



Welcome to the
Alice Springs Convention Centre.
We are pleased to present our
**conference
catering package
menu...**



alice springs
CONVENTION
CENTRE



v = vegetarian
gf = gluten free
valid until 30th June 2012





Conference Catering Package

- \$59 per person

ON ARRIVAL

Freshly brewed coffee and a selection of teas

MORNING TEA

- choose one selection from below:

Buttermilk scones with whipped cream and jams

Banana cake

Carrot cake

Chocolate mud cake

Hummingbird cake

Served with freshly brewed coffee and a selection of teas

SANDWICHES

Chef's selection of gourmet sandwiches and wraps including vegetarian options

SALADS

- choose two salads from below:

Gourmet fresh garden greens

Greek salad with fetta, olives and mesclun lettuce

Potato and spring onion salad with seeded mustard dressing

Penne pasta salad with sundried tomato and pesto mayonnaise

Thai noodle salad

Roast pumpkin and pine nut salad

Tomato, cucumber and dill salad

Asian style squid & baby octopus salad

Mexican bean and corn salad

Tuscan style marinated mushroom salad

Chicken and rice noodle salad

HOT DISHES

- choose one meat and one vegetarian dish from below:

Thai beef red curry with jasmine rice (gf)

Beef lasagne

Beef stir fry with cashew nuts

Butter chicken with fragrant rice

Chicken carbonara with penne pasta

Lamb rogan josh with basmati rice (gf)

Mediterranean lamb with olives, sundried tomato, capsicum and thyme gravy

Baked barramundi mornay

(hot dishes cont over page....)

menu



HOT DISHES Cont..

- Vegetable lasagne (v)
- Tofu vegetable stir fry (v)
- Baked penne pasta with grilled vegetables and five cheeses (v)
- Vegetable korma curry with basmati rice (v)
- Thai style vegetable green curry with jasmine rice (v)

DESSERTS

- choose one dessert from below:

- Fruit cuts with fresh cream
- Apple crumble and custard with berry compote
- Pavlova with fruit compote (gf)
- Vanilla cheesecake with berry compote
- Citrus tart with fresh cream
- Black Forest cake with fresh cream
- Tiramisu with coffee anglaise (gf)

Served with orange juice, freshly brewed coffee and a selection of teas

AFTERNOON TEA

- choose one selection from below:

- Buttermilk scones with whipped cream and jams
- Banana cake
- Carrot cake
- Chocolate mud cake
- Hummingbird cake
- Selection of savoury mini meat and vegetarian pies
- Selection of mini quiches

Served with freshly brewed coffee and a selection of teas

*Conference catering package is for a minimum of 40 delegates.
Should numbers fall below this then a service fee of \$150 per day will apply.
Sit down lunches incur a surcharge of \$3.00 per person.*

menu