

Day Meeting Package Resort

\$65.00 per person (minimum 20 people), inclusive of:

- Venue hire of main conference room
- Pens, pads, mints and iced water
- Tea and coffee on arrival
- Morning and afternoon teas
- Working lunch
- Audio visual equipment in main conference room (Including: data projector and screen, laser pointer, electronic whiteboard, and flipchart).

Recharge

Orange juice

\$3.50 per person

Soft drink

\$3.50 per person

Mineral water

\$4.50 per person

Morning & Afternoon Tea Breaks

Freshly brewed coffee and a selection of tea served with one (1) item

Please select one (1) dot point from the below menu supplied (can be different for each break):

Sweet Delights

- Chef's selection of bakehouse pastries and slices
- Cookie basket
- Assorted macarons

Homemade Mini Muffins

- Apple and cinnamon
- Double choc chip
- Bacon, tomato and cheese
- Feta, basil and semi-dried tomato

Warm Scones

- Plain served with jam and cream
- Savoury scones served with butter

Miniature Baked Croissants

- Ham and swiss cheese
- Chicken and brie
- Roasted vegetable and feta

Add healthy option - \$3.50 per person

- Seasonal fresh cut fruit platter
- Mango lassi

All menu options above are served on a buffet station

Network

Working Lunch's

Select from each of the categories below to create a buffet lunch perfect for your event.
Please select four (4) dot points as your lunch options.

Something Chilled

Build Your Own Ploughman's Lunch –

- Thick slices of sourdough, assorted cheeses, pickled vegetables and assorted small goods

Choice of Open Faced Gourmet Sandwiches or French Style Baguettes with;

- Smoked salmon with cream cheese, capers, horseradish and avocado cream
- Ham with brie, tomato, red onion, mesclun, pesto and tomato relish
- Smoked beef with swiss cheese, artichoke, red peppers, seeded mustard
- Tandoori chicken with cucumber and tzatziki

Wraps

- Chicken caesar
- BLT
- Roasted vegetable with fetta and pesto

Salads *(select 1)*

- Creamy egg salad - with cream cheese, mayonnaise and celery
- Rocket & pear salad - with shaved parmesan and balsamic dressing
- Penne pasta salad - with chicken, bacon, cherry tomato and a blue cheese dressing
- Antipasto salad – olives, red peppers, artichoke, eggplant and zucchini topped with goats cheese
- Caesar salad – crisp cos lettuce with pancetta, garlic croutons, egg, parmesan and creamy caesar dressing

Something Hot

Build your own burger with Chips

- Beef patties, burger buns, cheese, tomato, lettuce, beetroot and condiments

Gourmet Mini Pies

- Minted lamb, chicken & camembert, chicken curry, beef & cracked black pepper

Stir Fry

- Chicken,
 - Beef
 - Vegetarian
- (all served with rice)*

Jerk chicken pieces with crunchy chat potatoes

Chilli lime salted squid with chilli jam

Something Sweet

Individual Pavlovas

- Berries and vanilla cream
- Fresh fruit
- Caramelised banana

Cheesecake

- Raspberry
- Passionfruit
- Chocolate Hazelnut

Orange and almond flourless cake

Selection of slices

- Peppermint slice, hedgehog slice, jelly slice, vanilla slice

Macaron selection

- Vanilla, chocolate, orange, earl grey, coffee, lemon, passion fruit, raspberry and salted caramel

*All lunches are served with a seasonal fresh fruit platter,
Freshly brewed coffee, a selection of tea, soft drink and orange juice*

Sample Menu 1

Build your own ploughman's lunch

Caesar salad

Gourmet mini pies

Macaron selection

Seasonal fresh fruit platter

Freshly brewed coffee, selection of teas, soft drink and orange juice

Sample Menu 2

French style baguettes filled with tandoori chicken, cucumber and tzatziki

Creamy egg salad

Chilli lime-salted squid with chilli jam

Caramelised banana individual pavlovas

Seasonal fresh fruit platter

Freshly brewed coffee, selection of teas, soft drink and orange juice

Sample Menu 3

Chicken caesar wraps

Rocket and pear salad

Chicken stir-fry served with rice

Jerk chicken pieces with crunchy chat potatoes

Seasonal fresh fruit platter

Freshly brewed coffee, selection of teas, soft drink and orange juice