

SPANISH BUFFET

A rustic feast full of hearty flavours

Jamon serrano

Queso manchego

Olives, sourdough and lavosh

Tomato and bocconcini salad with fresh basil and pesto dressing

Classic Paella, mussels, prawns, chorizo, saffron, smoked paprika and chicken

Chargrilled marinated baby octopus

Penne pasta with Andalusian sausage and tomato

Roast garlic potatoes, rosemary and sea salt

Baked broccolini, peas and cherry tomatoes

Seasonal fresh fruit platter

Churros with chocolate dipping sauce

Individual crème Catalans

Brewed tea and coffee station

Minimum number of 30 guests





WEST HQ

BBQ STYLE BUFFET

Tender Teriyaki and succulent rump are the stars of your lunch break

Grilled focaccia and sourdough

Spiced Cajun coleslaw

Iceberg lettuce wedges & ranch dressing

Tomato salsa

BBQ Teriyaki glazed chicken thigh fillets

Ranger grass fed rump

Pork & fennel sausages

Charred Thai fish cakes

BBQ corn cobs with Jalapeno butter

Jacket potatoes with butter & chives

Homemade smoky BBQ sauce

Tomato relish

Baked New York berry cheese cake

Fresh fruit platter

Brewed tea and coffee station

Minimum numbers 30





WEST HQ

HIGH TEA MENU

It's always tea time!

Warm savory

Bacon, leek & Gruyere quiche
Spinach, mushroom and goats cheese quiche
Bourke Street Bakery pork & fennel sausage rolls

Finger sandwiches

Chicken, apple & poppy seed mayo
Double smoked ham, Bramston pickle
Rye cream cheese, chive & cucumber,
Lemon caper & smoked salmon

Sweet

Cranberry & walnut scones with vanilla mascarpone
Papa's Vanilla & Chocolate Cannoli
Lemon tea cakes

Barista-made coffee
Selection of premium herbal teas

Minimum numbers 30





WEST HQ

MILESTONE MENU I

Buffet

Assorted bread rolls

Greek salad with cucumber, tomato and fetta

Spiced Cajun coleslaw

Mixed leaf salad with house dressing

BBQ Greek style chicken, tahini dressing

Slow cooked lamb shoulder, lemon and tzatziki

Eggplant caponata, braised red peppers and black olive (v)

Roast Garlic potatoes rosemary and sea salt

Green beans, cherry tomatoes mint and balsamic

Your choice of **ONE** of the following desserts:

Baked New York berry cheese cake

Apple crumble with crème anglaise

Traditional Pavlova

Seasonal fresh fruit platter

Brewed tea and coffee station

Minimum 30 guests



MILESTONE MENU II

Buffet

Assorted bread rolls

Caesar salad with crispy bacon and parmesan

Organic quinoa salad with pickled radish and feta

Mixed leaf salad with house dressing

Whole roast chicken with sage and chicken jus

Lemon thyme crusted fish of the day with lemon and capers

Roasted root vegetables (v)

Honey glazed carrots with peas and roast walnuts

Pumpkin and ricotta lasagna (v)

Your choice of ONE of the following desserts:

Baked New York berry cheese cake

Apple crumble with crème anglaise

Traditional Pavlova

Seasonal fresh fruit platter

Brewed tea and coffee station

Minimum 30 guests





WEST HQ

MEILESTONE MENU III

Buffet

Assorted bread rolls

Beetroot spinach and feta salad, dukkah and balsamic
Cucumber, pickled onion yogurt mint and sumac Mixed
leaf salad with house dressing

North Indian butter chicken with riata and coriander
Gobi aloo cauliflower chickpea and coconut spiced curry (v)
Honey soy glazed salmon fillet, lime sesame and shallots
Steamed bok choy with oyster sauce and sesame oil
Steamed jasmine rice

Your choice of ONE of the following desserts:

Baked New York berry cheese cake
Apple crumble with crème anglaise
Traditional Pavlova

Brewed tea and coffee station

Minimum 30 guests



MEMORIAL PACKAGE

We extend our condolences to you, your family and friends.

During this difficult time, we are here to help you organise a fond farewell to your loved one.

