

All Day Packages

Sustaining Energy. Inspiring Ideas.

Our conference packages are built for the modern professional. We've replaced the traditional "lunch break" with a curated dining experience that prevents the afternoon slump and leaves a lasting impression. Delicious, effortless, and designed to keep the conversation flowing.

All Day Packages - Important Information

- **Continuous Tea & Coffee Service:** All-day tea and coffee can be added to your package for **\$12.00 per person**. This service is provided across all three break periods.
- **Chilled Beverage Selection:** A refreshing assortment of water, soft drinks, and juices can be added for **\$6.00 per person**, served across all three breaks.
- **Guest Minimums:** All-Day Packages are available for a minimum of 10 guests per order.
- **Timely Setup:** We typically begin setup 15 to 30 minutes before each scheduled break, depending on the event's complexity. Specific timing will be confirmed during your booking.
- **Service Style:** These packages are provided as a "drop and go" service. Should you require professional waitstaff to manage your catering, please enquire for a custom quote.
- **Leftovers & Safety:** Requested items may be kept for later consumption, provided it is safe to do so. In accordance with food safety standards, we strictly adhere to the 4-hour rule for all catering left on-site.
- **Dietary Requirements:** Our packages typically include a wide variety of vegetarian and nut free options. However, more complex dietary requests not covered within the standard menus will incur an additional charge.
- **Package Integrity:** To maintain our quality and service standards, we are unable to make substitutions or modifications to the set All-Day Packages.
- **Tableware & Glassware:** Biodegradable "Bio" products (plates, cutlery, and napkins) are available for an additional fee. Professional cutlery and crockery hire is also available - please refer to pg 47 for pricing.



The Simply Gourmet Selection

\$50.00 per person

Morning Tea

- **Petite Savory Quiches:** A duo of house-baked mini quiches, including vegetarian-friendly options.
- **Low-Fat Fruit Yoghurt Pots:** Creamy individual yogurts in a variety of vibrant flavours

Lunch

- **Gourmet Baguette Selection:** An array of crusty small baguettes with Chef's choice fillings such as Tandoori Chicken with tzatziki, Reuben with sauerkraut & Swiss cheese or the Veggie Delight with avocado, brie & zesty mayo.
- **Signature Sushi Collection:** A hand-rolled assortment of brown rice and inside-out sushi rolls, served traditionally with soy sauce, pickled ginger & wasabi.
- **The "Golden & Crisp" Warm Bites:** Your choice of two hot finger foods on pg 30, such as our Pumpkin & Goat Cheese Arancini with aioli or Spicy Chicken & Corn Empanadas with chunky salsa.

Afternoon Tea

- **Gourmet Sweet Treats:** A decadent grazing platter of assorted mini sweets, cakes, delicate slices & colourful macarons.
- **Fresh Fruit & Artisan Cheese Board:** A sophisticated selection of Matured Cheddar, Brie, Blue, Edam & Gouda paired with seasonal fresh fruits, quince paste, water crackers & soft focaccia bread.



The Signature All-Day

\$55.00 per person

Morning Tea

- **Artisan Savoury English Muffins:** Toasted muffins featuring a chef's selection of premium fillings, including Grilled Egg & Bacon, Double Smoked Ham & Melted Cheddar or vegetarian options like Baby Spinach, Egg & Light Cheddar.
- **Seasonal Fruit Cups:** Individual vibrant cups of hand-cut seasonal fruits – a refreshing, plant-based start to the day.

