

Recharge

Refreshment options for your morning and/or afternoon break.

Refresh the mind and recharge the body during session breaks with our extensive range of sweet and savoury alternatives.

Coffee, tea and juice

Freshly brewed coffee and a selection of traditional and herbal teas at \$5.00 per person per ½ hour served with full cream, skim and gluten-free soy milk

Fully equipped espresso cart upgrade serviced by our experienced barista, served with full cream, skim and gluten-free soy milk – please ask your Function Manager for details

Freshly brewed coffee, selection of traditional and herbal teas at \$7.50 per person per ½ hour, and fresh juice served by the jug – choose from apple, pineapple, guava and orange flavours

Coffee and tea break package

\$13.00 per person

Package 1

Freshly brewed coffee and a selection of traditional and herbal teas served with full cream, skim and gluten-free soy milk

Conference biscotti basket – macadamia and lemon myrtle, ginger and pistachio, classic biscotti

Mini gelatino cones

Blueberry friend

Package 2

Freshly brewed coffee and a selection of traditional and herbal teas served with full cream, skim and gluten-free soy milk

Cornflake and mixed fruit Florentine

Mango and coconut petite

Carrot, sultana and ginger loaf

Package 3

Freshly brewed coffee and a selection of traditional and herbal teas served with full cream, skim and gluten-free soy milk

Smoked salmon, cream cheese and watercress finger sandwich

Double chocolate and walnut cookie

Lemon financier

Package 4

Freshly brewed coffee and a selection of traditional and herbal teas served with full cream, skim and gluten-free soy milk

Native rainforest oatmeal and tropical fruit Anzac

Mini Belgian waffles served warm with icing sugar and fruit coulis

Swiss cheese and smoky bacon quiche

Package items to swap

Create a tailored coffee and tea break package by substituting any of these items with items from the coffee and tea break packages above

Gluten-free classic biscotti

Native pepperberry oatmeal cookies

Banana bread

Selection of mini muffins - apple, raspberry and chocolate chip

Variety of freshly baked Danish pastries

Jam doughnut

Sesame and sage biscuits

Turkey and cranberry relish finger sandwich

Basil pesto puff pastry palmier

Smoked pepper and almond pastry snail

Assorted mini chocolate bars (20 gram)

Bag of nuts and fruits (60 gram)

Seasonal fruit in bowls - apple, pear, banana or mandarin

Conference cookies and biscuits

\$35 a jar/basket - Choice of 3 items & serves 4 people

Conference cookies basket:

Chocolate chip, shortbread, white chocolate chip and macadamia,
Anzac, honey oat and raisin, macaroons

Conference biscotti basket:

Macadamia and lemon myrtle, ginger and pistachio and classic biscotti

Native rainforest oatmeal and tropical fruit Anzacs

Gluten-free classic biscotti

Gluten free-ginger and cardamom biscuit

Cornflake and mixed fruit Florentine

Double chocolate and walnut cookie

Large single wrapped pecan, sultana and oat biscuit

Large single wrapped white chocolate, apricot and coconut biscuit

Australian icon shortbreads

Native pepperberry oatmeal cookies

Native blood lime macadamia nut shortbreads

Sesame and sage biscuits

Spicy cheese biscuits

Black pepper lavosh pack

Sweet

\$38 a jar/basket - Choice of 3 items & serves 4 people

Orange and almond mandoria

Raspberry brownie

Assorted mini chocolate bars (20 gram)

Fig and almond frangipane tart

Philadelphia cheese cake slice

Banana bread

Pecan and honey muffin

Glace petit four

Warm date and plain scones, whipped cream and jam

Chocolate pecan tart

Sweet cont...

Fruit mince tart

Warm ginger pudding with double cream

Bread and butter pudding with whipped cream

Rainbow cupcake petite

Mango and coconut petite

Carrot, sultana and ginger loaf

Large Belgian waffles served warm with icing sugar and whipped cream

Variety of freshly baked Danish pastries

Jam doughnut

Selection of mini muffins - apple, raspberry and chocolate chip

Chocolate mud cake loaf

Fig and almond bakewell

Peach and almond tartlet

Apple sour cream cake with runny cream

Chocolate and orange pudding

Chocolate orange ganache slice

Savoury

\$40 per platter - Choice of 3 items & serves 4 people

Crabmeat and celery stack

Swiss cheese quiche

Crisp vegetarian spring roll (2)

Baguette with prosciutto, rocket and brie

Turkish bread with roasted vegetables and baby ganoush

Variety of marinated Australian olives and pita bread

Tortilla wrap with avocado, spicy salami and chutney

Mini beef burger on Turkish bun

Pumpkin and cheddar cheese muffin

Savoury cont...

Sun-dried tomato and pesto muffin

Toasted Turkish bun with mozzarella and gypsy ham

Ham rarebit toast with dill pickles

Pear, prosciutto and gorgonzola on rye

Parmesan wafers

Continental sausage roll with spicy tomato relish

Mini pissalasiere

Cornish pastie and tomato sauce

Bacon and egg pie

Crisp vegetable chips and dip

Corn and zucchini muffin

Basil pesto puff pastry palmier

Smoked pepper and almond pastry snail

Mezze dips- beetroot, spicy pepper, carrot and taramasalata served with focaccia

Finger sandwiches

13.50 per person - 4 pieces per portion, per person

Choose four fillings:

Smoked salmon and crème fraiche

Turkey and cranberry relish

Spicy salami and tomato chutney

Cucumber and cream cheese

Egg and mustard cress

Gypsy ham, cheese and lettuce

Fruit

\$35 per platter / bowl and serves 4 people

Seasonal fruit in bowls – apple, pear, banana or mandarin

Fresh Australian papaya and lime

Fresh cut seasonal fruit with berries

Fresh strawberries with whipped cream

Australian exotic fresh cut fruit

Strawberry and bitter dark chocolate ganache

Cheese selection

Conference platter

\$12.50 per person

Heidi tilsit, Lactos brie, country cheddar,
marinated feta, grapes and water crackers

Boardroom platter

\$16.00 per person

Tasmanian brie, Milawa blue, Jacks reserve cheddar,
goats cheese, glazed fruit and Italian lavosh

Gourmet platter

\$19.50 per person

Pont-l'evêque washed rind, Jannei goats cheese log,
Maffra cheddar, Tarago triple cream, quince paste,
dried figs with walnut bread