

BEVERAGES





BEVERAGES

PER BOTTLE (ON CONSUMPTION)

HOUSE WINE

Taltarni T Series Sparkling	VIC	\$19.00 per bottle
Taltarni T Series Sauvignon Blanc Semillon	VIC	\$19.00 per bottle
Taltarni T Series Shiraz	VIC	\$19.00 per bottle

SPARKLING WINE

Taltarni T Series Sparkling	VIC	\$19.00 per bottle
Wisdom Sparkling	WA	\$35.00 per bottle
Clover Hill	TAS	\$50.00 per bottle

WHITE WINE

Mitchelton Blackwood Park Riesling	VIC	\$22.00 per bottle
Marlborough Bone Dry Riesling	NZ	\$25.00 per bottle
Kim Crawford Marlborough Sauvignon Blanc	NZ	\$26.00 per bottle
Kapuka Sauvignon Blanc	NZ	\$22.00 per bottle
The Dreamer Viognier Philip Shaw	NSW	\$26.00 per bottle
Sieber Road Viognier	SA	\$28.50 per bottle
Pike and Joyce Pinot Gris	SA	\$28.00 per bottle
Bridge Water Mill Pinot Grigio	SA	\$30.00 per bottle
Stonier Chardonnayvic	VIC	\$34.00 per bottle
Yarraburn Chardonnay	VIC	\$30.00 per bottle
Brokenwood Semillon	NSW	\$28.00 per bottle
Sandalford Element Late Harvest	WA	\$18.50 per bottle

RED WINE

Philip Shaw Nos Pinot Noir	NSW	\$45.00 per bottle
Wither Hills Pinot Noir	NZ	\$38.00 per bottle
The Conductor Merlot Philip Shaw	NSW	\$21.00 per bottle
Argento Reserva Malbec	Argentina	\$25.00 per bottle
Coriole Sangiovese	SA	\$24.00 per bottle
Reynell Basket Press Grenache	SA	\$45.00 per bottle
Tintara Tempranillo	SA	\$28.00 per bottle
Father Woods Cabernet Sauvignon	SA	\$52.00 per bottle
Ebenezer Cabernet Sauvignon	SA	\$48.00 per bottle
Jimmy's Shiraz	VIC	\$18.00 per bottle
Ebenezer Shiraz	SA	\$48.00 per bottle

SPIRITS

Basic Spirit	\$6.00 per glass
Deluxe Spirit	\$8.00 per glass

BEER

Melbourne Bitter Long Necks	\$10.50 per 800ml bottle
Foster Light Ice Long Necks	\$8.50 per 800ml bottle
Cricketers Larger	\$6.00 per 375ml bottle
Pikes Oakbank Pilsener	\$6.00 per 375ml bottle
Fat Yak	\$6.00 per 375ml bottle
Coopers Pale Alc	\$6.00 per 375ml bottle
Cascade Premium Light	\$5.00 per 375ml bottle

NON-ALCOHOLIC

Mineral Water	\$3.00 per glass
Soft Drinks	\$3.00 per glass
Juice Selection	\$3.00 per glass
Beverage Jugs	\$9.00 per Jug

DINNER BEVERAGE PACKAGES

Packages are only available in conjunction with dinner menus

Two hour duration at \$24.00 per person

Three hour duration at \$29.00 per person

Four hour duration at \$35.00 per person

Five hour Duration at \$40.00 per person

Inclusive of:

House red and white wine

Standard and light beer

Soft drink

Iced Water

BEVERAGES: TERMS AND CONDITIONS

- Beverage packages, on consumption and cash bar service options available
- On consumption or cash bar choices will incur a service staff charge
- All prices are GST inclusive

BREAKFAST





BREAKFAST

DINING BREAKFASTS

(perfect for presentations)

