

# Conference Packages

## **Full Day Conference Package**

Tea & Coffee throughout day, including premium T2 teas

**Morning Tea:** Chef's selection of slices or fresh baked danish

**Lunch:** Choose 1 of the 3 options below

**Afternoon Tea:** Fresh baked cookies or cake with fruit

**\$49 per person**, add Super Smoothie for any break \$5 per person

---

## **Half Day Conference Package**

Tea & Coffee throughout day, including premium T2 teas

Either morning tea OR afternoon tea

Choose from the three lunch options below

**\$38 per person**, add Super Smoothie for any break \$5 per person

### **Both Day Package Rates Include:**

Conference Room Hire

Data Projector

Electric Screen Hire

Wifi for all guests

Whiteboard and Flipchart

Notepad and pens

Iced Water & Mints

## **Package Lunch Options**

Choose from the three options below, and for multi-day programs choose a different lunch each day.

- 1) Ploughman's lunch (highly recommended, a delegate favourite)
- 2) Cooked to order from the little nel menu (1 to 20 delegates)
- 3) Gourmet wraps and sandwiches with fruit platter

# Breakfast



**Bombolini**, warmed nutella filled Italian doughnut \$9 **V**

**Baked leg ham & Cheddar Cheese Croissant**, with mustard glaze & slow roasted tomato chutney \$12

**Toasted Muesli**, kombucha poached pears, kiwi fruit, strawberries, mandarin, grapefruit, pomegranate passionfruit & coconut yoghurt \$16 **GF, V, DF**

**Overnight Oats & Chia Pudding Jar**, fresh and baked apples, rhubarb compote, bananas, kiwi, cocoa & coconut ball \$16 **V, DF**

**Smashed Avocado on Toasted Soy & Linseed Sourdough**, fresh basil, pickled onions, Danish feta, turmeric kale chips, local microgreens & hemp seed \$17 **GFO**

**Quinoa, Activated Buckwheat & Millet Porridge**, coconut milk, poached quince, pomegranate, almond butter, coconut whip & toasted pistachio \$18 **GF, V, DF**

**Bacon & Fried Egg Roll**, toasted turkish with slow roasted tomato chutney \$15 **GFV**

**Eggs your way** (poached, scrambled or fried), streaky bacon, slow roasted tomato chutney, soy & linseed sourdough, \$16 **GFV**

**Sambal Chilli Scrambled Eggs on Sourdough**, coconut yoghurt, green papaya, sriracha, crushed cashews, crispy shallots, fresh coriander, lime, soy & linseed sourdough \$19 add avocado \$5

**Middle Eastern Falafel Bowl**, quinoa, broccolini, kale, yoghurt, carrot hummus, pickled beetroot, roast pumpkin, pomegranate, seeds & nuts \$21 Add poached egg \$3 **GF, V, VV**

**Buttermilk Pancake Stack with Passionfruit Curd**, fresh chia, kiwi, strawberry, kombucha poached pears, banana & kafir lime agave syrup \$20 **V**

**American Waffle Stack**, streaky bacon, Canadian maple, vanilla bean ice cream, fairy floss & strawberries \$22

**Huevos Rancheros (Mexican Baked Eggs)**, mixed beans, sweet potato, spiced tomato, guacamole, fried Mexican cornbread \$21 **GF, V, DF**

**Garlic butter & Tyme Roasted Portobello Mushrooms**, rainbow chard, grilled halloumi, kale & cashew pesto, potato hash \$20 **GFO, V**

**Zucchini & Green Pea Fritters**, poached eggs, streaky bacon, crème fraiche, kale pesto & slow roasted tomato chutney \$23

