



CONFERENCES, MEETINGS, SEMINARS

WINTER 2008

(Menu available June, July & August 2008)

Conference Package

Full day conference package **\$68.00 per person** inclusive of:

- Arrival Tea & Coffee
- Delectable Morning Tea
- Gourmet Working Buffet Luncheon
- Refreshing Afternoon Tea
- Room Set-Up (Theatre, Classroom, Boardroom, U-Shape, Hollow Square, Cabaret Style)
- Conference Paper, Pens, Iced Water & Mints
- Free secure WIFI broadband access in all event rooms
- Access to business centre



Conference Package Menu

On Arrival

Freshly brewed coffee* & a selection of “Tea Drop” teas

Morning Tea

Freshly brewed coffee* & a selection of “Tea Drop” teas served w one of the following (please select):

- f* Luscious lemon & coconut slice
- f* White chocolate, macadamia nut brownies
- f* Apple & blueberry crumble short cake
- f* Spanish churros w chocolate dipping sauce
- f* Banana walnut loaf, soft cream cheese icing
- f* Low fat apricot & sultana loaves
- f* Raspberry & white chocolate muffins
- f* Warm macerated fruit salad w natural Greek yoghurt & pistachio nuts

Gourmet Working Buffet Luncheon

(Stand-up style)

Your choice of a working lunch package – please select from the following luncheon menu options.

Afternoon Tea

Freshly brewed coffee* & a selection of “Tea Drop” teas served w one of the following (please select):

- f* Fresh fruit basket
- f* Chef’s selection of homemade cookies
- f* Healthy chewy fruit & nut slice
- f* Warm clementine financiers w lemon cream
- f* Selection of nut tartlets
- f* Sticky ginger bread w spiced mascarpone
- f* Selection of Australian cheeses, spiced chutney & crackers
- f* Warm savoury corn & bacon bread
- f* Chocolate éclairs w fresh cream

† *Soft Drinks & Sparkling Mineral Water to be included in Refreshment Break: \$0.50 per person per refreshment break (Refreshment Break = On Arrival/Morning Tea/Afternoon Tea).*

**Coffee is served via one of our exclusive ‘Nespresso’ machines which offers a selection of premium blend coffees in hermetically sealed capsules that preserve the quality of their flavour. Note that conferences with larger delegate numbers may also receive an alternate brewed coffee if necessary.*



Gourmet Working Buffet Luncheon Options

(Stand-up style)

Your choice of a working lunch package – please select from the following luncheon menu options.

The River Lunch

- f* Selection of handmade filled focaccia or ciabatta
- f* Roasted tomato & red pepper soup
- f* Caesar salad w baby cos lettuce, quail eggs, white anchovies & aged pecorino
- f* Roast beef salad, black olives, green beans, wild rocket & warm potatoes
- f* Calzone of kipfler, rosemary, soft tallegio cheese

- f* Cinnamon donuts

The Victoria Lunch

- f* Ribollita, classic Italian bean & black cabbage soup
- f* Warm tart of ashed goat's cheese & baby spinach
- f* Navarin of spring lamb, tarragon, potato purée
- f* Wild rocket, roasted pumpkin, parmesan & olive salad
- f* Panzanella w tomato, parsley, caper & red pepper salad

- f* Rum & raisin cheese cake

Winter Lunch

- f* Minute steak sandwich, melting onions, spinach & béarnaise sauce
- f* Warm roasted pumpkin and cheese pie
- f* Salad of cherry tomatoes, penne rigatte rocket and basil pesto
- f* Warm roasted winter vegetable salad dressed w fragrant herbs
- f* Your choice of homemade pizza (please select one):
 - Roast pumpkin, prosciutto, Persian fetta, rocket
 - Barbecued vegetables, pesto & black olive
 - Marinated chicken, oregano, sun dried tomato
 - Spiced lamb, pickled chilli, hummus

- f* Winter berry friands



The Healthy Lunch

- f* Selection of salad wraps
- f* Chicken vegetable & barley soup
- f* Caramelised onion & gruyere tart
- f* Braised spring lamb, cous cous, chickpea, mint & labneh salad
- f* Crisp cos lettuce, cucumber, kalamata olives, preserved lemon, mustard dressing

- f* Bran & fruit muffins

The Working Lunch

- f* Selection of wraps
- f* Warm salad of kipfler potatoes, grain mustard, mayonnaise & green beans
- f* Traditional fish pie w a cheesy potato crust
- f* Salad of frise endive, soft poached eggs, warm bacon, red wine vinaigrette
- f* Slow cooked lamb & Puy lentils tajine
- f* Mini Moroccan spiced sweet potato pasties

- f* Chocolate rum truffle cake

Chef's Exclusive Lunch

- f* Let Fenix's Executive Chef surprise you & tantalise your taste buds on the event day w a specially created Gourmet Winter Lunch!

All working buffet luncheons are served with:

Freshly brewed coffee* & a selection of "Tea Drop" teas
Orange juice
Mineral water

† *All menus are subject to change*

‡ *Any additional lunches are available @ \$43.00 per person*



Conference A La Carte Menus (if not purchasing the fully inclusive Conference Package)

Refreshment Break Menu

Freshly brewed coffee* & a selection of "Tea Drop" teas
\$4.00pp

Freshly brewed coffee* & a selection of "Tea Drop" teas, orange juice & mineral water
\$5.00pp

Continuous freshly brewed coffee* & a selection of "Tea Drop" teas (refreshed 4 times)
\$13.50pp

Soft Drinks & Sparkling Mineral Water to be included in Refreshment Break:
\$0.50 pp per refreshment break

Freshly brewed coffee* & a selection of "Tea Drop" teas served with:
One of the following @ \$13.50pp
Two of the following @ \$17.50pp
Three of the following @ \$19.50pp

- f Luscious lemon & coconut slice
- f White chocolate & macadamia nut brownies
- f Apple & blueberry crumble short cake
- f Spanish churros w chocolate dipping sauce
- f Raspberry & white chocolate muffins
- f Warm macerated fruit salad w natural Greek yoghurt & pistachio nuts
- f Chocolate éclairs filled w pastry cream
- f Fresh fruit basket
- f Chef's selection of homemade cookies
- f Warm Clementine financiers w lemon cream
- f Selection of banoffi & nut tartlets
- f Selection of Australian cheeses, spiced chutney & crackers
- f Sticky ginger bread w spiced mascarpone
- f Warm savoury corn & bacon bread
- f A selection of freshly baked chocolate, lemon & pistachio madeleines

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