

Sample Functions Menus– Corporate Options

All Day Conference #1

On Arrival

Gourmet Coffee, Assorted Teas and a Variety of Biscuits

Morning Tea

Gourmet Coffee, Assorted Teas and Jugs of Orange Juice served with a Selection of Danish Pastries, Miniature Muffins and Friands.

Lunch– served in our Award Winning Flame Restaurant
Traditional Caesar Salad And Bruschetta served On Arrival

Mixed Array Of “Flame” Wood–Fired Pizzas

Jugs Of Soft Drink

Afternoon Tea

Gourmet Coffee, Assorted Teas and Jugs of Orange Juice served with Fresh Seasonal Fruit Platters and Miniature “Drumstick” Ice Creams.

All Day Conference #2

On Arrival

Gourmet Coffee, Assorted Teas and a Variety of Shortbreads and Cookies

Morning Tea

Gourmet Coffee, Assorted Teas and Jugs of Orange Juice served with Fresh Seasonal Fruit Platters and Iced Donuts.

Lunch– served in our Award Winning Flame Restaurant

Greek Salad And Garlic Pizza served On Arrival

2 Pasta Dishes from the Flame a la Carte menu to be served on share platters (n.b. Pasta dishes subject to change due to seasonality– please confirm with your Event Co-ordinator choices available)

Jugs Of Soft Drink

Afternoon Tea

Gourmet Coffee, Assorted Teas and Jugs of Orange Juice served with a

Sample Functions Menus– Corporate Options

Breakfast Meeting

Served On Arrival–

Buffet Consisting of

Ham and Cheese Croissants

Gourmet Mini Quiches

Danish Pastries

Gourmet Miniature Muffins

Fresh Seasonal Fruit Platters

Gourmet Coffee, Assorted Teas and Jugs of Orange Juice

Afternoon Tea Meeting

Served On Arrival–

Buffet Consisting of

Gourmet Finger Sandwiches and Miniature Wraps

Country Style Scones served with Cream and Jam

Chocolate Fudge Brownies

Fresh Seasonal Fruit Platters

Gourmet Coffee, Assorted Teas and Jugs of Orange Juice