



DAY PACKAGES MINIMUM 20 DELEGATES (CONTINUED)

Minimum numbers of 20 pax serves in function space and conference rooms



Food images are a representative only

CHEF WILL SELECT FROM THE FOLLOWING SAMPLE MENU

Freshly baked bread and condiments
3 fresh house made salads, 2 hot protein dishes, 1 vegetarian dish,
2 sides, 1 sweet item, 1 sliced fruit platter

Chefs Selection - Cold items

Garden salad with tomato, cucumber and Spanish onion
Cos leaves, herb croutons, bacon lardons, parmesan cheese and Caesar dressing
Potato salad with cornichons, mayonnaise and seeded mustard
Snow pea and grilled vegetable salad with fetta
Pumpkin, spinach and chick pea salad
Rocket and beetroot salad with toasted walnuts and fetta
Sweet potato and mixed bean salad with lemon dressing and grilled capsicum
Pumpkin
Iceberg leaves with seeded mustard dressing and radish
Pasta salad with grilled vegetables and parmesan cheese

Chefs Selection - Hot items

Roast pork with glazed apples and jus
Chicken curry, chicken cooked in a mild spice curry with tomato and cream
Mushroom gnocchi
Braised beef with root vegetables and thyme jus
Squid and shellfish pasta with parsley, lemon and tomato
Vegetable lasagne
Shepherd's pie
Whole roast chicken with chat potatoes, roast carrots and parsnip
Spinach and ricotta ravioli in a white wine cream sauce
Roast leg of lamb rosemary jus
Seafood medley with white wine and lemon butter sauce
Lentil and vegetable bake
Steamed jasmine rice
Steamed seasonal vegetables

Chefs Selection - Sweet selection

Assorted petite gateaux
Sliced fresh fruit platter