

## CONFERENCE CATERING OPTIONS



Coffee & tea on arrival \$3 pp	Morning tea \$8 pp	Afternoon tea \$10 pp	Breakfast \$20 pp
<ul style="list-style-type: none"> <li>Tea &amp; coffee station</li> <li>Selection of biscuits</li> </ul>	<ul style="list-style-type: none"> <li>Tea &amp; coffee station</li> <li>Freshly baked cookies</li> </ul>	<ul style="list-style-type: none"> <li>Tea &amp; coffee station</li> <li>Freshly baked scones with jam &amp; cream</li> </ul>	Full buffet breakfast served in our atrium restaurant

Continuous coffee & tea \$10 pp	Happy Hour 5-6 pm \$4 per drink	Cocktail food \$15 pp
Tea & coffee station with a selection of biscuits replenished throughout the day	<i>Served from our bar in the atrium lounge</i> Standard beers, house wine and standard spirits	Chef's selection of hot & cold finger food

Lunch option A \$18 pp (Min 5 people)	Lunch option B \$23 pp (Min 10 people)	Lunch option C \$28 pp (Min 20 people)
<i>Served in our conference room or in the lounge break out area</i> <ul style="list-style-type: none"> <li>Fruit juice</li> <li>Gourmet baguettes &amp; wraps</li> <li>Cheese &amp; fruit platter</li> <li>Tea &amp; coffee</li> </ul>	<i>Served in our conference room or in the lounge break out area</i> <ul style="list-style-type: none"> <li>Fruit juice</li> <li>Soup of the day with crusty bread rolls</li> <li>Gourmet baguettes &amp; wraps</li> <li>Freshly baked quiche</li> <li>Tea &amp; coffee</li> </ul>	<i>Served in our conference room or in the lounge break out area</i> <ul style="list-style-type: none"> <li>Fruit juice</li> <li>Cold selection of ham, roast beef &amp; roast chicken</li> <li>Mixed garden salad</li> <li>Rocket &amp; parmesan salad</li> <li>One hot dish, lasagna, chicken, curry &amp; rice, or beef stroganoff</li> <li>Cheese &amp; fruit platter</li> <li>Tea &amp; coffee</li> </ul>

Dinner option A \$40 pp (Min 10 people)	Dinner option B \$50 pp (Min 10 people)	Dinner option C \$45 pp (Min 10 people)	Dinner option D \$55 pp (Min 10 people)
<i>Served in the atrium restaurant</i> 50/50 service <b>2 courses</b> pre ordered from our seasonal function menu	<i>Served in the atrium restaurant</i> 50/50 service <b>3 courses</b> pre ordered from our seasonal function menu	<i>Served in the atrium restaurant</i> Choice of <b>2 courses</b> from our seasonal function menu ordered at the table	<i>Served in the atrium restaurant</i> Choice of <b>3 courses</b> from our seasonal function menu ordered at the table

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# Diplomat Seasonal Group Menu

### Entrees

Smoked Salmon timbale filled with mascarpone, horseradish cream and chives, served with a tomato and avocado salsa (GF)

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Tart of caramelized onion and goat cheese, served with dressed mixed leaves

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Squid marinated in buttermilk, crisply fried and served on a bed of rocket, drizzled with olive oil and served with fresh lemon wedges

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Penne pasta with beef ragu, topped with grated Parmesan cheese

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Vegetarian dips, chick pea, eggplant and pumpkin, served with crisp pita bread (V)

### Mains

Potato, fennel and Gruyere gratin served with a green salad (V)

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Grilled Balinese marinated chicken served on a bed of aromatic rice and fresh lime wedges

*(the following mains served with either hand cut chips or creamy mashed potato)*

Atlantic salmon fillet pan-fried, topped with salsa verde and roast cherry tomatoes (GF)

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Lamb, red wine and rosemary pot pie topped with puff pastry

### Sides

*(mains served with the following sides)*

Sourdough dinner rolls with butter or olive oil and balsamic vinegar

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Garden salad with vinaigrette dressing

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Steamed mixed vegetables

### Desserts

Tiramisu, layered espresso soaked sponge finger biscuits in mascarpone and Kahlua liqueur

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Strawberries and ice cream served in a dark chocolate basket

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Chocolate Bavarois served with clotted cream and an almond tuille

### Cheese

Cheese Plate, Gippsland Brie, Maffra Cheddar and Tarrago River Shadows of Blue served with quince paste, dried fruits and wafer biscuits

( Priced from \$40 - \$55 per person see service options A, B, C & D )