

# WATERVIEW

IN BICENTENNIAL PARK

## DAY CONFERENCE PACKAGE

### ARRIVAL

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Freshly brewed coffee, traditional teas and herbal infusions

### MORNING TEA

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Freshly brewed coffee, traditional teas and herbal infusions

Seasonal fruit juices

Your choice of bakery items (2 ITEMS)

### LUNCH (DESIGN YOUR OWN)

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Freshly brewed coffee, traditional teas and herbal infusions

Seasonal fruit juices

Soft drinks

Your selection of items from categories below:

Appetiser Platter

Gourmet Salad (2 ITEMS)

Sandwich Selection (2 ITEMS)

Hot Speciality (2 ITEMS)

Accompaniment (1 ITEM)

Dessert (2 ITEMS)

### AFTERNOON TEA

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Freshly brewed coffee, traditional teas and herbal infusions

Seasonal fruit juices

Your choice of bakery items (2 ITEMS)



# ARRIVAL, MORNING AND AFTERNOON TEA

*Morning Tea* (SELECT 2 ITEMS) | *Afternoon Tea* (SELECT 2 ITEMS)

## SWEET

Caramel walnut slice

Caramel mint chocolate slice

Mille-feuille slice

Green tea opera slice

Chocolate chestnut slice

Raspberry pistachio slice

French apple slice

Chocolate tart slice

American brownie

Assorted danish, croissants, scones, muffins and iced cupcakes

Danish pastry crowns (apple, raspberry or custard)

Fruit scones with cream and preserves

Apple and blueberry muffin

Banana and pecan muffin

Raspberry and white chocolate muffin

Assorted iced cupcakes

## SAVOURY

Cheese and olive sambousek (v)

Pumpkin Kibbeh - Pumpkin and crushed wheat shell (v)

Mixed vegetable spring roll (v)

Kransky sausage roll with cheese in flaky pastry

Vegetarian rice paper rolls (v)(gf)(df)

Supreme Pizza - Crispy puff base with rich tomato sauce, salami, capsicum, pineapple and cheese

Quiche Lorraine - Bacon, onion, cheese and egg custards in pastry shell

Spinach and Feta Quiche - Light creamy egg custard baked with spinach and feta cheese crumbles (v)

Tomato and Mushroom Quiche - Semi-dried tomato and mushrooms baked in a creamy egg custard (v)

## GLUTEN AND DAIRY FREE

Vegetarian rice paper rolls (v)(gf)(df)

Melting moments biscuits (gf)(df)

Florentine biscuits (gf)(df)

Vienna éclairs (gf)

Almond toffees (gf)

Assorted tea cakes (blueberry, orange and almond, apple, peach tea or raspberry) (gf)

Assorted muffins (gf)(df)

Seasonal tropical fruit cubes served with natural yoghurt (gf)(v)



# LUNCH

## DESIGN YOUR OWN

Please select items from categories below

*Antipasto or Appetiser Platter (1), Gourmet Salad (2), Sandwich Selection (2), Hot Speciality (2), Accompaniment (1) and Dessert (2)*

### ANTIPASTO OR APPETISER PLATTER (SELECT 1 ITEM)

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- Smoked Atlantic salmon with caper, pickled onions and horseradish cream (gf)
- King prawns with lemon and cocktail dressing (gf)
- Mixed antipasto of marinated and roasted zucchini, aubergine, fire roasted peppers, olives and feta with extra virgin olive oil and balsamic (gf)
- Smoked salmon and vegetarian sushi rolls with soy sauce, pickled ginger and daikon radish (gf)
- Prosciutto with roasted pear wedges and blue cheese dip (gf)
- Asparagus, char-grilled artichokes and fire-roasted peppers with spiced olives (gf)
- Shaved lamb leg roast with garlic yoghurt and pickled cucumber (gf)
- Thinly sliced char siu pork loin roast with Asian sprouts and plum sauce dressing (gf)
- Shaved Italian prosciutto cotto with mustard and vegetable pickles (gf)
- Caprese platter with mozzarella, three textures of tomato and basil with extra virgin olive oil and balsamic dressing (gf)

### GOURMET SALAD (SELECT 2 ITEMS)

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- Marinated zesty mushroom and tarragon salad (gf)(df)(nf)
- Tabouleh salad, burghul, tomato, parsley and mint
- Baby cos lettuce with garlic and herb croutons, anchovies, parmesan, boiled egg and caesar dressing
- Kipfler potato salad with chives and grain mustard with crème fraiche dressing (gf)
- Mediterranean vegetable salad with rice pasta
- Greek style salad with cucumber, tomatoes, feta cheese, red onion, olives with lemon and oregano dressing (gf)
- Tomato cherry bocconcini, baby spinach and basil pesto (gf)
- Garden rocket salad with roasted pear, shaved parmesan, virgin olive oil and balsamic vinegar dressing (gf)
- Honey-roasted beetroot, goat cheese crumbles, baby spinach and spiced candied walnuts (gf)
- Mixed salad greens with lime and honey dressing (gf)
- Sweet potato and pine nut salad, green onions, baby rocket and honey vinaigrette (gf)
- Italian salad with marinated plum tomatoes, roasted garlic, fresh herbs and virgin olive oil (gf)
- Chickpea, green lentil, red and green chilli with coriander and mint salad (gf)
- Glass noodle salad with baby bok choy leaves, wombok, tofu and red capsicum, shredded chicken with sweet chilli and lime dressing
- Baby spinach and green salad with dried cherries, toasted almonds and champagne vinaigrette (gf)



