

# Conference Packages



## Option #1 - The Professional Package \$41.50 per person

Upon arrival – Freshly brewed coffee and specialty teas

Morning tea – Your selection of cookies or mini muffins served with freshly brewed coffee and specialty teas

Lunch buffet – Your selection from lunch menu option 1

Afternoon tea – Cookies served with freshly brewed coffee and specialty teas

## Option #2 – The Executive Package \$51.50 per person

Upon arrival – Freshly brewed coffee and specialty teas

Morning tea – Your selection from the coffee break option 1 and 2 served with freshly brewed coffee and specialty teas

Lunch buffet – Your selection from lunch menu option 2

Afternoon Tea – Cookies and slices served with freshly brewed coffee and specialty teas

## Option #3 – The Deluxe Executive Package \$62.00 per person

Upon arrival – Freshly brewed coffee and specialty teas

Morning tea – Your selection from the coffee break menus served with freshly brewed coffee and specialty teas

Lunch buffet – Your selection from the lunch menu option 3

Afternoon Tea – Cookies, slices, sweet bread loafs served with freshly brewed coffee and specialty teas

*Please Note: Dietary requirements must be advised 48 hours prior to event. AV equipment available for hire. Venue hire is included when using a UQ Union Venue. Prices are based on a minimum of 30 people.*

# Lunch Options



All lunch options served with fruit juices, water, freshly brewed coffee and specialty teas.

## Option 1

Selection of mixed sandwiches

European potato salad

Seasonal greens garnished w/ julienne capsicum and onion

Assorted Australian cheeses w/ water crackers and lavosh

or

Focaccias, ciabatta rolls and baguettes filled with a variety of cured meats and marinated vegetables

Pasta salad w/ smoked chicken, roasted capsicum and basil

5 bean salad

Selection of sweet slices

## Option 2

Assorted pita wraps w/ a selection of Mediterranean seasoned fillings

Marinated vegetables and cheeses served w/ hummus, babaganoush and Turkish crisps

Cous cous and apricot salad

Seasonal sliced fruit w/ Chantilly cream

or

Build your own gourmet sandwiches with deli meats, sliced cheeses, roasted vegetables and salads served with an assortment of freshly baked bread

Traditional Greek salad

Caesar salad

Assortment of gourmet cakes and slices

# Lunch Options (con't)



## Option 3

Grilled chicken served on a bed of rice pilaf with sautéed field mushrooms and a white wine tarragon cream sauce

Red wine braised beef served alongside roasted root vegetables and garlic mashed potato

Vegetarian lasagné w/ gratined cheese and basil

Or

Satay chicken served on a bed of coconut rice with steamed bok choy

Soy and chilli marinated beef served alongside Shanghai noodles and sesame sautéed vegetables

Vegetable and tofu curry w/ garlic naan bread

Freshly baked rolls and chefs selection of 3 cold salads

Assorted Australian cheeses served w/ quince paste, dried fruit and crisp breads

Seasonal fruit platter w/ Chantilly cream

Selection of assorted cakes and slices

# Coffee Breaks



All coffee break options include freshly brewed coffee and a selection of specialty teas

## Option 1

Freshly baked cookies

or

Mini muffins

## Option 2

Scones and cream - served with fresh whipped cream and strawberry jam

or

Yoghurt - An assortment of individual serve yoghurts

## Option 3

Cakes and slices - Assortment of petit serves of cakes and slices

or

Australian cheese and fruit platter - An assortment of Australian cheeses and seasonal fruit served w/ water crackers and crisp breads

## Add the following to enhance your coffee break:

Selection of juices including apple, pineapple and orange juice \$2.00 per person

Seasonal sliced fruit platters \$2.20 per person