

EVENTS FLEMINGTON

COFFEE BREAK PACKAGES





Coffee and Tea

Arrival coffee and tea | \$7.50 per person

Coffee Break One (one item per person) | \$13 per person

Coffee Break Two (two items per person) | \$20 per person

Coffee Break Three (three items per person) | \$28 per person

Coffee Break Four (four items per person) | \$30 per person

Continuous tea and coffee (eight hour duration) | \$23 per person

Bakery

Assorted Danish pastries

Blueberry & almond friands

Portuguese custard tart

Assortment of mini muffins

Plain mini croissant

Mini pain au chocolate

Savoury

Ham & cheddar cheese croissant

Petite chunky beef & red wine pie

Selection of mini savoury muffins

Quiche Lorraine

Petite sausage rolls, tomato relish

Chicken & vegetable pie

Butter chicken samosas

Spinach & fetta quiche

Sweet

Traditional and fruit scones served with jam and vanilla chantilly cream

Dark chocolate cupcakes, Nutella cream, hazelnut crumble

Honey yoghurt & berry pot, toasted oat crumble

Banana muffins, spice crumble

Chocolate & walnut brownie

Raspberry & apple crumble muffins

Selection of French macarons

Flourless orange & poppyseed cake, cream cheese

Seasonal fruit salad

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EVENTS FLEMINGTON

CONFERENCE MENU 1





Lunch

\$52 PER PERSON

Sandwich

Savoury bite

Salad

Hot savoury item

Sweet item

Monday

Sandwich | Mixed four point sandwiches

Savoury bite | Roast tomato and artichoke tart (v)

Salad | Roasted beetroot, freekeh, currants, pickled zucchini (v)

Hot savoury item | Chicken breast, honey roasted heirloom carrots, kale

Sweet item | Mixed berry muffins

Tuesday

Sandwich | Demi baguette, roast beef, horseradish & grilled zucchini

Savoury bite | Mini smoked salmon bagel, cream cheese, lemon, dill

Salad | Cannellini bean, cumin roasted pumpkin, quinoa, seeds & nuts, pomegranate vinaigrette (v)

Hot savoury item | Beef massaman curry, chat potatoes, wild spinach, fried shallot & coconut

Sweet item | Banana muffin, spiced crumble

Wednesday

Sandwich | Chicken Caesar wrap, lettuce, egg, bacon, Caesar dressing

Savoury bite | Spinach & ricotta filo, chipotle yoghurt (v)

Salad | Ras el hanout roasted cauliflower, yoghurt, fresh peas (v)

Hot savoury item | Hand rolled gnocchi, buffalo mozzarella, sundried tomato, basil (v)

Sweet item | Dark chocolate cupcakes, Nutella cream, hazelnut crumble





Thursday

Sandwich | French baguette, ham, brie, tomato relish

Savoury bite | Assorted sushi rolls

Salad | Baby potato salad, bacon, seeded mustard, crushed egg, spring onion

Hot savoury item | Slow cooked lamb, roast pumpkin hummus, pine nuts, pepita verde dressing

Sweet item | Selection of French macarons

Friday

Sandwich | Turkish bread, chicken breast, smoked bacon, lettuce, vine ripened tomato

Savoury bite | Spiced vegetable samosa, coriander yoghurt (v)

Salad | Chargrilled broccoli, Danish fetta, sundried tomato, slivered almonds, roquette, green goddess dressing (v)

Hot savoury item | Chicken & cashew butter curry, steamed jasmine rice

Sweet item | Chocolate & walnut brownie

Saturday

Sandwich | Baguette, ham, brie, tomato, cos lettuce, mustard mayonnaise

Savoury bite | Assorted rice paper rolls

Salad | Roasted sweet potato, spinach, puffed wild rice, pepitas, salad cream (v)

Hot savoury item | Beef stir fry, noodles, ginger and soy

Sweet item | Mini salted caramel & hazelnut muffins

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EVENTS FLEMINGTON

CONFERENCE MENU 2





Lunch

\$72 PER PERSON

Sandwich

Savoury bite

Salad

Hot savoury items

Sweet items

Monday

Sandwich | Mixed four point sandwiches

Savoury bite | Roast tomato & artichoke tart (v)

Salad | Roasted beetroot, freekeh, currants, pickled zucchini (v)

Hot savoury item 1 | Steamed dumpling, black vinegar and chilli jam

Hot savoury item 2 | Slow cooked lamb, roast pumpkin hommus, pine nuts, pepita verde dressing

Sweet item 1 | Lemon meringue tarts

Sweet item 2 | Traditional and fruit scones served with jam and vanilla Chantilly cream

Tuesday

Sandwich | Poached chicken wrap, fresh rocket, jalepeno mayonnaise

Savoury bite | Mini smoked salmon bagel, cream cheese, lemon, dill

Salad | Cannellini bean, cumin roasted pumpkin, quinoa, seeds and nuts, pomegranate vinaigrette (v)

Hot savoury item 1 | Spiced kofta, chickpea puree, pomegranate syrup

Hot savoury item 2 | Beef massaman curry, chat potatoes, wild spinach, fried shallot and coconut

