

Working Conference Package



Working Conference Package \$40pp

package includes:

- morning tea \$10pp
- lunch \$20pp
- afternoon tea \$10pp

MONDAY

Morning Tea

- freshly baked ham, cheese croissants
- assorted mini breakfast muffins

Lunch

- sandwich - poached chicken, semi dried tomato, dijonnaise and watercress baguette
- wrap - mediterranean spice roasted vegetable, pesto and spinach
- salads - the stampton caesar, cos lettuce, bacon, crouton, parmesan, white anchovy

Afternoon Tea

- american style fudge brownie
- moroccan lamb pie

TUESDAY

Morning Tea

- tomato and bocconcini arancini with tomato chutney
- banana bread with maple butter

Lunch

- sandwich - beef brisket brioche, chipotle coleslaw, aged cheddar and roasted onions
- wrap - falafel, zesty tabouleh, hummus, spinach
- salads - panzanella, sour dough, roma tomatoes, bocconcini, basil, red wine vinaigrette ▼

Afternoon Tea

- carrot and walnut cake with cream cheese frosting
- sweet potato and roasted cashew nut empanada

WEDNESDAY

Morning Tea

- buttermilk scones with crème chantilly and jam
- baby spinach, fire roasted peppers, caramelised onion and feta frittata

Lunch

- sandwich - mini new york smoked salmon bagel, dill, pickle, cream cheese
- panini - heirloom tomato, wild rocket, mozzarella, basil pesto
- salads - sumac roasted sweet potato, mixed grains, red onion, dukkha, mint and yoghurt dressing

Afternoon Tea

- hazelnut berliner doughnut
- chinese roast char sui pork puff, hoi sin sauce

THURSDAY

Morning Tea

- freshly baked assorted mini danish
- macaroni and cheese croquette, chipotle mayo

Lunch

- wrap - tandoori spiced chicken tenderloin, cumin labneh, cucumber and mint
- butternut pumpkin on turkish, hummus, falafels, spinach and feta
- salads - traditional greek salad, marinated feta, kalamata olives, cucumber and ripe tomato

Afternoon Tea

- milk chocolate profiteroles, velvet chocolate frosting
- gourmet pork and fennel sausage roll, tomato chutney

Working Conference Package



FRIDAY

Morning Tea

- tomato and cheese croissants
- vegetable samosa, mango chutney

Lunch

- sandwich - pork belly banh mi, pickled carrot, vietnamese mint, chilli, coriander and crispy shallots
- teriyaki tofu rice paper roll, hoi sin sauce
- salads - asian style vegetable fresh egg noodle salad, spring onion, chilli, crispy shallot and coriander

Afternoon Tea

- green tea infused tiramisu cake
- classic australian beef pie, green tomato chutney

SATURDAY

Morning Tea

- tomato and bocconcini arancini with tomato chutney
- banana bread with maple butter

Lunch

- sandwich - beef brisket brioche, chipotle coleslaw, aged cheddar and roasted onions
- wrap - falafel, zesty tabouleh, hummus, spinach
- salads - panzanella, sour dough, roma tomatoes, bocconcini, basil, red wine vinaigrette ▼

Afternoon Tea

- carrot and walnut cake with cream cheese frosting
- sweet potato and roasted cashew nut empanada

SUNDAY

Morning Tea

- buttermilk scones with crème chantilly and jam
- baby spinach, fire roasted peppers, caramelised onion and feta frittata

Lunch

- sandwich - mini new york smoked salmon bagel, dill, pickle, cream cheese
- panini - heirloom tomato, wild rocket, mozzarella, basil pesto
- salads - sumac roasted sweet potato, mixed grains, red onion, dukkha, mint and yoghurt dressing

Afternoon Tea

- hazelnut berliner doughnut
- chinese roast char sui pork puff, hoi sin sauce

*morning and afternoon tea includes:

freshly brewed coffee, tea and a selection of herbal infusions

*lunch menu includes:

freshly brewed coffee, tea, fruit juices and soft drinks

*** our kitchens staff is happy to accommodate dietary restrictions**

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