

Corporate Breakfast

CONTINENTAL BREAKFAST Served Buffet Style		\$29.00 Per Person
Selection of Breads with Spreads	GFA, V	
Mini Muffins	V	
Assorted Danish Pastries	V	
Toasted Croissants	V	
Granola Cups with Coconut Yoghurt	V	
Fruit Platters	DF, GF, V, VG	
Trait Hatters	,, -,	
STANDARD PLATED BREAKFAST		\$29.00 Per Person
Toasted Multigrain Sourdough	GFA, V, VG	
Smoked Bacon Rashers	DF, GF	
Smashed Avocado	DF, GF, V	
Grilled Truss Tomato	DF, V, VG	
Poached Egg (1)	GF, V	
Garnished with Micro Greens & Dukkah	V	
ADDITIONAL EXTRAS		
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Pork Sausage	DF, GF	\$7.50 Per Person
Sauteed Mushrooms cooked in Garlic Butter	GFA, V, VGA	\$5.50 Per Person
Baked Beans	GF, DF, V, VG	\$5.50 Per Person
Extra Poached Egg	GF, V	\$6.00 Per Person
Hollandaise	GF, V	\$4.00 Per Person
STANDARD BREAKFAST BUFFET Minimum 30 guests		\$27.00 Per Person
Selection of Breads with Spreads	GFA, V	
Scrambled Eggs	GF, V	
Smoked Bacon Rashers	DF, GF	
Hash Browns	GF, V, VG	
VEGETARIAN BREAKFAST BUFFET Minimum 30 guest	S	\$31.00 Per Person
Selection of Breads with Spreads	GFA, V	
Scrambled Eggs	GF, V	
Grilled Tomatoes with Herb Oil & Balsamic	DF, V, VG	
Sauteed Mushrooms cooked in Garlic Butter	V, VGA	
Baked Beans	DF, V, VG	
Hash Browns	GF, DF, V, VG	
PREMIUM BREAKFAST BUFFET Minimum 30 guests		\$39.00 Per Person
Selection of Breads with Spreads	GFA, V	
Scrambled Eggs	GF, V	
Smoked Bacon Rashers	DF, GF	
Pork Sausages	DF, GF	
Grilled Tomatoes with Herb Oil & Balsamic	DF, V, VG	
Sauteed Mushrooms cooked in Garlic Butter	V, VGA	
Hash Browns	DF, V, VG	
Hollandaise	GF, V	





Day Delegate Package

Customise your own menu or select from one of our Full or Half-Day Delegate Packages.

Our packages are available for a minimum of 30 people and include:

- Room Hire
- Tea & Coffee Station, refreshed throughout the day
- Morning Tea (one selection)
- Lunch served with Juice & Soft Drinks
- Afternoon Tea (one selection)
- Notepads & Pens
- Iced Water & Mints
- Data Projector, Screen & Microphone
- Whiteboard or Flipchart with markers
- Free Wi-Fi

PACKAGE ONE Mixed Sandwiches	
Full Day	\$71.00 Per Person
Half Day (Lunch & either Morning Tea or Afternoon Tea)	\$55.00 Per Person
PACKAGE TWO Charcuterie Buffet	
Full Day	\$76.00 Per Person
Half Day (Lunch & either Morning Tea or Afternoon Tea)	\$60.00 Per Person
PACKAGE THREE Build Your Own Taco Buffet	
Full Day	\$84.00 Per Person
Half Day (Lunch & either Morning Tea or Afternoon Tea)	\$68.00 Per Person
PACKAGE FOUR Build Your Own Burger Buffet	
Includes One Protein	
Full Day	\$88.00 Per Person
Half Day (Lunch & either Morning Tea or Afternoon Tea)	\$73.00 Per Person
PACKAGE FIVE Roast Buffet	
Includes One Protein	
Full Day	\$89.00 Per Person
Half Day (Lunch & either Morning Tea or Afternoon Tea)	\$74.00 Per Person





