

# 2009

Conference and  
Catering Menus



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## CONFERENCE DAY PACKAGE

### BASIC CONFERENCE PACKAGE

(Minimum 20 guests)

#### Morning break

Freshly brewed tea and coffee with chef's selection of bakery, fruit or savoury items

#### Buffet Lunch

Buffet lunch in Seaspray

Or

Working lunch within your conference room

#### Afternoon Break

Freshly brewed tea and coffee with chef's selection of catering

#### Audio Visual Equipment

Screen, whiteboard, flipchart

#### Conference Stationary and Sweets

Note pads, pens, iced water and mints

#### Room Hire



## CONFERENCE LUNCHES

### STANDARD WORKING LUNCH

(served in your conference room for groups of 50 delegates or less)

A selection of gourmet open and closed sandwiches  
(including Turkish, foccacia and Lebanese flat bread with a variety of fillings)  
Chef's selection of four seasonal salads  
A mix of the finest Mediterranean antipasto items (soup in winter)  
Sliced seasonal fruit platter  
Assorted selection of Australian vintage cheese, dried fruits and crackers  
Bread rolls  
Freshly brewed coffee and tea

### LUNCH BUFFET

(served in Seaspray for groups of 51 delegates or more)

Bakers' basket of assorted breads  
Assorted Italian antipasto  
Variety of salads and mixed garden greens  
Chef's selection of five hot dishes including vegetarian options  
Assorted selection of Australian vintage cheese, dried fruits and crackers  
Sliced seasonal fruit platter  
Orange juice and mineral water  
Freshly brewed coffee and tea



## BREAKFAST MENUS

### Continental buffet

Fruit juices  
Cereals and muesli  
Seasonal sliced and preserved fruits  
Freshly baked pastries and muffins  
Toasts and preserves  
Freshly brewed coffee and tea

### Full buffet

Fruit juices  
Cereals and muesli  
Seasonal sliced and preserved fruits  
Freshly baked pastries and muffins  
Toasts and preserves  
Crispy fried bacon  
Scrambled eggs  
Gourmet breakfast sausages  
Grilled tomatoes  
Sautéed button mushrooms  
Freshly brewed coffee and tea

### Corporate plated breakfast

Fruit juices  
Sliced seasonal fruit platter  
Croissants and assorted pastries  
Muffins, preserves and honey  
Coffee and tea

Plus one plated hot breakfast dish per person (pre selected)

Bacon and scrambled eggs on Turkish toast, with roast tomato  
Eggs Benedict - poached eggs on smoked salmon and English muffin with hollandaise sauce  
Grilled field mushroom with baby spinach and haloumi cheese



## MORNING AND AFTERNOON TEA BREAKS

### Freshly brewed coffee and tea

#### Coffee and tea with refreshment served with one of the following:

Sliced seasonal fruit platter  
 Muffins  
 Danish pastries  
 Banana bread  
 Mini jam doughnuts  
 Baby lamingtons  
 Carrot cake  
 Vanilla slice  
 Assorted cookie platters  
 Fruit tartlets  
 Strawberry tartlets  
 Mini quiches  
 Spinach and cheese triangles  
 Fruit smoothies  
 Bircher muesli shots  
 Caramel mud cake  
 Pizza subs  
 Cheese and tomato croissants  
 Assorted selection of Australian vintage cheese, dried fruits and crackers

### Themed Coffee Breaks

(Based on one portion per person)

#### Reenergise

Energy drink  
 Muesli bars  
 Bananas  
 Green Tea

#### Bondi Rescue

Icy poles  
 Watermelon cubes  
 Freshly squeezed fruit juices  
 Iced coffee

#### Chocoholics break

Chocolate muffins  
 Chocolate milkshakes  
 Chocolate mud cake  
 Tim Tam's

#### Strawberry Delight

Strawberry tartlets  
 Strawberry milkshakes  
 Strawberry yoghurt shots  
 Strawberry dipped in chocolate

#### Recovery Break

Red Bull  
 Bacon and egg muffins  
 Berocca  
 Bircher muesli shots



## LUNCH AND DINNER BUFFET MENUS

### FLAVOURS OF THE WORLD

#### Cold Buffet Items

Bakers' basket of assorted breads  
Antipasto selection  
Continental cold cut platters

#### Salads

Potato salad  
Roma tomato and bocconcini salad  
Hawaiian rice salad  
Roast Mediterranean vegetable salad  
Mixed leaf salad  
Dressings and condiments

#### Hot Buffet Items

Chilli ginger chicken and Hokkien noodle stir fry  
King Island roast beef with a field mushroom jus  
Crispy skinned Atlantic salmon on bok choy with a honey lime dressing  
Panache of seasonal vegetables  
Thyme roasted chat potatoes  
Or  
Lemon grass infused Jasmine rice

