



Catering menu





WESLEY CONFERENCE CENTRE

Morning and Afternoon tea packages

Serving ratio 3 pieces per person



High tea	MORNING TEA INCLUSIONS: - Mini scones with jam and cream - Portuguese tarts - Assorted mini quiches - Chef's selection of cakes AFTERNOON TEA INCLUSIONS: - Macarons - Portuguese tarts - Assorted mini quiches - Sausage & vegetarian rolls	BEVERAGES: - Freshly brewed coffee - Decaffeinated coffee - Teas and herbal teas - Full cream milk, skim milk, soy or almond milk	PLUS: - Specialty coffee machine - Selection of fruit juices by nudie™	Price per person \$18.50 *Minimum 10 guests
Classic	MORNING <u>OR</u> AFTERNOON TEA INCLUSIONS: - Chef's selection of morning cakes - Croissants with ham & cheese and tomato & cheese - Chef's selection of mini pastries and danishes - Chef's selection of premium cookies	BEVERAGES: - Freshly brewed coffee - Decaffeinated coffee - Teas and herbal teas - Full cream milk, skim milk, soy or almond milk	PLUS: - Specialty coffee machine - Selection of fruit juices by nudie™	Top pick Price per person \$18.50 *Minimum 10 guests
Healthy and fresh	MORNING <u>OR</u> AFTERNOON TEA INCLUSIONS: - Sliced seasonal fruit - Yoghurt with muesli - Assorted mini quiches - Chef's selection of healthy slices & cakes	BEVERAGES: - Freshly brewed coffee - Decaffeinated coffee - Teas and herbal teas - Full cream milk, skim milk, soy or almond milk	PLUS: - Specialty coffee machine - Selection of fruit juices by nudie™	Price per person \$18.50 *Minimum 10 guests
Mini Meal	AFTERNOON TEA INCLUSIONS: - Assorted mini pies - Sausage rolls - Vegetable rolls - Assorted mini muffins	BEVERAGES: - Freshly brewed coffee - Decaffeinated coffee - Teas and herbal teas - Full cream milk, skim milk, soy or almond milk	PLUS: - Specialty coffee machine - Selection of fruit juices by nudie™	Price per person \$18.50 *Minimum 10 guests

NOTES:

1. We also offer tea and coffee on arrival for an additional \$2.50 per person with any of the above packages
2. Menu inclusions and prices are subject to change
3. All prices are inclusive of GST

SPECIAL DIETARY REQUIREMENTS

We will make every reasonable effort to cater for guests with special dietary requirements who are vegetarian, vegan, or gluten free at no additional charge.

Any special dietary requirements outside of this, or where additional selections are requested outside of the standard menu inclusions, will incur a surcharge and are subject to availability.

Our providers make a wide range of food items and while all reasonable care is taken to avoid cross contamination items may include trace amounts of allergens such as gluten, dairy, egg, lupin, fish, crustacean, soybean, sesame seeds and nuts.

Central location. Flexible spaces. Events that give back.

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WESLEY CONFERENCE CENTRE

Working lunch packages



Choose from one of the following catering packages:

Basic	Standard	Premium
An assortment of fresh artisan sandwiches with a variety of fillings An assortment of mini chocolates	An assortment of hot gourmet sandwiches and/or fresh salad bowls by Stacked™ An assortment of mini chocolates	An assortment of mini hot sliders An assortment of Asian noodle boxes An assortment of mini chocolates
BEVERAGES: Assorted soft drinks Freshly brewed coffee Decaffeinated coffee Teas and herbal teas Full cream milk, skim milk, soy or almond milk	BEVERAGES: Assorted soft drinks Freshly brewed coffee Decaffeinated coffee Teas and herbal teas Full cream milk, skim milk, soy or almond milk	BEVERAGES: Assorted soft drinks Freshly brewed coffee Decaffeinated coffee Teas and herbal teas Full cream milk, skim milk, soy or almond milk
PLUS: Specialty coffee machine	PLUS: Specialty coffee machine	PLUS: Specialty coffee machine Selection of fruit juices by nudie™
Price per person \$32.50 *Minimum 10 guests	Price per person \$36.50 *Minimum 10 guests	Price per person \$39.50 *Minimum 40 guests

Top pick

NOTES:

1. Add a salad or fresh seasonal fruit for \$9.00 per person
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3. All prices are inclusive of GST

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WESLEY CONFERENCE CENTRE

Buffet packages



Choose from one of the following catering packages:

Standard

Choice of **two (2)** main dishes

Garden salad

Roasted seasonal vegetables with rosemary, olive oil and fresh garden herbs

Dinner roll

Chef's selection of mini chocolates

BEVERAGES:

Assorted soft drinks

Freshly brewed coffee

Decaffeinated coffee

Teas and herbal teas

Full cream milk, skim milk, soy or almond milk

PLUS:

Specialty coffee machine

Selection of fruit juices by nudie™

Price per person

\$63.50

*Minimum 40 guests

Top pick

Premium

Choice of **three (3)** main dishes

Garden salad

Roasted seasonal vegetables with rosemary, olive oil and fresh garden herbs

Dinner roll

Sliced seasonal fresh fruit

Chef's selection of premium desserts

BEVERAGES:

Assorted soft drinks

Freshly brewed coffee

Decaffeinated coffee

Teas and herbal teas

Full cream milk, skim milk, soy or almond milk

PLUS:

Specialty coffee machine

Selection of fruit juices by nudie™

Price per person

\$72.50

*Minimum 60 guests

NOTES:

1. Add a salad or fresh seasonal fruit for \$9.00 per person
2. Menu inclusions and prices are subject to change
3. All prices are inclusive of GST

SPECIAL DIETARY REQUIREMENTS

Guests with special dietary requirements, including vegan's, vegetarians, and people who are gluten free must be catered for within your main dish selection.

