



# ADDITIONAL CONFERENCE MENUS





## Breakfast

### Plated Breakfast (select one)

- Scrambled eggs, smoked salmon, baby spinach, toasted Vienna bread
- Baked eggs, chorizo, roasted peppers, house made tomato sauce, ciabatta bread
- Chicken and sweetcorn sausage, toasted ciabatta, poached egg, house made beans
- Cherry tomato, mushroom and basil frittata, tomato relish, rocket GF/V
- Smashed avocado, crumbled feta, roasted peppers, toasted Vienna V
- Buttermilk pancakes, seasonal fruit compote, vanilla maple syrup, chantilly cream V
- Roasted field mushrooms, rocket, fried eggs, balsamic glaze, dukkah GF/V
- Ricotta and basil pancakes, avocado, wilted tomatoes, chilli jam, rocket V
- Toasted crumpets, passionfruit curd, honeyed mascarpone, macadamia crumble V

Alternate serve available. Additional \$2 per person.

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### Arrival Items (select one)

- Bacon and egg rolls, crisp bacon, fried egg on soft damper roll
- Cinnamon panna cotta, apple compote, maple granola GF/V
- Smoked ham and Swiss cheese croissants
- BBQ chipolatas on crusty roll, caramelized onion jam, tomato relish
- Mini asparagus and fetta quiche, tomato chutney V
- Toasted Turkish bread fingers, wild forest mushrooms, spinach, camembert V
- Freshly baked seasonal fruit muffins
- Banana and passionfruit bircher muesli pots GF/V

# BBQ

## Menu 1

Freshly baked rolls and loaves – BBQ condiments  
House made dips, Hunter Valley marinated olives

Assorted gourmet sausages including chicken and sweetcorn  
Lemon and thyme marinated BBQ chicken, rocket leaves GF  
BBQ field mushrooms, balsamic, tomato, mozzarella GF/V  
Baked potatoes, sour cream, chives, black pepper GF/V  
Chefs selection of seasonal salads made with fresh garden leaves  
Watermelon and strawberry skewers, ginger and mint syrup GF/V

## Menu 2

Freshly baked rolls and loaves – BBQ condiments  
House made dips, Hunter Valley marinated olives

Lime and chilli marinated chicken wings, aioli, citrus GF  
BBQ Scotch fillet steaks, red onion jam, BBQ glaze GF  
Grilled fish, chimchurri, charred citrus GF  
Herb and garlic marinated vegetable skewers, spinach, tomato relish V/GF  
Grilled corn on the cob, paprika butter GF/V  
Chefs selection of seasonal salads made with fresh garden leaves  
Fresh seasonal fruit platters GF/V

# Table Buffet

## Menu 1

Roasted and marinated Hunter Valley olives GF/V  
Assorted house made dips served with freshly baked breads

Roasted rosemary and lemon chicken, rocket salad GF  
Slow braised spiced lamb shoulder, cucumber, mint, lemon GF  
Wild mushroom risotto, spinach, parmesan, pinenuts GF/V  
Spiced chickpea, heirloom tomato, parsley, almond salad, chive dressing GF/V  
Potato salad, spinach, semi dried tomatoes, garden herbs,  
lemon yoghurt dressing GF/V  
Roasted pumpkin wedges, crumbled feta, pepitas, dukkah GF/V

Sweet treats including house made rocky road and little passionfruit tarts

## Menu 2

Rosemary and brown sugar butter glazed bread  
Chargrilled and marinated garden vegetables, cured meats

Spanish chicken, olives, capsicum, thyme GF  
Beef, mushroom and red wine pie, sweet potato mash  
Asparagus, semi dried tomato, feta and basil frittata,  
rocket and pickled onion salad GF/V  
Crispy fried chat potatoes, chive, truffle, sea salt GF/V  
Steamed seasonal green vegetables, garlic herb butter GF/V  
Roasted beetroot, rocket, walnut and feta salad,  
pomegranate balsamic dressing GF/V

Assorted sweet treats including seasonal fruit pavlova and double chocolate brownies

# Plated Menu

## Entree (select one)

Forest mushroom risotto, lemon thyme, spinach, parmesan, truffle oil V/GF

Camembert, fig and caramelized onion tart, pear and rocket salad V

Chicken Caesar croquettes, baby cos, crisp prosciutto, anchovy aioli

Smoked salmon, horseradish panna cotta, pickled cucumber, lime, rye crisp

Soup of the day – house made with the freshest seasonal ingredients served with ciabatta bread

Soft herb polenta, asparagus, poached egg, pine nuts, reggiano V/GF

Roasted pumpkin and beetroot salad, Persian feta, cherry tomatoes, pomegranate balsamic GF

Spiced lamb, harissa eggplant, cumin mayonnaise, herb salad GF

## Main (select one)

Braised lamb shoulder, pomme puree, blistered cherry tomatoes, shiraz reduction GF

Twice cooked pork belly, cauliflower puree, braised fennel, ginger glaze GF

Baked barramundi fillet, herb risotto, steamed greens, chive lemon butter GF

Slow roasted Dijon and pepper crusted beef, sweet potato mash, spinach, jus GF

Five spiced chicken, Asian vegetables, hokkien noodles, shitake mushroom broth, shallots

Portobello mushrooms, blue cheese, red onion and spinach on spiced pumpkin, petit herb salad V/GF