Inclusions:

Beverage bar service - on consumption
Mini savoury tarts
Gourmet pies and sausage rolls
Vegetarian spring rolls
Fish cocktails with home style tartar sauce

Chef's sweet selection

Linen and Napkins
Personalised digital sign at room entrance
Audio Visual facilities

Optional extras:

Gourmet wraps and sandwiches platter \$85.00 per platter
Seasonal fruit platter \$80.00 per platter
Nespresso coffee and selection of Dilmah teas \$5.00 per person

Minimum numbers 30





WEST HQ

FULL DAY CONFERENCE PACKAGE I

Buffet Lunch

Inclusions

Arrival Nespresso coffee and selection of teas

Morning tea break

Nespresso coffee and selection of teas with your choice of one sweet and one savoury item from our refreshment menu

Lunch break

Hot buffet lunch including fresh salads, main meals, delicious sides dishes, desserts and assorted soft drinks and juices

Afternoon tea break

Nespresso coffee and selection of teas with your choice of one sweet or savoury item from our refreshment menu

- Complimentary WIFI
- Complimentary parking
- White board
- Flipchart
- Microphone
- Notepads
- Pens
- Bottled Water

Half day packages also available

Minimum 30 delegates

Surcharge applies for small groups under 30





WEST HQ

FULL DAY CONFERENCE PACKAGE II

Networking lunch

Inclusions

Arrival Nespresso coffee and selection of teas

Morning tea break

Nespresso coffee and selection of teas with your choice of one sweet and one savoury item from our refreshment menu

Lunch break

Assorted sandwiches and wraps, sliced seasonal fruit and Australian cheese served with assorted soft drinks and juices

Afternoon tea break

Nespresso coffee and selection of teas with your choice of one sweet or savoury item from our refreshment menu

- Complimentary WIFI
- Complimentary parking
- White board
- Flipchart
- Microphone
- Notepads
- Pens
- Bottled Water

Half day packages also available

Minimum 15 delegates

Surcharge applies for small groups under 15



SHARE PLATTERS

Based on 10 guests per platter

Antipasto

Marinated olives, feta cheese, char grilled zucchini, eggplant, asparagus, roasted peppers, dolmades, baba ganouj, hummus, crusty sourdough

Australian Farmhouse Cheese

Dried fruits, nuts, Quince paste, lavosh

Assorted Sushi and Nigiris

Wasabi, pickled ginger and soy sauce

Based on 30 pieces per platter

Assorted Gourmet Wraps and Sandwiches

Assorted sandwiches and wraps made on variety of breads

Assorted Mini Cakes and Slices

Chef's selection of mini cakes and slices

Charcuterie

Shaved prosciutto, Sopresso salami, pepperoni, sliced Berkshire ham, marinated olives, roasted peppers, pickled vegetables, grissini and lavosh

Crudités and Assorted Dips (V)

Fresh crisp vegetables served with hummus and guacamole

Savoury Platter

Assorted petite sausage rolls and pies

Based on 20 pieces per platter

Sliced Seasonal Fruit and Berries

Chef's selections of assorted seasonal fruits





WEST HQ

REFRESHMENTS MENU 2018

Beef pies /sausage rolls with dipping sauce

Spinach and feta scrolls

Mini smoked salmon & cream cheese bagels

Roast vegetable empanada with salsa

Assorted vegetable Quiche

Mushroom and truffle arancini balls with aioli

Mini brioche bacon sliders

Chocolate & banana muffins

Assorted cronuts

Plain / cheese and bacon / chocolate croissants

Banana bread / whipped vanilla butter

Vanilla slice

Chocolate éclairs

Date and nut slice

Waffles / maple syrup / cinnamon butter

Apple strudel

MENU





WEST HQ

SPORTS TEAM MENUS

TEAM MENU 1

Assorted bread rolls
Caesar salad with traditional condiments
Stir fried chicken with Asian greens in light soy sauce
Spinach & ricotta cannelloni with tomato basil sauce
Roasted root vegetable with herb butter
Steamed jasmine rice

TEAM MENU 2

Assorted bread rolls
Quinoa salad with beetroot, feta cheese and walnut dressing
Lemon and thyme roasted chicken thigh cutlets
Slow cooked lamb and white bean casserole
Penne pasta with Napolitano sauce and grated parmesan
Steamed broccoli and green beans
Roasted chat potatoes with rosemary

TEAM MENU 3

Assorted bread rolls
Tuna nicoise with lemon mustard dressing
Traditional Greek salad with feta cheese
Slow roasted beef cube roll with red wine jus
Cajun spiced grilled chicken fillet with tomato salsa
Grilled barramundi with lemon and caper sauce
Vegetarian lasagne
Roasted pumpkin and sweet potato
Steamed jasmine rice





WEST HQ

PREMIUM DINNER BUFFET

Charcuteries Platter

Shaved prosciutto, Supresso salami, peperoni, Berkshire ham, marinated and pickled vegetables, olives with grissini and lavosh
Tatzaiki and hummus dips with lavosh and rustic breads

Fresh Cold Seafood Platter

Sydney rock oysters, cooked tiger prawns, baby octopus and smoked salmon with cocktail sauce, fresh lemon and salad leaves

Salads

Panzanella salad
Organic quinoa salad
Tomato and bocconcini salad with pesto dressing