#### Desserts

Selection of sweet treats – pastries, cakes and tarts  
Assorted selection of Australian vintage cheese, dried fruits and crackers  
Sliced seasonal fruit platter

Freshly brewed coffee and tea

(Minimum 30 guests)

If you would like to upgrade and add seafood items, the pricing will depend on market prices, please speak to the Sales Team to tailor your meal requirements



## LUNCH AND DINNER BUFFET MENUS

### BONDI BEACH SEAFOOD SELECTION

#### Cold Buffet Items

Bakers' basket of assorted breads  
 Antipasto selection  
 Continental cold cut platters  
 Smoked salmon with dill crème fraiche and capers

#### Seafood Display

Cooked Australian tiger prawns  
 New Zealand green lip mussels with a salsa verde  
 Blue swimmer crab  
 Sydney rock oysters  
 Lemon wedges  
 Cocktail sauce

#### Salads

Roasted pumpkin, pinenut and baby spinach salad  
 Tomato, basil and bocconcini salad  
 Hawaiian rice salad  
 Balsamic mushroom and herb salad  
 Tuna nicoise  
 Mixed leaf salad  
 Dressing and condiments

#### Hot Buffet Items

Poached chicken breast with roasted sweet potato  
 Veal medallions forestiere  
 Baked ocean trout with lemongrass and ginger  
 Saffron seafood linguini with dill  
 Steamed panache of market vegetables  
 Pilaf rice  
 Or  
 Golden potatoes with shallots

#### Desserts

Tiramisu  
 Chocolate mudcake  
 Strawberry cheesecake  
 Baked lemon and lime flan  
 Blackforest cake  
 Assorted selection of Australian vintage cheese, dried fruits and crackers  
 Sliced seasonal fruit platter  
 Freshly brewed coffee and tea

(Minimum 50 guests)



## LUNCH AND DINNER BUFFET MENUS

### CLASSIC AUSSIE BBQ

Bakers' basket of assorted breads  
 Mixed bean salad  
 Potato salad  
 Coleslaw  
 Mixed leaf salad  
 Beef and herb sausages  
 Spicy chicken kebabs  
 Grilled market fish  
 Baked potato in their jackets  
 Corn on the cob  
 Condiments and dressings  
 Mini pavlova  
 Petit fruit tarts  
 Seasonal sliced fruit platter  
 Assorted selection of Australian vintage cheese, dried fruits and crackers  
 Coffee and Tea

(Minimum 20 guests)

Seafood can be arranged upon request at market prices

### ADDITIONAL BBQ OPTIONS

King island rump steak with onions  
 Marinated chicken pieces  
 Baby octopus  
 Grilled salmon  
 Prawn skewers  
 Lamb loin chops  
 Pork medallions  
 Vegetarian patties  
 Grilled vegetable kebabs  
 Zucchini fritters  
 Spiced eggplant wedges



## SET LUNCH AND DINNER MENUS

### ENTRÉES

Roasted bell pepper and kumera soup  
with garlic sippets

Nest of smoked salmon  
with avocado, cucumber, yoghurt and dill salsa served with a toasted lavosh wafer

Wild rocket, Packham pear and fried haloumi salad  
with a light walnut and orange dressing

Spinach and marscapone tart  
with red chard and parmesan tossed in aged balsamic vinegar

Twice cooked chicken breast  
marinated in Asian flavours on a watercress, coriander, shallot and paw paw salad with a soy lime dressing

King prawns  
with a mango salsa on a Tatsoy salad

Mezze plate with grilled baguettes  
comprising of marinated and chargrilled vegetables and prosciutto served with hommus

Thai style beef noodle salad  
with a sesame and soy dressing

Slow cooked lamb medallions  
on a spiced blue lentil ragout

Mille feuille of smoked chicken  
with Swiss brown mushrooms and asparagus, capsicum coulis



## SET LUNCH AND DINNER MENUS

### MAIN COURSES

Pan roasted grain fed scotch fillet of beef  
with roasted garlic mash and pan-fried broccolini and a light horseradish jus

Marinated Riverina lamb rump  
on a creamy thyme polenta with sautéed green beans and an olive glaze

Fillet of Barramundi  
toasted fennel and potato cake with a roasted Roma tomato coulis

Chermoullah chicken breast  
with preserved lemon cous cous, slow roasted tomatoes topped with sheep's  
milk yoghurt

Huon Valley salmon  
seared and served on gratin potato with roasted oyster mushroom and  
salmon caviar verjuice dressing

Veal medallions  
on a wild mushroom ratatouille with a light sage demi glaze

Pork loin cutlet  
roasted eggplant, apple compote and a caraway jus

Pan-fried free-range chicken breast  
on roasted oregano and fetta crushed potatoes with a muscat jus

Vegetable mille feuille  
with a wood fired capsicum and tomato puree

Brown rice and cottage cheese cakes  
with crushed cherry tomatoes and minted zucchini noodles



