



CONFERENCE PACKAGE



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All packages include freshly brewed coffee, tea, organic teas and selection of orange juice, fruit bowl, iced water,

flip chart, whiteboard (on request).

Full day conference package (8 hours) – two morning tea items, one afternoon tea item, Gourmet Sandwich selections and two salads.

\$97.00

Half day conference (5 hours) – two morning or afternoon tea items, Gourmet sandwich selections and two salads. \$87.00

### Additional items

Morning or Afternoon \$8.00pp

Hot Buffet upgrade \$15.00pp

### Post Conference

Enjoy a selection of three canapes and standard beverage package to finish off the day

Post Conference canapes and drinks 1 hour \$35.00pp

Post Conference canapes and drinks 1 hour \$40.00pp

## COFFEE ON WHEELS

Upgrade to espresso coffee, this does not replace the freshly brewed coffee station, this will charge on consumption plus cart hire for

Full day hire 8 hours \$400.00 per Barista

Half day hire 5 hours \$280.00 per Barista

## MORNING AND AFTERNOON TEA

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## TEA SANDWICHES

PRG Chicken Sandwich | Mayonnaise | Chives | Soft white loaf

Free-Range Egg and Watercress | Whole-egg mayonnaise | Wholemeal (V)

Smoked Ham and Vintage Cheddar| dijon | Grain bread

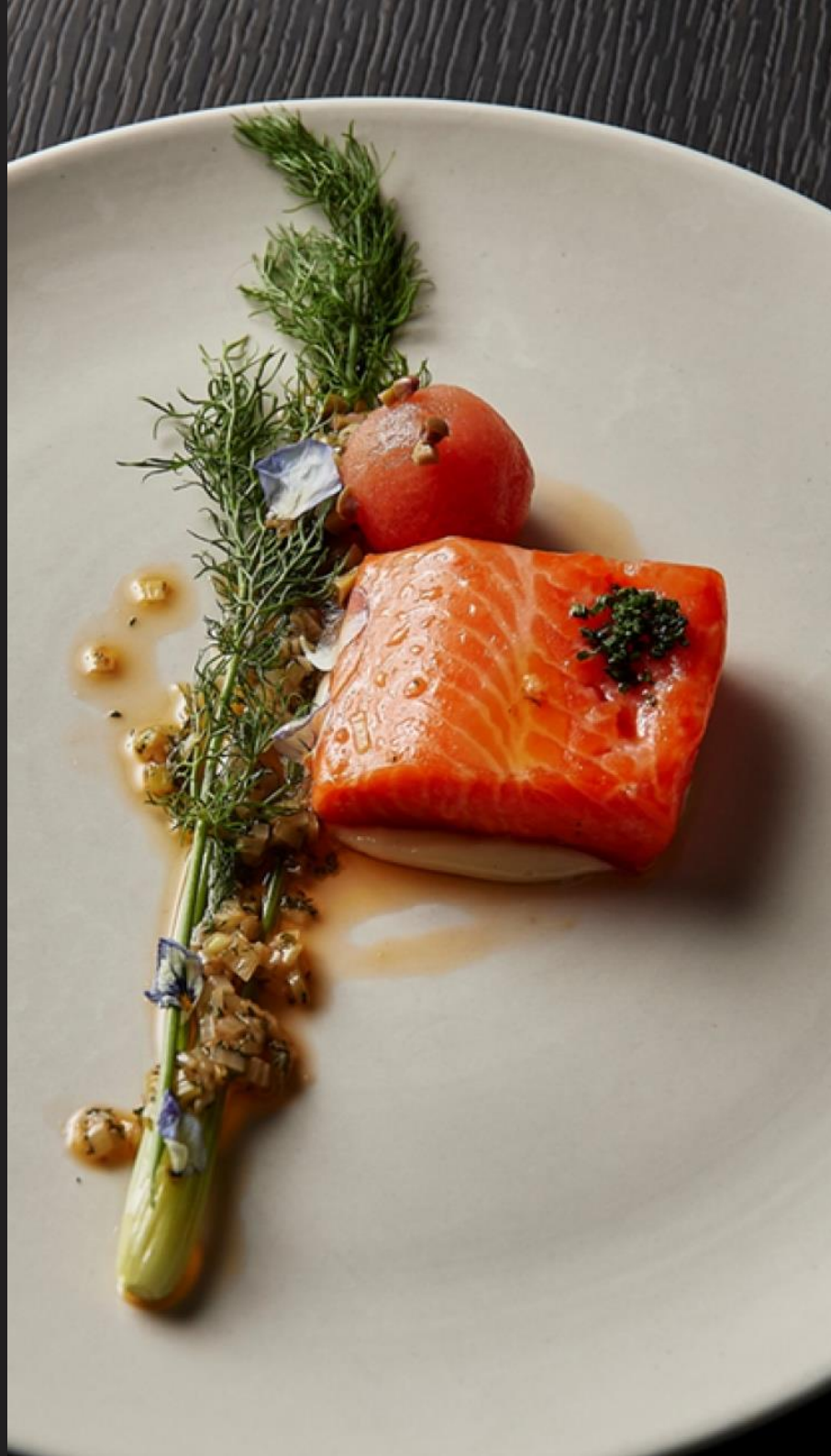
Roasted Pumpkin and Cream Cheese | Chives | Seeded loaf (V)

Tuki Trout and Lemon Crème | Pickled shallot | Rye

Cheddar and Apple Chutney Grain bread (V)







## SAVOURY BAKES

Mini Pumpkin and Feta Sausage Rolls | Flaky pastry (V)

Cheese and Herb Scones | Cultured butter (V)

Spinach and Feta Spanakopita | Filo pastry (V)