Main

Mustard crusted roast beef with red wine jus
Chicken cacciatore with thyme and black olive
Baked white fish with shellfish marinara sauce and tarragon
Roast potatoes with garlic and herbs
Fresh steamed greens with olive oil and sea salt
Penne pasta with sundried tomatoes olive oil garlic and parsley

Dessert

Selection of cakes and gateaux
Mixed macaroons
Fresh fruit platter with berries
Australian cheese platter with condiments and lavosh

Minimum numbers 30



CHILDREN'S PLATED MENU

Main Items

Mini beef sausages on mash
Battered whiting fillets and chips Pasta
with meat balls in tomato sauce
Crumbed chicken nuggets with chips
Beef burger and chips

Dessert Items

Individual ice cream

Beverage

Unlimited soft drink or juice

**** Menu available for children aged 3-12 years only****

****Your choice of two main course option for 20 children or more****



BREAKFAST MENUS

CONTINENTAL BUFFET

Natural yogurt with berries
Fresh seasonal fruit platters
Burcher muesli and cereals
Assorted croissants, Danish pastries and muffins
Conserves and honey
Toasting bread

FULL BUFFET BREAKFAST

Natural yogurt with berries
Fresh seasonal fruit platters
Burcher muesli and cereals
Assorted croissants, Danish pastries and muffins
Conserves and honey
Toasting bread
Scrambled eggs
Bacon
Chipolatas
Hash browns
Roasted tomatoes
Baked beans
Sautéed Mushrooms

PLATED BREAKFAST

Grilled bacon, scrambled eggs, Cumberland sausage, hash brown, slow roasted tomato, mushroom and English muffin
Scrambled eggs, slow roast tomato, mushrooms, spinach, hash brown and English muffin (V)

Minimum of 30 guests





WEST HQ

CANAPÉ PACKAGES

Handmade, fresh and full of flavour...

Cold canapés

Peking duck pancake with hoisin sauce
Smoke salmon roulade with honey mustard and poppy seed sauce
Marinated king prawn chilli and herb skewer (GF)
Caramelized onion and goat cheese tartlet
Beef Carpaccio, Lilliput capers, parmesan and truffle mayo on crostini
Vietnamese rice paper rolls with nouc cham sauce (GF)
Sesame crusted tuna with baba ganouj and crispy shallots (GF)

Hot canapés

Truffled mushroom and parmesan arancini balls (GF option available)
Honey and soya glazed chicken skewers with scallions (GF)
Lamb souvlaki skewers with garlic yoghurt sauce (GF)
Szechuan pepper and salted calamari with lime aioli
Crispy prawns on brique (spring roll) pastry with chilli mayo

Dessert canapés

Mixed fruit tart
Lemon friands
Tropical dessert cup (GF)
Apple berry tart
Assorted macaroons

Additional canapés can be added to your package for an additional \$5.00 per item

Beverage packages are also available

Minimum numbers 20





WEST HQ

FINGER FOOD

MENU ONE

Mini savory tarts
Petite sausage rolls
Fish Goujons with lime aioli dipping sauce
Petite gourmet beef and burgundy pies
Traditional Samosa with minted yoghurt

MENU TWO

Chicken skewers with peanut satay sauce
Steamed pork dim dims with sweet chili and soy dipping sauce
Chicken ribs in BBQ sauce
Fish cocktails
Cheese and spinach pastizzi's

MENU THREE

Tempura battered prawns with light soy
Greek style marinated lamb skewers with garlic yoghurt
Salt & pepper calamari with lime aioli
Mini beef sliders with cheese and tomato salsa
Chipotle chicken wings with dipping sauce

Add a selection of sweet items \$6.00 per item

Chocolate, amaretto and macadamia brownie
Tiramisu with anglaise
Australian farmhouse cheeses
Lemon and lime curd tartlets

Minimum number of 20 guests



LUNCH TIME MENU

Assorted bread rolls

Greek salad with cucumber, tomato and fetta

Spiced Cajun coleslaw

Mixed leaf salad with house dressing

BBQ Greek style chicken, tahini dressing

Slow cooked lamb shoulder, lemon and tzatziki

Eggplant caponata, braised red peppers and black olive (v)

Roast Garlic potatoes rosemary and sea salt

Green beans, cherry tomatoes mint and balsamic

Chef's selection sweet item

Sliced seasonal fruit

Brewed tea and coffee station

Minimum numbers 30





WEST HQ

LUNCH TIME MENU II

Assorted bread rolls

Caesar salad with crispy bacon and parmesan

Organic quinoa salad with pickled radish and feta

Mixed leaf salad with house dressing

Whole roast chicken with sage and chicken jus

Lemon thyme crusted fish of the day with lemon and capers

Roasted root vegetables (v)

