



Menu corporate 2023

Breakfast

Continental Breakfast	Price Per Person
Selection of Petite Muffins (2 pieces) (V)	\$7
Selection of Mixed Danishes (2 pieces) (V)	\$7
Butter Croissant with Smoked Ham & Swiss Cheese	\$9
Mini Mixed Seasonal Fruit with Honeycomb Yoghurt (V, GF, VGA)	\$9
Organic Coconut Pots with Berry Compote (V, VG, GF, DF)	\$11
Plated Breakfast	
Standard Breakfast	\$16
Sourdough Toast, Scrambled Eggs, Maple Bacon & Hash Brown	
Premium Breakfast	\$28
Sourdough Toast, Scrambled Eggs, Maple Bacon, Hash Brown,	
Pork & Fennel Sausage, Truss Tomatoes & Button Mushrooms	
Buffet Breakfast Minimum of 30 guests	
Standard Buffet	\$16
Sourdough, Scrambled Eggs, Maple Bacon & Hash Browns	
Premium Buffet	\$28
Sourdough, Scrambled Eggs, Maple Bacon, Hash Browns,	
Pork & Fennel Sausage, Truss Tomatoes & Button Mushrooms	

Beverages

Tea & Coffee Station	\$8 Per Day
Jug of Juice	\$12.80 Each
Jug of Soft Drink	\$11.60 Each



Day Delegate Packages

Customise your own menu or select from one of our full or half-day delegate packages.

Half-day delegate packages can select either morning tea or afternoon tea.

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 and Soft Drinks
- Afternoon Tea (one selection)
- Notepads and Pens
- Iced Water and Mints
- Data Projector and Screen
- Whiteboard or Flipchart with markers

\$52 Per Person

• Free Wi-Fi

Half Day

Package One - Mixed Sandwiches		Package T	wo - Buffet Lunch
Full Day	\$68 Per Person	Full Day	\$84 Per Person

Half Day

\$68 Per Person

Additional options can be purchased as required.



Morning & Afternoon Tea

Sweet	Price Per Person
Warm Doughnut* (Original Cinnamon, Jam, Nutella, Salted Caramel) (V)	\$4
Selection of Petite Muffins (2 pieces) (V)	\$7
Selection of Mixed Danishes (2 pieces) (V)	\$7
Buttermilk Scones served with Whipped Cream & Strawberry Jam (V)	\$9
Gourmet Cookie Platter (40 pieces) (V)	\$120 Each

Healthy

Vegetable Crudites with Hummus (V, VG, GF, DF)	\$7
Variety of Protein Balls (V, GF)	\$7
Selection of Organic Raw Slices (V, GF, VGA)	\$9
Mini Mixed Seasonal Fruit with Honeycomb Yoghurt (V, GF, VGA, DFA)	\$11
Organic Coconut Pots with Berry Compote (V, VG, GF, DF)	\$11

Savoury

Spinach & Ricotta Triangles (2 pieces) (V)	\$5
Lamb & Rosemary Pies (2 pieces)	\$9

Beverages

Tea & Coffee Station	\$8 Per Day
Jug of Juice	\$12.80 Each
Jug of Soft Drink	\$11.60 Each

^{*}Only available until 11am



Lunch

Working Lunch

Selection of Mixed Wraps & Turkish Bread Sandwiches (GFO) \$22 Per Person

Fresh Salad Bowls (serves 10) \$150 Each

Caesar Salad

Potato Salad

Traditional Greek Salad (V)

Japanese Slaw with Sesame Mayo (V, GF)

Baby Rocket, Parmesan, Pear, Walnut & Aged Balsamic (V, GF)

Beverages

Tea & Coffee Station	\$8 Per Day
Jug of Juice	\$12.80 Each
Jug of Soft Drink	\$11.60 Each



Corporate Buffet Lunch

Minimum 30 Guests \$35 Per Person

Main Dishes

Potato Gnocchi, Rich Napoli Sauce & Parmesan (V)

Vegan Option add \$3pp

Plus, your choice of one of the below dishes served with steamed rice

Portuguese Spiced Chicken, Eggplant Caponata & Salsa Verde (GF, DF)

