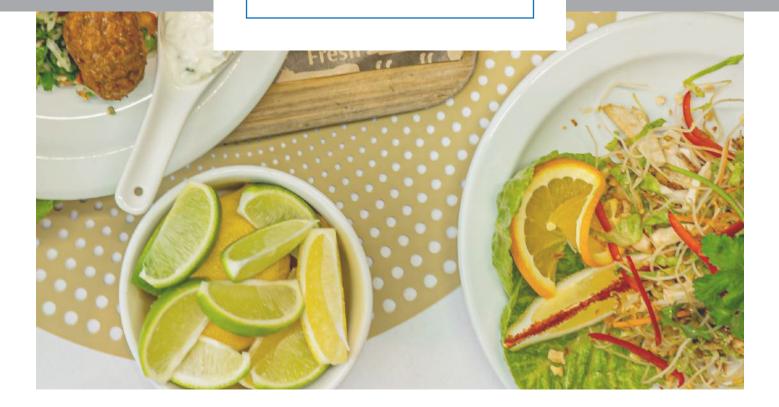
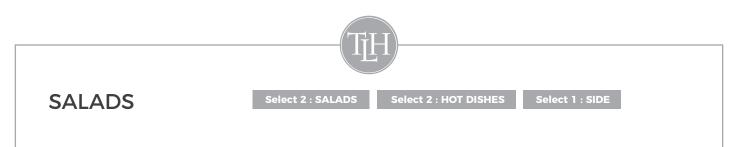


BUFFET PACKAGE SILVER





#### TRADITIONAL POTATO SALAD (V\*, GF)

Diced baked potatoes, Spanish onion and finely chopped parsley tossed through a Dijon mustard mayonnaise \*bacon optional

#### MIXED GARDEN SALAD (VEGAN, GF)

Mixed lettuce leaves, tossed with tomato, cucumber, Spanish onion and pitted black olives with a light vinaigrette dressing

#### COLESLAW SALAD (V, GF)

Finely sliced green cabbage, capsicum, celery, Spanish onion and spring onion tossed in a mayonnaise dressing

#### ROAST VEGETABLE SALAD (GF) (V)

Chilled mixed roast vegetables with rocket leaves, corn kernels and house lemon dressing topped with pine nuts

### HOT DISHES

#### PENNE PUTTANESCA

Roast capsicum, Kalamata olives, diced tomato, Spanish onions with sautéed chilli and garlic tossed with penne pasta and hint of Napoli

#### **BEEF STROGANOFF**

A classic Russian dish of sautéed beef in a mushroom and sour cream sauce.

#### **GRILLED FISH FILLET**

Grilled fish fillets served with a lemon butter sauce

#### STEAMED JASMINE RICE

SIDES (GF) (V)

A light a fluffy aromatic long grain rice

#### LYONNAISE POTATOES

Sliced potatoes baked with brown onion, cream and chicken stock

#### **ROAST CHATS**

Chat potatoes roasted with rosemary and a hint of garlic

#### STEAMED SEASONAL VEGETABLES

Steamed seasonal vegetables with a touch of olive oil.

#### **BUTTER CHICKEN**

Marinated chicken pieces slow cooked in a creamy velvety sauce.

#### **CHICKPEA CURRY (VEGAN)**

Chick peas and seasonal vegetables cooked slowly in a mild yellow curry sauce



BUFFET PACKAGE GOLD



 Ţį		
Select 2 : SALADS	Select 3 : HOT DISHES	Select 2 : SIDES

SALADS

TRADITIONAL POTATO SALAD (V\*, GF)

Diced baked potatoes, Spanish onion and finely chopped parsley tossed through a Dijon mustard mayonnaise \*bacon optional

#### MIXED GARDEN SALAD (VEGAN, GF)

Mixed lettuce leaves, tossed with tomato, cucumber, Spanish onion and pitted black olives with a light vinaigrette dressing

#### CAESAR SALAD

Cos lettuce with crunchy croutons, freshly sliced parmesan cheese, crispy bacon and boiled eggs tossed through a creamy Caesar dressing, with a side serve of anchovies

