

Meetings & Conferences

KOFFEE INK ESPRESSO COFFEE

Barista made espresso coffee, hot chocolate and teas.

Available with applicable venue hire fee & subject to availability

Half Day – five hours

Ideal for arrival, morning tea and lunch breaks or lunch and afternoon tea breaks

\$16 per person

Full Day – eight hours

Ideal for arrival, morning tea, lunch and afternoon tea breaks and anytime in between

\$21 per person

COFFEE BREAKS

Freshly brewed coffee and a selection of teas

\$5.5 per person

Break menu including freshly brewed coffee and a selection of teas, select from the sweet, savoury and healthy menu items

\$15 two items per person

\$11 one item per person

Orange juice served on consumption

\$16.5 per jug

SWEET SELECTION

Portuguese custard tart

Kytons lamingtons, Beerenberg jam, whipped cream

Scones, Beerenberg jam, whipped cream 

Almond croissant

Assorted Danish pastries

Mini muffins with assorted flavours

Chocolate mud cake, ganache frosting

Triple chocolate cookies, apricot & macadamia cookies

White chocolate & pecan brownies

Salted caramel & chocolate tartlets

Orange & poppy seed cake 

Custard & cream filled profiteroles

Assorted friands 


Mini baked cheesecakes

Carrot cake, cream cheese frosting, toasted coconut

Banana bread, whipped butter

Assorted madeleines (lemon, honey, pistachio)

Red velvet cake, cream cheese frosting

Mini Magnum ice creams 

Mini gelato cones

SAVOURY SELECTION

Finger sandwiches, assorted fillings

Warm ham & cheese croissant


Warm tomato, cheese, pesto croissant 

Mini slider, pancetta, scrambled egg

Grilled bacon, fried egg, English muffin, tomato relish

Spinach, sweet potato, cheese frittata 


Assorted Balfours savoury pastries

Assorted quiches, meat and vegetarian  fillings

HEALTHY SELECTION

Whole fruit    

Sliced fresh fruits & seasonal berries    


Mini yoghurt pots, crunchy granola 

Muesli slice 

Coconut & date bites 

Apple, cranberry & chia seed muffins 

Be Natural yoghurt slices 

Mini cup of trail mix 

Banana, mango & honey fruit smoothie 



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HOT LUNCH BUFFET


\$42 per person

HOT SELECTION

Please choose two items from the selection below:

Sweet & sour tom yum salmon, steamed Asian greens  


Butter chicken, steamed basmati rice, raita

Spanish chicken hot pot, smoked paprika, chorizo, saffron, tomato 

Lamb rogan josh, vegetable biryani, roasted cashew nuts, crispy shallots


Garlic & sumac lamb cutlets, semi-dried tomato passata, grilled onion  


Beef medallions, grilled broccolini, miso butter 


Braised beef & mushroom, smoked pancetta, red wine, crispy baked potato 


HOT VEGETARIAN SELECTION

Please choose one item from the selection below:

Vegetable stir-fry, bamboo shoot, fried tofu, bean sprout, coriander 

Vegetable moussaka, eggplant, mushroom, oregano, preserved lemon gremolata 



Roasted cauliflower & sweet potato bake, cheese sauce, panko crust 


Penne pasta, baby spinach, pumpkin, bocconcini & rich tomato sugo 



Baked herb & cheese stuffed mushrooms, napoletana sauce 

SALAD SELECTION

Please choose two items from the selection below:


Garden fresh salad, tomato, cucumber, balsamic dressing  

Chat potato salad, French cream, crispy bacon, chives 

Mixed bean & corn salad, quinoa, tomato, onion and coriander, mixed leaf, lime vinaigrette  

Honey roasted pumpkin, kale, toasted seeds, feta, sumac dressing  




Chopped Caesar salad, cos lettuce, shaved parmesan, boiled egg, crisp pancetta, anchovy mayonnaise

Panzanella salad, heirloom tomato, torn basil, bocconcini, toasted ciabatta, balsamic glaze 

Served with assorted bread rolls and butter

DESSERT SELECTION

Please choose one item from the selection below:

Sliced fresh fruits, seasonal berries   

Assorted mini desserts

Chocolate mud cake

Spiced orange & almond cake

Honeycomb chocolate mousse pots

BEVERAGES

Soft drink, mineral water, freshly brewed coffee and a selection of teas



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WORKING LUNCH BUFFET

\$35 per person

Chef's selection of French baguettes, sandwiches & wraps with gourmet fillings

Served with:

Garden fresh salad, tomato, cucumber, balsamic dressing  

Potato and egg salad, green onion, garlic mayonnaise, parsley, seeded mustard  

Sliced fresh fruits & seasonal berries   

Soft drink, mineral water, freshly brewed coffee and a selection of teas

POST SEMINAR SUNDOWNER


(can only be ordered by clients who have ordered full day catering)

\$19.50 per person (45 minutes service)


Please choose two items from the following selection:

Bowls of spicy nuts, rice crackers, potato crisps, parmesan cheese twists 

Antipasto platter with local smoked smallgoods, grilled chorizo, marinated olives, roasted peppers, dried tomatoes, fresh bread

Dips & crudité's platter, with two dips, fresh vegetable spears, grilled flat breads, fresh sliced baguette 

Sliced fresh fruits & seasonal berries   

King Island cheese, fresh and dried fruits, assorted nuts, water crackers 

BEVERAGE SELECTION

Dunes & Greene Sparkling

Yalumba Y Series Pinot Grigio

Yalumba Y Series Shiraz Viognier

Hahn SuperDry

Hahn Premium Light

5 Seeds Crisp Apple Cider

Soft drink

SOUTH AUSTRALIAN CHEESE PLATTER

Additional \$14.5 per person

Selection of Adelaide Hills cheeses, fresh & dried fruits, SA almonds, Barossa quince paste, water crackers & sliced baguette