

**Conference Packages 2023** 

# **Day Delegate Packages**

#### Minimum 8 x guests

#### **Full Day Delegate**

• select 2 x morning tea items, 1 x wrap, 1 x hot item, 2 x sides, 2 x afternoon tea items

#### Half Day Delegate

• select 2 x morning tea or 2 x afternoon tea items, 1 x wrap, 1 x hot item, 2 x sides

#### **Premium Full Day Delegate**

• select 2 x morning tea items, 1 x wrap, 2 x hot items, 2 x sides, 2 x afternoon tea items

#### **Premium Half Day Delegate**

• select 2 x morning tea items or 2 x afternoon tea items, 1 x wrap, 2 x hot items, 2 x sides

\*Barista coffee available with Premium Full and Half Day Delegate Packages (maximum 20 x guest events)

#### Full Day Delegate Package

8:30am-5:00pm \$85pp

Half Day Delegate Package 8:30am-1:30pm or 12:00pm-5:00pm \$75pp

Premium Full Day Delegate Package 8:30am-5:00pm \$100pp

Premium Half Day Delegate Package 8:30am-1:30pm or 12:00pm-5:00pm \$90pp

#### Package Inclusions

- Notepads & pens
- 1x flipchart or 1x whiteboard with markers
- 2 x projectors and 2 x screens (The Grand Hall and The Grand Games Room)
- 1x 65 inch plasma (BIG, The Games Room and The Library)
- 1x lectern, 1x roving microphone (The Grand Hall and The Grand Games Room)
- High speed WIFI
- Table water
- Lollies
- Dedicated Event Coordinator to plan your event with you
- Dedicated Operations Team to deliver your event on the day

## Day Delegate Package Menus

#### Minimum 8 x guests

#### **Morning Tea**

- Locally sourced fruit platter
- Freshly baked morning pastries
- Chefs selection of assorted cookies
- Freshly baked blueberry muffins
- Paris apple tart
- · Chia parfait, coconut labneh, berry compote, granola
- Moroccan spiced lamb pie, quince jam

### Lunch

### Wrap - salad leaves, carrot, cheddar, pickles, hummus + one of the below fillings

- Sesame falafel
- Jackfruit shawarma
- Roasted chicken
- Pastrami

## Hot - served with stone baked flatbread

- BBQ cauliflower shawarma labneh mornay, green mango, curry leaf
- Bloom providore plant based kofta spiced tomato sauce, tahini, cucumber yoghurt
- Chermoula braised chicken warm cous cous, preserved lemon, olives
- Moroccan beef tagine root vegetables, toasted almond

#### Afternoon Tea

- Locally sourced fruit platter
- Turkish delight
- Chocolate and halva brownie
- Pistachio and orange blossom baklava
- Paris apple tart
- Chef's selection of assorted cookies
- Miliwa camembert, saffron poached pear, spiced nuts, lavosh

## Sides

- Saffron and cardamon rice pilaf
- Shoestring fries, ras el hanout
- Israeli cabbage salad, beetroot, golden raisins, nigella seed
- Carrots cooked in date molasses, toasted quinoa

## Day Delegate Upgrades

Barista coffee (all day) - \$9pp Additional: morning tea item - \$5 wrap - \$10 hot- \$15 side - \$10