

CONFERENCES AND MEETINGS MENU

GATHERINGS WITH GREAT FLAVOURS



ENCORE

EVENTS CENTRE

FY 2022-2023

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COFFEE AND TEA PACKAGES

FULL DAY

Continuous coffee and assorted teas / \$9 per person

HALF DAY

Continuous coffee and assorted teas / \$6.50 per person

COFFEE AND TEA BREAK A

\$3.50 per person

Includes coffee and assorted teas

COFFEE AND TEA BREAK B

\$7.50 per person

Includes coffee and assorted teas

Plus select 1 item from the coffee and tea menu selections (page 5)

COFFEE AND TEA BREAK C

\$12.50 per person

Includes coffee, assorted teas and orange juice

Plus select 2 items from the coffee and tea menu selections (page 5)

ADDITIONAL BEVERAGE OPTIONS

Sparkling water and assorted beverages / \$4.50

Bottled still water / \$3.50

BARISTA SERVICE

Barista made beverages / contact our staff for barista service options

Catering minimum 20 pax

ve* vegan options available gf* gluten free options available ve vegan v vegetarian gf gluten free



COFFEE AND TEA MENU SELECTIONS

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

Assorted Danish pastries
Assorted gourmet ribbon sandwiches
Assorted sweet muffins
Cannoli filled with white chocolate, ricotta and pistachio
Carrot cake
Chocolate brownies
Dips and crudites *ve** *gf**
Fresh seasonal fruit platters
Gourmet cookies
Ham or tomato and cheese croissants
Mini quiche with sun-dried tomato, spinach and feta *v*
Smoothies
Scones, strawberry jam and cream
Toasted muesli, coconut yoghurt and fruit bowl *ve*

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

The above options can be served as individual bespoke boxes as requested or required for an additional \$1 per person.

Catering minimum 20 pax

*ve** vegan options available *gf** gluten free options available *ve* vegan *v* vegetarian *gf* gluten free

DELEGATE PACKAGES

HALF DAY DELEGATE PACKAGE

Includes morning tea or afternoon tea and lunch - \$48 per person

FULL DAY DELEGATE PACKAGE

Includes morning tea, lunch and afternoon tea - \$60 per person

All conference packages include iced water and mints on tables



Please note, delegate packages do not include room hire

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 (page 5).

EXECUTIVE LUNCH INCLUDES

Selection of sandwiches, wraps and baguettes *gf** *ve**

Chefs selection of 2 hot pastries *gf** *v**

Fresh seasonal fruit platters

Select one of the following salad items:

Potato, goats cheese and pea salad *v gf ve**

Seared beef and green papaya salad with a prik nam pla dressing *gf*

Chicken and rice noodle salad with a tumeric and lime dressing *gf*

Broccoli tabouli, feta and pomegranate *v*

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 (page 5).

Catering minimum 20 Pax

The above options can be served as individual bespoke boxes as requested or required for an additional \$1 per person.

*ve** vegan options available *gf** gluten free options available *ve* vegan *v* vegetarian *gf* gluten free

WORKING BREAKFAST

\$16.50 PER PERSON

Assorted Danish pastries

Breakfast sliders with omelette, bacon, relish *v** *ve** *gf**

Toasted muesli, coconut yoghurt and fruit bowl or fresh seasonal fruit platter *ve*

ADDITIONAL CATERING OPTIONS

Assorted Danish pastries / \$4 pp

Halloumi and zucchini fritters *v* / \$4 pp

Sambal pea and soft goats cheese rosti *v ve** *gf** / \$4 pp

Fresh seasonal fruit platters / \$4 pp

Whole seasonal fruit bowl | 20 pieces / \$26

Includes coffee, assorted teas and orange juice

Catering minimum 20 pax

*ve** vegan options available *gf** gluten free options available *ve* vegan *v* vegetarian *gf* gluten free

PLATED BREAKFAST

\$28 PER PERSON

Toasted muesli, coconut yoghurt and fruit bowls *ve*

Assorted Danish pastries

Select two of the below options for alternate drop:

