



CONFERENCES, MEETINGS, PRESENTATIONS AND SEMINARS:

Our front bar, lounge or historic Drill Hall are unique spaces that can cater for your next business function or event.

BUFFET BREAKFAST: \$20.00 per person - min 25 guests

BACON & EGG MUFFINS
HAM & CHEESE CROISSANTS
TOAST, JAMS & SPREADS
FRESH FRUIT & YOGHURT
TEA, COFFEE & JUICE

MORNING or AFTERNOON TEA: \$12.50 per person - select two of the following food options:

SCONES w/ jam & cream
MUFFINS
FRESHLY BAKED CAKE
HAM & CHEESE CROISSANTS
TEA, COFFEE & JUICE

LUNCH: select from the following 3 menu options

OPTION ONE: \$12.50 per person

CHEFS SELECTION OF GOURMET SANDWICHES
TEA, COFFEE & JUICE

OPTION TWO: \$15.50 per person

CHEFS SELECTION OF GOURMET SANDWICHES
SELECTION OF (2) HOT CANAPES - veg spring rolls, sausage rolls, party pies, arancini & drumettes
TEA, COFFEE & JUICE

OPTION THREE: \$25.00 per person - select 2 of the following meals to be served alternating:

PAN ROASTED CHICKEN BREAST served on mashed potato w/ seasonal greens & beurre blanc sauce
BRAISED LAMB SHANK slow cooked for 6 hours in a rich sauce, served w/ roasted root vegetables
BEEF SIRLOIN slow roasted, served w/ pomme puree, seasonal greens & gravy
BRANDIED MUSHROOM CHICKEN PARCEL tender chicken pices tossed w/ bacon & mushrooms, wrapped in a golden puff pastry & served w/ tossed garden salad
FETTA STUFFED MUSHROOM large swiss brown mushroom topped w/ fetta & served on creamy polenta w/ rocket & parmesan
MEDETERANIAN VEGETABLE LASAGNE medley of roasted vegetables layered between fresh pasta sheets, served w/ a crisp garden salad
TEA, COFFEE & JUICE

OPTIONAL EXTRA: add to any lunch package

CAKES & MUFFINS - add \$3.00 per person
FRUIT PLATTERS - add \$5.00 per person
CHEESE PLATTERS - add \$8.00 per person

DRILL HALL ROOM HIRE: \$275.00 and \$100 per day thereafter

This includes use of audio visual equipment & room set-up

Please note: A room hire fee may also apply to all other areas of the venue for breakfast functions