

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 20 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 20 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.....\$10PP HALF DAY \$15PP FULL DAY

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

MORNING & AFTERNOON TEA

.....**\$6.50PP PER ITEM**

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

.....**\$7.50PP PER ITEM**

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

CONFERENCE LUNCH.....\$10PP PER ITEM

- Fresh baguettes with assorted filling **or** assorted sandwich triangles*
- Wraps with assorted fillings*
- Potato & roast pumpkin frittata (V/GF)
- Broccoli & almond salad with a sour cream mustard dressing (V/GF)
- Panzanella salad with tomato, cos leaves and mozzarella (V)
- 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