



Day Delegate Packages

*All prices include GST | Minimum charge of 10 Delegates per booking

Day Delegate Package – Full Day		Day Delegate Package – Half Day	
Public Rate	\$88.00pp	Public Rate	\$66.00pp
Catholic Agency Rate	\$77.00pp	Catholic Agency Rate	\$55.00pp
Catholic Education Rate	\$70.00pp	Catholic Education Rate	\$50.00pp

Includes:

- Venue Hire including room set-up
- Basic Presentation (projector & screen, including audio)
- Lap top (upon request)
- Microphones (upon request and only available in certain rooms)
- Wireless Internet
- Teleconferencing (upon request)
- Access to AV Support Staff
- 2x Facilitator Car Spaces (upon request)
- Arrival Tea & Filter Coffee
- Morning Tea- Filter coffee & tea and a choice of up to 2 items (see below)
- Lunch (assorted sandwiches, wraps OR rolls + sushi platter + fruit platter + orange juice)
- Water & Mints
- Whiteboard & Markers (upon request)
- Flip chart & Markers (upon request)

***Note:** Composite Studios (8 & 9 or 3 & 4) have a minimum of 30 Delegates or a \$200 day rate/ \$100 half day rate*

Add on

Morning OR Afternoon Tea- choice of up to 2 items (see below)	\$6.00pp
Hot Lunch 1 – Above lunch + hot selection up to 3 items (see below)	\$4.00pp
Hot Lunch 2 – Above lunch + Summer tart OR Winter soup	\$4.00pp
Additional Studio room	Full Day – \$300.00 Half Day – \$150.00
Computer Lab with 16x PCs	Full Day – \$200.00 Half Day – \$100.00
Exclusive Use of Entire Centre (when booked with Day Delegate package)	\$4,000.00
Laptop Trolley – trolley with up to 10 x laptops	\$150.00
Fixed Video Conferencing (only available in Celtic Hall or Studio 2)	\$100.00
Portable Video Conferencing	\$150.00
Portable PA System	\$100.00



Morning/Afternoon Tea choices (select two):

Savoury

Chef's signature country-style sausage rolls
Mini bagels filled with smoked salmon, crème fraiche & chives
House baked croissant with ham & cheese
Cheese & chive scones with butter
Baked breakfast tart with egg, bacon, tomato & mozzarella
Cherry tomato, olive & mushroom quiche

Sweet

Mini assorted Danish pastries, baked fresh in house daily
Warm jam donuts
Chef's rustic scones with Yarra Valley organic jam & Chantilly cream
House made carrot cake
House baked assorted muffins
Assorted cakes & slices
Vanilla custard filled cannoli's
Fresh Fruit Skewers
Banana bread with whipped butter & honey
Yoghurt pots with seasonal berry coulis (GF)
Assorted friands (GF)
Dark chocolate & raspberry fudge brownie (GF)
Nutty seed slice (GF)
Lemon & yoghurt cake
Blueberry scones with raspberry jam & Chantilly cream

Hot Lunch Choices- Add on \$4pp (select three):

Meat

Chef's signature country-style sausage rolls
Risotto balls with pancetta, tomato & bocconcini
Mini Black Angus beef pie
Mini Spanish chicken pie
Pancetta, bocconcini, sundried tomato pizzezza
Herb and sesame crumbed chicken fillet with sweet chilli sauce
Pork and fennel chipolata sausages (GF)
Satay chicken skewers (GF)

Vegetarian

Mini chickpea korma pie (VEG)
Button mushroom, spinach & mozzarella pizzezza (VEG)
Cherry tomato, olive & mushroom quiche (VEG)
Spinach & ricotta rolls (VEG)
Risotto balls with roast pumpkin, sundried tomato and mozzarella (VEG)
Okonomiyaki- savoury Japanese pancake served with hoisin sauce & Kewpie Mayonnaise (VEG)

Soup Choices- Add on \$4pp:

Sweet potato, garlic and rosemary (GF/VEG)
Potato & leek (GF/VEG)
Roasted Roma tomatoes & basil (GF/VEG)
Carrot, mint & green chilli (GF/VEG)
Corn & potato chowder (GF/VEG)
Lentil, cumin & fenugreek (GF/VEG)
Mild spiced Thai pumpkin (GF/VEG)

Special dietary requirements & custom menus available upon request



Buffet Options

*All prices include GST

\$40.00pp | 20 guests and above receive two mains, two sides, two salads and one dessert.

