

Conference

PACKAGES

We have carefully created these conference packages to include everything you need. Zoo entry is included as well as cold water and mints. Venue Hire is an additional cost (See page 16-20). Feel free to upgrade your packages, or how about adding on post conference drinks?

PACKAGE 1 - HALF DAY CATERING

(Minimum 30 People) (Maximum 5hr hire)

\$60 PER PERSON

Half day tea and coffee station

Half day fresh fruit juice and soft drink

Morning or Afternoon Tea Break - Select 1 menu item

Lunch Break - Select 3 cold menu items

Fresh fruit platters with lunch

Zoo entry

PACKAGE 2 - FULL DAY CATERING

(Minimum 30 People)

\$80 PER PERSON

Continuous tea and coffee station

Continuous fresh fruit juice and soft drink

Morning Break - Select 1 menu item

Lunch Break - Select 2 cold items and 1 hot dish

Fresh fruit platters with lunch

Afternoon Tea Break - Select 1 menu item

Zoo entry

V = vegetarian VG = vegan DF = dairy free GF = gluten free





Conference

MENU

BEVERAGES \$15PP HALF DAY \$20PP FULL DAY

Available in Fig Tree Function room only. Minimum of 20 guests.

- Self serve tea and coffee station
- Orange and apple juice
- Assorted soft drinks

MORNING & AFTERNOON TEA

..... \$7PP PER ITEM

- Mixed sweet muffins (V)
- Selection of freshly baked Danish pastries (V)
- Assorted cookies (V)
- Carrot and walnut cake (V)

..... \$8PP PER ITEM

- Seasonal fruit salad cups with yoghurt and granola (V)
- Crispy bacon and scrambled egg English muffin
- Scones with jam and double cream (V)
- Croissants with ham and cheese

CONFERENCE LUNCH.....\$8PP PER ITEM

- Broccoli & almond salad with a sour cream mustard dressing (V/GF)
- Panzanella salad with tomato, cos leaves and mozzarella (V)

..... \$10PP PER ITEM

- Fresh baguettes with assorted filling **or** assorted sandwich triangles*
- Wraps with assorted fillings*
- Potato & roast pumpkin frittata (V/GF)

..... \$15PP PER ITEM

- Butter chicken served with pilaf rice (GF)
- Stir fry vegetables and noodles (V/DF)
- Vegetable soup (V)
- Roast chicken, sweet corn pasta bake with tasty cheddar, toasted thyme and garlic bread crumbs*

OTHER OPTIONS.....\$90 PER PLATTER

- Seasonal fresh fruit platter
- South Australian cheese platter with lavosh, nuts and fruit (V)
- Antipasto selection with dips, olives, pickled vegetables, local cured meats and assorted breads

*Vegetarian, vegan, gluten free & dairy free options available