

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


\$42 per person, plated with Chefs selection salad

HOT SELECTION

Please choose one 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 

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

\$35 per person Boxed Lunch

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

Served with:

Chef's daily salad

Fresh fruit salad

Cupcake or sweet treat (slice)

BEVERAGES

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

INDIVIDUAL 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