Fewer than 20 guests receive one main, one side, one salad and one dessert.

Please select from the below options:

Main

Select two items

Curries

Aromatic Chicken Curry – Green curry of chicken, Thai basil, green chilli & Vietnamese mint (gf/df)

Thai Beef Curry – Red curry of grass-fed beef, roasted eggplant, peppers & coconut (gf/df)

Portobello Curry – Yellow curry of grilled Portobello mushrooms, cauliflower, broccoli & lime (gf/vgn)

Massaman Beef Curry – Grass fed beef, peanuts, potatoes, cardamom, tamarind & coconut (gf/df)

Blue Eye Cod & Tamarind Curry – Fresh blue eye cod with tamarind, snake beans, cherry tomato & coriander (gf/df)

Paddock

Roast Chicken - Maryland pieces with garlic and rosemary (gf/df)

Roast Chicken Breast - Sliced chicken breast with lemon, chilli & parsley (gf/df)

Yoghurt spiced chicken – Boneless chicken thighs marinated in yoghurt & spices (gf)

Chicken & Dumplings – Chicken broth with chicken breast, onions, garlic & stew dumplings

Mama's Lasagne - Beef mince, mozzarella and parmigiano cheese

Beef bourguignon – Grass fed beef slow cooked with onions, mushrooms, thyme & red wine (gf/df)

Traditional roast beef – Roast beef served with horseradish, mustard and onion gravy (gf/df)

Black Angus beef rib eye - Cooked over charcoal, sliced & served medium with Bordelaise jus sauce (gf)

Beef eye fillet - Filled with asparagus, fontina cheese & peppers, served with sautéed mushroom & garlic (gf,df)

Pork Chilli Verde – 12 hour cooked pork shoulder tossed with cumin, coriander & tomatillos (gf/df)

Pork Cassoulet – Pork shoulder, pork & fennel sausage, roasted fennel, peas, asparagus & lemon (gf/df)

Roast Pork Loin – With crackling, pancetta, shallots & garlic (gf)

Overnight Lamb Shoulder - Cooked overnight & tossed with sweet potato, ground cumin coriander & tomato (gf/df)

Spring rack of lamb - Grilled medium, with crushed peas, mint, pistachios & pan juices (gf/df)



Ocean

Fish and Leek Pie – Atlantic salmon, leeks, spinach & lemon with sweet potato & peas (gf/df)

Deep sea Halibut - Roasted with chermoula, served on a bed of peas, faro & lime (df)

House smoked Salmon – Served cold with Meredith goat's cheese, peas, broad beans & tomatoes (gf)

Miso glazed salmon – Baked & served with forbidden rice, bok choy & spring onions (gf/df)

Garden

Chargrilled Broccoli - Broccoli grilled & baked with fontina cheese, red onions & figs (gf/df/v)

Eggplant Saltimbocca - With sage & garlic, Napoli sauce, roast red onion, parmesan & parsley (gf/df/v)

Spring Penne - With peas, asparagus, cherry tomatoes & pesto sauce (v)

Baked Tempeh – With satè sauce, silken tofu cooked with garlic, ginger & chilli, edamame beans & asparagus (gf/vgn)

Sides

Select two items

Roast Potatoes – Chat potatoes roasted with garlic & rosemary (gf/vgn)

Roast vegetables – Seasonal root vegetables roasted in olive oil & thyme (gf/vgn)

Tuscan Style Cabbage – Red, white & black cabbage, sautéed with garlic & chilli (gf/vgn)

Spring vegetables – Asparagus & peas cooked with nigella seeds & olive oil (gf/vgn)

Italian polenta – Cooked with herbs & parmesan (gf)

Green Beans with Almonds – Green beans tossed with almonds & tomatoes (gf/vgn)

Dutch Creamy Potato Mash (gf)

Steamed Coconut Rice (gf/vgn)

Steamed Brown Rice (gf/vgn)

Salad

Select two items

Melbourne Spring Salad – Strawberries, grapes, buffalo mozzarella with basil, spinach, pickled red onion & Pink citrus vinaigrette (gf/v)