#### COLESLAW SALAD (V, GF)

Finely sliced green cabbage, capsicum, celery, Spanish onion and spring onion tossed in a mayonnaise dressing

#### ROAST VEGETABLE SALAD (GF) (V)

Chilled mixed roast vegetables with rocket leaves, corn kernels and house lemon dressing topped with pine nuts

### HOT DISHES

#### **PENNE PUTTANESCA**

Roast capsicum, Kalamata olives, diced tomato, Spanish onions with sautéed chilli and garlic tossed with penne pasta and hint of Napoli

#### **BEEF LASAGNE (V\*)**

Layers of pasta, béchamel and a traditional Italian meat sauce.

#### **GRILLED FISH FILLET**

Grilled fish fillets served with a lemon butter sauce

#### **CHICKPEA CURRY (VEGAN)**

Chick peas and seasonal vegetables cooked slowly in a mild yellow curry sauce

#### **RIGATONI POLLO FUNGHI.**

Finely diced chicken and mushrooms in a creamy cheese sauce tossed with rigatoni pasta

#### **BUTTER CHICKEN**

Marinated chicken pieces slow cooked in a creamy velvety sauce.

#### **ROAST BEEF / CHICKEN (GF)**

Roast beef sliced and served with a home-made gravy.

### SIDES (GF) (V)

#### **STEAMED JASMINE RICE**

A light a fluffy aromatic long grain rice

#### LYONNAISE POTATOES

Sliced potatoes baked with brown onion, cream and chicken stock

#### **ROAST CHATS**

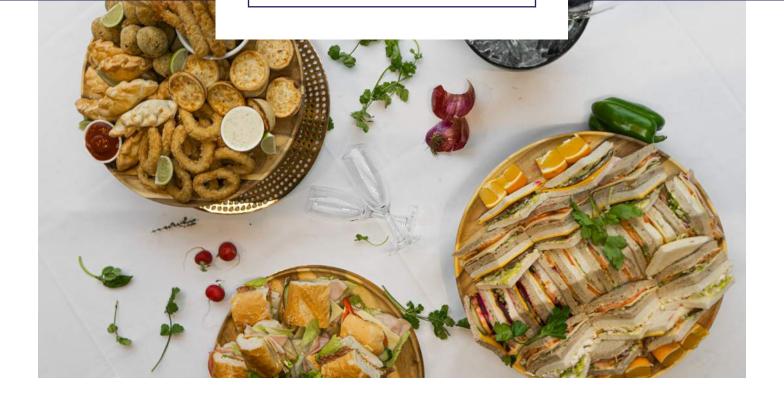
Chat potatoes roasted with rosemary and a hint of garlic

#### STEAMED SEASONAL VEGETABLES

Steamed seasonal vegetables with a touch of olive oil.



## BUFFET PACKAGE PLATINUM





### SALADS

#### Select 2 : SALADS

#### Select 4 : HOT DISHES

#### DESSERT

#### TRADITIONAL POTATO SALAD (V\*, GF)

Diced baked potatoes, Spanish onion and finely chopped parsley tossed through a Dijon mustard mayonnaise \*bacon optional

#### MIXED GARDEN SALAD (VEGAN, GF)

Mixed lettuce leaves, tossed with tomato, cucumber, Spanish onion and pitted black olives with a light vinaigrette dressing

#### MOROCCAN COUS COUS SALAD (VEGAN, GF)

Cous cous tossed with beans, baby corn, roast capsicum, semi dried tomatoes and pumpkin

#### TABOULI SALAD (V)

A simple salad of very finely chopped tomato and cucumber, lots of fresh parsley and bulgur wheat, all tossed with lemon juice and olive oil.

