

Food & Beverage -

# ZA ZATA Day Delegate Menu

Minimum 10 pax

Half day: \$75 Per Person

Full Day: \$85 Per person

## Morning Tea

*Select 2 Items*

Spinach & Persian feta puff pastry

Assorted Danish

Chicken, leek & mushroom pie

Chocolate croissant

Vegetarian quiche

Caprese croissant

Blueberry and Pomegranate muffin

Sliced seasonal fruits

Strawberry, Sumac & Rhubarb Cheesecake tart

Chia pudding, pomegranate, pistachio (V, GF, DF)

Yorkshire goat cheese puddings

Vegan puffs roll and basil pesto

Inclusion: Tea & Coffee, Seating plan

## Lunch

Freshly made wraps served with salads, pickles and chips

*Select 2 Items*

Herb Falafel

Pulled harissa chicken

Cauliflower shawarma

Grilled halloumi

Old city fable mushroom

*Each wrap served with individual serves of chips, pickles*

*And a choice of one of the following small salads*

Cos lettuce, zāatar almonds, goat's cheese dressings

Spiced beetroot, whipped feta, rucola, dill

Roast capsicum, chili oil, herbs

## Afternoon Tea

*Select 2 Items*

Aged cheddar, apple & water cracker

Brie cheese, quince paste & water cracker

Chocolate mousse eton mess w sumac berries

Halva eton mess w pistachio and candied orange

Crudités and house made hummus

Assorted Danish

Chocolate croissant

Sliced seasonal fruits

Salted caramel mousse & chocolate crunch

*Includes: Nespresso Coffee & Tea, Iced Water, Lollies, Notepads & Pens, All in house AV (Data screen, Projector, Flipchart/whiteboard, microphones, lectern + more) & Free Room Hire (If min spend is met)*

Changes subject to seasonal availability