

All Day Conference Menu

Conference Package One

(minimum 30 guests)

On Arrival

Fresh Merlo Coffee, Elmstock premium teas & infusions, iced water

Morning Tea

Mini danish pastries

Petit freshly baked fruit muffins (gf option available)

Fresh Merlo Coffee, Elmstock premium teas & infusions, & iced water

Stand Up Working Lunch

Please select 3 choices from the following (gf bread option available)

Tuna w dill & caper aioli, cucumber ribbons on a flour bagel

Grilled mediterranean vegetable wrap w goats chevre & salsa verde, soft tortilla **v**

Shaved rare roast beef w roast onion jam, mixed leaves, dijonaise on a crusty baguette

Smoked leg ham w jarlsburg, tomato relish, roquette on italian panini

Roast organic chicken w avocado, vegetable slaw, honey mayonnaise on country grain

Lemon & basil baked ricotta w roast tomato & olive pesto, italian leaves, herb foccacia **v**

Fresh Merlo Coffee, Elmstock premium teas & infusions, chilled orange juice & iced water

Afternoon Tea

Chocolate fudge brownie

Seasonal fruit kebabs w greek style yoghurt

Fresh Merlo Coffee, Elmstock premium teas & infusions & iced water

\$38.50 per person inc gst

For conferences of more than one day, additional morning & afternoon tea selections are available

Finish your conference in style w our specially selected & priced conference cocktail hour food & beverage package

All Day Conference Menu

Conference Package Two *(minimum 30 guests)*

\$42.50 per person *(inc gst)*

On Arrival

Fresh Merlo Coffee, Elmstock premium teas & infusions, iced water

Morning Tea

Petit freshly baked merlo fruit muffins **(gf option available)**

Freshly baked scones w strawberry jam & fresh cream

Fresh Merlo Coffee, Elmstock premium teas & infusions & iced water

Stand Up Working Lunch

Gourmet Bread Baskets / Stand Up Buffet Selection

Please select 3 options from the following for 1 item per person

(gf bread option available)

Tuna w dill & caper aioli, cucumber ribbons on a flour bagel

*Grilled mediterranean vegetable wrap w goats chevre & salsa verde, soft tortilla **v***

Shaved rare roast beef w roast onion jam, mixed leaves, dijonnaise on a crusty baguette

Smoked leg ham w jarlsburg, tomato relish, roquette on italian panini

Roast organic chicken w avocado, vegetable slaw, honey mayonnaise on country grain

*Lemon & basil baked ricotta w roast tomato & olive pesto, italian leaves on a fresh herb focaccia **v***

Gourmet Salad Boxes / Stand Up Buffet Selection

Select 2 choices from the following for 1 item per person

(served in noodle boxes w wooden fork)

*Roast root vegetable salad w mixed leaves, walnuts, feta, red wine & orange vinaigrette **v gf l***

*Roast pumpkin w caramelized red onion, feta & baby spinach **v gf***

*Tuscan mixed fresh bean w black olives, cherry tomatoes, shaved celery, herb dressing **v gf l***

*Vegetable slaw w roast apple, walnuts, honey mustard mayonnaise **v gf l***

*Moroccan chickpea & spiced vegetable w wild leaves, tahini, yoghurt dressing **v gf***

Baby cos, crispy prosciutto, shaved parmesan, italian croutons, caesar dressing

Fresh Merlo Coffee, Elmstock premium teas, chilled orange juice & iced water

Afternoon Tea

Assorted mini tartlets

Fruit kababs w Greek style yoghurt

Fresh Merlo Coffee, Elmstock premium teas & infusions & iced water

For conferences of more than one day, additional morning & afternoon tea selections are available. Finish your conference in style w our specially selected & priced conference cocktail hour food & beverage package

All Day Conference Menu

Conference Package Three *(minimum 30 guests)*

\$46.50 per person *(inc gst)*

On Arrival

Fresh Merlo Coffee, Elmstock premium teas & infusions, iced water

Morning Tea

Selection of the following

Petit freshly baked fruit muffins **(gf option available)**

Goats cheese tartlets w fresh basil, roast cherry tomato **v**

Freshly baked scones w strawberry jam & fresh cream

Fresh Merlo Coffee, Elmstock premium teas & infusions, chilled orange juice, iced water

Gourmet Grab & Go Lunch Boxes

Choose 2 from the following selections for 1 item per person

Hot Selection

Spinach & ricotta tortellini w napolli sauce shaved parmesan **v**

Char grilled lemongrass organic chicken w coconut rice & crisp shallots **gf l**

Spiced lamb rissoni w preserved lemon & baby spinach **df l**

Cardamom beef & coconut pandang w coriander potatoes **gf l**

Harissa roast pumpkin w pickled eggplant cous cous & mint raita **v**

Orrechiette pasta w chorizo, roast roma tomatoes, basil & crumbled feta

Cold Selection

Fresh baked salmon w green beans, roast potato, red onion threads, lemon herb dressing **gf l**

Sliced moroccan rubbed roast lamb w molgrabhi cous cous, mixed leaves, yoghurt dressing

Crispy noodle, tamarind organic chicken w julienne vegetables, tatsoi, pickled ginger & lime dressing **df l**

Bean thread glass noodle & marinated seafood salad w asian herbs, chilli, kaffir lime dressing **gf l**

Seared ocean trout w crisp leaves, pasta shells, roast zucchini, italian dressing **df l**

Moroccan chickpea & spiced vegetable w wild leaves, tahini, yoghurt dressing **v gf**

Lentil tabbouleh w black olives, cherry tomatoes, cucumber, feta, lemon dressing **vg**

Fresh Merlo Coffee, Elmstock premium teas & infusions, chilled orange juice, iced water

Seasonal fruit salad w rippled pomegranate yoghurt **gf**

Afternoon Tea

Selection of the following

Chocolate fudge brownie

Flourless orange & almond cakes **gf**

Selection of gourmet cookies **(gf option available)**

Fresh Merlo Coffee, Elmstock premium teas & infusions, chilled orange juice, iced water

Conference Cocktail Hour

Conference Cocktail Hour (minimum 30 guests)
Available as an addition to any of our conference packages

Serving Merlo selected champagne, white wine, red wine, local lager & light beers, soft drinks & orange juice.

Select 4 from the following menus

Cold Canapes

- Baked parmesan polenta in prosciutto
- Baked herb ricotta tarts, olive tapenade, lemon strands **v**
- Sweet corn & chilli drop scones w spiced tomato & honey jam **v**
- Goats cheese croutons w wild mushroom ragu **v**
- Salmon, dill & parmesan frittata w pickled cucumber **gf**
- Mini poppadums w sour crème & spiced beetroot caviar **v**



Hot Canapes

- Spiced lamb sausage rolls w bourbon bbq sauce
- Mini pizzette w bocconcini, smashed roast cherry tomato, basil drizzle **v**
- Naturally smoked bacon, cheddar & shallot tartlet, petit salad
- Green curry chicken pastries, coconut & ginger sambal
- Baked brie parcels w roast garlic & wild mushroom cream **v**
- Red lentil & potato falafel, harissa, cucumber & mint salad **v**



\$26.50 per person (inc gst)

includes canapes and Merlo selected beverages for a one hour duration