

Day Delegate Packages – Full Day



RIVERSIDE
receptions



Day Delegate Options

Rooms :

The Ballroom (min 50 delegates) \$660

Blue Room (min 30 delegates) \$440

Audio Visual: Room Hire fee includes use of :

- Data Projector + Screen (BYO laptop)
- Cordless Microphone
- Lectern (Additional AV requirements preferred supplier – BJ's Sound and Audio)

Day Delegate Pricing:

All prices include Morning Tea, Lunch and Afternoon Tea

4 Lunch options available

1 - The working lunch	\$ 48.00- pp
2 - MYO Burger Station	\$ 49.50- pp
3 - Pub Lunch	\$ 54.50- pp
4 - BBQ Buffet lunch	\$ 59.50- pp

Menu Options

- Coffee, tea on arrival.
- Iced Water and mints supplied.

Morning Tea

Select one (1) of the following:

- Assorted Danishes and homemade scones served with jam & cream (V)
- Croissants- a combination of filled savory and sweet croissants
- Fruits station - assorted whole pieces of fruit along with freshly cut fruit salad served with a selection of yoghurts, granola & local honey (V)
- Bacon and egg English muffin with hash brown, American cheddar and ketchup
- Brunch burrito- chipotle eggs, black beans, corn, pico de gallo and avocado (V)

Served with

- Brewed Coffee / Traditional & Herbal Teas & Orange Juice
- Fruit
- Assorted Biscuits

Lunch – 4 Options available:

(all lunch options served with Coffee/Tea, iced water & Fruit Juice)

Option 1 - The working lunch

A chef's selection of Gourmet Focaccias and Wraps

Served with-

- Seasonal salad (Vegan)
- Fruit Platter (Vegan)
- Cheese Platter of locally sourced Cheeses, Dried Fruit and Nuts (V)

(Gluten Free and Vegan options available by prior arrangement)



Option 2 - MYO Burger Station

Select two (2) of the following burger options:

- Angus beef burger
- Peri peri chicken breast fillet (GF)
- Spiced Moroccan lamb
- Chickpea and pumpkin burger (Vegan)

Served with freshly baked crusty rolls served with a selection of salad fillings, condiments, relishes & sauces along with crunchy fries (GF) and beer battered onion rings on the side

Option 3 - Pub Lunch

Select two (2) pub classics:

- Grain fed beef and ale pie with mushy peas
- Chicken parmigiana with fries
- "Bangers & mash"- pork sausages with creamy mashed potato and gravy (GF)
- Beer battered Barramundi with chips and tartare sauce
- Vegetable Thai green curry with fragrant rice (Vegan &GF)

Served with a Ploughman's grazing station, including cold roast beef and baked leg ham, pickles, sourdough, cheddar cheese & hard boiled eggs

Option 4 - BBQ Buffet lunch

Select three (3) of the dishes below:

- Homemade beef rissoles
- Thick English pork sausages (GF)
- Haloumi and vegetable kebabs (V &GF)
- Grain fed rump steak (GF)
- Peri peri chicken drumsticks
- Lamb souvlaki skewers
- BBQ pulled pork

Accompanied with a range of condiments & sauces, freshly baked bread rolls, garden salad, Idaho potatoes with sour cream chives and bacon and a fresh fruit platter

Afternoon Tea

Select one (1) of the following

- Trail mix bags & granola bars
- Petit fours board- a selection of slices and pastries
- Dips and crudité's- house made dips with fresh cut vegetables and crackers
- "Melting moment" and "white chocolate and macadamia" cookies
- Freshly baked savory scones and muffins

Served with

- Pieces of Fresh Fruit, Assorted Biscuits
- Brewed Coffee / Traditional & Herbal Teas & Orange Juice

Final Numbers and Menu Selections to be confirmed 2 weeks before event

Please advise any special dietary requirements