Sweet item 1 | Selection of French macarons

Sweet item 2 | Banana muffin, spiced crumble

Wednesday

Sandwich | Chicken Caesar wrap, lettuce, egg, bacon, Caesar dressing

Savoury bite | Bruschetta, tomato, basil, pesto foccacia

Salad | Ras el hanout roasted cauliflower, yoghurt, fresh peas (v)

Hot savoury item 1 | Seared salmon, white wine beurre blanc, peas, broccolini

Hot savoury item 2 | Chicken breast, honey roasted heirloom carrots, kale

Sweet item 1 | Hand made biscuits

Sweet item 2 | Dark chocolate cupcakes, Nutella cream, hazelnut crumble





Thursday

Sandwich | French baguette, smoked ham, brie, tomato relish

Savoury bite | Assorted sushi rolls

Salad | Baby potato salad, bacon, seeded mustard, crushed egg, spring onion

Hot savoury item 1 | Asian spring rolls, sweet & sour dipping sauce

Hot savoury item 2 | Spicy pork, spinach & ricotta agnolotti, herb & garlic butter

Sweet item 1 | Raspberry & apple crumble muffins

Sweet item 2 | Baked cheesecake tart with strawberries

Friday

Sandwich | Turkish bread, chicken breast, smoked bacon, lettuce, vine ripened tomato

Savoury bite | Spiced vegetable samosa, coriander yoghurt (v)

Salad | Chargrilled broccoli, Danish fetta, sundried tomato, slivered almonds, roquette, green goddess dressing (v)

Hot savoury item 1 | Grilled tandoori marinated lamb, baby potatoes, spring onion

Hot savoury item 2 | Chicken & cashew butter curry, steamed jasmine rice

Sweet item 1 | Mini salted caramel & hazelnut muffins

Sweet item 2 | Chocolate & walnut brownie

Saturday

Sandwich | Baguette, ham, brie, tomato, cos lettuce, mustard mayonnaise

Savoury bite | Assorted rice paper rolls

Salad | Roasted sweet potato, spinach, puffed wild rice, pepitas, salad cream (v)

Hot savoury item 1 | Beef stir fry, noodles, ginger and soy

Hot savoury item 2 | Hand rolled gnocchi, buffalo mozzarella, sundried tomato, basil (v)

Sweet item 1 | Flourless orange & poppyseed cake and cream cheese icing

Sweet item 2 | Berry friands

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EVENTS FLEMINGTON

CONFERENCE MENU 3





Lunch

\$79 PER PERSON

Wrap selection

Seasonal sliced fruit

CHOOSE FROM

One savoury bite

One individual salad

Two hot items

Two sweet items

Savoury Bites

Assorted sushi rolls, pickled ginger, soy sauce

Assorted rice paper rolls

Spiced vegetable samosa, coriander yoghurt (v)

Roast tomato & artichoke tart (v)

Mini smoked salmon bagel, cream cheese, lemon, dill

Bruschetta, tomato, basil pesto, focaccia (v)

Peking duck crepes, hoisin sauce

Crumpet, whipped taramasalata

Spinach & ricotta filo, chipotle yoghurt (v)

Pumpkin & fetta arancini (v)





Individual Salad

Roasted sweet potato, spinach, puffed wild rice, pepitas, salad cream (v)

Chargrilled broccoli, Danish fetta, sun dried tomato, slivered almonds, roquette, green goddess dressing (v)

Roasted beetroot, freekeh, currants, pickled zucchini (v)

Baby potato salad, bacon, seeded mustard, crushed egg, spring onion

Cannellini bean, cumin roasted pumpkin, quinoa, seeds and nuts, pomegranate vinaigrette (v)

Ras el hanout roasted cauliflower, yoghurt, fresh peas (v)

Vietnamese chicken salad, fragrant herbs, sweet & sour dressing

Greek salad, Persian fetta, kalamata olives, cucumber, cherry tomatoes, parsley (v)

Spiced lamb, pearl couscous, cucumber, tomato, parsley & lemon dressing

Hot Items

Hand rolled gnocchi, buffalo mozzarella, sundried tomato, basil (v)

Spicy pork, spinach & ricotta agnolotti, herb & garlic butter

Chicken & cashew butter curry, steamed jasmine rice

Grilled tandoori marinated lamb, baby potatoes, spring onion

Slow cooked lamb, roast pumpkin hommus, pine nut, pepita verde dressing

Spiced kofta, chickpea purée, pomegranate syrup

Beef stir-fry, noodles, ginger and soy

Asian spring rolls, sweet & sour dipping sauce

Beef massaman curry, chat potatoes, wild spinach, fried shallot and coconut

Steamed dumplings, black vinegar and chilli jam

Chicken breast, honey roasted heirloom carrots, kale

Seared salmon, white wine beurre blanc, peas and broccolini



Sweet Items

Handmade biscuits

Dark chocolate cupcakes, Nutella cream, hazelnut crumble

Raspberry & apple crumble muffins

Baked cheesecake tart, strawberries

Mini salted caramel & hazelnut muffins

Chocolate & walnut brownie

Flourless orange & poppyseed cake, cream cheese icing

Berry friands

Traditional and fruit scones, served with jam and vanilla Chantilly cream

Selection of French macarons

Banana muffins, spice crumble

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