**Wood-Smoked Ocean Trout Open Omelette**, herb crème fraiche, salsa verde, apple celery, snow pea vine & parmesan \$21

**Eggs Benedict**, shaved leg ham or streaky bacon, rainbow chard, slow roasted tomato chutney, hollandaise on

**GF = Gluten Free, DF = Dairy Free, GFV = Gluten Free Variation, V = Vegan, VV = Vegan Variation**

## Extras

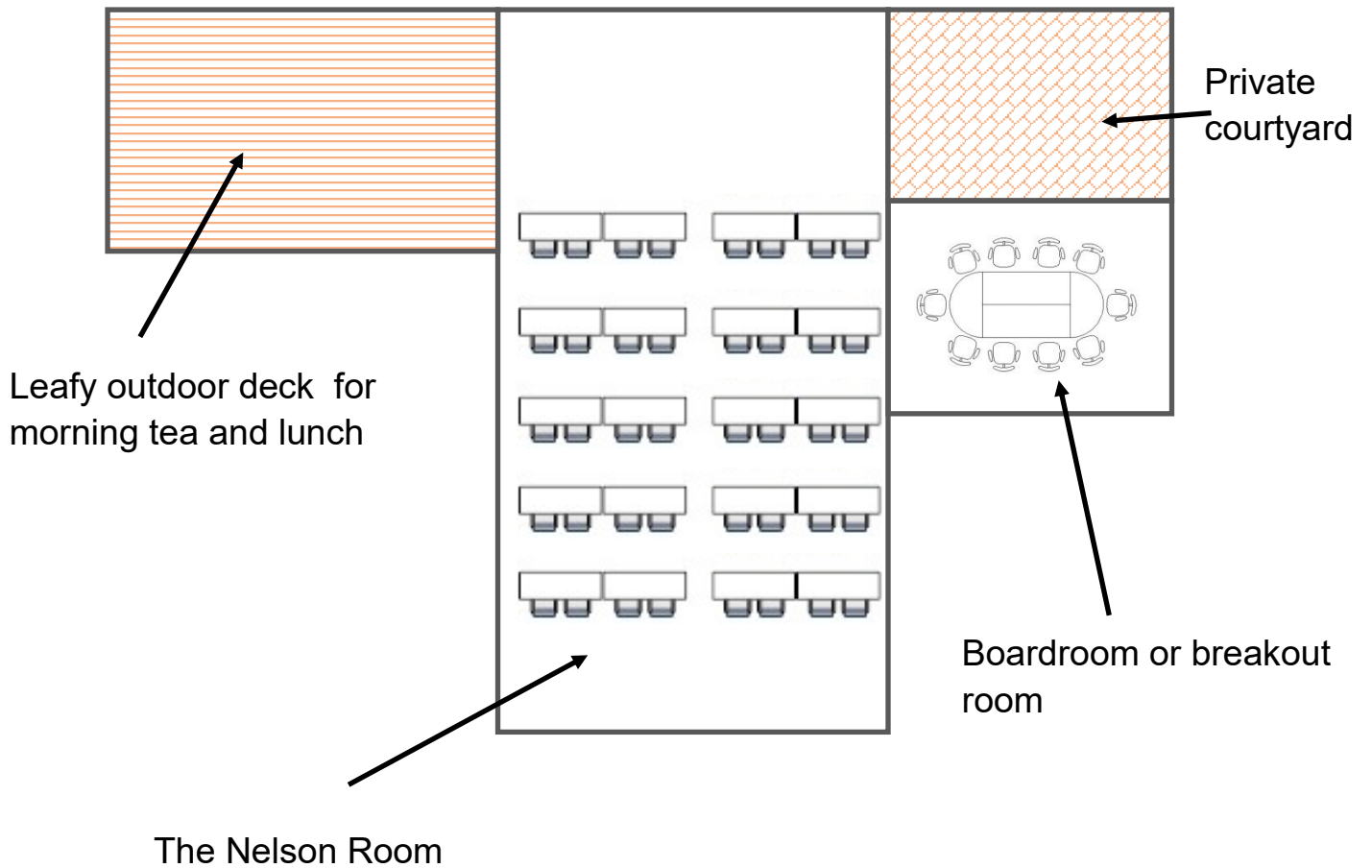
## From the Bakery

Mushrooms / Bacon / Pork Sausage / \$4.0  
Hash Browns (2) \$4, Fresh Tomato / Spinach \$3  
Eggs (2) / Avocado \$5 Haloumi \$5  
Smoked Tasmanian Salmon \$6  
Dukkah or Seeds \$2

Banana Bread \$9  
Raisin Toast (thick cut, 2 slices) \$7  
Croissant, Soy & Linseed Sourdough or White with your choice of Hanks Jam, nutella, vegemite, honey or peanut butter \$8

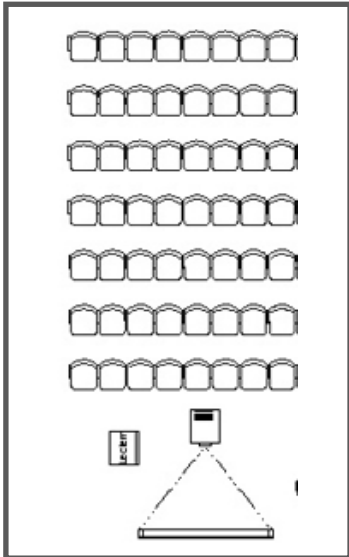
\*Table service only. Please take note of your table number when finalising your bill at cafe front counter.

