



**ABBOTSFORD CONVENT PRECINT
DAILY DELEGATE PACKAGE**

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PGR



DAILY DELEGATE PACKAGE | ABBOTSFORD CONVENT

All packages include freshly brewed coffee, tea, organic teas and selection of orange juice, fruit bowl and iced water.

flip chart, whiteboard (on request)

Full day conference package (8 hours)

10 items \$85.00 per person

Half-day conference (5 hours)

8 items \$59.00 per person

Additional items

Morning or Afternoon \$12.00pp

Hot Buffet upgrade \$18.00pp

Upgrade to espresso coffee

Does not replace the freshly brewed coffee station, this will be charge on consumption plus cart hire

Full day hire 8 hours, \$450.00 per Barista

Half day hire 5 hours \$280.00 per Barista

Post Conference

Enjoy a selection of three canapes and standard beverage package to finish off the day

Post Conference canapes and drinks 1 hour \$25.00 per person

ARRIVAL

Lemon | Yoghurt | Olive Oil Loaf

Spiced Pear | Almond Tea Cake (GF)

Butter Croissant | House Made Raspberry Jam

Rosemary | Sea Salt Scone | Cultured Butter

Watermelon | Mint | Rooftop Honey (GF, VG)

MORNING TEA

SWEET SELECTION

Roasted Victorian Apples | Vanilla Yoghurt | Toasted Oats | Honey (GF)

House Made Bircher Muesli | Pear | Currants | Almond Milk (VG, GF)

Orange | Polenta Cake | Citrus Syrup (GF)

SAVOURY SELECTION

Zucchini | Feta | Dill Muffin

Olive Oil Focaccia | Rosemary | Sea Salt (VG)

Roasted Pumpkin | Thyme Tartlet





LUNCH | THE CONVENT TABLE

CENTRE TABLE SALADS

Farro | Roasted Beetroot | Carrot | Parsley | Lemon | Extra Virgin Olive Oil (VG)

Green Lentils | Roasted Pumpkin | Baby Spinach | Tahini | Sunflower Seeds (VG, GF)

Cucumber | Mixed Mint Dill Chives | Cumin Yoghurt | Lemon (GF, V)

Bitter Leaves | Radicchio | Pear | Walnuts | Verjuice Dressing (VG, GF)

MAIN DISHES

Slow Roasted Free Range Chicken Breast | Lemon | Thyme | Garlic Jus

Braised Victorian Beef Cheek | Parsnip | Carrot | Rosemary

Baked Barramundi | Fennel | Leek | Capers | Olive Oil

Roasted Hapuku | Celeriac | Silverbeet | Parsley Sauce

Charred Cauliflower | Chickpeas | Garlic | Cumin | Green Herbs (VG, GF)

ACCOMPANIMENTS

House Baked Sourdough

Pepe Saya Butter

Extra Virgin Olive Oil | Sea Salt

AFTERNOON

Almond Shortbread

Oat | Raisin Biscuit

Lemon Slice

Olive Oil Cake | Citrus Zest

Seasonal Melbourne Market Fruit Platter

OPTIONAL ELEVATIONS

SEASONAL SOUP SHOTS

Pumpkin | Sage | Nutmeg

Leek | Potato | Thyme

GARDEN BEVERAGES: HERBS THAT HAVE BEEN GROWN IN THE COVENT KITCHEN GARDEN

Lemon Verbena Iced Tea

Apple | Rosemary Water

Victorian Cheese Selection

Cheddar | Washed Rind | Quince | Nigella House made Bark





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