



EVENTS AT CAULFIELD

Conference Packages

CONFERENCE PACKAGE ONE \$59.50 PER PERSON

- ≈ Arrival Tea and Coffee
- ≈ Morning Tea
- ≈ Working Lunch One
- ≈ Afternoon Tea

CONFERENCE PACKAGE TWO \$63.00 PER PERSON

- ≈ Arrival Tea and Coffee
- ≈ Morning Tea
- ≈ Working Lunch Two
- ≈ Afternoon Tea

Valid until 31st December 2010

Menus subject to change



FULL DAY CONFERENCE PACKAGES

ON ARRIVAL

Freshly brewed coffee and a selection of teas

MORNING TEA

Selection of **one** morning tea option

Served with freshly brewed coffee and a selection of teas

STAND-UP WORKING LUNCHEON OPTIONS

Served with soft drink, orange juice and freshly brewed coffee and tea

WORKING LUNCH ONE	WORKING LUNCH TWO
Select items from the following:	Select items from the following:
≈ 4 Sandwich Fillings	≈ 4 Sandwich Fillings
≈ 1 Salad	≈ 1 Salad
≈ 2 Dessert Items	≈ 2 Savoury Items
	≈ 2 Dessert Items

AFTERNOON TEA

Selection of **one** afternoon tea option

Served with freshly brewed coffee and a selection of teas



CONFERENCE PACKAGE – MORNING TEA OPTIONS

Please select one of the following options:

- ≈ Freshly baked muffins - please select 1 or 2 of the following:
 - Double chocolate
 - Apple and currant
 - Apricot
 - Banana and walnut
 - Blueberry
- ≈ Friandes - please select 1 or 2 of the following:
 - Sour cherry
 - Apple and cinnamon
 - Plain
 - Blueberry
- ≈ Assorted mini danishes
- ≈ Pure butter cake lamingtons
- ≈ Egg bacon and chive savoury tart
- ≈ Freshly baked croissants - please select 1 or 2 of the following:
 - Plain
 - Sweet - raisin, chocolate and almond
 - Savoury – ham, turkey, salmon or spinach and fetta
- ≈ Freshly baked scones with fruit conserve and whipped cream

CONFERENCE PACKAGE – AFTERNOON TEA OPTIONS

Please select one of the following options:

- ≈ Peppermint fudge slice
- ≈ Apricot and yoghurt slice
- ≈ Macadamia fudge brownie
- ≈ Assorted shortbread biscuits



WORKING LUNCH — SANDWICH FILLINGS

Pita wraps, European gourmet rolls and mini bagels filled with:

- ≈ Shaved turkey, cheese, tomato and apricot relish
- ≈ Chicken, lettuce, avocado and mango salsa
- ≈ Hungarian salami on rocket with antipasto vegetables
- ≈ Lettuce, tomato, cucumber and cheese (v)
- ≈ Egg, bacon, tomato and lettuce
- ≈ Roast beef, horseradish mayonnaise and salad
- ≈ Felafel, tabouleh and hommus (v)
- ≈ Shaved leg ham, blue cheese, mayonnaise and red coleslaw
- ≈ Smoked salmon, cucumber, dill and crème fraîche
- ≈ Grilled marinated capsicum, zucchini and eggplant with pumpkin dip (v)
- ≈ Hungarian salami, semi-dried capsicum, lettuce, grated cheese and fresh pesto
- ≈ Roast chicken fillet with Asian inspired vegetables and mustard mayonnaise
- ≈ Curried egg with lettuce (v)
- ≈ Smoked ham with cheese, tomato and honey flavoured mustard
- ≈ Tandoori chicken with lettuce, cucumber and citrus flavoured yoghurt
- ≈ Poached chicken caesar salad
- ≈ Brie, sun dried tomato pesto and sprout salad (v)
- ≈ Pastrami, cheese, tomato, olive tapenade and lettuce
- ≈ Smoked trout, avocado, semi-dried tomato and horseradish mayonnaise
- ≈ Roast turkey, emmentelle cheese, tomato, lettuce and seeded mustard mayonnaise
- ≈ Avocado, cheese, tomato and peppered mayonnaise (v)



