



Conference packages include food and tea & coffee, disposable cups and paper napkins

Food to be stored on-site in refrigeration and service facilitated by the client

Delivery is complimentary to Brisbane CBD locations

MORNING/AFTERNOON TEA

Select two options per session:

Glazed house baked petite danish

Assorted sweet mini muffins

Macadamia white chocolate blondie

Chef's selection of daily baked cake/slice

Apple rhubarb friand (gf)

Chocolate brownie, cocoa slice (v)

Orange almond loaf, strawberry conserves (gf/df/v)

Gourmet Greek yoghurt pot (gf) – muesli & fruit coulis

Lemon madeleine, candy rind frosting (gf/df)

Alex's banana chocolate bread, cinnamon butter

Individual frittata (gf/df*)

Assorted filled mini croissants

Daily baked petite savoury muffin

Zucchini, sweet corn fritter (v)

Kale, green leek, chive quiche (gf/df/v)

LUNCH

Chef's selection of gourmet focaccias, baguettes, bagel & wraps (1.5 rounds p.p.)

Sliced seasonal fruit platter (vg/gf/df)

BEVERAGES

Includes tea & coffee to accompany meal periods

Bottled water additional \$2.50 per bottle

Premium Noah's fruit smoothies & pressed juices additional \$4.00 per bottle

UPGRADES

Service - Speak to us about staff to service your event

Crockery - Upgrade from disposable to fine china crockery on staffed events

PRICING

HALF DAY \$29.00PP - Includes lunch and the choice of Morning Tea or Afternoon Tea

FULL DAY \$35.50PP - Includes Morning Tea, Lunch & Afternoon Tea



WINE & DINE'M

v - vegetarian | vg- vegan | gf - gluten free | df - dairy free | *- on request

Prices are listed per person exclusive of GST | Min of 20 people | Orders for 50pax or greater require staff

Staff & equipment will be charged additionally

Menu available from 18.01.2016 - 31.03.2017 | 07 3844 7810 catering@winendinem.com www.winendinem.com