BEVERAGES
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### 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 Chardonnay VIC $34.00 per bottle
- Yarraburn Chardonnay VIC $30.00 per bottle
- Brokenwood Semillion 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
- Tintaro 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 Ale $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

### DINNERS 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 smoked 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
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

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 cooser 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 gravlax 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 filos with rocket aioli
Duck and shiitake pies
Market fresh Fish goujons with preserved lemon aioli
Spinach and Greek fetta Spanikopitas
Moroccan duck filos
Baby beef wellingtons

Baby doughnuts with chocolate sauce
Apple crumbles with spiced mascarpone
Rasewater pannacotta with berry compote
Rum and raisin sundae
Lemon brulee pats
Coconut and passionfruit tart
Warm Rhubarb tarts with apple chips

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

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.
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 buerre blanc
Braised baby vegetables with goats cheese pie (baby vegetables are seasonal)

DESSERT
Individual pavlova with thick cream and fresh fruits
Apple tarte tarte 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’america 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
**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 crudités 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

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 frangiponi tart
Smoked salmon and cucumber finger sandwiches
Waldorf chicken finger sandwiches
Homemade mini pizza
Market fresh Fish goujons with tartare 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