

Seminar Menu 2012



Seminar Lunches

Complimentary orange juice and soft drinks are included in all options

Lunch on the Go

Mixed sandwiches cut in ½'s with assorted thick cut bread & fillings
(includes vegetarian options), seasonal fruit platter

Smorgasbord

Gourmet open bread rolls & wraps (includes vegetarian options),
cheese board with crackers, dried fruit and nuts

DIY Sandwich Buffet

Make your own sandwiches. Only put in what you want!
Selection of breads, spreads & fillings including ham, chicken, turkey
& beef and variety of salad options, seasonal fruit platter & cheese board

Buffet Option

*Buffet - 4 salads, 3 hot dishes (includes bread roll & steamed rice),
cheese platter & fresh fruit platter (min 20pax)*

Room hire

*Either Russell or Scott Function Room \$450, Both Russell and Scott Function Room \$600
Included in the above room hire charge are a projector screen and whiteboard if required. Other audiovisual equipment to be hired
must be done so via Federal Golf Club. The price quoted will reflect the cost to the club.*

Seminars & Conferences

Unless otherwise negotiated, the following
standard times will be strictly adhered to:

Morning tea 10.30am
Lunch 12:30pm
Afternoon tea 3.30pm

Freshly Brewed coffee and selection of gourmet
teas will be available for your seminar

Pricing

- Option 1** – Tea/Coffee All Day, Morning & Afternoon Tea,
Lunch on The Go - \$46pp + Room hire
- Option 2** – Tea/Coffee All Day, Morning & Afternoon Tea,
Smorgasbord - \$48pp + Room hire
- Option 3** – Tea/Coffee All Day, Morning & Afternoon Tea,
DIY Sandwich Buffet - \$49pp + Room hire
- Option 4** – Tea/Coffee All Day, Morning & Afternoon Tea,
Buffet 4 - \$52pp + Room hire

Seminar Menu 2012

Morning and Afternoon Tea

(g) gluten free

Seminars or conferences with more than 30 guests may select two of the following options;

Scones, with jam and cream
Selection of Muffins
In House Cookies, Variety
Toasty Boston Brownies
Seasonal Fruit Salad topped with a berry cascade, with yoghurt (g)
Assorted Friands
Selection of croissants, with ham, cheese & tomato & vegetarian option
Bacon & Egg Mini Tarts including vegetarian options, spinach & ricotta (g)
Portuguese Tarts
Fruit Platter, sliced seasonal fruits

A basket of fresh fruit can be added to any of the above for an extra \$20 per break

Buffet Choices

Beef

Braised beef steaks in a creamy mushroom jus
Beef and caramelised onion casserole (g)
Stirfry beef with chilli plum sauce(g)
Peppered beef and shallot stir fry (g)
Traditional beef stroganoff (g)
Hungarian beef goulash (g)
Beef Lasagne
Chunky minestrone soup

Lamb

Lamb casserole with mint and sweet potato (g)
Mongolian lamb with stir fried snow peas and capsicum
Braised lamb mince topped with creamy mash and tasty cheese
Skewers of lamb with mushroom, pineapple and capsicum (g)
Hearty lamb, vegetable and barley soup (g)

Salads

Caesar
Greek
Potato and chive
Tomato, basil and bocconcini
Garden
Spinach, roast capsicum, sundried tomato, artichoke and onion, drizzled with olive oil and lemon

Chicken

Chicken, popcorn style, with leek, carrot and onion casserole
Chicken a la king
Rosemary and garlic roasted chicken breast (g)
Tandoori and yoghurt spiced chicken breast
Chicken and corn congee (g)

Fish

Fried fish with sweet and sour eggplant ragout
Fried fish pieces served with caper and lemon sauce

Vegetarian

Stir fried Asian vegetables with oyster sauce and olive oil(g,v)
Cauliflower and broccoli with creamy mornay sauce (v)
Thai green vegetable curry with baby corn, zucchini, sweet potato, carrot and greens (g,v)
Steamed jasmine rice (g,v)
Creamy caramelised onion mash (v)
Rosemary and garlic roasted potatoes (g,v)
Pumpkin, tomato, spinach and fetta fritatta (g,v)
Vegetable laksa with hokkien noodles (v)

