

## ***MENU CHOICES***

**Corporate Menu #1** **\$ 46.00** **per person**

**On arrival** Fresh brewed coffee & mixed leaf tea infusions  
Variety of juices  
Choice of one food option:  
Muffins – Blueberry, raspberry or choc chip  
Danish pastries

**Morning Tea** Fresh brewed coffee & mixed leaf tea infusions  
Water & mineral water  
Choice of one food option:  
An assortment of gourmet biscuits & melting moments  
Cherry & coconut slice

**Lunch**  
(served on buffet) guests to sit on verandah, gazebo, bottom of stairs & hall.

**Open gourmet sandwiches** – choice of three items to be served

Rare roast beef, homemade tomato chutney & coral lettuce  
Tasmanian smoked salmon, cream cheese & red onion  
Grilled chicken breast, avocado & home made rich Caesar  
Goat's cheese, rocket & roasted capsicum  
Shaved honey ham, grain mustard & tasty cheese  
Olive & basil pesto, rocket & eggplant

**Served with Cheese & fruit platters**

Platters of Australian cheeses and fresh seasonal fruit served with  
quince paste, dried apricots, walnuts & water crackers.

**Drinks:** Soft drinks/juices/mineral water/water

**Afternoon Tea**

Fresh brewed coffee & mixed leaf tea infusions  
Soft drinks/mineral water  
Choose one food option:  
Tangy lemon slices  
Chocolate brownies

**CORPORATE MENU # 2**

**\$ 50.00 per person**

**On arrival** Fresh brewed coffee & mixed leaf tea infusions  
Variety of juices  
Choice of one food option:  
Muffins – Blueberry, raspberry or choc chip  
Danish pastries

**Morning Tea** Fresh brewed coffee & mixed leaf tea infusions  
Water & mineral water  
Choice of one food option:  
Cherry & coconut slice  
Fried – Raspberry, blueberry, citrus & coconut, almond  
An assortment of gourmet biscuits & melting moments

**LUNCH - served on the buffet**

Home made soup with fresh dinner rolls & butter  
Choose from: Potato & Leek/Tomato & Basil/Honey  
pumpkin & roast kumera/spicy cauliflower & Cream of  
broccoli

Vegetable frittatas

Choose three to serve:

Shaved honey ham & tasty cheese baguettes  
Goats cheese, pesto & salad baguette  
Rare roast beef, tomato chutney & coral lettuce baguette  
Grilled chicken, avocado & Caesar wraps  
Tasmanian brie, rocket & pancetta wrap  
Home made hummus, roasted eggplant & capsicum wrap

Served with Fresh seasonal fruit platters

**Afternoon Tea**

Fresh brewed coffee & mixed leaf tea infusions  
Soft drinks/mineral water  
Choose one food option:  
Tangy lemon slices  
Chocolate brownies  
Caramel slice squares

**CORPORATE MENU #3**

**\$ 52.00 per person**

**On arrival** Fresh brewed coffee & Mixed leaf tea infusions  
Variety of juices  
Choice of one food option:  
Mini muffins – Blueberry, raspberry or choc chip  
Danish pastries  
Brioches

**Morning Tea** Fresh brewed coffee & Mixed leaf tea infusions  
Water & mineral water  
  
Choice of one food option:  
Friands – Raspberry, blueberry, citrus & coconut, almond  
Cherry & coconut slice  
Squares of traditional caramel slices  
An assortment of gourmet biscuits & melting moments

**Hot Lunch** - Served on Buffet table  
Simmered red curry chicken breast on Jasmine rice & topped with  
bean shoots  
Fresh steamed Asian greens  
Fresh thickly sliced breads & portions of butter

**Served with Cheese & fruit platters**  
Platters of Australian cheeses and fresh seasonal fruit served with  
quince paste, dried apricots, walnuts & water crackers.

**Drinks:** Soft drinks/juices/mineral water/water

**Afternoon Tea**  
Fresh brewed coffee & mixed leaf tea infusions  
Soft drinks/mineral water  
Choose two food options:  
Tangy lemon tarts  
Chocolate brownies  
Baked passionfruit cheesecake slices  
Strawberry tarts  
Fresh fruit platter

**ADD ONS**

**Breakfast** \$ 25.00 per person

Fresh brewed coffee & mixed tea leaf infusions  
A variety of juices – Guava, orange, apple & pineapple

Freshly baked croissants served with chunky fruit jams & butter  
Warm blueberry bagels spread with cream cheese  
Bacon & egg roll ups  
Fresh seasonal fruit salad  
A selection of fruit & plain yoghurts

**BBQ** We can also offer your conference a BBQ style luncheon. The BBQ  
is served outside near the gazebo with the Chef cooking on the  
BBQ behind. We can offer a full Gourmet BBQ for your guests or a  
simplified BBQ, to try and recreate the Aussie Barbie feel. Speak to  
your co-ordinator who can help determine an appropriate menu &  
costing.

**Espresso Machine Service** \$ 4.40 per person

Available during all breaks & arrival

**Alcohol**

- **On based on consumption of drinks (payable at conclusion of conference)**
- **on cash basis by guests.**

**AUDIO EQUIPMENT**

At this stage we do not have any audio equipment on site. The cost of audio equipment will depend on your specific requirements. You are more than welcome to bring your own equipment to use or source your own avenues. Please ask your co-ordinator for prices or referrals. A good source is Advance Audio Visual who provide great service & competitive quotes: 9817 5455 Paul.

**LUNCH BREAKS/WORKSHOPS**

Guests are invited to utilize the verandah, gazebo & outside area for breaks & workshops

**TEAM BUILDING GAMES**

Guests are also invited to utilize the outside area and the lawns for team building games, etc.