalamata olives & vegetable frittata served with ciabatta 5.5
- Array of assorted cocktail horsdourves, served with sweet chilli sauce 4.5
- Tender kiwi marinated salt & pepper calamari 5.5
- Lemon, lime & shallot dressed fresh oysters (4pp) 8.5

BEVERAGES

- Selection of tea & coffee 3.5
- Orange juice & spring water 2.7
- Assorted soft drinks 2.7
- All day espresso coffee station 10.0

CONDITIONS

- Minimum 20 delegates



Networking Lunch Options

ONE

- Selection of assorted sandwiches
- Fresh seasonal fruit platter
- Chilled orange juice & spring water
- Tea & coffee

15.5 pp

TWO

- Selection of gourmet & vegetarian filled wraps
- Assortment of cheeses with quince paste, dried fruits & nuts
- Fresh seasonal fruit platter
- Chilled orange juice & spring water
- Tea & coffee

20.5 pp

THREE

- Kiwi marinated salt & pepper calamari
- Caesar salad with shaved parmesan & bacon crisps
- Bruschetta of roma tomatoes & Spanish onions, topped with shredded bocconcini & crushed basil
- Fresh seasonal fruit platter
- Chilled orange juice & spring water
- Tea & coffee

24.5 pp

FOUR

- Basket of bread assortments
- Antipasto selection of assorted cured cold cuts, charred gourmet vegetables, kalamata olives, vegetable frittata & cocktail arancini balls
- Spinach & Ricotta filled cannelloni baked with Napolitana ragu'
- Kiwi marinated salt & pepper calamari
- Selection of cheeses with quince paste, dried fruits & nuts
- Fresh seasonal fruit platter
- Chilled orange juice & spring water
- Tea & coffee

28.5 pp

CONDITIONS

- Minimum 20 delegates



Festival Function Centre

Day Delegate Package

ON ARRIVAL	Selection of Tea & Coffee Assorted Biscuits
MORNING TEA	Freshly baked Danishes Oven baked cocktail muffins House made biscotti Orange juice & spring water Selection of tea & coffee
LUNCH	Selection of wraps & baguettes including Gourmet & vegetarian fillings Mediterranean vegetable frittata Crispy Italian arancini rice balls Seasonal fruit platter Orange juice & spring water
AFTERNOON TEA	Selection of house made cookies Freshly baked scones with jam & cream Selection of tea & coffee
PACKAGE INCLUDES	Iced water & Mints Venue Hire (8.30am – 5.00pm) Flip Chart White Board Pens & Paper Set Up Facilitators Table Registration Table LCD TV (Boardroom Only)
CONDITIONS	Monday – Friday 8.30am – 5.00pm Minimum 20 delegates
COST	48.0 per delegate