

# Conference Menu

## All Day Conference Menu ( minimum 30 guests )

### Conference Package One

#### On Arrival

Fresh **merlo** coffee, Elmstock premium teas & infusions, iced water

#### Morning Tea

Mini danish pastries

Petit freshly baked fruit muffins ( **gluten free option available** )

Fresh **merlo** coffee, Elmstock premium teas & infusions, & iced water

#### Stand Up Working Lunch

Select 3 choices from the following ( **gluten free bread options 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, herb foccacia **v**

Fresh **merlo** coffee, Elmstock premium teas & infusions, chilled orange juice & iced water

#### Afternoon Tea

Merlo made famous chocolate & walnut brownie

Seasonal fruit kebabs w greek style yoghurt

Fresh **merlo** coffee, Elmstock premium teas & infusions, iced water

**\$35.00 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

# Conference Menu

## Conference Package Two ( minimum 30 guests )

### On Arrival

Fresh **merlo** coffee, Elmstock premium teas & infusions, iced water

### Morning Tea

Petit freshly baked merlo fruit muffins ( **gluten free option available** )

Vanilla drop scone, berry jam, fresh cream v

Fresh **merlo** coffee, Elmstock premium teas & infusions & iced water

### Stand Up Working Lunch

#### Gourmet Bread Baskets / Stand Up Buffet Selection

Select 3 choices from the following for 1 item per person

( **gluten free bread options 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 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 & infusions, chilled orange juice & iced water

### Afternoon Tea

Pear & almond friand

Fruit kababs w greek style yoghurt

Fresh **merlo** coffee, Elmstock premium teas & infusions & iced water

**\$38.50 per person inc gst**

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# Conference Menu

## Conference Package Three ( minimum 30 guests )

### On Arrival

Fresh **merlo** coffee, Elmstock premium teas & infusions, iced water

### Morning Tea

*Selection of the following*

Petit freshly baked fruit muffins ( **gluten free option available** )

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

Vanilla drop scone w *berry jam, fresh cream* **v**

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 *napoli 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*

Merlo made famous chocolate & walnut brownie

Flourless orange & almond cakes **gf**

Lemon & shredded coconut slice

Fresh **merlo** coffee, Elmstock premium teas & infusions, chilled orange juice & iced water

**\$42.00 per person inc gst**

## 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, 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, 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, roast garlic & wild mushroom cream v

Red lentil & potato falafel, harissa, cucumber & mint salad v

**\$25.00 per person inc gst**

*includes canapes and above selected beverages for a one hour duration*