



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



alice springs  
CONVENTION  
CENTRE



v = vegetarian  
gf = gluten free  
valid until 30<sup>th</sup> June 2011





## Conference Packages

*Make your selections from the Conference Package Selections*

	STANDARD \$59.00 per person	PREMIUM \$64.00 per person
On arrival	Freshly Brewed Coffee And a selection of teas	Freshly Brewed Coffee And a selection of teas
Morning Tea	Choice of one selection From Morning and Afternoon Tea options Freshly Brewed Coffee And a selection of teas	Choice of one selection From Morning and Afternoon Tea options Freshly Brewed Coffee And a selection of teas
Lunch (Stand up buffet style)	A selection of specialty breads with a choice of three fillings Choice of one hot dish Choice of two salads Choice of one dessert Freshly brewed coffee, and a selection of teas Orange Juice	A selection of specialty breads with a choice of four fillings Choice of two hot dishes Choice of two salads Choice of one dessert Freshly brewed coffee, and a selection of teas Orange and apple juice
Afternoon tea	Choice of one selection From Morning and Afternoon Tea options Freshly Brewed Coffee And a selection of teas	Choice of one selection From Morning and Afternoon Tea options Freshly Brewed Coffee And a selection of teas

*Please note that all packages are valid for a minimum of 20 delegates.*

*Should numbers fall below this then a service fee of \$150 per day will apply.*

*Sit down lunches incur a surcharge of \$2.50 per person.*

# menu



## Conference Package Selections

### MORNING AND AFTERNOON TEAS

Chocolate, carrot and banana cake  
Selection of house baked cookies  
Selection of sweet muffins  
Sultana and buttermilk scones with whipped cream and jams  
Finger sandwiches with ham, chicken and vegetarian fillings  
Selection of savoury mini meat and vegetarian pies  
Danish pastries  
Seasonal whole or plattered fruits

### SANDWICHES

A combined selection of specialty breads filled with:  
Ham, tomato, cheese, lettuce and mustard  
Chicken in pesto mayonnaise with lettuce  
Hungarian salami, roasted capsicum, cheese and tomato chutney  
Turkey, alfalfa, cranberries and lettuce  
Roast beef, avocado, lettuce and mustard  
Lamb, tomato, cheese, lettuce and tzatziki  
Chicken, avocado, cucumber, herbed mayonnaise  
Marinated slow-cooked vegetables and cottage cheese  
Vine-grown tomato, cos lettuce, avocado and pine nut (v)  
Eggplant and charred mushroom with pesto and parmesan (v)  
Avocado, sweet red pepper, Spanish onion (v)

### SALADS

Gourmet greens  
Thai crunchy noodle salad with sweet Asian lime and coriander dressing  
Caesar salad with crisp bacon, parmesan, garlic croutons and dressing  
Greek salad with fetta and olives  
Potato salad in chive vinaigrette  
Pasta salad with capsicum, cherry tomatoes, roquette and tomato pesto  
Roasted beetroot, pine nut and vegetable salad

### HOT DISHES

Thai green chicken and vegetable curry, jasmine rice (gf)  
Potato, sweet potato and zucchini baked in cream or tomato with cheese (gf)  
Lamb Rogan Josh with steamed rice (gf)  
Vegetarian or beef lasagne  
Baked barramundi with a creamy white wine and herbed lemon butter sauce  
Ricotta and spinach cannelloni in pesto cream or traditional Napoli sauce (v)  
A choice of beef, lamb or chicken brochettes on sun-dried tomato cous cous  
Carbonara style penne pasta with chicken

### DESSERTS

Vanilla cheese cake with berry coulis  
Mixed berry or apple crumble  
Pavlova with berry compote (gf)  
Tiramisu (gf)  
Citrus tart  
Chocolate mud cake

# menu