BUFFET BREAKFASTS

LIGHT BUFFET BREAKFAST AT \$16.50 PER PERSON

Fruit toast and croissants with butter and Yarra Valley jams
Filled savoury croissants
Hazelnut and date toasted muesli with honey yoghurt
Seasonal fruit platter
Orange juice
Tea and coffee

HOT BUFFET BREAKFAST AT \$26.50 PER PERSON

Toasted Turkish bread
Seasonal fruit platter
Baked field mushrooms with lots of herbs
Oven dried tomatoes
House made Desiree and Thyme hash browns
Bratwurst chipolatas
Bacon roasted with rosemary
Fresh Scrambled eggs with soft herbs
Orange juice
Tea and coffee

SIT DOWN AND TAKE YOUR TIME MENUS

A TRADITIONAL SIT DOWN BREAKFAST MENU CAN BE CREATED FOR GROUPS ON REQUEST. THIS INCLUDES A PRIVATE CONSULTATION.

NETWORKING BREAKFAST

(perfect for mingling)

NETWORKING OR GRAZING MENUS

EXECUTIVE BREAKFAST AT \$20.00 PER PERSON

Fresh fruit bites
Raisin scones with butter, Yarra Valley jams and cream
Little Turkish pizzas with bacon, cherry tomato and herbs & Roasted pumpkin and goat's cheese
French toast fingers with caramel sauce
Orange juice
Coffee and T2 boutique teas

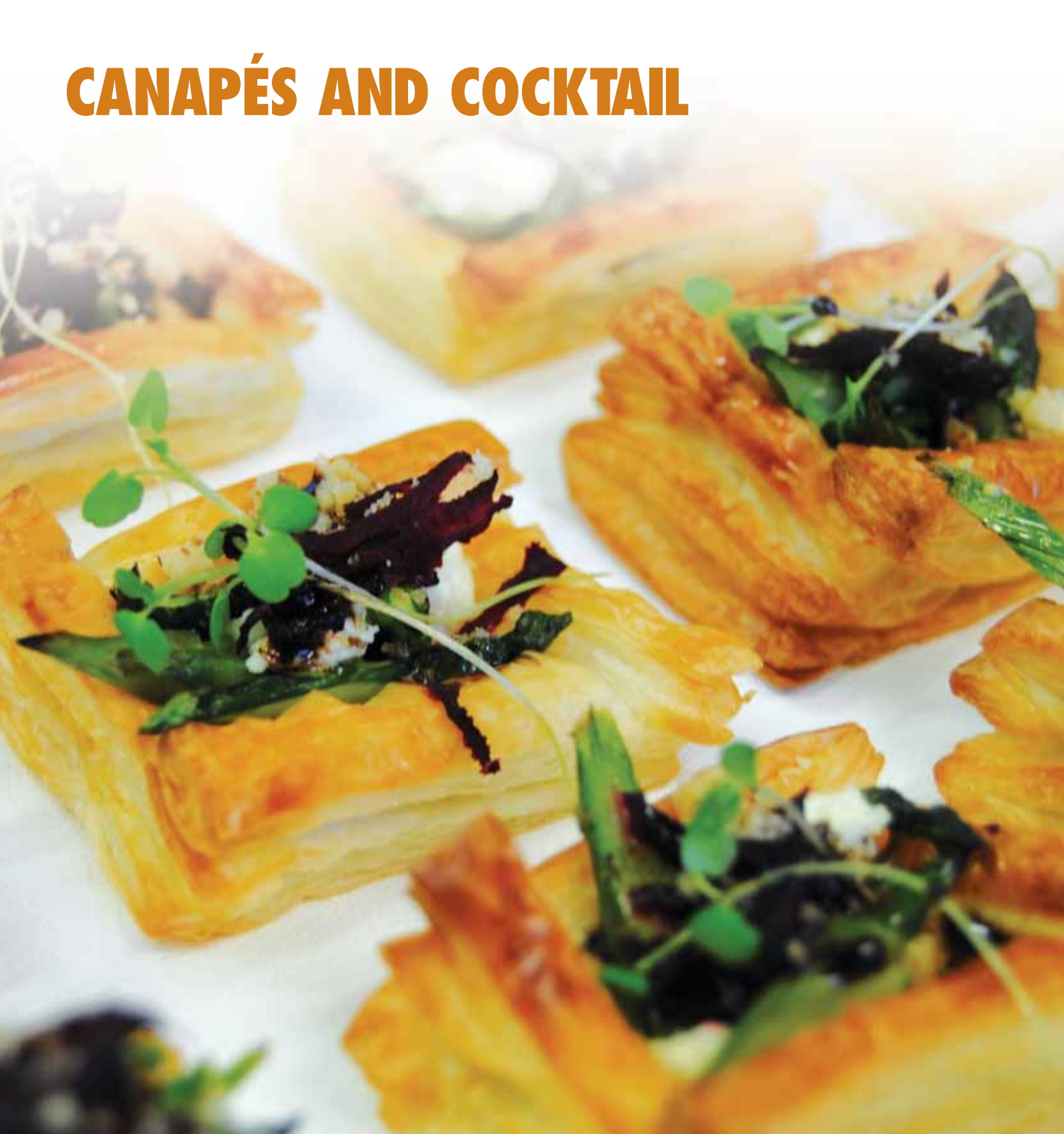
CEO BREAKFAST AT \$30.00 PER PERSON (INCLUDES EXECUTIVE WAITER SERVICE)