18-Hour Cured, Slow Cooked Beef Brisket, Potato Puree with Red Wine Jus (GF)

Sides & Salads (select one)

Caesar Salad

Potato Salad

Japanese Slaw with Sesame Mayo (V)

Baby Rocket, Parmesan, Pear, Walnut & Aged Balsamic (V)

Beverages

Tea & Coffee Station
Jug of Juice

Jug of Soft Drink

\$4.50 Per Person \$12.80 Each \$11.60 Each



Platters

Savoury Pastry Platter (40 pieces)	\$130
Mini Beef Pie, Pork & Fennel Sausage Roll, Spinach & Ricotta Filled Pastry,	
Bacon & Cheese Quiche	
Asian Platter (40 pieces)	\$140
Spring Roll, Vegetable Wonton, Prawn Gow, Steamed Pork Bun	
Vegan Platter (40 pieces)	\$140
Falafel, Moroccan Fried Cauliflower, Pumpkin Sausage Roll,	
Bolognese Arancini (V, VG, DF)	
Vegetarian & Gluten Free Platter (40 pieces)	\$165
Mushroom & Mozzarella Arancini, Pumpkin Sausage Roll, Falafel,	
Spinach & Caramelised Onion Quiche (V, GF)	
Australian Cheese Platter	\$135
Selection of Cheese including Brie, Cheddar, Blue, Dried Fruits & Lavosh	
Antipasto Platter	\$165
Chef's Selection of Cured Meats & Pickled Vegetables	



Small Bites

Rustic Chips or Seasoned Wedges with Dipping Sauces (serves 10-15 people) (V)	\$50
Smoked Salmon, Goat's Feta & Dill Pastry (20 pieces)	\$95
Korean Chicken Bao Buns with Sweet Chilli Sauce (25 pieces)	\$120
Basil Pesto Bocconcini Arancini (30 pieces) (V, GF)	\$120
Bolognese Arancini (30 pieces) (V, VG)	\$120
Peking Duck Crêpe (20 pieces) (DF)	\$140
Satay Chicken Skewers with Dipping Sauce (30 pieces) (GF)	\$140

Substantial

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Mushroom & Haloumi Slider (V)	\$8
Mini Beef Brisket Slider	\$9
Mini Southern Fried Chicken Slider	\$9
Karaage Chicken (DF, GF)	\$14.50

Price Per Person



Alphonsus Pizza

One-Metre Long Pizzas | 30 Slices Per Pizza Available until 8pm

Margherita (V) Napoli Sauce, Fior Di Latte, Fresh Basil, EVOO	\$65
Ham & Pineapple Napoli Sauce, Fior Di Latte, Ham, Pineapple	\$70
Orto Buono (V, VGA) Napoli Sauce, Fior Di Latte, Roast Pumpkin, Capsicum, Baby Spinach, Kalamata Olives, Pesto	\$72
Pepperoni Napoli Sauce, Fior Di Latte, Spicy Pepperoni, Kalamata Olives, Oregano	\$75
Primo Napoli Sauce, Fior Di Latte, Pepperoni, Mushrooms, Roasted Capsicum, Red Onion, Olives, Oregano	\$78
BBQ Chicken & Bacon BBQ Sauce, Fior Di Latte, Chicken, Bacon	\$78
Beef Brisket BBQ Sauce, Fior Di Latte, Slow Braised Beef Brisket, Red Onion, Rosemary Potatoes, Chipotle Mayo	\$78
Meat Lovers BBQ Sauce, Fior Di Latte, Bacon, Pepperoni, Chicken, Ham	\$80

Vegan & Gluten Free Pizza Options Available



Sweets

Mixed Raw Vegan Slices & Cakes (30 pieces) (V, VG, DF) Seasonal Mixed Fruit Platter (25-30 pieces) (V, VG, DF, GF) Mini Dessert Platter (30 pieces) Jaffa Cube Cake, Blackberry Cheesecake, Apple Mousse with Hazelnut Breton, Chocolate Mousse Tart & Mango Ginger Slice	\$98 \$99
	Gluten Free Dessert Platter (30 pieces) (V, GF) Mix of Slices & Friands