## SET LUNCH AND DINNER MENUS

### DESSERTS

White chocolate and Baileys mousse  
with shaved chocolate and sesame tuille

Lime pannacotta  
with vanilla bean crème and macerated kiwi fruit

Marbled chocolate tower  
with a coffee anglaise and mixed berry compote

Pear and caramel charlotte  
with Frangelico cream ice cream

Seasonal fruit trifle  
with an almond wafer and crème Chantilly

Sticky date pudding  
with rich butterscotch sauce and vanilla bean ice cream

Strawberry tart  
with rosewater anglaise

Lemon meringue pie  
with passionfruit coulis and double cream

Chocolate and banana tart  
with ganache and blueberry compote

Rhubarb and apple crumble  
with honeycomb ice cream



## COCKTAIL RECEPTIONS

### COLD CANAPÉS

Roma tomato and basil bruschetta

Duck pancake with shallot and coriander  
nori rolls

Smoked salmon salsa on toasted baguettes with dill crème fraiche

Diced tuna rolled in sesame and poppy seeds

Sydney rock oysters with a salsa verde

Slow roasted beef fillet en crouete with seeded mustard

Corn cakes topped with smoked chicken and tomato relish

Goat's cheese en crouete topped with wood fired capsicum

Shitake mushroom and spiced tofu in a crisp tart shell

### HOT CANAPÉS

Asian spiced mussels in half shell

Tempura prawns with a lemongrass hot and sour sauce

Coconut chicken skewers with mango salsa

Crispy risotto balls

Thai fish cakes with minted sweet chili sauce

Lamb souvlaki with tzatziki

Zucchini fritters with minted yoghurt dip

Spinach and fetta filo triangles

Fish kebabs on lemongrass skewers



## COCKTAIL RECEPTIONS

### CONFERENCE HAPPY HOUR

(available in conjunction with other events at the Swiss-Grand Resort & Spa, Bondi Beach)

Chef's selection of canapés  
 Potato crisps and mixed roasted salted nuts  
 Swiss-Grand house red and white wines  
 Australian beers, soft drinks and juices

### COCKTAIL PLATTER OPTIONS

(Serves 10 per platter)

Toasted lavosh and ciabatta bread served with rustic hommus and babaganoush

Mixed vegetable crudités with tzatziki and an avocado and yoghurt dip

Mediterranean antipasto platter including char grilled and marinated vegetables, cheese and cured meats served with grilled ciabatta

Assorted selection of Australian vintage cheese, dried fruits and crackers

Sliced seasonal fruit platter

Asian platter – spring rolls, samosas, Thai fish cake and wontons

Aussie platter – mini gourmet meat pies and sausage rolls

Mediterranean platter – mini pizzas and spinach and feta triangles

Mixed dessert platter – 3 of the finest patisserie items



## BEVERAGES

### BEVERAGE LIST

#### Sparkling wine and Champagne

Select Series Sparkling Brut  
Yellow Sparkling Brut  
Moët and Chandon NV

#### White wine

Select series Semillon Sauvignon Blanc  
Chapel Hill Verdelho  
Wild Oats Pinot Grigio  
Oyster Bay Sauvignon Blanc  
Oyster Bay Chardonnay

#### Red wine

Select series Cabernet Merlot  
Cockfighter's Ghost Shiraz  
Katnook Cabernet Sauvignon  
Margan Merlot  
Coldstream Hills Pinot Noir

#### Dessert wine

Pirramimma Late Harvest Riesling

#### Beers

Hahn Premium Light  
Toohey's New  
Toohey's Extra Dry  
Hahn Super Dry  
Hahn Premium  
James Boags

#### Standard Spirits

(Scotch, Bourbon, Vodka, Gin, Rum, Brandy)

#### Deluxe Spirits

(Name brands of the above – includes liqueurs)

#### Non-alcoholic beverages

Soft drinks  
Orange juice  
Mineral water



## BEVERAGES

### BEVERAGE PACKAGES

#### Standard Beverage Package

McWilliams Select Series Brut  
 McWilliams Select Series Sauvignon Blanc  
 McWilliams Select Series Cabernet Merlot  
 Tooheys New  
 Hahn Premium Light  
 Soft drinks  
 Orange juice  
 Mineral water

#### Premium Beverage Package

Yellow by Yellowglen Brut  
 Chain of Fire Sauvignon Blanc  
 Chain of Fire Chardonnay Voigner  
 Chain of Fire Merlot  
 Chain of Fire Cabernet Merlot  
 Tooheys New  
 James Boags  
 Hahn Premium Light  
 Soft drinks  
 Orange juice  
 Mineral water

The above packages include a variety of chips and nuts  
 Please note that packages can be tailored for your specific requirements.  
 The Swiss-Grand Resort and Spa, Bondi Beach practices the responsible  
 service of alcohol.

