

DAY DELEGATE CONFERENCE PACKAGES

MORNING TEA BREAK

- Choice of 2 items from the morning & afternoon tea selections
- Freshly brewed Silva coffee & Tea Leaves teas and water

LUNCH BUFFET

- Choice of 4 items from the lunch selections
- Freshly brewed Silva coffee & Tea Leaves teas and water

AFTERNOON TEA BREAK

- Choice of 2 items from the morning & afternoon tea selections
- Freshly brewed Silva coffee & Tea Leaves Teas and water

PRICING OPTIONS

2026 | 2027

FULL DAY CONFERENCE PACKAGE

per person \$53.50 \$55.50

Includes Morning and Afternoon Tea Breaks plus Lunch Buffet

HALF DAY CONFERENCE PACKAGE

per person \$41.50 \$43.00

Includes Lunch Buffet plus choose between a Morning or Afternoon Tea Break Service

UPGRADES:

DELUXE GRAZING BOARD UPGRADE

per person \$5.50 \$6.00

Upgrade either Morning Tea or Afternoon Tea

HOT LUNCH UPGRADE

per person \$16.00 \$17.00

Replaces lunch menu from the bakery and salads

www.essentialcatering.com.au Email: info@essentialcaterer.com.au (03) 9761 4188

Dietary & Allergen Notice Our kitchen uses a variety of ingredients, including gluten, dairy, nuts, shellfish, soy, and eggs.

Whilst we take care with dietary requests, we cannot guarantee dishes are free from allergens.

ADDITIONS:

Seasonal fruit platter (serves 10 pax)	per platter	\$68.00
Orange juice bottles	per bottle	\$5.00
Sparkling water bottles	per bottle	\$4.50
Espresso coffee cart and barista		POA

INCLUSIONS | Morning tea, lunch and afternoon tea, including a tea & coffee station for each break, crockery, cutlery, buffet ware and glasses.

Pricing based on minimum numbers of 40 people, surcharges apply for smaller groups.

Waiting staff, surcharges & additional equipment fees may apply, but vary depending upon locations & circumstances.

All prices listed are inclusive of GST. No hidden fees. No surprises. Just transparent pricing from the start.

MORNING & AFTERNOON TEA SELECTIONS

All breaks served with our beverage station: Silva fair trade percolated coffee Yarra Valley, Tea Leaves tea Yarra Valley & still water

Please choose 2 item for morning tea and 2 item for afternoon tea (Please note items are served 50/50 totalling no. of guests)

SWEET

Petit four slice assortment (v)
Chocolate peanut slice (vg)(df)(gf)
Spiced vegan carrot & sultana mini muffin (vg)(df)(gf)(nf)
Seasonal chocolate and fruit muffin (v)(nf)
Danish pastry assortment (45gm) (v)
Gluten free Danish pastry (30gm) (v)(gf)
Pear & raspberry bread, muesli crumble, maple butter (v)(gf)
Petit friands (2 per person) (v)(gf)(contains nuts)
Banana bread, wrapped butter (v)(gf)(nf)
Freshly baked lemonade scones with cream & jam (v)(nf)
Chocolate brownie (v)(gf)
Lemon tart (medium) (v)(nf)
Doughnuts; salted caramel or jam (v)(nf)

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SAVOURY

Rosemary & Yarra Valley feta buttermilk scones, paprika butter (v)(nf)

Sundried tomato, basil & brie quiche (v)(nf)

Savoury muffin assortment (v)(nf)

Add a sliced seasonal fruit platter \$68 per 10 pax

(v) vegetarian (vg) vegan (df) dairy free (gf) gluten free (nf) nut free

DELUXE GRAZING BOARD UPGRADE

Replace your morning tea or afternoon tea with the following grazing board menu

- Antipasto platter; olives, cured meats, bocconcini, marinated vegetables, dips and grilled Turkish bread (nf)
- Australian cheese platter; Tarago River brie, Maffra cheddar, Gippsland Blue, Goats cheese, dried fruits, water crackers and fruit loaf (v)

LUNCH MENU

All breaks served with our beverage station: Silva fair trade percolated coffee, Tea Leaves tea & still water

FROM THE BAKERY (Please select 2 items from below to serve)

Gourmet sandwich, 2 points (nf)

Gourmet wrap, ½ serve (nf)

Gourmet baguette, ½ serve (nf)

Mini quiches: Classic Lorraine with smokey bacon & cheese (nf)