Morning & Afternoon Tea

SWEET SELECTIONS		
Charles Baker Donuts* (Original Cinnamon, Jam, Nutella & Salted Caramel) *Only available until 11am		\$4.50 Per Person
Vegan Donuts (2 pieces)	DF, GF, V, VG	\$8.50 Per Person
Lamington		\$7.50 Per Person
Scone served with Whipped Cream & Jam		\$8.50 Per Person
Assorted Danish Pastries		\$8.50 Per Person
Chocolate Caramel Brownie	GF	\$9.50 Per Person
Individual Fruit Bowls	DF, GF, V, VG	\$9.50 Per Person
Raw Snikka Slice	DF, GF, V, VG	\$11.00 Per Person
Assorted Cookie Platter (50 pieces)	GFA	\$79.00 Per Platter
SAVOURY SELECTIONS		
Quiche Lorraine		\$6.00 Per Person
Vegetable Pakora (2 pieces)	DF, V, VG	\$8.00 Per Person
Roasted Vegetable & Goat's Cheese Frittata	GF, V	\$8.00 Per Person
Cauliflower Rolls	DF, GF, V, VG	\$9.00 Per Person
Spinach & Cheese Quiche	GF, V	\$9.00 Per Person
Baked Croissants with Double Smoked Ham & Swiss Cheese		\$10.00 Per Person
Sausage Roll (2 pieces)		\$10.00 Per Person
Sweet Corn Fritters	GF, V	\$9.50 Per Person
Beef & Stout Pie (2 pieces)		\$11.00 Per Person





Corporate Buffet Lunch

SANDWICHES & WRAPS DFA, GFA

\$25.00 Per Person

Smoked Ham, Rocket, Vine Ripened Tomato, Swiss Cheese, Dijon Mustard & Aioli

Grilled Chicken Breast, Mixed Leaves, Carrot, Cucumber, Avocado, Cheese & Aioli

Roast Beef, Rocket, Grilled Capsicum, Onion, Tomato Chutney & Horseradish Cream

Beetroot Hummus, Roasted Peppers, Chargrilled Artichoke, Mixed Leaves, Tomato & Cucumber

CHARCUTERIE BUFFET Minimum 30 guests GFA

\$34.00 Per Person

Ham

Salami

Bresaola

Grilled & Marinated Vegetables

Selection of Cheeses

Goat's Fetta

Olives

Toasted Turkish Bread

Mixed Leaf Salad

Served with a Selection of Condiments & Dressings

BUILD YOU OWN BURGER BUFFET MINIM	um 30 guests	\$34.00 Per Person One Protein Selection
Ground Angus Beef Pattie	GF, DF	\$44.00 Per Person Two Protein Selections
Southern Fried Chicken	GF	\$54.00 Per Person Three Protein Selections
Plant Based Chicken Burger	DF, V, VG	
Served with		
Steamed Milk Buns	GFA	
Lettuce		

Slaw

Cheese

Tomato

Assorted Condiments



Corporate Buffet Lunch

BUILD YOUR OWN TACO BUFFET Minimum 30 guests GFA, DFA	\$38.00 Per Person One Protein Selection
Chilli Beef	\$48.00 Per Person <i>Two Protein Selections</i>
Chilli Chicken	
Battered Fish	
Served with	
Chilli Beans	
Soft Flour Tortilla	
Shredded Lettuce	
Sour Cream	
Guacamole	
Salsa	
Jalapeños	
Assorted Condiments	
ROAST BUFFET Minimum 30 guests GFA, DFA	\$44.00 Per Person One Protein Selection
Lamb	\$54.00 Per Person Two Protein Selections
Brisket	\$64.00 Per Person Three Protein Selection
Pork	
Chicken Cutlet	
Served with	
Roasted Vegetables	
Steamed Greens	
Red Wine Jus	
Garden Salad	
Garden Salad Bread Rolls	



