



CONFERENCE DAY PACKAGES _

Morning & Afternoon Tea Breaks

Inclusive of just brewed coffee and Dilmah designer tea selection
Seasonal whole fruit and individual fruit juices

Your Choice of two items:

Sweet Selection

Time honoured fresh baked scones with North Coast whipped cream and Maleny artisan strawberry whiskey & lime jam (V)
Banana cake, banana chips and caramel sauce (V)
Croissant filled with almond cream, toasted flaked almonds (V)
Signature brownie with Maroochydore premium chocolate, Boyne River chocolate rolled pecan and golden dust (V)
Selection of house made freshly baked cookies (V)
Baked cheesecake, passionfruit compote, shaved chocolate (V)
New York cheesecake, mixed berry coulis, raspberry dust (V)
Carrot cake slice with candied pecan nuts (V)
Mini caramel muffins with salted caramel snaps (V)
Selection of mini doughnuts (V)
Mini pain au chocolate (V)
Portuguese tart with cinnamon whipped cream (V)
Orange and poppy seed cake with caramelized mandarin (V)
Mini blueberry muffin with butter crumble (V)
Apple shortcake with golden crumble and cinnamon butterscotch (V)
Vegan Doughnuts with cinnamon sugar (VG)
Vegan banana & vanilla muffins (VG)
Vegan sultana blondie muffins (VG/V/LG/LD)

Savoury Selection

Mini butter chicken tartlet
Zucchini asparagus and gruyere cheese bite (V)
Selection of mini pies with tomato chutney
Feta, kale, crispy sage and polenta tart (V)
Assorted quiche with tomato sauce
Ricotta and spinach spanakopita (V)
Beerenberg caramelized onion & Kenilworth Brie tartlet (V)
Cherry tomato and feta in crispy puffs (V)
Ham and cheese croissant, sundried tomato pesto
House made spinach and feta logs (V)
Hand rolled Sun Valley Kransky & cheese bites, served with Maleny Cuisine spicy tomato relish
Creamy chicken and mushroom in filo
Gourmet beef sausage rolls
Bacon and egg rolls with tomato relish
Mini tartlet with crab, mango and chili (LG)
Vegan sausage rolls (LG/LD/V/VG)
Vegan pumpkin bite (LG/LD/V/VG)
Vegan curried lentil and potato pie (LG/LD/V/VG)
Vegan wild leek and spinach pie (LG/LD/V/VG)

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Morning & Afternoon Tea Breaks (cont.)

Inclusive of just brewed coffee and Dilmah designer tea selection
Seasonal whole fruit and individual fruit juices

Your Choice of two items:

Raw Energy

Vegan Chia pudding with coconut cream and fresh berries (LG/LD/V/VG)
Raw vegetable crudites with assorted dips (LG/LD/V/VG)
Zucchini fritters with spiced Greek yoghurt (V)
Chickpea falafels with hummus (LG/LD/V/VG)
Kenilworth yoghurt pots with local sourced granola (V)
Fruit and nut muesli bars (LG/LD/V/VG)
Protein balls (LG/LD/V/VG)
Fresh seasonal diced fruit (LG/LD/V/VG)
Raw vegan slice (LG/LD/V/VG)
Smoked salmon, rocket, dill cream cheese on rye roll
Smashed avocado with sourdough bread (LG/LD/V/VG)
Beetroot smoothie (LG/LD/V/VG)

Tea Break Enhancements

Additional sweet or savoury selection | \$5 per person
Themed breaks | \$15 per person

For the Love of Chocolate

Pain au chocolate (V)
Chocolate brownie with toasted walnut (V)
Raspberry and white chocolate mousse cake (V)
Mini chocolate truffle tart (V)
Chocolate mousse (V)
Devil chocolate cake (V)

Flavours of the Sunshine Coast

Kenilworth cheese selection with condiments (V)
Maleny Gelato with condiments (V)
Assorted Noosa chocolate feast (V)
Mooloolaba Prawn tartlet
Glass House Mountains chicken vol-au-vent

Go Nutty

Hazelnut praline chocolate tart (V)
Blackberry and macadamia mousse (V)
Macadamia and chocolate chip cookies (V)
Pistachio and ricotta cannoli (V)
Nutella milkshake (V)