



## Day Delegate Package – The Australian Room Boardroom



**Full Day Delegate Package - \$70.00pp**

**Half Day Delegate Package - \$65.00pp**

The Australian room seats a maximum 10 delegates around a boardroom table and is perfect for a small off site meeting. Included in the day delegate package is the following:

**Room Hire:** 8.00am to 5.00pm (Full Day)  
8.00am to 12.30pm (Half Day)  
Note pads & pens  
Water & mints

**Catering:** Standard tea and coffee  
Morning tea break – selection of one item  
Gourmet working lunch:  
- Selection of 3 x noisette ciabatta rolls  
- Selection of 2 x salads  
- Selection of 1 x hot dish (substantial canapé menu)  
- Fruit platter  
- Fresh juice  
Afternoon tea break – selection of one item

**Audio visual:** Flipchart  
Whiteboard  
Projector screen  
Telephone  
WiFi internet access  
VGA & HDMI connection to laptop/notebook including Apple mac, and flat screen television

<b>Optional add-ons:</b>	Regional cheese platter	\$8.00 per person
	Seasonal fruit platter	\$6.00 per person
	Gamekeepers artisan charcuterie board	\$9.00 per person
	Sushi platter	\$16.00 per person
	Nespresso coffee pods	\$7.00 per person

HOTEL  
**LINDRUM**

## Taste and Share

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### Morning and Afternoon Tea Breaks

(choice of 1 item per break)

Tea breaks are served with standard tea, coffee and juice

#### Sweet options

Assorted macaroons (gf)

Warm French pastries

House-made muffins (gf available on request)

Mini sweet tarts

Walnut and chocolate brownie

Fresh scones served with Jam lady jams and clotted cream (gf available on request)

#### Healthy options

Seasonal fruit and muesli cups

Coconut chia pudding

Chai spiced granola, low fat yoghurt, honey

Mini low carb cupcakes

#### Savoury options

Bridor ham and cheese croissant

Bridor tomato and cheese croissant (v)

Deep fried chicken spring rolls

Prawn cucumber rice paper roll

Mild vegetarian curry filled samosa

Spinach and fetta puff pastry

Mini beef and mushroom pie

(v) vegetarian option (gf) gluten free

\*Please note menus are subject to seasonal change.

\*Please advise us of any dietary requirement maximum 24 hours prior to the event.

## Taste and Share

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### **Gourmet Working Lunch**

Includes fresh fruit platter and juice

#### **Noisette Ciabatta rolls** (choice of any 3)

Pulled pork, seeded mustard mayo, sauerkraut & pickle

Salami, rocket, gruyere cheese & tomato relish

Poached chicken, Greek yoghurt, red onion, almonds, apple & grapes (wrap)

Roasted pumpkin, quinoa, Meredith goat's feta & mixed leaf (wrap)

Yarra Valley free range egg and bacon roll with onion jam

Beetroot, zucchini, lettuce, Roast eggplant and hummus (v)

#### **Salads** (choice of any 2)

Quinoa salad, baby beets, zucchini with tarragon vinaigrette (gf) (v)

Kipfler potato salad, chorizo, piquillo peppers, soft boiled egg & chives (gf)

63degree egg, chicken Caesar salad

Radicchio, baby cos lettuce, rye croutons, parmesan, speck lardons with soft herbs aioli

Couscous salad, eggplant, spinach, peppers & cherry tomato (v)

Tuna Nicoise, green beans, olives, tomato, cucumber, soft boiled egg (gf)

#### **Hot item** (choice of any 1)

Roast Pumpkin, haloumi, conchiglie

Fish Taco-Cabbage Slaw-Lime

Fish And Chips

Fried chicken mini burger, sliced Manchego, tomato

Slow Cooked Beef Short Rib Sliders, Asian Slaw, Kimchi Mayo

Steamed Chicken Noodle Box, Steamed Vegetable

(v) vegetarian option (gf) gluten free

\*Please note menus and beverage packages are subject to seasonal change.

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