#### COLESLAW SALAD (V, GF)

Select 2 : SIDES

Finely sliced green cabbage, capsicum, celery, Spanish onion and spring onion tossed in a mayonnaise dressing

#### ROAST VEGETABLE SALAD (GF) (V)

Chilled mixed roast vegetables with rocket leaves, corn kernels and house lemon dressing topped with pine nuts

#### CAESAR SALAD

Cos lettuce with cru nchy croutons, freshly sliced parmesan cheese, crispy bacon and boiled eggs tossed through a creamy Caesar dressing, with a side serve of anchovies

### HOT DISHES

#### PENNE PUTTANESCA

Roast capsicum, Kalamata olives, diced tomato, Spanish onions with sautéed chilli and garlic tossed with penne pasta and hint of Napoli

#### **BEEF LASAGNE (V\*)**

Layers of pasta, béchamel and a traditional Italian meat sauce.

#### **GRILLED FISH FILLET**

Grilled fish fillets served with a lemon butter sauce

#### CHICKPEA CURRY (VEGAN)

Chick peas and seasonal vegetables cooked slowly in a mild yellow curry sauce

#### FARFALLE PRIMAVERA (V)

Green beans, tomatos, peas, Spanish onion and zucchini tossed with farfalle pasta in a light basil cream sauce

## SIDES (GF) (V)

#### **STEAMED JASMINE RICE**

A light a fluffy aromatic long grain rice

#### LYONNAISE POTATOES

Sliced potatoes baked with brown onion, cream and chicken stock

#### **RIGATONI POLLO FUNGHI.**

Finely diced chicken and mushrooms in a creamy cheese sauce tossed with rigatoni pasta

#### **BUTTER CHICKEN**

Marinated chicken pieces slow cooked in a creamy velvety sauce.

#### **ROAST BEEF / CHICKEN / PORK (GF)**

Roast beef sliced and served with a home-made gravy.

#### **BEEF STROGANOFF**

A classic Russian dish of sautéed beef in a mushroom and sour cream sauce.

#### **ROGAN JOSH**

Slow cooked lamb in a mild tomato based sauce

#### **ROAST CHATS**

Chat potatoes roasted with rosemary and a hint of garlic

#### STEAMED SEASONAL VEGETABLES

Steamed seasonal vegetables with a touch of olive oil.

## **SET MENU**

## **2 COURSE**

Selection of either 1 entrée, 2 alternating mains or 2 alternating mains and 1 dessert

## **3 COURSE**

Selection of 1 entrée, 2 alternating mains and 1 dessert





## ENTRÉE

#### **SMOKED SALMON TERRINE (GF)**

Tasmanian smoked salmon layered with cream cheese, dill and capers served with capers, Spanish onion, tomato and cucumber salad.

#### **BAKED ZUCCHINI AND FETTA SLICE (GF)**

Egg baked, served with rocket salad, lemon dressing and spiced yoghurt

#### SHAOXING CHICKEN SALAD (GF)\*

Shredded roast chicken, rice noodles, capsicum, lettuce, carrot, Asian dressing, crushed peanuts and fried shallots

#### **PRAWN BROCHETTE (GF)**

Bacon wrapped prawn skewers served with a mild chilli Napoli sauce on a bed of white long grain rice

#### **TORTELLINI POLLO FUNGHI**

Spinach and ricotta filled pasta with finely diced chicken and mushrooms in a creamy cheese sauce (Vegetarian optional)\*

#### LAMB KOFTA

Middle eastern spiced lamb mince served on a bed of tabouli salad and a side of tzatziki

#### SALT AND PEPPER CALAMARI

Lightly floured salt and pepper calamari served on a bed of green lettuce leaves, a side of garlic aioli













### MAIN

#### LAMB SHANKS (GF)

Braised seasoned lamb shanks slow cooked with tomato and vegetables served with garlic mash potato and peas

#### **CRUMBED PORK RIB-EYE CUTLET**

Lightly fried and served with lyonnaise potato, green beans and a Robert (mild mustard) sauce

#### **EYE FILLET FLORENTINE (GF)**

Eye fillet wrapped in bacon, served with baby spinach and garlic mash potato, topped with a Hollandaise sauce