Fruit Salad pots with honey and lime yoghurt and granola
Spiced scones with sweet almond butter, Yarra Valley jams and thick cream
Little pides filled with smoke salmon, radish and herbs & egg, rocket and pesto
Fresh corn fritters with herb mascarpone
A selection of quality juices
Coffee and T2 boutique teas

BREAKFAST: TERMS AND CONDITIONS

- Minimum ten people for listed prices to apply
- Minimum agreed numbers will be charged
- Dietary and halal alternatives available on request
- Prices for in house bookings include full linen, crockery and service staff
- All prices are GST inclusive

CANAPÉS AND COCKTAIL





CANAPÉS AND COCKTAIL

THE WORKERS COCKTAIL PACKAGE

Includes:

A combination of the below finger food

Standard beers and house wines

Per person for first hour \$28

Per person for additional hours \$18

Dips and grilled Turkish bread

Party pies

Party pasties

Mini dim sims

Vegetarian spring rolls

Wedges and sour cream

Meatballs and sauce

Banana cake

Chocolate cake

COCKTAIL AND CANAPÉS: TERMS AND CONDITIONS

- Minimum of thirty people for listed prices apply for cocktail packages
- Minimum agreed numbers will be charged
- Prices for in house bookings include full linen, crockery and service staff
- Events catered outside the Sunshine Convention Centre will incur service staff and delivery Fees.
- All prices are GST inclusive

EXECUTIVE COCKTAIL PACKAGE

Includes:

A choice of 4 cocktail items below.

Premium beers and wines from our list

Per person for first hour \$38

Per person for additional hours \$22

Per person extra food item \$4.60

Assorted sushi

Rice paper rolls

Cherry tomato, basil and goats cheese bruschetta

Little chicken ceaser salads with quail egg

Market fresh oysters with limoncello granita and baby herbs.

Baby rolls with rare roast beef, mustard and aged cheddar.

Zucchini and ginger pikelets with gravolax salmon and crème fraiche

Cheese platter

Crisp skinned duck breast on crostini with pear and walnut mousse.

Chicken saltimbocca with saffron aioli

Baby salmon burgers with tar tare

Twice baked goats cheese soufflé.

Pumpkin and coriander arancini with curry mayonnaise.

