

GARDEN TO Gala

Conference Package for Royal Randwick

Including all day Santos “five star ATC blend” premium brewed coffee
and Dilmah premium select range of teas

Espresso coffee on arrival

Kick start your event with a barista served, fresh ground espresso coffee on arrival

Morning tea

A selection of two items from the menus below included in your events package

Sweet items

- ✧ Fresh fruit cups with greek yogurt toasted coconut and honey (VG, GF)
 - ✧ Apricot glazed fruit and chocolate danish pastries
- ✧ ATC buttermilk scones dressed with garden berry compote and whipped cream
 - ✧ Warm traditional banana bread, cinnamon and honey whipped butter
 - ✧ Raw healthy coconut and macadamia breakfast bar (VG, GF, DF)
- ✧ House made bircher muesli with spices, garden apple and dried fruits (VG)
- ✧ Golden baked croissant filled with farmyard ricotta, canadian maple syrup
 - ✧ Assorted natural preservative free fruit muffins (GF available)
- ✧ Selection of boutique macaroons such as caramel, pistachio and chocolate (GF)
- ✧ ATC house made toasted muesli with seasonal berry compote and greek yogurt
 - ✧ Double chocolate fudge brownie
 - ✧ Flaky pastry croissant with butter and jam
 - ✧ Traditional coconut and raspberry lamington
 - ✧ Zesty lemon tart with Italian meringue



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Continued

Savoury items

- ✧ Golden baked croissant filled with swiss cheese, leg ham and tomato
- ✧ Toasted emmenthal cheese and field mushroom fingers on turkish bread with avocado
 - ✧ Moroccan spice lamb sausage rolls, harissa relish
 - ✧ Free range egg, crisp bacon and chive tarts, tomato chutney
- ✧ Frittata of baby spinach, fetta and sundried tomato with watercress (GF)
- ✧ Farm house ricotta, garden herbs, green pea and capsicum bake with pesto (GF)
- ✧ Potted egg, garden greens, shitake mushroom and cheddar cheese (GF)
- ✧ Butternut pumpkin, potato and haloumi fritters with chive aioli (GF)
 - ✧ Mini pork sausage rolls with ketchup
- ✧ Cocktail spinach and ricotta sausage rolls with tomato relish
- ✧ Arancini of saffron, chorizo, chervil and zucchini with parmesan mayonnaise

Finger sandwiches – finger of each per person

Tasmanian cold smoked salmon with dill and cream cheese

Smoked turkey, avocado and cranberry

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Working lunch Option One – Stand Up

Selection of sandwiches and wraps on assorted breads with your choice from the following fillings. Dietaries available upon request.

Choice of four of the following fillings (including vegetarian) –

- ✧ Classic egg mayonnaise with fresh watercress
- ✧ Sweet honey leg ham, swiss cheese, farmhouse pickle
 - ✧ Poached chicken, avocado and crisp iceberg
- ✧ Greek lamb with tzatziki, cucumber and garden leaves
 - ✧ Pork banh mi with crisp asian herbs and nam prik
 - ✧ Pesto vegetarian with zucchini rocket and eggplant
 - ✧ Tuna, cucumber and swiss cheese, aioli mayonnaise
- ✧ Rueben – shaved pastrami, tasty cheese, dill cucumber and sauerkraut

Choice of two salads to accompany the sandwiches –

- ✧ Red quinoa, kale, toasted seeds and nuts and garden picked salad leaves, lime and ginger vinaigrette (V, DF)
- ✧ Tossed seasonal herbs and petite leaves from the garden with golden tomato, soft marinated fetta, green apple and aged balsamic dressing (V, GF)
 - ✧ Slow roasted thai infused beef with glass noodles, asian basil, vegetable and soy ginger dressing
 - ✧ Classic caesar salad with cos leaves, crisp bacon, sourdough croute and parmesan cheese, anchovy parmesan mayonnaise (V,GF available)
 - ✧ Roasted baby beets and capsicum salad with dried apricot, almond and parsley, tahini dressing (V, GF)
 - ✧ House smoked flaked ocean trout with new potato, sundried tomato and spinach, lemon and basil yogurt dressing (GF)
- ✧ Orzotto pasta with chorizo, chervil, garden peas, olive and crumbed fetta, tomato tapenade (V)