Summer Stone Fruit Salad – Seasonal stone fruits, crispy prosciutto, cherry tomato, rocket, toasted almonds, fetta, aged balsamic & olive oil dressing (gf/v)

Spring Vegetable Salad – Green asparagus, snow peas, pink radish & peas (gf/vgn)

Roast Pumpkin Panzanella Salad – Roast butternut pumpkin, summer tomatoes, cucumber, torn ciabatta, capers, roast peppers, basil with red wine vinaigrette (vgn)



Char Grilled Broccoli Salad – Char grilled broccoli with avocado, spinach, spiced nuts & shaved Parmesan (gf/v)

Kimchi & lettuce heart Salad – Cabbage fermented with red chilli, fresh radish, cucumber, spring onions & spring lettuce hearts (gf/v)

Garden Salad - Mixed lettuce leaves, tomatoes, cucumber & carrot (gf/df/vgn)

Greek Salad - Tomato, cucumber, red capsicum, kalamata olives, Persian feta, Spanish onion with a red wine vinaigrette (gf/v)

Caesar Salad - Fresh cos lettuce, crispy Bacon, soft boiled eggs, herb croutons, shaved grana Parmesan with an anchovy dressing

Dessert

Select one item

Pavlova - Our speciality Pavlova with raspberries, blueberries and lemon curd (gf)

Orange polenta cake – Italian polenta cake with orange & almonds (gf,df)

Apple crumble - Granny smith apple & poached rhubarb with brown sugar & oats

Sticky date pudding – served warm with caramel sauce

Warm fudge cake – Chocolate fudge with peanut butter & butterscotch

Chocolate Verrine – Dark chocolate mousse, white chocolate ganache & chocolate crunch in a glass (gf)

Lemon Verrine - Lemon & passionfruit curd, fresh berries & granola in a glass

***Extra \$5.00pp for two desserts**



Serviced Lunch & Dinner Options

All prices include GST | Functions after 5pm are min 50 people or incur a surcharge of \$150

2 Courses for \$50pp | 3 Courses for \$60pp

Please choose any **two** items from each of the following courses to be served alternately.

Entrée

- Risotto of spring mushrooms, pecorino, garlic and parsley (gf/nf)
- Crispy brussel sprouts, coconut lime caramel, radish and spring onion (vgn/gf)
- Scallop Carpaccio, with avocado, jalapeno and crispy rice (gf/df)
- Chilled smoked prawns, avocado puree, charred red onion and cherry tomato (gf/df)
- Thai style rare beef salad with green papaya, chilli and peanuts (gf/df)
- Ginger and coriander poached chicken breast, wood ear mushroom, carrot, orange and ginger puree (gf/df/nf)
- Confit duck leg with caramelised fennel with pear & celery salad (gf/df/nf)
- Southern style fried chicken, corn and miso puree with pickles (nf)

Mains

- Lemon & thyme roasted chicken breast with pea, parmesan and watercress risotto (gf/nf)
- Grilled chicken breast with sautéed mushrooms, broccoli, crispy potatoes and chicken jus (gf/df/nf)
- Victorian grass-fed eye fillet with potato puree, field mushroom, asparagus & mushroom jus (gf/nf)
- Blue eye cod, ginger carrot puree, broccolini, pepper salsa with a green jalapeno sauce (gf/nf)
- Victorian grass-fed porterhouse with potato rosti, sautéed spinach, béarnaise & shiraz jus, (gf)
- White miso salmon, coconut rice, spring onion and bok choy with a ginger sauce (gf)
- Pork cutlet with white bean & hazelnut cassoulet, parsley & green apple salad and cider jus (gf)
- Slow cooked lamb rump with Moroccan rice pilaf, grilled eggplant yoghurt, pistachio salsa (gf)
- House made gnocchi with Napoli sauce, broccoli and shaved parmesan (veg/nf)

Desserts

- Chef's signature pavlova with raspberries, blueberries, lemon curd and mint (gf)
- Vanilla bean crème brûlée with pashmak fairy floss (gf)
- Dark chocolate nemesis cake with vanilla bean ice cream & chocolate soil (gf)
- Seasonal berry tart, Chambord liquor, crème patissiere & sugared almonds
- Sticky date toffee pudding with butterscotch sauce & candied pecans

Custom menus can also be designed to meet your specific requirements