Rare eye fillet with duxelle and truffle oil

Mini chipolatas in a roll with sweet tomato relish

Prawn and Pernod fillos with rocket aioli

Duck and shitake pies

Market fresh Fish goujons with preserved lemon aioli

Spinach and Greek feta Spanikopitas

Moroccan duck fillos

Baby beef wellingtons

Baby doughnuts with chocolate sauce

Apple crumbles with spiced mascarpone

Rosewater pannacotta with berry compote

Rum and raisin sundaes

Lemon brulee pots

Coconut and passionfruit tart

Warm Rhubarb tarts with apple chips

CEO COCKTAIL PACKAGE

Includes:

Consultation with our Executive chef and events team.

Menu creation to ensure your Event is the most memorable experience with Boutique beers and premium wines.

DINING





DINING

PREMIUM DINING EXPERIENCE

MINIMUM OF 12 GUESTS

INCLUDES:

A choice of 1 on each course (alternating service extra \$5.00 per person)

Bread rolls and butter

A choice of; Seasonal roasted vegetables OR A Crisp garden salad with main course

Tea and coffee to conclude

• 2 courses \$48

• 3 courses \$56

ENTREE

Chicken meatballs on risoni with gremolata

French onion soup with Gruyere crouton

Tomato and basil bruschetta with goats-cheese

Calamari Fritti with aioli

MAIN

Cabernet braised lamb shanks with honeyed Dutch carrots and skordalia

Chicken fillet with a spinach and ricotta farce, polenta and napoli

300gm Beef striploin with thick cut chips and béarnaise sauce

Peppered Kangaroo fillet on sweet potato puree with beetroot glaze

Salmon fillet on braised du puy lentils with verjuice beurre blanc

Braised baby vegetables with goats cheese pie (baby vegetables are seasonal)

DESSERT

Individual pavlova with thick cream and fresh fruits

Apple tarte tartine with double cream.

Buttery bread pudding with berry compote and ice-cream

Individual chocolate pudding with vanilla bean ice cream

EXECUTIVE DINING EXPERIENCE

MINIMUM OF 12 GUESTS

INCLUDES:

A choice of 2 on each course with alternating service

Fresh bread, balsamic and olive oil

A Choice of; Rocket, pear and goats cheese salad OR sautéed greens with main course

Tea and coffee

• 2 courses \$60

• 3 courses \$72

ENTREE

Stuffed baby calamari on Fresh Parsley and lemon tabouli

Crumbed lamb cutlets with chorizo and aioli

Malaysian, prawn, coriander and coconut salad

Mushroom arancini with aioli and truffle oil

MAIN

Confit duck with cauliflower puree and a morello cherry glaze

Herb crusted baby spatchcock on soft polenta

350gm rib eye with fondant potatoes, mushrooms and shallots sautéed with sherry

Pork Cutlet with roasted butternut pumpkin wrapped in pancetta and romesco sauce

Market fresh fish Al'Americane on pomme mousseline

Beetroot risotto with Persian fetta and baby herbs

DESSERT

Chocolate and caramel tart with clotted cream

Lemon brulee with sable biscuits and double cream

Warm spiced baby doughnuts with chocolate sauce and Ice-cream

CEO DINING EXPERIENCE

INCLUDES:

Consultation with our Executive chef and convention centre Manager.

Menu/Theme creation

Boutique beers and premium wines

PLATTERS





PLATTERS

LIGHT LUNCHES AND SANDWICHES

(boxed or on a platter)

ALL OFF-SITE DELIVERIES WILL COME IN A BOX WITH NAPKINS

OR

ON PLATTERS, FOR YOU TO KEEP WITH DISPOSABLE CUTLERY AND NAPKINS

ADD \$ 0.80 PER PERSON

Sandwiches	\$8.20 per person
Mini bagels	\$9.90 per person
Turkish bread	\$8.70 per person
Pita wraps	\$8.70 per person
A combination of the above	\$8.90 per person

ALL SANDWICH SELECTIONS CATER FOR 40% VEGETARIAN UNLESS STATED OTHERWISE.