Smashed pea, mint feta, poached egg, candied bacon and beetroot *v** *ve** *gf**

Poached egg, turmeric labneh, halloumi fritter, with a salsa verde and crusty
bread *v* *ve** *gf**

Roasted Roma tomato, fried egg, soft ricotta, basil on a toasted bagel with white
balsamic and olive oil *v*

Chorizo, feta and potato fritter, with slow roasted tomato and herbs *gf**

Cinnamon spiced buttermilk pancake, strawberries, orange blossom cream and
crushed pistachio *v*

Includes coffee, assorted teas and orange juice

Catering minimum 20 pax

*ve** vegan options available *gf** gluten free options available *ve* vegan *v* vegetarian *gf* gluten free

BUFFET BREAKFAST

\$30 PER PERSON

COLD ITEMS

(SELECT 3)

Toasted muesli, coconut yoghurt and fruit bowl *ve**

Mini croissant with house cured salmon, dill and cream cheese

Fresh seasonal fruit platters

Toasted brioche, lemon curd, honey and toasted almonds

Breakfast bagel with roasted tomato, basil and ricotta *v*

HOT ITEMS

(SELECT 3)

Salmon, brie and dill scrambled eggs *gf v**

Scrambled eggs *v gf*

Eggs sunny side up *v*

Crispy bacon

Gourmet sausages

Country style baked beans *v ve**

Roasted field mushrooms *v ve**

Parmesan and caramelised onion rosti *v*

Includes coffee, assorted teas and orange juice

Catering minimum 20 pax

*ve** vegan options available *gf** gluten free options available *ve* vegan *v* vegetarian *gf* gluten free



CLASSIC WORKING LUNCH

\$16.50 PER PERSON

Choose 4 items from our menu below or let our chef decide.

Truss tomato, buffalo mozzarella and basil mayo panini *v*
Classic egg, chive and mayo ribbon sandwiches *v*
Grilled vegetables, goats cheese, pesto and rocket foccacia *v*
Falafel, kale slaw, hummus and red pepper on Turkish bread *v*
Tuna, capers, parsley and lemon wholemeal ribbon sandwiches
Roast chicken, brie and baby spinach bagel
Bánh mì
Classic chicken, mayo and parsley ribbon sandwiches
Roast beef, cheddar, dijon mustard mayo and rocket baguette
Sliced leg ham, brie, tomato, cos lettuce and mustard mayo bagel

One or more of the items can be substituted for:

Chefs selection of 2 hot pastries *gf* v**

Individual Salads

Potato, goats cheese and pea salad *v gf ve**
Seared beef and green papaya salad with prik nam pla dressing *gf*
Chicken rice noodle salad with a tumeric and lime salad dressing *gf*
Broccoli tabouli, feta and pomegranate *v*

Sweet Options

Bombolini, custard filled mini doughnuts with cinnamon sugar or Nutella filled
Lemon tart, strawberry and meringue *gf*

Add coffee, assorted teas and orange juice for \$4.50 pp

Catering minimum 20 pax

The above options can be served as individual bespoke boxes as requested or required for an additional \$1 per person.

*ve** vegan options available *gf** gluten free options available *ve* vegan *v* vegetarian *gf* gluten free

DELUXE WORKING LUNCH

\$24.50 PER PERSON

Choose 4 items from our menu below or let our chef decide.

