



ENCORE EVENTS CENTRE

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**CONFERENCES
AND
MEETINGS**

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COFFEE AND TEA PACKAGES

FULL DAY

Continuous coffee and assorted teas / \$10 pp

HALF DAY

Continuous coffee and assorted teas / \$7.50 pp

COFFEE AND TEA BREAK A

\$4.00 pp

Includes coffee and assorted teas

COFFEE AND TEA BREAK B

\$8.50 pp

Includes coffee and assorted teas

Plus select 1 item from the coffee and tea menu selections

COFFEE AND TEA BREAK C

\$13.00 pp

Includes coffee, assorted teas, and orange juice

Plus select 2 items from the coffee and tea menu selections

ADDITIONAL BEVERAGE OPTIONS

Additional coffee, assorted teas, and orange juice / \$4.50 pp

Sparkling water and assorted beverages / \$4.50 pp

BARISTA SERVICE

Barista made beverages - contact our staff for barista service options



COFFEE AND TEA MENU SELECTIONS

Please select from the following menu options for coffee and tea breaks:

SWEET

Assorted Danish pastries (v)

Sweet muffins (v)

Gourmet cookies (v)

Bircher muesli, coconut yoghurt, and berry compote (ve)

Scones, strawberry jam, and whipped cream

Banana slice (v)

Portuguese custard tart (v)

Seasonal fruit platter (ve, gf)

SAVOURY

Ham and cheese or tomato and cheese croissants

Mini beef sausage roll

Mini chicken pie

Free-range egg slider, smoked bacon, BBQ sauce

Smashed avocado mini bagel, chili, spinach, feta (v)

Frittata with roast vegetables, spinach, feta (v, gf)

Dips and crudites (ve, gf)

Additional items can be added to your coffee and tea break for \$4 per person, per item

DELEGATE PACKAGES

HALF DAY DELEGATE PACKAGE

Includes morning tea or afternoon tea and lunch / \$49 pp

FULL DAY DELEGATE PACKAGE

Includes morning tea, lunch and afternoon tea / \$60 pp

All conference packages include iced water



DELEGATE PACKAGE INCLUSIONS

ARRIVAL COFFEE AND TEA

MORNING TEA BREAK

Morning tea is served with freshly brewed coffee, assorted teas, and orange juice plus your choice of 2 items from the coffee and tea menu selections.

EXECUTIVE LUNCH INCLUDES

Selection of sandwiches, wraps, and baguettes (gf, ve)

Chef's selection of 2 hot pastries (gf, v)

Seasonal fruit platter (ve, gf)

SALADS / choose any 1

Greek Salad (v, gf)

Drunken chicken, Asian slaw, nam jim dressing (gf)

Smoked salmon, potato, bean shoot and dill Salad (gf)

Pumpkin, quinoa and bocconcini (v, gf)

Includes coffee, assorted teas, and orange juice

AFTERNOON TEA BREAK

Afternoon tea is served with freshly brewed coffee, assorted teas, and orange juice, plus your choice of 2 items from the coffee and tea menu break selections on page 5.

WORKING BREAKFAST

\$19.50 PER PERSON

Assorted Danish pastries

Egg and bacon slider, tomato chutney

Toasted muesli, coconut yoghurt (ve)

Seasonal fruit platter (ve, gf)

ADDITIONAL CATERING OPTIONS

Corn and zucchini fritters (gf) / \$5 per item

Sweet potato and spinach rosti (v) / \$5 per item

Chia and mango pudding (ve, gf) / \$5 per item

CLASSIC WORKING LUNCH

\$19.50 PER PERSON

Includes sandwich and wrap selection + hot option + salad + dessert

SANDWICH AND WRAP SELECTION / Choose any 2

Chicken schnitzel sliders, pepper aioli, slaw

Double smoked ham brioche, cheddar cheese, mustard mayo

Slow roast beef baguette, American cheese, lettuce, caramelised onion

Smoked salmon, cream cheese, cucumber, dill in rye bread

Chicken, smashed avocado, lettuce, wholemeal bread

Falafel, hummus, pickles in pita pockets (ve)

