



Wesley Conference Centre

2020

# Lunchtime catering packages



Do all the good you can  
because every life matters

# Working lunch packages



Choose from one of the following catering packages:

Basic	Standard	Premium
<p>An assortment of english finger sandwiches and wraps with a variety of fillings</p>	<p>An assortment of english finger sandwiches and wraps with a variety of fillings</p>	<p>Antipasto platter of sliced meats with a selection of char-grilled vegetables</p> <p>Selection of bread rolls</p>
<p><b>BEVERAGES:</b></p> <p>Selection of fruit juices by nudie™</p> <p>Freshly brewed coffee</p> <p>Decaffeinated coffee</p> <p>Teas and herbal teas</p> <p>Full cream milk, skim milk, soy or almond milk</p>	<p>Select any <b>two (2)</b> options:</p> <ul style="list-style-type: none"><li><input type="checkbox"/> Sliced seasonal fresh fruit</li><li><input type="checkbox"/> One (1) salad selection</li><li><input type="checkbox"/> Chef's selection of pastries, cakes, muffins, tarts, and slices</li></ul>	<p>Select any <b>three (3)</b> options:</p> <ul style="list-style-type: none"><li><input type="checkbox"/> An assortment of english finger sandwiches and wraps with a variety of fillings</li><li><input type="checkbox"/> Sliced seasonal fresh fruit</li><li><input type="checkbox"/> Two (2) salad selections</li><li><input type="checkbox"/> Chef's selection of pastries, cakes, muffins, tarts, and slices</li></ul>
<p><b>PLUS:</b></p> <p>Specialty coffee machine</p>	<p><b>BEVERAGES:</b></p> <p>Selection of fruit juices by nudie™</p> <p>Freshly brewed coffee</p> <p>Decaffeinated coffee</p> <p>Teas and herbal teas</p> <p>Full cream milk, skim milk, soy or almond milk</p>	<p><b>BEVERAGES:</b></p> <p>Selection of fruit juices by nudie™</p> <p>Freshly brewed coffee</p> <p>Decaffeinated coffee</p> <p>Teas and herbal teas</p> <p>Full cream milk, skim milk, soy or almond milk</p>
<p>Price per delegate</p> <p><b>\$18.50</b></p> <p>*Minimum 10 guests</p>	<p>Price per delegate</p> <p><b>\$29.50</b></p> <p>*Minimum 10 guests</p>	<p>Price per delegate</p> <p><b>\$38.50</b></p> <p>*Minimum 30 guests</p>



**NOTES:**

1. Optional upgrades:
  - Add a salad for \$5.00 per person
  - Add still & sparkling water jugs for \$2.00 per person
  - Add the Chef's selection of pastries, cakes, tarts, and slices for \$3.00 per person
2. NB – Any special dietary requests not chosen within the preferred menu options will incur a surcharge
3. Menu selections and prices are subject to change

WESLEY CONFERENCE CENTRE

# Buffet lunch packages



Choose from one of the following catering packages:

Basic	Standard	Premium
Choice of <b>one (1)</b> main dish Garden salad Dinner roll	Choice of <b>two (2)</b> main dishes Garden salad Dinner roll Choice of <b>one (1)</b> substantial salad	Choice of <b>three (3)</b> main dishes Garden salad Dinner roll Choice of <b>two (2)</b> substantial salads Sliced seasonal fresh fruit Surprise treat (ask us about it!)
<b>BEVERAGES:</b> Selection of fruit juices by nudie™ Freshly brewed coffee Decaffeinated coffee Teas and herbal teas Full cream milk, skim milk, soy or almond milk	<b>BEVERAGES:</b> Selection of fruit juices by nudie™ Freshly brewed coffee Decaffeinated coffee Teas and herbal teas Full cream milk, skim milk, soy or almond milk	<b>BEVERAGES:</b> Selection of fruit juices by nudie™ Freshly brewed coffee Decaffeinated coffee Teas and herbal teas Full cream milk, skim milk, soy or almond milk
<b>PLUS:</b> Specialty coffee machine Sparkling water	<b>PLUS:</b> Specialty coffee machine Sparkling water	<b>PLUS:</b> Specialty coffee machine Sparkling water
Price per delegate <b>\$33.00</b> *Minimum 30 guests	Price per delegate <b>\$41.00</b> *Minimum 30 guests	Price per delegate <b>\$49.00</b> *Minimum 30 guests



**NOTES:**

- Optional upgrades:
  - Add assorted english finger sandwiches and wraps + sliced seasonal fresh fruit for \$7.50 per person
  - Add still & sparkling water jugs for \$2.00 per person
  - Add the chef's selection of pastries, cakes, tarts, and slices for \$3.00 per person
- Menu selections and prices are subject to change

# Lunch menu options



## Most popular main dishes

Including vegan, vegetarian and non-vegetarian Options  
(ask us for more options)



Non-vegetarian



Vegetarian & vegan

**Baked salmon fillets** with brown rice mint yoghurt (GF, Halal)

**Lemon and oregano chicken** fillets with roast vegetables (Halal)

Top pick

**Beef chilli con carne** served with rice and sour cream (GF, Halal)

**Jamaican jerk chicken** with roast pumpkin and potato (GF, DF, Halal)

**Hokkien noodles with chicken**, black bean sauce and vegetables (Halal)

**Butter chicken curry** served with steamed rice and raita yoghurt (GF, Halal)

**Moroccan beef tagine** with chickpeas served with couscous and mint yoghurt (Halal)

**Mustard and fennel pulled pork** served with roasted herbed potatoes (GF, DF, Halal)

**Cajun seasoned chicken** with brown rice and mixed beans served with chipotle yoghurt (GF, Halal)

**Vegan vermicelli noodles** with seasonal greens and organic tofu served with creamy peanut sauce (GF, DF, V)

**Vegan yellow coconut curry** and vegetables served with steamed rice (GF, DF, V)

Top pick

# Lunch menu options

## Most popular substantial salads

Including vegan, vegetarian and non-vegetarian Options  
(ask us for more options)



Non-vegetarian



Vegetarian & vegan

### Salmon poke bowl (GF, DF)

Salmon, mixed quinoa, brown rice, shredded purple & green cabbage, edamame beans, cucumber, carrot, pink radish, coriander, shallots, toasted seeds, shoyu dressing, miso tahini

### Persian lamb salad

Herb roasted lamb, sweet potato, pomegranate, mint, green olives, pickled red onion, mesclun, rocket, cucumber, hummus & mint dressing

Top pick

### Chicken avocado (GF, DF)

Chicken breast, cucumber, avocado, grape tomato, toasted seeds, mixed salad leaves & balsamic dressing

### Chicken caesar

Chicken breast, crispy bacon, caesar dressing, cos lettuce, croutons, boiled egg & parmesan cheese

### Pumpkin, beetroot & feta (V, GF)

Roasted pumpkin, feta cheese, shredded kale, cos lettuce, fresh mint, beetroot, red capsicum & french dressing

### Middle east mezze (V, GF)

Felafel, feta cheese, garden peas, broccoli florets, toasted seeds, fresh coriander, mixed quinoa, brown rice, red & white cabbage, baba ganoush & French dressing

### Vegan rainbow bowl (V, GF, DF)

Mixed quinoa, pickled red onion, brown rice, shredded red & white cabbage, carrot, peas, mint, hummus, broccoli florets, toasted seeds, lemon wedge & French dressing

Top pick