Our working lunch is served with the following accompaniments –

- Fresh seasonal sliced fruit and berries
- Chilled orange juice and still water

Afternoon tea

- Premium Luken and May biscuits and cookies or fresh whole fruit.
- Additional morning and afternoon tea catering pieces available

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Working lunch Option Two – Stand Up

Organic sourdough breads and slice loaves served with a chef's selection of two dips and salted butter

Hot selections – your choice of two from the following –

- ✧ Roasted chicken pieces with mushroom, grilled lemon, speck and thyme jus (GF)
- ✧ Confit Berkshire pork belly, crackling, oven crisp orchard apples, cider sauce (GF)
- ✧ Slow braised lamb shoulder with root vegetable, salsa verde and lamb reduction (GF)
 - ✧ Indian beef madras with fragrant basmati rice and mango chutney
 - ✧ Seared salt water barramundi fillet with garden greens, tomato and preserved lemon vinaigrette (GF)
 - ✧ Grilled chicken thigh fillet, eastern spice, date and almond cous cous, tuscan tomato sauce
 - ✧ Herb rubbed striploin of beef with kipfler potato chips, rosemary, carrots and beef reduction (GF)
- ✧ Sweet and sour pork, steamed greens and compressed pineapple, jasmine rice
 - ✧ Beef, bacon, stout and shallot pie with puff pastry
- ✧ Fisherman's pie with salmon and shellfish with golden desiree potato crust top

Vegetarian dishes – your choice of one from the following –

- ✧ Spice green lentil casserole with pumpkin, cauliflower and zucchini, cucumber and mint yogurt (VG, GF)
- ✧ Three cheese ravioli with basil, roasted capsicum, artichoke, king mushroom and pesto cream sauce
- ✧ Golden butter nut pumpkin gnocchi, cherry tomato, bocconcini and salsa vert
- ✧ Orzo and pearl barley risotto with parmesan, asparagus and honey parsnip, sourdough parmesan crumb
- ✧ Tagine of chickpea, citrus and seasonal garden vegetables with saffron and tomato (VG, GF)
 - ✧ Cocktail spinach and ricotta sausage rolls with tomato relish
- ✧ Arancini of saffron, chorizo, chervil and zucchini with parmesan mayonnaise

Our working lunch is served with the following accompaniments –

Chefs selection of three salads inclusive of green leaf garden salad with lemon vinaigrette
Fresh seasonal sliced fruit and berries
Chilled orange juice and still water



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Working Lunch Option Three – BBQ Buffet Menu

BBQ Menu

- ☞ Selection of soft fresh bread rolls with salted butter
- ☞ Lemon and herb marinated chicken with chermoula mayonnaise (GF)
- ☞ Apple glazed pork loin with roasted garden apple and jus (GF)
- ☞ Grilled beef sausages with balsamic onions (GF)
- ☞ Moroccan chickpea, carrot and sesame burgers (GF, V)
- ☞ BBQ corn on the cob with butter, paprika and fresh lime (GF, V)

Condiments

ATC spicy tomato ketchup, Beetroot chutney, Smokey BBQ sauce
and a selection of mustards

Our BBQ lunch is served with the following accompaniments

- ☞ Chefs Selection of three salads inclusive of green leaf garden salad
with lemon vinaigrette
- ☞ Fresh seasonal sliced fruit and berries
- ☞ Santos “five star ATC blend” premium brewed coffee
- ☞ Dilmah premium select range of teas
- ☞ Chilled orange juice and still water

Afternoon tea

Premium Luken and May biscuits and cookies or fresh whole fruit.
Additional morning and afternoon tea catering pieces

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Working Lunch Option Four – Sit Down Plated Two Course

Selection of one main course with either entrée or dessert, organic sourdough bread rolls with salted butter

