



REFRESHMENT BREAKS

All refreshment breaks are served with freshly brewed coffee, assorted teas and market fresh fruit (whole).

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

CHOOSE 2 ITEMS: \$14 PER GUEST
CHOOSE 3 ITEMS: \$17 PER GUEST

PASTRIES

Chocolate croissant
Cherry and pistachio danish
Pain au raisin danish
Cinnamon bun with iced cinnamon frosting

Apple Turnover

Fresh strawberry and vanilla custard danish
Mini glazed donuts

MUFFINS

Chocolate fudge
Banana and macadamia nut
Iced carrot and roasted walnut
Pear, wild honey and oat
Raspberry and white chocolate
Caramel and date
Blueberry

SAVOURY

Mini bacon and egg tarts
Mini lamb and rosemary pies
Mini spinach and ricotta puffs (v)
BBQ pork buns
Chicken and mushroom pies

Savoury (continued)

Indian spiced curry puffs (v)
Mini braised beef and Burgundy pies
Mini beef sausage rolls

SANDWICHES

Smoked salmon and cream cheese on rye roll
Seasonal tomato, bocconcini and basil baguettes (v)
Roast beef, horseradish cream and watercress
Triple smoked ham, cheese and tomato on ciabatta
Smoked chicken and avocado on poppy seed roll
Vegetable crudités and assorted dips (v)

SOMETHING SWEET

Chocolate and peppermint brownie
Apple and rhubarb crumble
Pear and orange frangipane tart
Salted caramel chocolate tart
Mini fruit tart
House made cookies
Flourless chocolate fudge cake (GF)
Opera cake
New York cheesecake
Golden syrup and oats biscuits
Selection of Mövenpick ice creams
Scones with jam and cream