#### SCOTCH FILLET (GF)

Grilled scotch fillet served with lyonnaise potato, honey glazed carrot batons, topped with a red wine jus

#### **CRUSTED BARRAMUNDI**

Barramundi fillet coated in Dijon mustard and a herb and lemon pepper panko crust served with garlic mash potatoes and steamed vegetables

#### SALMON PORTUGUESE (GF)

Grilled salmon topped with diced capiscum, tomatos, olives, Spanish onion and a touch of Napoli sauce, served with garlic mash potatoes and green beans

#### **CHICKEN INVOLTINI (GF)**

Tender chicken breast filled with bacon, red capsicum, Spanish onion, cheese, topped with a creamy mushroom sauce, served with garlic mash potatoes and steamed vegetables

#### **CHICKEN MIGNON (GF)**

Tender chicken breast wrapped with bacon grilled and topped with a hollandaise sauce, served with lyonnaise potato and steamed vegetables



### DESSERTS

#### ETON MESS (GF)

A deconstructed pavlova served with mixed berries and cream



#### **LEMON TART**

Classic lemon tart topped with a pistachio crumb and served with cream and strawberries



#### VANILLA PANNACOTTA

Vanilla pannacotta topped with a candied orange and berry compote

#### RICH CHOCOLATE MOUSSE (GF)

Home-made delicious chocolate mousse served with compote berries and cream

#### TRADITIONAL INDIVIDUAL TRIFLE

Chantilly cream, custard and layered sponge fruit jelly and cream





## CHILDREN'S SET MENU (12 YRS AND UNDER)

#### 1 COURSE

1 MAIN

#### 2 COURSE

SELECTION OF EITHER 1 ENTRÉE, 2 ALTERNATING MAINS OR 2 ALTERNATING MAINS AND 1 DESSERT

#### **3 COURSE**

SELECTION OF 1 ENTRÉE, 2 ALTERNATING MAINS AND 1 DESSERT



### MAINS

CHICKEN NUGGETS AND CHIPS BEEF LASAGNE PENNE BOLOGNESE OR NAPOLI CHICKEN SCHNITZEL AND CHIPS BATTERED FISH AND CHIPS

### DESSERTS

**VANILLA ICE-CREAM** 

#### CHOCOLATE MOUSSE



## **ADDITIONAL PLATTERS**



## **FRESH FRUIT**

A delicious display of freshly sliced seasonal fruits

## CHEESE

A selection of local and imported cheeses, served with of selection crackers and walnuts

## **ANTIPASTO**

A variety of cold cut meats, cheeses and a selection of pickled vegetables all served with grissini sticks

## DIPS

A variety of 3 dips served with flat bread and crudities

## VEGETARIAN

Consists of char-grilled vegetables, seasonal greens, Greek olives, cheese and savory crackers







Catering for 10 PAX





## SILVER COCKTAIL PACKAGE

## **Select 5 Items**

Party Pies Sausage Rolls Mini Dim Sims Spinach and Ricotta Pastizzis (V) Mixed Sandwiches (V/GF) Bruschetta Vegetarian Spring Rolls Mini Quiche Beef Meatballs (GF) Falafel with Yoghurt dip (V) Mini Pasties









## GOLD COCKTAIL PACKAGE Select 7 Items

Satay Chicken Skewers (GF) Chicken Drumettes (Cajun spice or Honey soy) Vegetable Curry Puff (V) Panko Crumbed Calamari Assorted Pizzas Prawn Dumplings (Steamed or Fried) Assorted Sushi Rolls Vegetable & Potato String Balls (V) Assorted Arancini (V) Fish Goujons Chicken Goujons





Silver Selections Available









### **Select 11 Items**

Spinach and Lamb Pide Mini Cornish Pasty Salmon Tartare on a Herb Crouton Beef Wellington with Tomato Relish Tomato and Brie Tartlet Oysters Kilpatrick/Natural Prawn Twisters Mini Burgers Kadaifi Wrapped Prawns Lamb Spiced Kofta Selection of Rice Paper Rolls (V)