Canapés

COLD		
Sourdough Bruschetta, Smoked Fetta, EVOO, Balsamic	V	\$6.50 Per Person
Grilled Vegetable Crostini, Beetroot Hummus	DF, V, VG	\$6.50 Per Person
Smoked Salmon & Goats Cheese Tart (2 pieces)	GFA	\$9.00 Per Person
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Steamed Pork Bun (2 pieces)		\$7.50 Per Person
Vietnamese Pork Spring Rolls (2 pieces)		\$8.50 Per Person
Butter Chicken Empanada (2 pieces)		\$9.50 Per Person
Sausage Roll (2 pieces)		\$10.00 Per Person
Steamed Prawn Gow (2 pieces)		\$9.50 Per Person
Chicken & Lemongrass Wonton (2 pieces)		\$9.50 Per Person
Beef & Stout Pie (2 pieces)		\$11.00 Per Person
SUBSTANTIAL		
Grilled Mushroom & Haloumi Sliders	V	\$13.50 Per Person
Southern Fried Chicken Sliders with House Slaw		\$13.50 Per Person
Pork Belly Skewers, Chilli Caramel (2 pieces)	DF, GF	\$16.50 Per Person
Prawn Cocktail, Lettuce, Cocktail Sauce	DF, GF	\$17.50 Per Person
Korean Chilli Glazed Chicken with Kewpie Mayo		\$17.50 Per Person
DIETARY FRIENDLY		
Sweet Potato Croquettes (2 pieces)	DF, GF, V, VG	\$5.50 Per Person
Vegan Spring Rolls (2 pieces)	DF, V, VG	\$6.50 Per Person
Pumpkin Arancini (2 pieces)	DF, V, VG	\$6.50 Per Person
Mac & Cheese Croquettes (2 pieces)	V	\$7.50 Per Person
Spinach & Ricotta Triangles (2 pieces)	V	\$9.50 Per Person
DESSERT		
Mini Vanilla Cream Chocolate Éclair (2 pieces)	V	\$6.50 Per Person
Lamington	V	\$7.50 Per Person
Vegan Donuts (2 pieces)	DF, GF, V, VG	\$8.50 Per Person
Churros, Hot Chocolate Sauce (2 pieces)	V	\$8.50 Per Person







Alphonsus Pizza

Metre Long Pizzas

*Only available until 8pm

MARGHERITA	V	\$72.00
Napoli Sauce, Fior Di Latte, Fresh Basil, Olive Oil		
HAM & PINEAPPLE		\$75.00
Napoli Sauce, Fior Di Latte, Ham, Pineapple		
FUNGHI FORMAGGI	V	\$81.00
Truffle Paste, Fontina, Fior Di Latte, Funghi Trifolata, Chiodini, Grana Padano, Rocket		
PEPERONATA PRIMAVERA	V	\$81.00
Peperonata Sauce, Fior Di Latte, Olives, Scarola, Artichoke, Rocket, Eggplant Chips, Parmigiano Reggiano		
ALPHONSUS	V	\$81.00
Napoli Sauce, Fior Di Latte, Salami, Roast Capsicum, Olives, Red Onion, Mushrooms		
SALAMI		\$83.00
Napoli Sauce, Fior Di Latte, Salami, Garlic Oil, Oregano		
BBQ CHICKEN & BACON		\$83.00
BBQ Sauce, Fior Di Latte, Chicke, Bacon		
BEEF BRISKET		\$83.00
BBQ Sauce, Fior Di Latte, Slow Braised Beef Brisket, Red Onion, Rosemary Potatoes, Chipotle Mayo		
MEAT LOVERS		\$85.00
BBQ Sauce, Fior Di Latte, Bacon, Pepperoni, Chicken, Ham		
CHORIZO GAMBERI MIELE		\$88.00
Napoli Sauce, Fior Di Latte, Chorizo, Prawns, Hot Honey, Parsley, Peco	rino	

Standard Size Vegan & Gluten Free Pizza Options Available