Herb marinated chicken, ricotta gnocchi, wilted rocket, olive and tomato salsa

Coffee crusted beef fillet, potato fondant, broccolini, mousseline sauce GF

## Dessert (select one)

Bittersweet chocolate tart, chocolate soil, chocolate glaze, passionfruit cream

Bruleed chai spiced rice pudding, banana, pistachio GF

Deconstructed lemon meringue, house made lemon curd, shortbread crumbs, toasted meringue

Hunter Valley cheese plate – duo of cheeses, crisp crackers, seasonal fruit

Chocolate lava pudding, orange, cardamom, ginger, cinnamon ice cream

Baked vanilla cheesecake, caramelized mandarin compote, crème fraiche

Brown sugar meringue, spiced poached pear, coffee cream GF

Yoghurt panna cotta, raspberry soup, lychee, rose GF

Alternate serve available. Additional \$2 per person, per course.



# Canapés

2 hours

5x Bites  
1x Sweet Bite

\$27.50pp

3 hours

5x Bites  
1x Fork  
2x Sweet Bite

\$35.00pp

4 hours

6x Bites  
2x Forks  
3x Sweet Bite

\$55.00pp

## Bites

Fig and fennel scone, whipped goats cheese, onion relish V

Moroccan lamb cigars, mint yoghurt

Freshly shucked oysters, mustard seed, dill, cucumber GF

Parmesan mousse, spinach pesto, tomato relish GF/V

Thai chicken meat balls, nam jim

Seared scallop, grilled pineapple chutney, chorizo crumb GF

Ginger prawn crostini, pickled cucumber, roasted peppers

Rocket pesto, haloumi, heirloom tomato bruschetta V

Chicken, brie and thyme sausage rolls, tomato relish

Chickpea and beetroot falafel, tahini dipping sauce V/GF

## Fork Food

Pulled pork tacos, smashed avocado, corn salsa, smoky bbq sauce

Slow braised chermoula lamb, cucumber and mint salad, lemon yoghurt GF

Harissa prawn skewers, lemon aioli GF

Wild mushroom risotto, spinach, thyme, parmesan GF/V

Asian chicken salad, cabbage, carrot, sprouts, soy dressing

Mini haute dog - pork chipolata, apple compote, onion relish

Roasted beetroot and pumpkin salad, spiced pepitas, crumbled feta, pomegranate dressing GF/V

Slow cooked beef brisket slider, creamy slaw, chipotle mayo, pickles

Crispy fired fish and sweet potato wedges, caper mayonnaise

Roast spiced cauliflower salad, raisins, almonds, herbs, parmesan GF/V

## Sweet Bites

Little passionfruit tarts

Assorted house made rocky road

Double chocolate and raspberry brownies

Dulche de leche and chocolate tarts

Mini seasonal fruit pavlovas GF

Baby buttermilk scones, fruit preserves, sweetened cream

Lemon cheesecake mousse, blueberries, candied zest GF

Chai pannacotta, raspberry compote, chocolate soil GF

Banoffee eton mess, banana, caramel, cinnamon cream, chocolate GF

Walnut, cranberry and blue cheese pastries



# Beverage Packages

## Standard Package

<b>Sparkling</b>	Fern Hill Athyrium
<b>White</b>	Fern Hill Elkhorn
<b>Red</b>	Fern Hill Staghorn
<b>Beer</b>	Corona, Crown Lager, Hahn Light
<b>Other</b>	Soft Drinks, Water, Sparkling Water

## Premium Package

<b>Sparkling</b>	Fern Hill Athyrium
<b>White</b>	Swinging Bridge Sauvignon Blanc
<b>Red</b>	Charteris Pinot Noir
<b>Beer</b>	Young Henrys Real Ale, Young Henrys Natural Lager, Hahn Light
<b>Other</b>	Soft Drinks, Water, Sparkling Water

## Per Person

1 hour	\$17.50
2 hour	\$30.00
3 hour	\$37.50
4 hour	\$55.00
5 hour	\$65.00

## Per Person

1 hour	\$30.00
2 hour	\$45.00
3 hour	\$60.00
4 hour	\$75.00
5 hour	\$85.00



## Price List

Breakfast Plated

Breakfast Arrival

BBQ Menu 1

BBQ Menu 2

Table Buffet Menu 1

Table Buffet Menu 2

Plated Entrée

Plated Main Course

Plated Dessert

### With full day conference

Additional \$18.00 per person

Additional \$5.50 per person

Additional \$15.00 per person

Additional \$27.50 per person

Additional \$22.00 per person

Additional \$24.00 per person

Additional \$12.00 per person

Additional \$20.00 per person

Additional \$10.00 per person

### Without full day conference

\$18.00 per person

\$5.50 per person

\$35.00 per person

\$40.00 per person

\$42.00 per person

\$45.00 per person

\$16.00 per person

\$30.00 per person

\$13.00 per person

## Post Conference

2 hour Canapés

\$27.50 per person

3 hour Canapés

\$35.00 per person

4 hour Canapés

\$55.00 per person

2 hour Canapés with ...

\$55.50 per person

3 hour Canapés with ...

\$70.50 per person

4 hour Canapés with ...

\$108.00 per person

### Standard Beverage Package

### Premium Beverage Package

\$70.50 per person

\$93.00 per person

\$128.00 per person

