

CONFERENCE
MENU
2022

FRANKSTON **ARTS** CENTRE

DELEGATE PACKAGES

*All conference packages include iced water and mints on tables.

HALF DAY DELEGATE PACKAGE

Morning tea and lunch | \$42.50 per person

Lunch and Afternoon Tea | \$42.50 per person

FULL DAY DELEGATE PACKAGE

Morning tea, lunch and afternoon tea | \$58.00 per person

DELEGATE PACKAGE INCLUSIONS;

ARRIVAL COFFEE AND TEA

Freshly brewed Nespresso coffee and a selection of teas

MORNING TEA BREAK

Freshly brewed Nespresso coffee, a selection of teas and orange juice

Choice of two items from the savoury or sweet bite selections

GRAZING LUNCH

Assorted ribbon sandwiches, wraps and baguettes gf* ve*

Chef's selection of 2 gourmet hot pastries

Fresh seasonal sliced fruit skewers

Selection of one of the following salad items:

Potato, goats cheese and pea salad

Chicken and rice noodle salad

Lunch is served with freshly brewed coffee, tea and orange juice

AFTERNOON TEA BREAK

Freshly brewed Nespresso coffee, a selection of teas and orange juice

Choice of two items from the savoury or sweet bite selections

BARISTA COFFEE SERVICE

Arrival barista coffee service can be provided for up to 20 pax | \$4.50 per person

**Number restrictions may apply*

FRANKSTON **ARTS** CENTRE

COFFEE AND TEA BREAKS

FULL DAY

Continuous coffee and tea | \$9

HALF DAY

Continuous coffee and tea | \$6.50

BARISTA SERVICE

Barista made beverages | \$4.50

**Number restrictions may apply*

COFFEE & TEA BREAK A

\$4.50 per person

Includes coffee and assorted teas

COFFEE & TEA BREAK B

\$8.50 per person

Includes coffee and assorted teas

One choice from the savoury or sweet bite selections

COFFEE & TEA BREAK C

\$12.50 per person

Includes coffee, assorted teas and orange juice

Choice of two items from the savoury or sweet bite selections

SAVOURY BITES

Ham or tomato, and cheese croissants

Assorted gourmet ribbon sandwiches

Gourmet pies

Dips and crudités

Assorted mini quiches

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SWEET BITES

Assorted Danish pastries

Assorted sweet muffins

Carrot cake

Chocolate brownies

Gourmet cookies

Scones, strawberry jam and cream

Cannoli filled with white chocolate, ricotta and pistachio

Toasted muesli, coconut yoghurt and fruit bowl ve*

FRANKSTON **ARTS** CENTRE

BREAKFAST

WORKING BREAKFAST

\$16.50 PER PERSON

Toasted muesli, coconut yoghurt and fruit bowl

Or fresh seasonal fruit platter

Assorted Danish pastries

Breakfast sliders with omelette, bacon, relish

A selection of coffee, assorted teas and orange juice

ADDITIONAL CATERING OPTIONS

Haloumi and zucchini fritters | \$4.00 (pp)

Egg and bacon slider | \$4.00 (pp)

Assorted sparkling drinks | \$4.50

PLATED BREAKFAST

\$28.00 PER PERSON

Toasted muesli, coconut yoghurt and fruit bowls

Assorted Danish pastries

Choice of two dishes served alternately

toasted turkish bread, poached eggs, candied bacon, hash brown, crushed garden pea, Persian fetta

Scrambeled eggs on toasted brioche with slow roasted tomato, mushrooms and bacon

Poached egg, labneh, haloumi fritter, with a salsa verde and crusty bread

Heirloom tomato, fried egg, soft ricotta, basil on a toasted bagel with white balsamic and olive oil

Chorizo, fetta and potato fritter, with slow roasted tomato and herbs

Cinnamon spiced buttermilk pancake, confit pineapple, orange blossom cream, Turkish delight and crushed pistachio v

Coffee, assorted teas and orange juice

FRANKSTON **ARTS** CENTRE

BUFFET BREAKFAST

\$30.00 PER PERSON

COLD ITEMS

Choice of two cold items;

Toasted muesli, coconut yoghurt and fruit bowl ve*

Mini croissant with house cured salmon, dill and gruyère

Fresh seasonal fruit platters

Toasted brioche, lemon curd, honey and toasted almonds

Breakfast bagel with smoked tomato, basil and ricotta v

HOT ITEMS

Choice of two hot items;

Salmon, brie and dill scrambled eggs gf

Scrambled eggs with brie and dill v

Free range eggs sunny side up v

Crispy bacon

Gourmet sausages

Country style baked beans v ve*

Roasted field mushrooms v ve*

Coffee, assorted teas and orange juice included

FRANKSTON **ARTS** CENTRE

CLASSIC WORKING LUNCH

\$16.00 PER PERSON

Choice of 4 items from our classic sandwich fillings menu or let our chef decide.

Unless specified all items will be presented as an assortment of ribbon sandwiches, bagels, wraps, rolls and baguettes

CLASSIC FILLINGS

Truss tomato, buffalo mozzarella and basil mayo

Classic egg, chive and mayo

Grilled vegetables, goats cheese, pesto and roquette

Falafel, kale slaw

Tuna, capers, parsley and lemon

Roast chicken, brie and baby spinach

Classic chicken, mayo and parsley

Roast beef, cheddar, Dijon mustard mayo and roquette

Sliced leg ham, brie, tomato, cos lettuce and mustard mayo

Smoked salmon, cucumber, Spanish onion, spinach and dill cream cheese

Orange and beetroot cured salmon, with ricotta and roquette

Chicken liver pate with coleslaw and caramelised onion

Slow cooked brisket, slaw, gruyere, pickles and chipotle mayo

Lamb, grilled eggplant, roasted bell peppers, feta and caramelised onion

Coffee, assorted teas and orange juice | \$4.50 per person

FRANKSTON **ARTS** CENTRE

GRAZING LUNCH

BUFFET

\$29.00 PER PERSON

Grazing lunch is served with freshly brewed coffee, assorted teas and orange juice

SERVED ON PLATTERS

Tomato and bocconcini brochette

Duck spring rolls (1 per serve)

Leek and potato croquettes

Mini pizzetta with pumpkin, caramelised onion and goats cheese v

SUBSTANTIAL ITEMS

Choice to two substantial items:

Battered fish and chips with tartare

Mini gourmet cheese burgers, house sauce and pickles

Crispy tofu Bahn Mi

Slow cooked brisket, slaw, gruyere, pickles and chipotle mayo

Slow cooked pork enchilada, fresh fennel and coriander

SWEET TREATS

Choice to two sweet treats

Bombolini, custard filled mini doughnuts and cinnamon sugar

Palmier pastry biscuits

Orange and poppy seed cake with cream cheese frosting

Fresh seasonal fruit platters

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GRAZING TABLES

\$36.00 PER PERSON

Mini pizzeetta with pumpkin, caramelised onion and goats cheese

Falafel with grilled seasonal vegetables and dip

Orange and beetroot cured salmon, with crème fraiche and micro herbs

Porterhouse steak, pickled beetroot, horseradish crème and roquette

Mediterranean lamb skewers with spicy harissa yoghurt

Brioche slider, beef chuck, vintage cheddar, pickles and ketchup

Chicken skewers with fresh tomato and chilli salsa

Pork or tofu bao, pickled vegetables, coriander, ginger and hoisin

Southern fried chicken wings with ranch sauce

A selection of local and imported premium cheeses, with quince paste and fruit, served with lavosh, crackers and artisan breads