Entrée selection –

- ✧ Slow roasted salmon fillet with horseradish cream, pickled red radish, cucumber and toasted rye crumb
- ✧ Beetroot and goats cheese tarte tatin with salad of orange, endive and watercress, molasses dressing (V)
- ✧ Crispy Berkshire pork belly with celeriac, apple and heirloom carrot, veal reduction (GF)
- ✧ Pan roasted tablelands duck breast with miso glaze, cashew caramel and a salad of garden fresh herbs with bean shoots (GF)
- ✧ Free range chicken ballantine with mushroom cream, enoki mushroom, shallot and chive

Main course selection –

- ✧ Crisp skinned barramundi on velvet potato with a salad of young spinach, chard and mache, lemon vinaigrette (GF)
- ✧ Beef fillet slow roasted, crisp kipfler potato, thyme roasted pumpkin, rosemary port reduction (GF)
- ✧ Chermoula rubbed lamb rump, sweet potato puree, eggplant and turnip, harissa lamb jus (GF)
- ✧ Canadian maple cured pork cutlet, creamed parsnip and quinoa with jamon, apple and sprouts
- ✧ Risotto of forest mushroom, ricotta and asparagus with truss tomato and basil pesto (GF)
- ✧ Oven roasted chicken breast with yellow curry sauce, spiced pumpkin, salad of red onion and cucumber

Dessert selection –

- ✧ Chocolate, Earl Grey and citrus tart with vanilla cream lemon meringue pie with candied lemon and king island cream
- ✧ Sticky date cake with toasted macadamia, butterscotch sauce and vanilla ice-cream
- ✧ Fresh fruit salad with seasonal berries, vanilla cream and strawberry syrup (GF)
- ✧ Raspberry and white chocolate panna cotta with seasonal berry compote and pistachio praline (GF)

Our working lunch is served with the following accompaniments –

Chilled orange juice and still water

Afternoon tea

Premium Luken and May biscuits and cookies or fresh whole fruit.

Additional morning and afternoon tea catering pieces available



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Menu Enhancements

Active stations

Continued barista made Coffee Cart –

Continue with our barista made espresso coffee cart for one or all of your event break periods after our complimentary arrival offering:

Whole day service

Or

Break period

Fruit and juice bar

Plentiful display of whole and diced seasonal fresh fruit served with a variety of fresh fruit juices and condiments of honeyed yogurt, toasted muesli and passionfruit syrup

Hot roast carvery station

Choose from our selection of roast meats, carved by our chefs in front of your guests at your event and served on organic sourdough rolls with condiments and premium mustards with a salad of Rocket, parmesan and walnut.

- ✧ Roasted leg of sweet pork with crackling, apple puree
- ✧ Mustard and herb rubbed beef fillet, red wine gravy
- ✧ Lemon and garlic turkey breast, cranberry glaze
- ✧ Citrus, honey and cinnamon glazed leg ham, mustard aioli

Cheese and more

Selected local and international premium cheeses for your enjoyment, complimented with crispbreads, fresh and dried fruits and fruit paste.

626 fresh salad bar

Spoil your guests with our interactive salad bar, which gives them the choice of a selection of pre-made gourmet salads or a custom made salad from a selection of garden fresh vegetables, herbs, pulses, proteins and nuts, served with a variety of house dressings, Delivering personalised salads for your guest's enjoyment.

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Menu Enhancements

Active stations continued

Mezze and salumi station

Grilled marinated garden vegetables with tabouli, olives and select cheeses served with deluxe sliced charcuterie meats and smoked fish, condiments of house made dips, crispbreads, organic sourdough

Additional soft drink packages –

Table 1 litre jugs soft drink

(Pepsi, Pepsi max, Solo, Lemonade)

Table 1 litre jugs sparkling mineral water

Schweppes soft drink cans/ highball glass

(Pepsi, Pepsi max, Solo, Lemonade)

Spring Valley orange / apple Juice 350ml

Bottled Cool Ridge water 600ml or 350ml

Event crew bump in and set up coffee –

Event crew bump in standard instant tea and Instant coffee station

– complimentary

Nespresso machine with coffee pod selection and milk refill

(Inclusive of Dilmah select teas)