

CONFERENCES

Menu Options



MORNING & AFTERNOON TEA

\$8 per person

Freshly brewed coffee and assorted teas served with your pre-selection of **one** of the following sweet or savoury items

note: additional morning tea selections are available at \$3.50 per selection

sweet selection

- Handmade deluxe biscuits - choc chip, Anzac, double choc
- Danish pastries
- Scones, jam & cream
- Health muffins
- Rocky road slice
- Cherry & coconut slice
- Banana bread with butter
- Peppermint hedgehog slice
- Flourless passionfruit slice (GF)

savoury selection

- Pumpkin savoury scones
- Warm mini croissants with ham, cheese & tomato
- Platter of Australian cheese & dried fruits
- Fresh seasonal fruit platter

additional beverage options

- Jugs of orange juice / soft drinks : \$8.20 per jug
- Continuous tea & coffee (full day) : \$7.00 per person
- Continuous tea & coffee (half day) : \$4.00

Terms & conditions A 15% surcharge will apply on Sundays and public holiday. Menu prices are applicable for functions booked up until 30th Jun 2019, however we reserve the right to change prices if affected by extreme market conditions & seasonality.

DAY PACKAGE 1

\$22 per person

morning teas

freshly brewed coffee, assorted teas (including herbal) served with your pre-selection of one of the sweet or savoury items.

note: additional morning tea selections are available @ \$3.50 per selection

sweet selection

- Hand-made deluxe biscuits - choc chip, Anzac, double choc
- Danish pastries
- Scones, jam & cream
- Health muffins
- Rocky road slice
- Cherry & coconut slice
- Banana bread with butter
- Peppermint hedgehog slice
- Flourless passionfruit slice (GF)

savoury selection

- Pumpkin savoury scones
- Warm mini croissants with ham, cheese & tomato
- Platter of Australian cheese & dried fruits
- Fresh seasonal fruit platter

fresh & healthy working lunch

- Mixed sandwiches with assorted fillings
- Cheese platter with assorted crackers
- Seasonal fruit platter
- Freshly brewed coffee, assorted teas (including herbal teas)

afternoon teas

- Freshly brewed coffee, assorted teas (including herbal teas)
- Served with fresh home baked cookies

note: If afternoon tea is not required, please minus \$2 pp

optional extras

- Early morning tea & coffee - \$3 pp
- Jugs of orange juice - \$8.20 per jug
- Hot food - \$3 per item

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DAY PACKAGE 2

\$26 per person

morning teas

freshly brewed coffee, assorted teas (including herbal) served with your pre-selection of one of the sweet or savoury items.

note: additional morning tea selections are available @ \$3.50 per selection

sweet selection

- Hand-made deluxe biscuits - choc chip, Anzac, double choc
- Danish pastries
- Scones, jam & cream
- Health muffins
- Rocky road slice
- Cherry & coconut slice
- Banana bread with butter
- Peppermint hedgehog slice
- Flourless passionfruit slice (GF)

savoury selection

- Pumpkin savoury scones
- Warm mini croissants with ham, cheese & tomato
- Platter of Australian cheese & dried fruits
- Fresh seasonal fruit platter

fresh & healthy working lunch

- Assorted Turkish bread & wraps with the following fillings:
 - Roasted vegetable, fetta & pesto (V)
 - Salami, tomato, cheese, tomato relish
 - Chicken Caesar
- Fresh seasonal fruit platter
- Freshly brewed coffee, assorted teas (including herbal teas)
- Assorted cheese platter served with crackers

afternoon teas

- Freshly brewed coffee, assorted teas (including herbal teas)
- Served with fresh home baked cookies

note: If afternoon tea is not required, please minus \$2 pp

optional extras

- Early morning tea & coffee - \$3 pp
- Jugs of orange juice - \$8.20 per jug
- Hot food - \$3 per item

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DAY PACKAGE 3

\$28.50 per person

morning teas

freshly brewed coffee, assorted teas (including herbal) served with your pre-selection of one of the sweet or savoury items.

note: additional morning tea selections are available @ \$3.50 per selection

sweet selection

- Hand-made deluxe biscuits - choc chip, Anzac, double choc
- Danish pastries
- Scones, jam & cream
- Health muffins
- Rocky road slice
- Cherry & coconut slice
- Banana bread with butter
- Peppermint hedgehog slice
- Flourless passionfruit slice (GF)

savoury selection

- Pumpkin savoury scones
- Warm mini croissants with ham, cheese & tomato
- Platter of Australian cheese & dried fruits
- Fresh seasonal fruit platter

working lunch (select 2)

