



2017 CONFERENCE

(V) Vegetarian
(GF) Gluten Free
(LAC) Lactose Free

CREW MEALS

MENUS

MENU ONE

\$18.00 PER PERSON

A selection of finger sandwiches
Seasonal fruit platter
Freshly brewed coffee and tea

MENU TWO

\$22.00 PER PERSON

Petite sausage rolls and pies including
peppered beef, lamb and rosemary,
chicken and vegetable
Iceberg lettuce, sprouts, candied nuts
and creamy French dressing (V, GF)
Petite bread rolls and butter
Seasonal fruit platter
Freshly brewed coffee and tea

MENU THREE

\$32.00 PER PERSON

Vegetable lasagne
Beef and guinness
Mashed potatoes
Petite bread rolls and butter
Seasonal fruit platter
Freshly brewed coffee and tea

PLATTERS

PLATTER OF HAM AND CHEESE CROISSANTS
\$52.50/ 10 pieces

PLATTER OF BACON & EGG MUFFINS
\$63.00/ 10 pieces

PLATTER OF CRUDITIES AND DIPS \$52.00
Fresh crisp vegetables served with
hummus and baba ghanoush

SUSHI PLATTER \$10.00/ PERSON
Nori and Californian rolls with
pickled ginger, wasabi and soy sauce

ANTIPASTO PLATTER \$10.00/ PERSON
Parma ham, artichoke, olives,
grilled vegetables and feta cheese
with focaccia bread

CHEESE SELECTION \$10.00/ PERSON
A selection of Australian cheeses
including brie, blue, camembert and
cheddar with dried fruit and crackers

BEVERAGES

Mt Franklin water (400ml) \$3.00/ EACH
Assorted cans of soft drink \$4.50/ EACH
Assorted Bottles of juice \$5.00/ EACH

Alcoholic and non alcoholic beverages can be
provided on a consumption basis, as per our
current beverage menu