





STARTING FROM \$70 PER DELEGATE

Continuous Tea and Coffee Chef's Selection of 3 Course Hot Buffet

Basic AV Included



WINTER **BUSINESS PACKAGE**

Your mid year events made warm, welcoming and effortless.



MENU

Chef's Selection of

- ONE Soup
- ONE Salad
- TWO Mains
- ONE Side

SOUP

Pumpkin Soup (GF) Creamy Mushroom Soup

SALAD

Five bean salad with nachos and guacamole Fresh garden green salad with balsamic dressing Classic Caesar salad (lettuce, parmesan, bacon, crouton & dressing) Quinoa and Black bean Salad with Kale and Lime. Chickpea and Potato Salad with Toasted cumin, Beetroot and orange salad Pasta salad with basil pesto and grilled veg

MAINS

Thai green chicken curry, coconut, coriander (GF) Grilled chicken thighs with chorizo sausages (DF) Teriyaki Chicken with Bok choy (DF) Teriyaki pork with Chinese mushroom (DF) Beef stew with winter vegetables (DF) Black bean Beef with capsicum and onion (DF) Braised lamb stew with seasonal vegetables (GF, DF) Hokkien noodles with tofu and Asian vegetables (VG, DF) Steamed seasonal fish with chili soy sauce and ginger (DF)

SIDES

Roasted baby potato with rosemary (V, GF, DF) Jasmine rice (V, GF, DF) Roasted root vegetables (V, GF, DF) Steamed seasonal vegetables (V, GF, DF)

