

**Refreshment  
Breaks**

**Freshly brewed coffee and tea**  
**Freshly brewed coffee and tea with cookies**

**Freshly brewed coffee with your choice of the following item/s**

**One item**  
**Two items**  
**Three items**

- Freshly baked scones served with preserves and cream.
- Selection of glazed Danishes.
- Lamingtons and soft cream.
- Warm muffins.
- Finger sandwiches with selection of fillings including vegetarian.
- Meat savouries.
- Caramel slice.
- Assorted cake slices.
- Chocolate brownie.

**Add from the following.**

- Sweet vegan rice and coconut balls (V, GF).
- Carrot and onion bajji, tomato and mint compote (V, GF).

**Fruit bowls (whole fruit)**  
**Fruit platters (sliced fruit)**

**Also Available**

- Orange juice
- Tea and Coffee
- V energy drink
- Magnum ice creams

Prices include GST.



*Our people are the difference*

### **Sample Lunch Menus**

We offer our guests the freshest and highest quality of catering by designing our menus around seasonal produce. The sample menu below is indicative of the variety and selection you would find available at your conference.

Menus are subject to change daily and are Chef's choice.

#### **Lunch Sample Menu**

- Sauté chicken with broccoli and roasted farro.
- Slow roast beef with horseradish buttered greens.
- Vegetable curry with cashews, steamed rice, raita.
- Bakery item/bread of the day with assorted fillings.
- Tossed salad.
- Seasonal salad.
- Basket of fresh fruit.
- Tea and coffee.

#### **Add one sweet item from the following.**

- Cake.
- Slice.
- Brownie.

Prices include GST.

If you have specific catering requests or dietary requirements for your event, please advise your conference coordinator.