WORKING LUNCH – SALADS

- ≈ Caesar salad with coddled egg, crisp pancetta, shaved parmesan, chopped herbs and anchovy dressing
- ≈ Roast chat potatoes with garlic aioli, crisp bacon and chive batons
- ≈ Mixed garden salad with cherry tomato, crumbled goats cheese, mixed pimentos, snow pea shoots and balsamic olive oil dressing
- ≈ Gado-gado salad of cabbage, potato, bean sprouts, cucumber, boiled egg, bean curd, prawn crackers and peanut dressing
- ≈ Egg noodle and sesame chicken salad, with Asian vegetables and soy dressing

WORKING LUNCH – SAVOURY ITEMS

- ≈ Spinach and pine nut felafel (v)
- ≈ Selection of beef and chicken satay skewers
- ≈ Selection of gourmet mini pies with chunky tomato relish
- ≈ Goats cheese, olive and red capsicum tart (v)
- ≈ Traditional Italian bolognese arancini
- ≈ Savoury topped pizza, tomato, cheese, chicken and caramelised pineapple
- ≈ Chicken goujons served with chilli mayonnaise
- ≈ Assorted Asian delicacies served with plum sauce
- ≈ Beef and vegetable samosas served with cucumber and garlic yoghurt
- ≈ Double crumbed lamb cutlets with smoked eggplant relish

WORKING LUNCH – DESSERT ITEMS

- ≈ Sliced seasonal fruit platter
- ≈ A selection of local cheese with dried fruit, crackers and walnut bread
- ≈ Seasonal fruit tart with orange jelly and double cream
- ≈ Baked New York cheesecake, passionfruit cream and citrus sauce
- ≈ Rhubarb and apple crumble with sauce anglaise and double cream
- ≈ Lemon tart with vanilla infused mascarpone and macerated strawberries
- ≈ Dark chocolate ganache tart with biscotti and whipped cream
- ≈ Mini jam donuts and mini vanilla custard donuts



POST CONFERENCE CANAPÉS

*This option is designed to be added at the end of a busy conference day.
This menu is not available as a stand alone option.*

COLD CANAPÉS

Please select two of the following options to be served:

- ≈ Mini tomato, basil and Persian fetta tarts (v)
- ≈ Smoked salmon on chive pancake topped with crème fraîche, caviar and cress
- ≈ Assorted chumaki rolls with pickled ginger and wasabi
- ≈ Vegetarian rice paper rolls with peanut dipping sauce (v)
- ≈ Sweet corn blini with smoked chicken and guacamole

HOT CANAPÉS

Please select three of the following options to be served:

- ≈ Tandoori chicken skewers with yoghurt dip
- ≈ Cheese and sun dried tomato arancini balls (v)
- ≈ Five spice duck spring rolls with plum and orange dipping sauce
- ≈ Gourmet mini pizzas with a variety of toppings
- ≈ Mini gourmet pies - beef, lamb, chicken and vegetarian with tomato relish
- ≈ Spinach, leek and fetta in filo (v)
- ≈ Vegetable and noodle spring rolls with soy, ginger and coriander (v)

\$15.50 per person

Served for 1 hour



POST CONFERENCE BEVERAGE PACKAGES

STANDARD BEVERAGE PACKAGE

Angas Brut Sparkling
Five Furlong Sauvignon Blanc
Five Furlong Cabernet Shiraz
Carlton Draught 800ml
Fosters Light Ice 800ml
Soft Drink, Mineral Water and Orange Juice

Served for a 1 hour duration: \$20.00 per person

Served for a 3 hour duration: \$26.00 per person

SUPERIOR BEVERAGE PACKAGE

Redbank Emily Sparkling
Forest Hills Sauvignon Blanc
Yalumba Galway Shiraz
Crown Lager 700ml
Fosters Light Ice 800ml
Soft Drink, Mineral Water and Orange Juice

Served for a 1 hour duration: \$23.00 per person

Served for a 3 hour duration: \$29.00 per person

DELUXE BEVERAGE PACKAGE

Jansz Cuvee Non Vintage
Nautilus Sauvignon Blanc
Yalumba Wild Ferment Chardonnay
Capel Vale White Label Shiraz
Peter Lehmans Clancy Blend Cabernet Shiraz Merlot
Crown Lager 700ml
Fosters Light Ice 800ml
Soft Drink, Mineral Water and Orange Juice

Served for a 1 hour duration: \$26.00 per person

Served for a 3 hour duration: \$33.00 per person

Alternatively Beverages may be charged on a consumption basis – a minimum spend may apply