

DAILY SET MENU



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Take the hassle out of menu planning with our daily set menu. Presented as a stand up buffet, this menu offers something for everyone and is sure to delight your delegates.

\$ 81.00 per person per day

MONDAY

MORNING TEA

- Cranberry, date and pistachio energy slice (PB) (GF)
- Chicken & leek tart mustard cream

LUNCH

Sandwich

- Shaved leg ham with brie, basil pesto, lettuce and roasted button mushrooms

Salad

- Teriyaki chicken salad, edamame, carrot, red onion, sesame mayonnaise dressing (GF)
- Mixed grain salad with coconut maple dressing (PB) (GF)
- Garden salad of mixed fresh vegetables and lettuce with maple mustard dressing (PB)

Hot Items

- Baked snapper(A) fillets with creole sauce, buttered zucchini ribbons
- Spinach ricotta ravioli with tomato, olive, preserved lemon sauce and Parmesan (V)
- Steamed jasmine rice

Dessert

- Lemon tiramisu, mascarpone mousse (V)

AFTERNOON TEA

- House baked banana bread (V)
- Freshly baked variety of cookies (V)

Stand Up Buffet

Option Four – Daily Set Menu

Enjoy a daily set menu for morning tea, lunch and afternoon tea. Minimum 100 guests.

A request change to the daily menu will incur \$5 per item/ per guest.

Freshly brewed Rio Coffee, premium Tea Drop selection and water included.

Juice and soft drinks – add \$4.00 per person, per service

Whole fruit selection (mandarin, Pink Lady apple, and pear) – add \$3.50 per person, per service

– add \$6.50 per person, per day (not including breakfast)

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TUESDAY

MORNING TEA

- No-bake hazelnut ganache chocolate slice (PB) (GF)
- Two cheese & burnt onion muffin (V)

LUNCH

Sandwich

- Roasted chicken with baked pineapple, red onion, Kewpie mayonnaise and lettuce

Salad

- Roasted sweet potato, charred corn and miso dressing with greens (V)
- Potato herb salad, green peas, red onion, seeded mustard dressing (V) (GF)
- Garden salad of mixed fresh vegetables and lettuce with maple mustard dressing (PB)

Hot Items

- Chicken stroganoff, mixed mushrooms, garlic chives, toasted almonds
- Caribbean lamb hotpot with sweet potato topping, parsley gremolata
- Steamed jasmine rice

Dessert

- Espresso martini slice (V)

AFTERNOON TEA

- Croissants with shaved ham, cheese and tomato
- Platter of assorted freshly baked cookies (V)

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WEDNESDAY

MORNING TEA

- Vanilla baked egg custard tart (V)
- Herb and ricotta dukkah crusted frittata (V)

LUNCH

Sandwich

- Beef steak, roasted mushroom, caramelized onion jam, mustard

Salad

- Korean spicy cucumber & spring onion salad (V) (GF)
- Classic Caesar salad, Romaine, bacon, Parmesan cheese, croutons, Parmesan dressing
- Garden salad of mixed fresh vegetables and lettuce with maple mustard dressing (PB)

Hot Items

- Thai red beef curry, beans & bamboo with roasted peanuts
- Eggplant moussaka with bechamel, mozzarella and tomato sauce (V)
- Steamed jasmine rice

Dessert

- White chocolate rosemary panna cotta with an orange pine nut salad

AFTERNOON TEA

- Baked mini pasties with ricotta and spinach (V)
- Platter of assorted freshly baked cookies (V)

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THURSDAY

MORNING TEA

- Vegan carrot bread with cashew nut frosting (PB) (GF)
- Roasted mushroom slider with beetroot hummus spread

LUNCH

Sandwich

- Smoked salmon (A), cream cheese capers, herbs and rocket

Salad

- Moroccan tumeric cous cous, raisin, almond, lime chilli dressing (PB)
- Shaved carrot & daikon salad with sumac & dill (V) (GF) (DF)
- Garden salad of mixed fresh vegetables and lettuce with maple mustard dressing (PB)

Hot Items

- Chickpea and coconut curry with tofu, roasted pumpkin, green beans and a coriander chutney (PB) (GF)
- Beef goulash, potatoes, tomato paprika sauce
- Steamed jasmine rice

Dessert

- Lime & raspberry cheesecake (V)

AFTERNOON TEA

- Herbed, smoked paprika sausage rolls with tomato sauce
- Platter of assorted freshly baked cookies (V)

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FRIDAY

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- Ginger and pear muffin (V)
- Cheese lentil pie with olive crumble (V)

LUNCH

Sandwich

- Roasted chicken cranberry salad, mesclun, celery and mayonnaise

Salad

- Mixed tomato salad with basil, parsley, pine nuts and crisp flat bread (PB) (GF) (DF)
- Honey glazed pumpkin with quinoa, bean, parsley and fetta with preserved lemon dressing (V)
- Garden salad of mixed fresh vegetables and lettuce with maple mustard dressing (PB)

Hot Items

- Braised chicken coq au vin with mushrooms, fresh herbs and red wine reduction (DF)
- Slow roasted pork with shaved green apple and nam phrik dressing (GF) (DF)
- Steamed jasmine rice

Dessert

- Marmalade bread & butter pudding with sultanas (V)

AFTERNOON TEA

- Mini party pies with tomato relish
- Platter of assorted freshly baked cookies (V)

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SATURDAY

MORNING TEA

- Buttermilk scones with whipped cream and jam (V)
- Turkey, spinach and swiss cheese croissant

LUNCH

Sandwich

- Chicken shawarma, yoghurt sauce, sliced tomatoes, cucumber, cos lettuce and red onion

Salad

- Greek salad with cucumber, tomato, rocket, onion, crumbled fetta, olives and lemon dressing (V)
- Crunchy Asian salad, enoki mushrooms, red cabbage, pickled ginger (V) (DF)
- Garden salad of mixed fresh vegetables and lettuce with maple mustard dressing (PB)

Hot Items

- Wild caught barramundi (A) with laksa curry sauce, papaya salad (DF)
- Thai style sweet potato curry with spinach and toasted coconut and peanuts (V) (GF) (DF)
- Steamed jasmine rice

Dessert

- Caramel pear self-saucing pudding with pouring cream (V)

AFTERNOON TEA

- Cold smoked salmon on a slider bun with pickled red onion
- Platter of assorted freshly baked cookies (V)

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SUNDAY

MORNING TEA

- Tropical fruit skewers (PB) (GF)
- Mac & cheese croquette with tomato mayonnaise sauce (V)

LUNCH

Sandwich

- Roasted pork, fruit chutney, beetroot, shredded carrot

Salad

- Pesto pasta salad, basil, pine nuts shaved zucchini, feta cheese (V)
- Broccoli, brussel sprout salad with cumin yoghurt, almond dukkah and toasted pumpkin seeds (V) (GF)
- Garden salad of mixed fresh vegetables and lettuce with maple mustard dressing (PB)

Hot Items

- Baked orecchiette with chorizo and a mozzarella herb crust
- Cantonese instant pot braised beef with radish & choi sum
- Steamed jasmine rice

Dessert

- Gingerbread, mascarpone cream & orange trifle (V)

AFTERNOON TEA

- Chocolate fudge brownie (V)
- Platter of assorted freshly baked cookies (V)

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