Silver and Gold Selections Available











## BEVERAGES

FOR 4 AND A HALF HOUR DURATION

## SILVER

Assorted Postmix Soft Drinks Chilled Orange Juice

## GOLD

Chalk Hill Wines (Shiraz Cabernet, Moscato & Chardonnay) Tap Beer (Carlton Draught & Cascade Light) Angove Studio Sparkling Assorted Postmix Soft Drinks and Orange Juice Lemon Lime Bitters

## **PLATINUM**

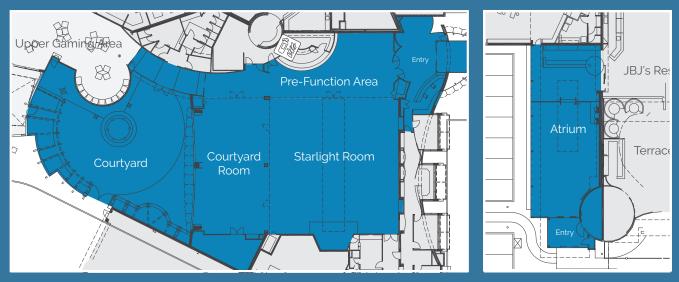
Chalk Hill Wines (Shiraz Cabernet, Moscato & Chardonnay) Angove Studio Brut Chardonnay, Pinot Noir & Sparkling Long Row Wines (Cab Sauvignon, Sauvignon Blanc, Merlot & Shiraz) Tap Beer & Cider (Carlton Draught, Cascade Light & Bulmers) Pure Blonde and Corona Assorted Postmix Soft Drinks and Orange Juice Lemon Lime & Bitters

# TiH

## VENUE ROOMS

SHAPE		STARLIGHT	COURTYARD	STARLIGHT BALLROOM	ATRIUM	BOARDROOM
• ѕом	l	270	165	435	150	30
THE	ATRE	300	150	300	60	-
	SSROOM	90	40	180	36	-
· <del>·····</del> BOAI	RDROOM	60	30	120	20	10
:Щ: ∪-ѕн	IAPE	60	40	100	40	-
BAN	QUET	150	100	300	80	-
	KTAIL	220	120	350	100	
: САВ/	ARET	200	72	240	56	-

#### OUR ROOMS



# TiH

### CONFERENCES

### BREAKFAST

#### TAYLORS LAKES HOTEL BUFFET

Chilled orange juice, seasonal fruit platter, selection of cereals, full cream, skim and soy milk, platter of croissants, Danish pastries, assorted breads, preserves, honey and vegemite, freshly brewed coffee and a selection of teas, scrambled eggs, grilled bacon, sausages, hash browns, grilled tomatoes and sautéed mushrooms

### SNACKS

#### CONTINUOUS TEA AND COFFEE STATION

Freshly brewed coffee and a selection of teas

#### **COOKIE BREAK**

Freshly brewed coffee and a selection of teas served with assorted cookies

#### TRADITIONAL MORNING OR AFTERNOON TEA SELECTION

Freshly brewed coffee and a selection of teas served with the following of your choice of: Assorted muffins, pastries or freshly baked scones with jam and cream.

#### **WORKER'S LUNCH** (Only available for catering of 20 or more delegates)

A selection of sandwiches, rolls and wraps, selection of hot and cold savories, fresh fruit platter, cheese platter with local and imported cheese, soft drink and freshly brewed coffee and tea.

#### **PRE-ORDERED LUNCH** (Only available for catering of 20 or more delegates)

A selection of dishes pre-ordered on the day from our set lunch menu.



## CONFERENCES

4.5 hours	9 hours		
Half Day	Full Day	Residential	
		~	1 Night's accommodation including cooked breakfast for 1
~	~	~	Standard conference audio-visual equipment including whiteboard, flip chart, data projector and screen
~	~	~	Conference stationary, mints and water
~	~	~	Designated event coordinator
~	~	~	Signage facilities
~	~	~	Tea and coffee
~	~	~	Morning tea
	✓		Lunch
	~		Afternoon tea