INDIVIDUAL PACKED LUNCHES

PREMIUM LUNCH BAG \$14.90 PER PERSON

INCLUDES:

- A Sandwich, Wrap or Turkish bread
- 1 bottle of water or juice box
- 1 piece of fruit (seasonal)
- A freshly made slice or yoghurt

EXECUTIVE LUNCHBOX

A lunch box tailored to suit your tastes POA

PER PERSON PRICED LIGHT LUNCHES

Seasonal fruit	\$3.90 per person
Tomato, basil and goats cheese bruschetta (3 pieces)	\$5.90 per person
Homemade dips with vegetable crudites and Turkish bread	\$5.00 per person
Vegetarian antipasto with toasted flat bread	\$5.90 per person
Roasted pumpkin pine nut and rocket pesto bruschetta (3 pieces)	\$5.90 per person
Savoury pies and vegetable pasties (3 pieces)	\$5.50 per person
Mini quiches (3 pieces)	\$5.50 per person
Antipasto with toasted flat bread	\$8.90 per person
Chicken wings roasted with Moroccan spices (3 pieces)	\$5.90 per person
Homemade mini pizzas (3 pieces)	\$5.90 per person
Rice paper rolls with dipping sauces (2 pieces)	\$5.90 per person
3 varieties of cheeses served with an assortment of fresh and dried fruit, nuts, fruit paste, lavosh bread and crackers	\$6.90 per person
Sushi served with pickled ginger, wasabi and dipping sauce (4 pieces)	\$6.90 per person

PLATTERS: TERMS AND CONDITIONS

- Minimum ten people for listed prices to apply
- Minimum agreed numbers will be charged
- Vegetarian and halal alternatives available on request
- Prices for in house bookings include full linen, crockery and service staff
- All prices are GST inclusive

TEA, COFFEE AND CAKE





TEA, COFFEE AND CAKE

MORNING TEA, AFTERNOON TEA AND REFRESHMENTS

Brewed coffee and Lipton teas \$2.90

Brewed coffee and T2 boutique teas \$4.20

Continuous tea and coffee – 4 hour duration \$8.80 per person

Continuous tea and coffee – 8 hour duration \$16.50 per person

Premium orange juice \$2.20

A variety of Premium juices \$3.90

A fruit platter \$1.90 per person (minimum \$12 charge)

PREMIUM \$4.20 PER PERSON

CHOOSE 1 (GROUPS OVER 50 CHOOSE 2 OPTIONS, OVER 10 ADD \$0.60 PER PERSON)

Raisin scones with butter, Yarra Valley jam and thick cream

Homemade puff pastry rolls with relish (chicken and lentil)

Chocolate and prune slice

Lamingtons with thick cream

Warm spiced doughnuts with chocolate sauce

Orange and almond slice

Finger sandwiches (Roasted chicken and Avocado & rocket)

Damper scones with butter, Yarra Valley jam and thick cream

Three cheese & herb scones and butter (Savoury)

EXECUTIVE \$5.90 PER PERSON

CHOOSE 1 (GROUPS OVER 50 CHOOSE 2 OPTIONS, OVER 10 ADD \$0.60 PER PERSON)

Fresh date, honey & oat scones with butter, Yarra Valley jams and thick cream

Baby Doughnuts filled with custard or caramel (not avail Monday)

Lemons tarts with cream

Vanilla and caramel slice (not avail Monday)

Pear frangipani tart

Smoke salmon and cucumber finger sandwiches

Waldorf chicken finger sandwiches

Homemade mini pizza

Market fresh Fish goujons with tar tare sauce

TEA, COFFEE AND CAKE: TERMS AND CONDITIONS

- Minimum six people for listed prices or menu dujour
- Minimum agreed numbers will be charged
- Dietary and halal alternatives available on request
- Prices for in house bookings include full linen, crockery and service staff
- All prices are GST inclusive