Zucchini, mint halloumi, slaw and tahini yoghurt pita *v** *ve** *gf**

Spiced pumpkin, field mushroom and goats cheese bagel *v* *gf**

Smoked salmon, cucumber, spanish onion, spinach and dill cream cheese bagel *gf**

Chicken liver pate, mixed leaves with caramelized onion, crusty baguette *gf**

Brisket, slaw, gruyere pickles and chipotle on rye *gf**

Lamb fillet, grilled eggplant, roasted peppers, feta and caramelised onion on pita *gf**

Crisp bacon, lettuce and vine ripen tomato, aioli on sourdough *gf**

Dips, olives pretzels, bread sticks, crisp lavosh and strawberries

One or more of the items can be substituted for:

Chefs selection of 2 hot pastries *gf** *v**

Individual Salads

Zucchini, pecorino, currants, sunflower seeds and preserved lemon dressing *v* *gf*

Flaked salmon, blood orange and fennel salad *gf*

Cos lettuce, broadbean, crisp pancetta, egg and parmesan dressing *gf**

Roasted cauliflower, chickpea, rocket and cherry tomatos

Sweet Options

Cannoli with a white chocolate, pistachio and ricotta filling

Raspberry and almond friands *gf**

Orange and poppy seed cake with cream cheese frosting *gf**

Fresh seasonal fruit platters

Add coffee, assorted teas and orange juice for \$4.50 pp

Catering minimum 20 pax

The above options can be served as individual bespoke boxes as requested or required for an additional \$1 per person.

*ve** vegan options available *gf** gluten free options available *ve* vegan *v* vegetarian *gf* gluten free



GRAZING LUNCH BUFFET

\$29 PER PERSON

SERVED ON PLATTERS

Tomato and bocconcini brushetta *v ve gf**

Duck spring rolls (1 per serve) *OR* Vegetable spring rolls (2 per serve) *ve**

Mushroom and pecorino arancini *v*

Pizzetta with pumpkin, caramelised onion and goats cheese *v*

SUBSTANTIAL ITEMS

(SELECT 2)

Battered fish and chips with tartare *gf**

Eggplant, pumpkin and chickpea tagine on couscous *v*

Gourmet cheese burger slider, house relish and pickles

Green chicken or vegetable curry with jasmine rice *v**

Slow cooked brisket, slaw, gruyere, pickles and chipotle mayo *gf**

Slow cooked pork taco, fresh fennel and coriander

Spicy chicken noodle salad with cucumber, mint and shallots

Crispy tofu Bánh mì *v*

SWEET TREATS

(SELECT 2)

Bombolini, custard filled mini doughnuts and cinnamon sugar or Nutella filled

Orange and almond cake with marscapone cream, caramel and pomegrante *gf*

Buttermilk panna cotta, strawberries and pistacio

Chocolate torte with candid hazelnuts and dried raspberries

Fresh seasonal fruit platters

Add coffee, assorted teas and orange juice for \$4.50 pp

Catering minimum 20 pax

*ve** vegan options available *gf** gluten free options available *ve* vegan *v* vegetarian *gf* gluten free

GRAZING TABLES

\$36 PER PERSON

Pizzetta with pumpkin, caramelised onion and goats cheese *v*

Falafel with grilled seasonal vegetables, hummus and babaganoush *v*

Beetroot cured salmon, with creme fraiche and salted capers *gf*

Porterhouse steak, pickled beetroot, horseradish crème and rocket *gf*

Mediterranean lamb skewers with spicy harissa yoghurt

Brioche beef slider, cheddar, pickles and ketchup

Tandoori chicken skewers with tomato, coriander and chilli salsa *gf*

Pork or tofu bao, pickled vegetables, coriander, ginger and hoisin

Crispy tofu Bánh mì *v*

Add a selection of local and imported premium cheeses, with quince paste and fruit, served with lavosh, crackers and artisan breads for \$8.90 per person.

ADDITIONAL BEVERAGE OPTIONS

Sparkling water and assorted beverages / \$4.50 pp

Add coffee, assorted teas and orange juice for \$4.50 pp

Bottled still water / \$3.50

Catering minimum 20 pax

*ve** vegan options available *gf** gluten free options available *ve* vegan *v* vegetarian *gf* gluten free



IT'S THE LITTLE THINGS THAT MAKE A BIG DIFFERENCE.

We aim to reduce the environmental impact of our venue by improving the energy performance, reducing water use, using renewable energy and using environmentally responsible construction techniques and materials.

ENCORE
EVENTS CENTRE

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