Classic curried egg ribbon sandwich (v)

Butternut pumpkin, feta, vine ripe tomato, baby spinach in wraps (v)

Spicy sriracha tuna and corn wrap

HOT SELECTION / Choose any 1

Chicken satay with peanut sauce (gf)

Lamb koftas with mint yoghurt (gf)

Assorted gourmet petite pies

Assorted mini pizzette

Mushroom arancini with garlic aioli (v)

SALADS / Choose any 1

Greek salad (v, gf)

Drunken chicken, Asian slaw, nam jim dressing (gf)

Smoked salmon, potato, bean shoot, and dill salad (gf)

Pumpkin, quinoa, and bocconcini (v, gf)

DESSERT / Choose any 1

Custard-filled mini donuts or Nutella donuts

Classic lemon tart, meringue kisses

Baked cheesecake, berries

Seasonal fruit platter (ve, gf)

Add coffee, assorted teas, and orange juice



NETWORKING LUNCH

\$30 PER PERSON

COLD SALAD / choose any 2

Caesar Salad, shaved grana padano, smoked crispy bacon, poached egg, garlic croute,
creamy dressing

Spiced chickpea and pumpkin salad, vine tomatoes, Persian fetta, baby spinach (gf, v)

New potatoes, Spanish onions, parsley, mustard aioli (gf, v)

Green cabbage slaw, crispy chicken, truffle mayo

Wild rocket, dried figs, walnuts, pomegranate dressing (gf, v, ve)

HOT FOOD / choose any 2

Butter chicken, saffron rice, cucumber yoghurt

Ginger steamed barramundi, herbed cauliflower rice, salsa verde (gf)

Coq au vin, shallot bacon, field mushroom, roast potatoes

Harissa spiced chicken, quinoa tabouleh (gf)

Lamb shepherd's pie, mushy peas, cheese crust

Vegetable lasagna, rocket, balsamic (v)

Malaysian yellow curry with vegetables, jasmine rice (gf, ve)

DESSERT / choose any 1

Mango and coconut mousse (gf)

Chocolate cake, dried raspberries

Tiramisu

Seasonal fruit platter (ve, gf)

CANAPÉ PACKAGES

1 hour / 6 pieces: \$30.00 pp

2 hours / 9 pieces: \$37.00 pp

3 hours / 12 pieces: \$41.50 pp

4 hours / 15 pieces: \$48.50 pp

COLD CANAPÉS

Vine ripened bruschetta, manzanillo olives, vincotto (v)

Smoked salmon, chive cream, caper berry blinis

Duck terrine, quince jelly, cranberries, toasted brioche

Alaskan crab crostini, avocado mousse

Chicken and curried mango, poppadum

Vegetarian rice paper roll, chilli lime dressing (v)

Reuben crisp bread canape, pickled cabbage, mustard mayo

Prosciutto and melon skewer, blue cheese (gf)

Cocktail prawn, compressed cucumber (gf)

HOT CANAPÉS

Tempura prawn, dashi soy dressing

Lemon pepper calamari, saffron aioli

Wild mushroom arancini, garlic confit mayo (v, gf)

Satay chicken skewers, peanut sauce

Beef shepherd's pie

Pulled beef slides, slaw, relish

Vegetable gyoza, soy vinegar

Char siu pork bun, caramel sauce

Butter chicken spring roll, cucumber raita

SWEET CANAPÉS

Lemon tart, berry meringue kisses

Apple and blueberry crumble

Opera cake, hazelnut praline

Dark chocolate tartlet

Passionfruit pavlova, raspberry cream (gf)

Black forest sponge cake, dark cherries, and chocolate

Green tea tiramisu

Double chocolate royale profiterole

Tropical flourless cake, mango gel (gf)



EnCORE
EVENTS CENTRE

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