## SANDWICH SELECTION (SELECT 2 ITEMS)

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Chef's selection of French baguettes, tortilla wraps, wholemeal, multigrain, Turkish breads, focaccias, German rye rolls and gluten-free bread upon request

### MASTER BUTCHER SELECTION

Roast beef with herbs, lettuce and wasabi  
Herb marinated lamb with garlic yoghurt, cucumber and lettuce  
Shaved Virginia ham with gruyère cheese, tomato and pickles  
Pulled BBQ pork with salad greens and BBQ sauce

### VEGETARIAN

Marinated grilled vegetables with chickpea spread (v)  
Avocado and baby spinach with sprouts and sun-dried tomato relish (v)  
Roasted beetroot, capsicum, grated carrots and cheddar cheese (v)  
Tomato, cucumber and eggplant spread (v)

### POULTRY

Roasted chicken with avocado, Swiss cheese and honey mustard  
Smoked turkey with roasted pumpkin and semi-dried tomatoes  
Chicken schnitzel with yoghurt and cucumber  
Smoked chicken with fig jam and herb lettuce

### SEAFOOD

Smoked salmon, cream cheese, capers and Spanish onion  
Tuna, tomato and spring onion with rocket and lime crème fraiche  
Atlantic salmon salad with onion, celery, boiled egg and light sour cream  
Cured ocean trout, lemon crème fraiche, Spanish onion and watercress

## HOT SPECIALITY (SELECT 2 ITEMS)

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### BEEF, VEAL, LAMB AND CHICKEN

Swiss style sauté of veal with button mushrooms, paprika, white wine cream and Lyonnaise potatoes (gf)  
Red wine marinated and braised chicken thigh ragout with French shallots, crispy speck, carrots and celery with olive potatoes (gf)  
Slow-cooked beef ragout bourguignon with baby pickling onions and button mushrooms, creamed cauliflower and potato purée (gf)  
Seared salmon fillet with fine herbs and caper sauce with shaved braised baby fennel (gf)  
Moroccan lamb casserole with preserved lemon, sweet potato, olives, turmeric and cumin (gf)  
Braised chicken thigh with rosemary and roasted garlic in a rich balsamic infused tomato sauce (gf)  
Sicilian style veal poppetini with crushed tomatoes, dried currant and pine nuts with minted rice pasta  
Oven-roasted chicken thigh with mozzarella, tomato and basil sauce (gf)



## FISH AND SEAFOOD

Grilled salmon with maple and soy glaze, steamed bok choy leaves

Mediterranean fish stew with cod, clams and shrimps simmered with tomato, orange zest and fish fumet with toasted garlic ciabatta

Roasted fish of the day with aubergine and tomato sambal served with saffron and blackcurrant rice (gf)

## VEGETARIAN

Wok-fried Asian greens with tofu, shiitake mushrooms and lotus root (v)(gf)

Mediterranean vegetable ratatouille with eggplant, green peppers, tomato, zucchini and chickpeas (v)(gf)

Broccolini and chilli spaghetti with pangrattato and lemon wedge (v)

Greek roasted vegetable risoni with zucchini, feta cheese crumbles, Spanish onions tossed in olive oil, lemon juice and pine nuts (v)

Orecchiette with sweet roasted butternut pumpkin, flat leaf parsley, chives and walnuts tossed in brown sage butter (v)

## ASIAN AND ORIENTAL

Sweet and sour pork fillet, twice-fried with ketchup, rice vinegar, pineapple, soy, chilli and chopped green onion with fried rice

Thai style massaman beef curry, slowly braised with garlic and ginger, curry paste with coconut milk, potatoes and Thai fish sauce

Lime and mild chilli beef with flat rice noodles served with limes (gf)

Beef rendang in an aromatic coconut sauce with fresh coriander and crispy onion

Asian style chicken meatballs with lemongrass and ginger served with crispy lettuce leaf cups, fresh lime and sticky soy glaze

Fragrant lamb kofta, curry simmered in a mild curry sauce with coriander roots (gf)

## ACCOMPANIMENT (SELECT 1 ITEM)

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Roasted chat potatoes with flat leaf parsley (gf)

Creamy polenta (gf)

Steamed jasmine rice with roasted peanuts and fried basil leaves (gf)

Potato purée (gf)

Moroccan roasted vegetables with quinoa (gf)

## DESSERT (SELECT 2 ITEMS)

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Coconut macaroon slice

Honey and almond log

Brioche and fruit custard

Butterscotch apple slice

Mango lamington

Strawberry roulade