Mushroom and Thyme Tartlets | Whipped ricotta (V)

Mini Cheese and Chive Scrolls | Aged cheddar | Chives (V)

Savoury Cornbread | Spring onion | Cheddar (V)

## SWEET BAKES AND TREATS

Orange and Almond Tea Cake | Lime syrup (V) (GF)

Honey and Vanilla Slice | Light honey cream

Lemon Shortbread Fingers | Butter crumb (V)

Chocolate and Oat Cluster | Dark chocolate | Smoked salt (VG) (GF)

Seasonal Fruit and Berry Tartlets | Vanilla crème patisserie (V)

Warm Date and Oat Slice | brown sugar | Vanilla (V)

## FRESH AND LIGHT

Seasonal Fruit Platter | Fresh fruit | Mint (VG) (GF)

Coconut Yoghurt Pots | Berry compote | Toasted seeds (VG) (GF)

## SANDWICH LUNCH | EVENTS MENU

MELBOURNE ZOO | WERRIBEE OPEN RANGE ZOO

### SANDWICHES

PRG Chicken Sandwich | Mayonnaise | Chives | Soft white bread

Free-Range Egg Salad Sando | Japanese-style egg | Mayonnaise | Soft milk bread (V)

Pulled Pork and Apple Slaw | Soft white roll

Sesame Beef and Chilli Jam | Rocket | Chilli Jam | Grain bread

Smoked Tuki Trout and Dill Crème | pickled shallot | Lemon | Rye bread

Turkey and Smoked Cheddar | Cranberry relish | White loaf

Slow Cooked Beef Brisket and Slaw | Pickled Jalapenos | Sourdough

Roasted Mushroom and Taleggio | Thyme roasted mushrooms | Milk bun (V)

### VEGETARIAN AND VEGAN SANDWICHES

Roasted Pumpkin and Whipped Feta | Pepitas | Merideth feta | Seeded sourdough (V)

Grilled Courgette and Mozzarella | Roasted capsicum | Basil oil | Focaccia (V)

Charred Cauliflower and Tahini | Pickled onion | Flatbread (VG)

Avocado, Cucumber and Sprouts | Lemon dressing | Wholemeal (VG)

[Veg= vegetarian, LG= low gluten, N = contains nuts, D = contains dairy]





## WRAPS

Chicken Caesar Wrap | Cos | Parmesan | Bacon | Caesar dressing

Falafel and Roasted Vegetable Wrap | Hummus | Capsicum | Zucchini | Pumpkin (VG)

Spiced Lamb Wrap | Roasted Tomato | Eggplant | Yoghurt sauce

Teriyaki Chicken Wrap | Asian slaw | Sesame dressing

Roasted Sweet Potato and Chickpea Wrap | Tahini (VG)

## BAGUETTES

Prosciutto and Buffalo Mozzarella | Tomato | Basil

Roast Vegetable and Pesto | Zucchini | Eggplant | Capsicum (V)

Tuna, Olive and Egg | Line caught tuna | Semi dried tomato | Olives | Parsley



## SALADS

Grains and Greens Salad | Quinoa | Roasted sweet potato | Rocket | Dukkah (VG) (GF)

Cos, Cucumber and Herb Salad | Lemon vinaigrette (VG) (GF)

Roasted Pumpkin Caesar | Romaine Lettuce | Parmesan | Bacon | Soft boiled egg (LG)

Pearl Couscous and Roasted Vegetable Salad | Zucchini | Capsicum | Herbs (V)

Brown Rice and Edamame Salad | Cucumber | Sesame dressing (VG) (GF)

Tomato, Cucumber and Feta Salad | Red onion | Oregano (V) (GF)

## SWEET

Orange and Almond Cake | Lime syrup (V) (GF)

Chocolate and Oat Slice (VG) (GF)

Seasonal Fruit Platter | Mint (VG) (GF)

Lemon and Poppyseed Loaf | Yoghurt glaze (V)

Chocolate Brownie Bites | Dark chocolate (V)

Seasonal Berry Eton Mess Pots | Vanilla cream | Meringue (V) (GF)







## LUNCH UPGRADE | EVENTS MENU SHARED FEASTING TABLES

### THE SEAFOOD TABLE

Garlic and White Wine Mussels Parsley | Lemon

Salt and Pepper Squid | Lime | Native pepper

Prawn and Fennel Salad | Citrus | Olive oil

Crusty Bread and Pepe Saya Butter

### THE STEW POT

Red Wine Braised Beef Stew| Carrot | Onion | Thyme

Moroccan Spiced Chickpea and Vegetable Stew Tomato | Cumin |  
Coriander (VG) (GF)

Soft Polenta or Steamed Rice | Gremolata

### THE BURNT ENDS TABLE

Smoked Beef Burnt Ends | Sticky glaze

Charred Corn with Lime Butter

Creamy Potato Salad | Mustard | Chives

Soft White Rolls

## THE PIZZA SPREAD

Stone baked pizzas served sliced.

Margherita | Tomato | Fior di latte | Basil (V)

Mushroom and Taleggio | Thyme | Garlic (V)

Spicy Salami and Mozzarella | Chilli oil

Rocket and Parmesan Salad

## THE ROAST TABLE

Thyme, Rosemary and Lemon Roast Chicken

Crisp Roast Kipflers | Sea salt | Rosemary

Charred Broccolini | Chicken Jus

## THE PLANT-LED TABLE

Roasted Pumpkin with Tahini and Seeds (VG) (GF)

Charred Cauliflower with Spiced Yoghurt (V)

Warm Lentil and Herb Salad (VG) (GF)

Flatbreads







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(03) 9825 0000