



DAY DELEGATE PACKAGE

(Minimum of 30 guests required in order to qualify for this package)

FULL DAY DELEGATE PACKAGE STARTS FROM \$65.00 PER PERSON PER DAY:

- Conference Room Hire
- Arrival tea and coffee
- A morning break to include freshly brewed coffee and fine teas and two morning tea items
- A standing working lunch
- Delegate refreshments including mints and water during the conference
- Stationery including note pad and pens
- An afternoon break to include freshly brewed coffee and fine teas and two afternoon tea items
- Basic Wireless Internet

HALF DAY DELEGATE PACKAGE STARTS FROM \$55.00 PER PERSON PER DAY

(EXCLUDES MORNING OR AFTERNOON TEA BREAK)

DAY DELEGATE PACKAGE ENHANCEMENTS:

Coffee Cart Half Day (4 Hours)	\$250.00 daily hire + \$4.50 per coffee
Coffee Cart Full Day (8 Hours)	\$500.00 daily hire + \$4.50 per coffee
Buffet Lunch	\$5.00 per person
Mineral Water Still or Sparkling	\$5.00 per person
Healthy Juice Bar Breaks	\$4.00 per person
Energy Bar	\$5.00 per person

MORNING & AFTERNOON TEA BREAKS

Your choice of two items per refreshment break from the options below.

SWEET

- Assorted Cake Away Shots (GF Available)
- Blueberry Baked Cheese Cake (V)
- Fresh Anzac Biscuits (V)
- Assorted Choux Pastries (V)
- Almond Croissants (V)
- Traditional Lamington (V)
- Mango and Passion Fruit Mousse (GF,V)
- Double Chocolate Choc Chip Cookies (V)
- Mini Glazed Doughnuts (V)
- White Chocolate and Cranberry Scones (V)

SAVOURY

- Gourmet Mini Beef Pies
- Steamed Prawn Gow with Wakami
- Peking Duck Crepe
- Ricotta and Spinach Filos (V)
- Pumpkin, Fetta, Arancini (GF) (V)
- Involtini of Spinach, Ricotta and Chorizo
- Caramelised Onion and Pumpkin Tartlet (V)
- Assorted Quiche of Lorraine, Spinach and Vegetable (V)

FRUIT INSPIRED OPTIONS

- Individual Fruit Plates of Melons, Lychees and Strawberries (GF) (V)
- Caramelised Pineapple Chunks (GF) (V)
- Toasted Muesli and Mixed Berry Yoghurt Cups (V)
- Petite Glazed Fruit Tartlet (V)
- Whole Fresh Seasonal Fruits (V) (GF)

Add an additional item per break for \$4.00 per person, per item.

WORKING LUNCH

SALADS

- Oven roasted chickpeas with fire roasted capsicum, roasted pumpkin & fetta (GF) (V)
- Caesar salad with bacon, shaved parmesan, anchovies, croutons and cos lettuce
- Fresh green salad with cherry tomatoes, cucumbers, onions and balsamic vinaigrette (GF) (V)

SANDWICHES (GF AVAILABLE)

- Ham, cheese and chutney
- Smoke salmon, cream cheese, avocado, Spanish onion
- Salami, double brie, sliced tomato, gherkins and chutney
- Roast beef, sliced cheddar, chiffonade of lettuce and mustard
- Shredded carrot, cucumber ribbons, sundried tomato and hommus focaccia (V)

HOT SELECTION

- Chicken skewers
- Spinach and ricotta fillos (V)
- Vegetarian arancini balls (V) (GF)
- Lamb kofta with Greek yoghurt and flat bread

SOMETHING SWEET

- Tropical fruit platter (GF) (V)
- Chef selection of individual cakes and pastries (V) (GF Available)