Honey glazed carrots with peas and roast walnuts

Pumpkin and ricotta lasagna (v)

Chef's selection sweet item

Sliced seasonal fruit

Brewed tea and coffee station

Minimum numbers 30





WEST HQ

LUNCH TIME MENU III

Assorted bread rolls

Beetroot spinach and feta salad, dukkah and balsamic

Cucumber, pickled onion yogurt mint and sumac

Mixed leaf salad with house dressing

North Indian butter chicken with riata and coriander

Gobi aloo cauliflower chickpea and coconut spiced curry (v)

Steamed jasmine rice

Honey soy glazed salmon fillet, lime sesame and shallots

Steamed bok choy with oyster sauce and sesame oil

Lychee and mango tapioca pudding with coconut cream

Seasonal fruit platter

Brewed tea and coffee station

Minimum numbers 30





WEST HQ

LUNCH TIME MENU IV

Assorted bread rolls

Ice berg lettuce, tomato, Spanish onion and sumac spice salad

Five bean salad with capsicum and rocket

Mixed leaf with house dressing

Cajun spiced chicken cutlets with black bean and tomato

Steamed wild rice and pico de galo

Crispy fried fish tacos (d.i.y)

Vegetarian chilli, sour cream and green onion (v)

Grated cheeses, guacamole and salsa

Chocolate tarts

Seasonal fruit platter

Brewed tea and coffee station

Minimum numbers 30





WEST HQ

LUNCH TIME MENU V

Assorted bread rolls

Raddichio leaf and green bean salad with mustard seed dressing

Organic quinoa salad with pickled radish and feta salad

Mixed leaf salad with house dressing

Whole roast chicken with sage and chicken jus

Lemon thyme crusted fish of the day with lemon and capers

Roast garlic and rosemary potatoes

Honey glazed carrots with peas and roast walnuts

French style slow cooked puy lentil and tomato ragou (v)

Apple crumble with crème anglaise

Seasonal fruit platter

Brewed tea and coffee station

Minimum numbers 30





WEST HQ

LUNCH TIME MENU VI

Assorted bread rolls

Panzanella salad with balsamic dressing

Tomato and bocconcini salad

Mixed leaf with house dressing

Slow braised beef with tomato, red wine and white bean salsa Soft
polenta / parmesan cheese and fresh herbs

Pumpkin and ricotta lasagna (v)

Penne pasta w/ Aribiata sauce and rocket (v)

Steamed garden greens with olive oil and rock salt

Custard and chocolate filled cannoli

Fresh fruit platter

Brewed tea and coffee station

Minimum numbers 30



MENU



WEST HQ

PLATED MENU

Alternate Serve

ENTRÉE

Beetroot cured salmon gravlax

watercress, chive and dill yogurt

Twice cooked pork belly

macadamia purée, pickled beetroot and mustard cress

King prawn salad

heirloom tomato, radish, lemon and avocado mousse

Moroccan spiced Riverina lamb

couscous, pomegranate and cucumber yoghurt dressing

Butternut pumpkin and ricotta ravioli (v)

asparagus, sage butter, toasted pumpkin seeds and aged parmesan

Confit Tomato salad (v)

goats cheese, asparagus, olive crumble and basil oil

Vietnamese vegetable rice paper rolls (v)

shallots, ginger chilli-lime dressing

MENU





WEST HQ

PLATED MENU

Alternate Serve

MAIN

Roasted Pork belly

Colcannon mash, steamed snow peas and apple cider jus

Grilled chicken breast

ratatouille, potato stack and thyme jus

Pan seared Barramundi

cauliflower purée, pine nuts, caper and currant salsa

Slow braised lamb neck

carrot purée, wilted spinach and lamb jus

Salmon fillet

crushed potatoes, lemon, capers, parsley, asparagus and beurre blanc sauce

Surf and Turf

grain fed sirloin, garlic prawn, chat mash, broccolini and mustard cream jus

Moroccan chickpea ragout (v)

baked polenta with house romesco sauce

Grilled beef tenderloin

potato fondant, confit oxheart tomato and red wine jus





WEST HQ

PLATED MENU

Alternate Serve

DESSERT

Choc raspberry fondant

raspberry crumble, Chantilly cream and fresh berries

Vanilla Panna cotta

almond biscotti and raspberry coulis

Strawberry tart

berry salsa, cookie crumble and micro mint

Apple and salty caramel tart

caramel frangipane and vanilla short bread

Ricotta Grand Marnier cheesecake

Blood orange jelly and sweet cherry

Individual cheese plate

quince jelly, fresh and dried fruits

Freshly Brewed Coffee & Assorted Teas