Smoked salmon, caper, chervil (nf)

Sundried tomato, basil & brie (v)(nf)

Chicken schnitzel sliders, sriracha mayo & coleslaw (nf)

Smoked salmon bagels, cream cheese, red onion dill & capers (nf)

SALADS AND OTHER (Please select 2 items from below to serve)

Antipasto platter; Olives, cured meats, bocconcini, marinated vegetables, dips and grilled Turkish bread (nf)

Cambodian beef salad, gem lettuce, lime and chilli dressing (gf)(df)(nf)

Rosemary baked chicken, pear, rocket, sherry mayo (gf)(df)(nf)

Wasabi & black sesame chicken, soy mayo, coleslaw (gf)(nf)

Crispy prosciutto, cos, green beans olives, salsa verde (gf)(df)(nf)

Moroccan duck salad, carrot, ginger, raisin, ras el hanout dressing (gf)(df)(nf)

Baked Tasmanian salmon, soba noodles, green beans, cherry tomatoes, Thai dressing (df)(gf)(nf)

Roasted cauliflower, spinach, caramelised onion & almond salad with tahini dressing (vg)(df)(gf)

Roasted pumpkin, sweet potato salad with capsicum, chickpea and sumac yoghurt (v)(gf)(nf)

Falafel, quinoa, radish, edamame, chilli citrus dressing (vg)(df)(gf)(nf)

COFFEE, TEA & BEVERAGE OPTIONS

ARRIVAL TEA & COFFEE BUFFET

Silva Coffee & Tea Leaves Tea (Both sourced from Yarra Valley) \$4.50 per person

ESPRESSO BARISTA COFFEE CART

Serving espresso coffee, Yarra Valley teas & hot chocolates \$500.00 machine hire
Consumables & Staff; additional based on numbers

SMOOTHIES

Kiwifruit, spinach, pineapple & banana | Mango, vanilla & soy milk | Berry & yoghurt \$6.00 each

HOT LUNCH UPGRADE MENU

HOT LUNCH SELECTIONS Choice of two hot dishes to serve

Five spiced pork belly, sticky soy, coriander & crispy shallot (gf)(df)(nf)

Crispy skinned salmon, rocket, fennel with citrus dressing (gf)(df)(nf)

Moroccan spiced chicken thigh (gf)(df)(nf)

Gourmet sausages (gf)(df)(nf)

Herb and lemon crumbed chicken pieces with chipotle mayonnaise (df)(nf)

Chargrilled beef flank, parsley chimichurri sauce (gf)(df)(nf)

Chermoula lamb shoulder, pomegranate & sumac salad (gf)(df)(nf)

Tortellini, sundried tomato, Swiss mushrooms with saffron cream (v)(nf)

North African vegetable and red kidney bean tajine with apricots, tomato & preserved lemon (vg)(df)(gf)(nf)

Pumpkin, cauliflower and chickpea curry with coconut milk (vg)(df)(gf)(nf)

Accompaniment: bread rolls served with butter (v)

SIDES (Please select 3 items from the sides section below to serve)

SALAD

Cos leaves, radish, mint, with citrus dressing (vg)(df)(gf)(nf)

Salad greens, balsamic vinaigrette, cucumber, Spanish onion, tomato & torn herbs (vg)(df)(gf)(nf)

Rocket, toasted pine nuts & parmesan salad (v)(gf)

Asian style coleslaw, wasabi soy mayonnaise (v)(gf)(df)(nf)

Roasted pumpkin, sweet potato salad with capsicum, chickpea and sumac yoghurt (v)(gf)(nf)

Roasted red capsicum & orecchiette pasta salad (v)(df)(nf)

VEGETABLES

Rosemary roasted chat potatoes (vg)(df)(gf)(nf)

Green beans with kalamata olives, red onion & mint (vg)(df)(gf)(nf)

Roast sweet potato and pumpkin with Indian spices (vg)(df)(gf)(nf)

Seasonal greens, lemon zest, extra virgin olive oil (vg)(df)(gf)(nf)

Roast vegetables (vg)(df)(gf)(nf)

Chargrilled corn with lime (vg)(df)(gf)(nf)

Heirloom carrots with orange blossom, dill & mustard butter (vg)(df)(gf)(nf)

Roasted cauliflower, spinach, caramelised onion & almond salad with tahini dressing (vg)(df)(gf)

(gf) gluten free (df) dairy free (v) vegetarian (vg) vegan (nf) nut free