- Assorted sandwiches
- Open sandwiches
- Baby baguettes
- Assorted rolls – Multigrain & wholemeal

hot selection (select 3)

- Marinated oven roasted chicken pieces
- Salt & pepper calamari
- Mini ham & cheese croissant
- Chicken satay
- Chorizo & chicken sausages
- Blue cheese & caramelised onion tartlets
- Tomato & asparagus mini frittata
- Seasonal fruit platter

afternoon teas

- Freshly brewed coffee, assorted teas (including herbal teas)
- Served with fresh home baked cookies

note: If afternoon tea is not required, please minus \$2 pp

optional extras

- Early morning tea & coffee - \$3 pp
- Jugs of orange juice - \$8.20 per jug

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FINGER FOOD MENU 1

Minimum 15 people

\$17.50 per person

Please choose a total of 5 selections

- House made pizza slices
- Risotto balls with pesto mayonnaise
- Salt & pepper calamari served with lemon & tartare sauce
- Sausage rolls with tomato sauce
- Sundried tomato and basil bruschetta
- Vegetarian Chinese spring rolls
- Marinated herb chicken pieces
- Satay chicken kebabs with peanut sauce
- Mini meat pies with tomato sauce

FINGERFOOD MENU 2

Minimum 30 people

\$28.50 per person (total of 8 nibble selections)

Choose 4 items :

- Risotto balls with pesto mayonnaise
- Salt & pepper calamari served with lemon & tartare sauce
- Sausage rolls with tomato sauce
- Tomato & basil bruschetta with balsamic glaze
- Vegetarian Chinese spring rolls
- Crunchy Thai fish cakes served with spiced chutney
- Honey soy chicken pieces
- House made pizza slices

Choose 4 items :

- Moroccan lamb & goat cheese tartlet
- Soy & garlic salmon skewers with wasabi mayonnaise
- Asian salad boats topped with prawns & lemon chilli dressing
- Mini lamb wellingtons
- Hand rolled sushi with assorted fillings
- Duck spring roll with plum sauce
- Chicken & preserved lemon skewers
- Lamb & cumin koftas with mint sauce

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ADD - ONS

platters

Individual platters to compliment the above packages :

- Fresh seasonal fruit platter - \$ 60 per platter (serves 18-20 people)
- Assortment of Australian cheeses, nuts & dried fruit served with crackers - \$80 per platter (serves approx 18-20 people)
- Antipasto platter of cold meats & roasted Mediterranean vegetables - \$90 per platter (serves approx 15 people)
- Noodle boxes : \$8 per box : Sri lankan beef curry OR Thai chicken salad with mango & avocado salsa, mixed leaves (minimum of 30)
- Assorted finger sandwiches - \$60 per platter (10 sandwiches / 40 points)
- Assorted cakes & slices - \$60 per platter (25 slices)
- Baked scones with jam & cream - \$60 per platter
- Tea & Coffee - \$3 per person

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BUSINESS BREAKFAST

option 1- continental breakfast - \$15.50 per head

self-serve from buffet – cereals (choice of 3), fresh fruit platter, yoghurt, croissants, toast, spreads, Tea & coffee

option 2- plated hot breakfast - \$18.50 per head

bacon, eggs, sausage, oven roasted tomato, sautéed mushrooms, toast.
Tea & coffee

option 3- \$20.50

smoked salmon benedict, toasted English muffin, smoked salmon, poaches egg, tea & coffee
[or]

eggs benedict – toasted English muffin, finely sliced ham, poached egg, hollandaise sauce, tea & coffee

option 4- \$19.50 per head

fresh fruit platter, savoury filled croissants served warm with a mix of: ham, cheese, tomato, avocado, & ham & cheese. Tea and coffee

option 5- full breakfast \$22.50 per head

Buffet of fresh fruit, yoghurt, cereals, croissants / Danish pastries with spreads, followed by a plated hot meal of bacon, eggs, sautéed mushroom, oven roasted tomatoes on toast, tea & coffee.

optional extras

- Jugs of juice - \$8.20 per jug
- Fresh fruit platters [as an addition to any of the above] \$30 per platter (table of 8)
- Danish pastries [as an addition to any of the above] \$20 per platter (table of 8)

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