

DAY DELEGATE MENU

USING YOUR MENU PLANNING GUIDE

STEP ONE: Choose one of our recommended menus

STEP TWO: Fill out the order form and return it to your event manager

V = Vegetarian GF = Gluten free DF = Dairy free VEGAN = Vegan

RECOMMENDED MENUS

DAY DELEGATE MENU 1

ALL DAY

- Tea selection and filter coffee from beverage buffet
- Basket of whole seasonal fruit
- Mints
- Water bottle

MORNING TEA

- Selection of club sandwiches (30% vegetarian)
- Date scones, cream, jam

LUNCH

- Roti
- Laksa roast chicken, laksa gravy (GF)
- Egg noodles, lime, coriander, sprouts
- Iceberg salad, toasted mustard seed vinaigrette, cucumber, carrot (GF)
- Malaysian herb salad, cauliflower rice, quinoa, peanuts, lime dressing (GF)
- ANZAC s'more slice

AFTERNOON TEA

- Beef and Meyer gouda sausage roll, brown sauce
- Jaffa slice

DAY DELEGATE MENU 2

ALL DAY

- Tea selection and filter coffee from beverage buffet
- Basket of whole seasonal fruit
- Mints
- Water bottle

MORNING TEA

- Glazed ham, aioli and swiss cheese mini croissant
- Louise slice (VEGAN/GF)

LUNCH

- Bao buns
- Slow cooked beef brisket, Korean BBQ sauce (GF)
- Kimchi fried brown rice (GF)
- Cos salad, apple, toasted walnuts, grapes, yoghurt mayonnaise (GF)
- Scorched broccoli salad, kale, roast garlic, miso dressing
- Chocolate tartlet, caramel, sea salt (GF)

AFTERNOON TEA

- Corned beef and mustard on rye finger sandwiches
- Apple, caramel and oat slice

Menu content is subject to change due to market or seasonal availability.

DAY DELEGATE MENU 3

ALL DAY

- Tea selection and filter coffee from beverage buffet
- Basket of whole seasonal fruit
- Mints
- Water bottle

MORNING TEA

- Roast leek savoury tartlet, pickle
- Chocolate coconut rough (VEGAN, GF)

LUNCH

- Ciabatta
- Lamb and cherry tomato ragout, chilli gremolata (GF)
- Farfalle, pecorino, extra virgin olive oil
- Rocket salad, balsamic, pangrattato, green olives
- Chickpea and artichoke salad, fava beans, parsley lemon dressing (GF)
- Vanilla canelés

AFTERNOON TEA

- Tandoori chicken wrap, raita, mango chutney
- Lemon syrup cake, passionfruit glaze

DAY DELEGATE MENU 4

ALL DAY

- Tea selection and filter coffee from beverage buffet
- Basket of whole seasonal fruit
- Mints
- Water bottle

MORNING TEA

- Selection of club sandwiches (30% VEGETARIAN)
- Cherry and white chocolate friand (GF)

LUNCH

- Pita bread
- Chicken tagine, tomato, cauliflower, saffron, preserved lemon (GF)
- Roast carrot and apricot couscous
- Baby spinach salad, toasted almonds, dates, red onion dressing (GF)
- Quinoa, lentil and pea salad, feta, mint, lemon (GF)
- Selection of éclairs and profiteroles

AFTERNOON TEA

- Courgette and feta slice, onion jam (V, GF)
- Trumpets and Frujus

DAY DELEGATE MENU 5

ALL DAY

- Tea selection and filter coffee from beverage buffet
- Basket of whole seasonal fruit
- Mints
- Water bottle

MORNING TEA

- Savoury muffin selection (50% VEGETARIAN)
- House-made chocolate brownie (GF)

LUNCH

- Turkish loaf
- Sweet and sour Greek beef, olives, honey, rasins (GF)
- Roast potatoes, olive oil, mint yoghurt (GF)
- Mesclun salad, feta, olives, tomato, shallot vinaigrette (GF)
- Roast vegetable and grain salad, slivered almonds, sweet paprika dressing
- Chocolate tiffin slice

AFTERNOON TEA

- Smoked chicken and tarragon tart, cauliflower pickle
- Ginger rhubarb loaf, whipped butter

ORDER FORM

EVENT DETAILS

CONTACT DETAILS

YOUR NAME _____

COMPANY
(IF APPLICABLE) _____

EMAIL _____

PHONE _____

ADDRESS _____

FUNCTION INFORMATION

FUNCTION ID _____

DATE OF FUNCTION _____

TIME OF SERVICE _____

VENUE NAME _____

NUMBER OF PEOPLE _____

CATERING REQUIREMENTS

RECOMMENDED MENUS

DAY DELEGATE MENU 1

DAY DELEGATE MENU 2

DAY DELEGATE MENU 3

DAY DELEGATE MENU 4

DAY DELEGATE MENU 5

OTHER NOTES (INCLUDE DIETARY REQUIREMENTS)

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