

# WORKING DELEGATE LUNCH

Delegate buffets are served from stations to ensure excellent service over a limited time period. We have incorporated vegetarian and healthy options to add to the diversity of your selection.

## DELEGATE LUNCH ONE

Minimum 30 delegates

- Chilled platters of cured, smoked and freshly roasted cold cuts including; ham, salami, turkey, beef and chicken
- Accompaniments of mustard, mayonnaise, pickled onions and cornichons
- Chargrilled vegetables with an olive oil and balsamic dressing (VG) (GF)
- Coleslaw of red cabbage, Huon Valley apples and walnuts (V) (GF)
- Traditional tossed Greek salad (V) (GF) (NF)
- Potato salad dressed with smoked cheddar, cornichons, ham and olive oil dressing
- Antipasto vegetables and marinated olives (V)
- Assorted fresh breads
- Daily sweet item and fresh sliced seasonal fruits
- Chilled orange juice, freshly brewed coffee and selected teas

## DELEGATE LUNCH TWO

Minimum 30 delegates

- Tasmanian lamb and vegetable ragout with pearl barley, finished with currants, pine nuts and pistou
- Vegetable, potato pie with ricotta and Swiss chard (V) (GF)
- Brown rice and vegetable pilaf (VG) (GF)
- Classic potato salad with smoked chicken and spring onions
- Antipasto vegetables tossed with mixed leaves (VG)
- Roast pumpkin salad with rocket, pepita and yoghurt dressing (V)
- Selection of freshly baked continental breads
- Daily sweet item and fresh sliced seasonal fruits
- Chilled orange juice, freshly brewed coffee and selected teas

## DELEGATE LUNCH THREE

Minimum 30 delegates

- Braised chicken with sumac, dates, olives and capers (GF) (DF)
- Vegetable tajine (VG) (GF)
- Couscous with yoghurt and saffron (V)
- Roast cauliflower salad with currants, pine nuts, chickpeas and a lemon tahini dressing (V)
- Traditional Greek salad (V)
- Dressed leafy greens with assorted sprouts (VG) (GF) (NF)
- Pita and flat bread
- Daily sweet item and fresh sliced seasonal fruits
- Chilled orange juice, freshly brewed coffee and selected teas

# WORKING DELEGATE LUNCH



## | DELEGATE LUNCH FOUR

Minimum 30 delegates

- Chicken fricassee with sautéed mushrooms and leeks
- Roasted pumpkin and ricotta lasagne (V)
- Fragrant steamed rice (VG) (GF)
- Rocket, pear, fetta and white balsamic (V)
- Baby cos hearts with cherry tomatoes, croutons and a mustard vinaigrette (V) (NF)
- Orange, fennel and walnuts tossed in baby spinach leaves (V) (GF) (DF)
- Freshly baked focaccia bread
- Daily sweet item and fresh sliced seasonal fruits
- Chilled orange juice, freshly brewed coffee and selected teas

## | DELEGATE LUNCH FIVE

Minimum 30 delegates

- Beef brisket, slow braised with Thai spices and coconut, finished with Asian herbs (GF) (H)
- Mildly spiced vegetable and chick pea masala (VG) (GF) (H)
- Fragrant steamed jasmine rice with sesame (VG) (GF)
- Vegetable, rice noodle and Kimchi salad (VG)
- Asian style slaw topped with roasted peanuts, tamari and ginger dressing (GF) (VG)
- Tofu, spinach, broccolini and toasted sesame salad (VG)
- Roti paratha bread
- Daily sweet item and fresh sliced seasonal fruits
- Chilled orange juice, freshly brewed coffee and selected teas

## | DELEGATE LUNCH SIX

Minimum 30 delegates

- Slow cooked lamb pie topped with gratin potato (GF) (H)
- Chicken and leek pie with a Tasmanian cheddar and chive crust (H)
- Baked vegetables dressed with aged balsamic and olive oil (VG) (GF)
- Red quinoa salad with roasted carrot, roasted capsicum, basil and spinach (GF) (VG) (NF)
- Salad of chargrilled sweet corn, tomato, kalamata olives and basil (VG) (GF)
- Baby English spinach leaves with baked beetroot and Persian fetta (V) (GF)
- Freshly baked cob loaves
- Daily sweet item and fresh sliced seasonal fruits
- Chilled orange juice, freshly brewed coffee and selected teas

*All lunch buffets are designed for greater than 30 delegates and are served stand up style.  
An additional \$5.00 sit down charge is applicable for seated lunches and additional space may need to be reserved.*

# PRE DINNER COCKTAIL RECEPTIONS

This menu is only available to be served with pre-dinner or lunch drinks for 30 minutes and is not designed to replace an entrée or as a standalone menu for a cocktail party.

(Please select a minimum of 3 items for your cocktail reception)

- Spiced lamb kofta with romesco sauce (GF) (H)
- Selection of fresh sushi with pickled ginger and Japanese soy sauce
- Tasmanian mushroom arancini with confit garlic aioli (V)
- Zucchini and haloumi fritters with tzatziki (V)
- Handmade steamed bun filled with chicken and prawn
- Potted salmon with Tasmanian gin jelly

Available for minimum of 20 people

# SUBSTANTIAL STAND UP DINING

The following menu has been designed as a substantial stand up cocktail reception, perfect as a light dinner alternative. Service combines small buffet presentations with ice sculptures to allow guests to graze as they move

Served on mini buffets, minimum of 50 people for 1.5 hours service

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## | DIPS

- Roasted carrot and maple dip
- Harissa spiced hummus dip
- Pea and roasted fennel dip

All dips are accompanied by freshly baked breads

## | TASMANIAN SALMON PLATES

ROASTED CARROT AND MAPLE DIP  
HARISSA SPICED HUMMUS DIP  
PEA AND ROASTED FENNEL DIP

## | TASMANIAN CURED MEATS

GRAVLAX TASMANIAN SALMON WITH 666 VODKA AND BUCKWHEAT BLINI  
SCOTTSDALE PORK BELLY WITH PALM SUGAR CARAMEL AND CORIANDER

## | FIRST SERVICE

GRAVLAX TASMANIAN SALMON WITH 666 VODKA AND BUCKWHEAT BLINI

- Gravlax Tasmanian salmon with 666 vodka and buckwheat blini

## | SECOND SERVICE

- Brioche bun with slow cooked brisket and slaw
- Scottsdale pork belly with palm sugar caramel and coriander

## | THIRD SERVICE

PAELLA RICE WITH CHICKEN, SMOKED PAPRIKA AND CHORIZO

- Paella rice with chicken, smoked paprika and chorizo

## | DESSERT

- Tiramisu, macaron, black forest gateau and lemon meringue tart
- Freshly brewed coffee and selected teas