Lunch

- **Signature Slider Selection:** A chef's choice selection of crowd-pleasing mini brioche burgers. Highlights include BBQ Pulled Pork with fennel slaw, Chicken Katsu with kale slaw or our Potato Rosti Burger with dill mayo & pickles.
- **Gourmet Pasta Salad Platter:** Your choice of a hearty, freshly prepared pasta salad: Zesty Mediterranean Vegetable, Poached Chicken or Classic Chunk Tuna.
- **Signature Greens & Dips Platter:** A vibrant spread featuring house-made Hummus, Tzatziki, and Creamy Avocado dips. Served with a trio of toasted breads—Baguette, Focaccia, and Zaatar strips—alongside crisp vegetable batons (carrots, celery, cucumber, and capsicum) and tangy gourmet pickles.
- **Hand-Rolled Rice Paper Rolls:** Delicate & fresh mini Vietnamese-style rice paper rolls served with traditional dipping sauces.
- **Golden Sweetcorn & Zucchini Fritters:** Lightly grilled vegetable fritters served with a tangy, house-made tomato relish.

Afternoon Tea

- **Freshly Baked Savoury Scrolls:** Soft, house-baked pastry scrolls featuring Spinach & Cheese and Classic Ham & Melted Cheddar.
- **The Fresh Fruit & Sweets Platter:** A colourful fusion of seasonal sliced fruits paired with a decadent assortment of gourmet sweet slices & petite treats.



The Corporate Classic

\$60.00 per person

Morning Tea

- **Petite Bakery Basket:** An assorted selection of buttery mini Danishes & baked sweet muffins.
- **Signature Bircher Muesli:** Creamy oats soaked with crisp apple and a hint of cinnamon.
- **Seasonal Fruit Platter:** A vibrant platter of sliced, fresh seasonal fruits.

Lunch

- **Artisan Sandwich & Wrap Selection:** A plentiful assortment of 4-point sandwiches and gourmet wraps featuring the Chef's selection of premium fillings such as Mexican Spiced Beef with Chipotle, Classic Reuben, Tandoori Chicken with Tzatziki, or Mediterranean Grilled Vegetables with Pesto.
- **House Dips & Toasted Breads:** Hummus, tzatziki, and avocado. Served with a side of pickles and a selection of toasted baguette, focaccia & za'atar-dusted bread.
- **Hand-Rolled Sushi Collection:** An assortment of fresh brown rice and traditional inside-out sushi rolls, served with pickled ginger, wasabi, and soy sauce.

Afternoon Tea

- **Choose from:** Our Signature Sausage Rolls OR Spinach & Ricotta Pastry Rolls (veg) both served with tomato sauce.
- **Choose from:** The Deli Antipasto: Double-smoked ham, Hungarian salami, roasted turkey, bocconcini, frittata, pickles, olives, and crusty bread **OR** The Boutique Cheese Board: A selection of premium cheeses, dried fruits, nuts, and assorted crackers.

The Deluxe Daily Spread

\$69.00 per person

Morning Tea

- **Signature Breakfast Croissants:** Flaky, buttery croissants filled with options like Double Smoked Ham & Cheddar or Spinach, Egg & Light Cheese.
- **Oven-Fresh Sweet Muffins:** An assortment of sweet muffins.
- **Sliced Seasonal Fruit:** A beautifully arranged platter of the season's best fresh fruits.

Lunch

- **Gourmet Panini Selection:** Crusty small paninis with premium fillings like Turkey & Brie with Cranberry, Tandoori Chicken with cucumber tzatziki, and Bocconcini with Pesto & Roasted Peppers.
- **The Signature Grazing Platter:** Your choice of an Artisan Antipasto (cured meats, frittata & grissini) OR a Mediterranean Harvest (falafel, vine leaves & grilled skewers).
- **Chef's Flame-Grilled Skewers:** Choose between savoury Beef Kofta with sumac yoghurt or Dukkha-Spiced Vegetable skewers with tahini.
- **The 'Classic Salad' Platter:** A fresh 'classic' bowl of your choosing, such as Chicken & Avocado Pasta or a Crisp Greek Salad (pg 41)

Afternoon Tea

- **Traditional Scones:** Served with rich double cream and strawberry preserve.
- **Hand-Rolled Spinach & Ricotta Pastries:** Warm savoury triangles served with a tangy tomato relish.
- **The Heritage Fruit & Cheese Board:** A five-cheese selection including Brie, Blue, and Matured Cheddar paired with quince paste, crackers, and focaccia.