Any special dietary requirements outside of this, or where additional selections are requested outside of the standard menu inclusions, will incur a surcharge and are subject to availability.

If you do not cater to your special dietary guests within your main dish selection, or special dietary requests are received by your Wesley Conference Centre Event Manager within seven [7] days of your event **additional charges starting from \$15.00 per person for all guests attending will apply.**

Our providers make a wide range of food items and while all reasonable care is taken to avoid cross contamination items may include trace amounts of gluten, dairy, egg, lupin, fish, crustacean, soybean, sesame seeds or nuts.

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WESLEY CONFERENCE CENTRE

Catering menu options



Most Popular Main Dishes

Butter chicken Served with Rice **GF HALAL**

Chicken Schnitzel Served with Mashed Potato

BBQ Roasted Chicken Served with Roasted Pumpkin & Tahini Dressing **GF DF HALAL**

Brisket Sautéed Capsicum & Onion with Melted Provolone Served with Roasted Honey Carrot

Beef Meatballs & Napoli Sauce with Sautéed Capsicum & Onion Served with Rice

Cuban-Style Pulled Pork Chipotle Mayo & Sliced Dill Pickles Served with Coleslaw

Atlantic Salmon Fillets with Teriyaki Dressing Served with Mashed Potato **GF DF**

Chickpea & Tofu Scramble Served with Rice **GF DF VEGAN**

Coconut Vegetable Curry Served with Rice **GF DF VEGAN**

Spaghetti al Ragu - Traditional Bolognese Sauce, Veal, Pork & Parmesan

Spaghetti al Carbonara - Egg, Pancetta, Pecorino & Black Pepper

Spaghetti Sorrentino - Tomato, Fresh Basil, Parmesan & Mozzarella **V**

Penne Tartufati – Black and White Truffle, Parmesan & Butter **V**

Fusilli Pesto - Fresh Basil, Pine Nuts, Parmesan **V *CONTAINS NUTS**

Penne Al Pomodoro - Tomato, Basil & Olive Oil **VEGAN DF**

GF = Gluten Free, DF = Dairy Free, V = Vegetarian, Vegan = Vegan, Halal = Halal

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WESLEY CONFERENCE CENTRE

Catering menu options

Most Popular Salads

Garden salad included with buffet packages:

Garden salad **GF DF VEGAN**

Assorted garden greens, avocado, cucumber, tomato, radish, red onion & lemon dressing

Additional salad options available with buffet packages for \$9.00 per person:

Bocconcini tomato Spinach Salad **GF V**

Bocconcini, baby tomato, basil, baby spinach & lemon dressing

Chicken Pesto Pasta Salad **HALAL *CONTAINS NUTS**

Grilled chicken, pasta, vine truss tomato, pesto dressing & rocket

Chicken & Avocado Salad **GF HALAL**

Grilled chicken, assorted garden greens, avocado, carrot, radish, fresh tomato & lemon dressing

Pesto Pasta Salad **V *CONTAINS NUTS**

Pasta, vine truss tomato, pesto dressing & rocket

Potato Salad **GF V**

Potato salad with dill, capers, red onion & creamy mustard dressing, topped with semi dried tomatoes

Greek Salad **GF V**

Assorted garden greens, marinated feta, kalamata olive, grilled red capsicum, fresh cucumber, tomato Spanish onion & lemon dressing

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WESLEY CONFERENCE CENTRE

Canape package

Serving ratio 3 pieces per person



1 hour canape package

Assorted canapes from the below

Mini Corn Fritter **GF V**

Mini corn fritter topped with seasoned crushed avocado, feta cheese and semi dried tomatoes

Chicken & Mushroom Arancini Balls

Parmesan Mushroom & Peas Arancini Balls **V**

Pumpkin Arancini Balls **GF VEGAN DF**

Chermoula Chicken Skewers

Served with tzatziki

Polenta Bites **GF V**

Served with Cherry Tomato Hummus & Basil Pesto

Minted Pea & Feta Tart **V**

Bocconcini, Pesto, Kalamata Olive & Tomato Tart **V**

Fig Gorgonzola, Quince Paste & Candied Walnuts Tart **V**

Assorted Cocktail Pies

Plus:

Selection of Fruit Juices

Selection of Soft Drinks

Assorted Mini Chocolates

**Food Station &
Stand up Style**

**Price per Person
\$50.50**

*Minimum 40 guests

0% alcohol bar

0% alcohol bar includes a selection of quality alcohol free spritzes, wines, beers and soft drinks

Price per person

\$20.90

*Minimum 40 guests

0% Alcohol bar must be booked with either a canape package or a buffet package.

SPECIAL DIETARY REQUIREMENTS

Guests with special dietary requirements must be catered for within the canapes you select.

Any special dietary requirements outside of this, or where additional selections are requested outside of the standard menu inclusions, will incur a surcharge and are subject to availability.

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