# Meeting Rooms



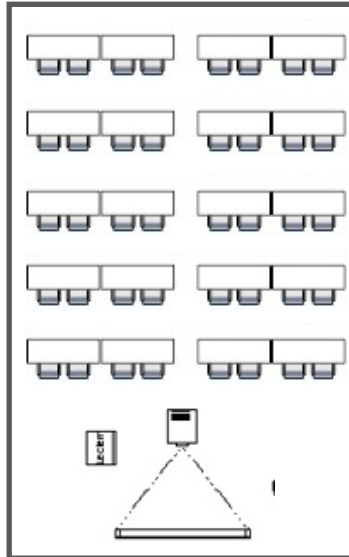
# Layouts & Capacity

## The Nelson Room



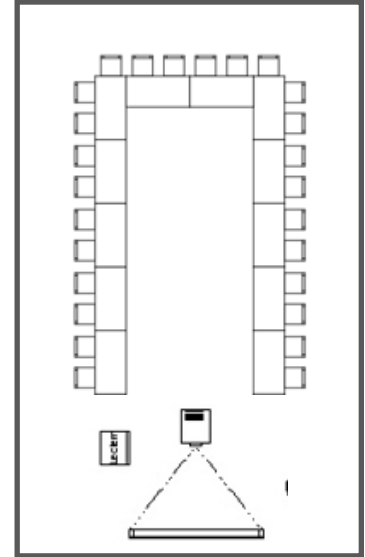
**Theatre Style**

Max Capacity 50



**Classroom Style**

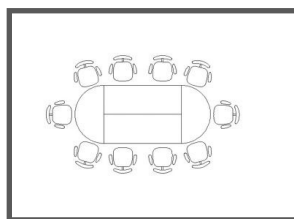
Max Capacity 35



**U Shape**

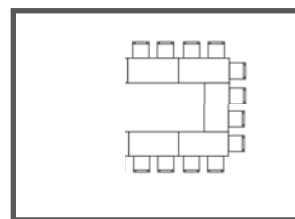
Max Capacity 26

## The Boardroom



**Boardroom Setup**

Max Capacity 10



**U Shape**

Max Capacity 12

# Function Dinner

## Entree

Thai fish cakes with flaked red emperor, sugar snaps & bean sprouts, Asian slaw with nouc cham dressing

Crispy pork Tacos, picalo de galo, cabbage slaw, avocado & baja sauce

Spiced salt and pepper squid, Asian slaw, Nahm Jim, coriander & lime dipping sauce

Flakey pastry tart, goats cheese, caramelized onion, tomato, basil & rocket.

## Mains

House made ricotta gnocchi & crispy pork belly, butternut pumpkin, kale, sauce vierge, chilli, rocket & parmesan salad

Roasted pumpkin, spinach & lentil dahl, coconut yoghurt, mango chutney, pickled vegetables & pappadums

Tempura Flathead, house tartare, mushy peas, malt vinegar & rustic cut chips

Braised Wagyu & mushroom pot pie, minted mushy peas, roasted garlic chat potato & a flakey pastry lid

Slow roasted lamb & Moroccan pearl cous cous salad, grilled zucchini, asparagus, pomegranate, currants, almonds & cumin yoghurt

## Dessert

Steamed sticky date pudding, butterscotch Sauce & vanilla bean ice cream

Banoffe pie sundae, salted caramel ice cream, dolche de leche, pecans & caramelised banana

Pear tarte tatin with vanilla bean ice cream & butterscotch sauce

Milk chocolate fondant with mint chocolate chip ice cream

Affogato with kahlua, espresso, vanilla bean ice-cream & cinnamon sugar twist

---

Main course only \$35, 2 courses \$50, 3 courses \$60. Choose 2 items from each course, no BYO

