



Custom Conference Packages

- ◆ Full day venue hire
- OR
- ◆ Half day venue hire
- ◆ Beverage choice of coffee / tea / orange juice

Breakfast Options

Choose items individually or a cocktail package (3 items pp / 4 items pp / 5 items pp)

COLD

- ◆ Selection of freshly baked Danishes
- ◆ Petuna smoked salmon bagel, cream cheese, pickled red onion. Lilliput capers
- ◆ Selection of buttermilk muffins
- ◆ House made toasted muesli, honey vanilla yoghurt, berry compote
- ◆ Seasonal fruit skewers

HOT

- ◆ English muffin, Spanish omelette, soft herb, house made tomato relish
- ◆ Honey baked ham and gruyere cheese croissant
- ◆ Multigrain jaffle, tomato, bocconcini and basil
- ◆ Free range egg and bacon tart
- ◆ Pomme Dauphinoise, sautéed baby spinach dukkah

Plated Breakfast

- ◆ Seasonal fruit platter
- ◆ Assorted pastries and Danishes
- ◆ Fresh, chilled orange juice
- ◆ Vittoria Coffee and a selection of T2 teas

And ONE of the following:

- ◆ Toasted sourdough, soft herbs, goat's cheese, vine tomatoes
- ◆ Toasted sourdough, poached eggs, honey baked ham, sautéed spinach, hollandaise
- ◆ English muffin, Spanish omelette, roasted field mushrooms, sautéed spinach
- ◆ Mediterranean baked free range eggs, chorizo, toasted ciabatta, baked ricotta



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Tea Break Options

SWEET

- ◆ Flourless chocolate cake, chocolate ganache (GF)
- ◆ Opera gateau, hazelnut cream
- ◆ Pistachio and cherry friend (GF)
- ◆ CNK signature chocolate brownies, salted caramel
- ◆ Mini lemon meringue pies
- ◆ Flourless orange and poppy seed cake (GF)
- ◆ Mini chocolate eclairs
- ◆ Spiced apple and rhubarb crumble pie
- ◆ Date and macadamia protein balls (GF)(Vegan)
- ◆ Baked salted caramel doughnuts
- ◆ Sticky date and almond muffins
- ◆ Banana bread, brown sugar icing
- ◆ Honey peanut butter nut slice (GF)
- ◆ Oat bran banana muffins
- ◆ Honey, nut, oat, seed bars
- ◆ Oatmeal and cranberry cookies

SAVOURY (HOT)

- ◆ House made butter puff sausage rolls
- ◆ Ricotta, spinach, herbs butter puff rolls
- ◆ Moroccan spiced chicken, preserved lemon butter puff rolls
- ◆ Southern fried chicken, ranch dressing
- ◆ Tempura battered baby whiting, sauce Gribiche
- ◆ Gremolata crumbed eggplant, aioli
- ◆ Saffron pea and parmesan arancini, basic mayonnaise
- ◆ Indian spiced vegetable samosa, minted yoghurt
- ◆ Chorizo, potato, smoked paprika tart (GF option)
- ◆ Tomato, basil pesto, bocconcini tart (GF option)
- ◆ Spiced chickpea falafels, roasted carrot hummus
- ◆ Assorted chu maki rolls with condiments
- ◆ XO poached chicken rice paper rolls, Asian slaw; plum glaze (GF)(V)



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Individual Lunch Options

- ◆ Chef selection of artisan bread and wraps with gourmet fillings (Sandwich options)

SALADS

- ◆ Roasted Nicoise vegetables, wild rocket, ricotta and vincotto (V)
- ◆ Quinoa salad, pomegranate, baby spinach, honey yoghurt and cumin dressing (V)
- ◆ Chicken Caesar, romaine lettuce, crispy bacon, parmesan, garlic croutons, tangy dressing
- ◆ Freekah salad, toasted almonds, feta, pomegranate, baby spinach (V)
- ◆ Thai coconut and lemon grass beef salad, vermicelli, sweet chilli and kafir lime glaze
- ◆ Smokey eggplant salad, currants, pine nuts, roasted red onion, cumin, zucchini (V)
- ◆ Moroccan cous cous, chickpea, sultanas, cashew nuts, preserved lemon (V)
- ◆ Roasted butternut pumpkin, chat potato, baby spinach, seeded mustard and maple mayo (V)
- ◆ Ancient grain, pink grapefruit, watercress, avocado, lemon juice, virgin olive oil

SOUP

- ◆ Soup of the day, served with crusty bread

Lunch Platters

FRUIT PLATTER

- ◆ Assorted market fresh seasonal sliced fruit

MEDITERRANEAN PLATTER

- ◆ Selection of house made dips, lamb kofta, chorizo sausage, dolmades, Kalamata olives, marinated feta, Italian meatballs, spinach and cheese puffs with olive bread pita crisps

CHEESE PLATTER

- ◆ Chef's selection of Australian farmhouse cheese with assorted crackers, air dried fruit, nuts, quince paste

SWEET TREATS

- ◆ Selection of macrons, mini lemon meringue pies, chocolate brownie slice, cupcakes, caramel macadamia tarts



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Individual Lunch Boxes

LUNCH BOX ONE

- ◆ Freshly baked baguette - leg ham & camembert
- ◆ Ancient grain salad - Quinoa, seeds & nuts
- ◆ Flourless chocolate and pear tea cake
- ◆ Whole fruit
- ◆ Orange Juice

LUNCH BOX TWO

- ◆ Artisan sandwiches - Chef's selection of gourmet fillings
- ◆ Kashmiri cauliflower salad - whole spices & ricotta
- ◆ Pistachio and apricot gateau
- ◆ Whole fruit
- ◆ Orange Juice

LUNCH THREE

- ◆ Artisan tortilla - Chef's selection of gourmet fillings
- ◆ Persian rice salad
- ◆ Lemon tart, toasted meringue
- ◆ Whole fruit
- ◆ Orange Juice

LUNCH BOX FOUR

- ◆ Sesame seed bagel - Chef's selection of gourmet fillings
- ◆ Roasted beetroot, pumpkin, sweet potato and carrot salad
- ◆ Spiced carrot cake
- ◆ Whole fruit
- ◆ Orange Juice