

~ conference day package ~2009

Our Conference Day Package includes:

Room Setup	Tables set with white linen tablecloths, desk mats, carafes of iced water, glasses and mints
Catering	Continuous freshly brewed coffee, herbal and leaf teas Morning Tea <i>Freshly baked assortment of Danish pastries</i> Conference Luncheon Menu 1 <i>Sandwiches, Cheese and Fruit</i> Afternoon Tea <i>Homemade muesli cookies and muffins</i>
Basic Equipment	Electronic Whiteboard and Flipchart Electronic Screen and Light Projector Lectern and Microphone Laptop Registration Desk Pens and Paper \$ 65.00 per person per day

~ conference luncheon menus (buffet-style) ~

~ menu 1 \$26pp ~

A selection of farmhouse-style sandwiches with assorted fillings on white, wholemeal, spinach and grain breads along with crusty bread rolls, baguettes and bagels Display of award winning Australian cheese served with apricot compote and crispbreads

Platters of whole and sliced seasonal fresh fruits

(Sandwiches only - \$12.00pp)

~ menu 2 \$35pp ~

Penne pasta Carbonara, bacon, egg cream sauce and shaved parmesan
Beef stroganoff, tender beef strips in mushroom cream sauce with cornichons
Or

Aromatic chicken curry with garam masala rice
Middle Eastern lamb Tangine. Spiced lamb ragout with vegetables and apricots and dates

Served with

Tossed garden salad with tomato, cucumber, capsicum and honey vanilla balsamic dressing
Red cabbage and walnut salad

Or

Selection of fresh steamed vegetables tossed in butter
And
Freshly baked bread rolls

Chocolate and Raspberry torte served with fruit garnish, coulis and cream
Freshly brewed coffee and teas

menus for every occasion

Catering

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NATIONAL
PRESS CLUB
OF AUSTRALIA

~ menu 3 \$40pp ~

Sliced beef tenderloin, fondant potatoes, honey roasted parsnip, broccolini and Yorkshire pudding
Asian roasted cha sui pork belly set on teamed rice and sesame bok choy
Medallions of salmon set on sweet corn risotto with steamed asparagus and tomato coulis
Caesar-style salad with chorizo
Pineapple, pickled cucumber and tomato salad with mustard oil dressing
Freshly baked bread rolls
Australian cheese platter with crispbread, fresh sliced fruits
Blackberry, pear and frangipani tart
Freshly brewed tea and coffee

~ conference luncheon menus (plated)~

~ menu 1 \$36pp ~

Main

Ham and cheese filled chicken breast wrapped in filo and served on garlic mash with seasonal vegetables and mustard jus

Dessert

Carrot, Pineapple and Walnut Torte – Traditional style carrot cake, with the addition of pineapple and walnuts served with natural Greek yoghurt
Freshly baked bread rolls
Freshly brewed tea and coffee

~ menu 2 \$42pp ~

Entrée

Seared salmon on garlic mash with asparagus and vermouth cream

Main

Oven roasted lamb rump on blue cheese polenta with seasonal vegetables and mushroom fricassee
Freshly baked bread rolls
Freshly brewed coffee and teas

~ menu 3 \$42pp ~

Main

Cajun spiced tenderloin of prime New England beef set on cous cous with seasonal vegetables and creamy seafood, leek and camembert sauce

Dessert

Sweet pastry tartlet with vanilla custard, fresh sliced fruits and berries, served with apricot coulis and King Island cream

Freshly baked bread rolls
Freshly brewed coffee and teas