

Wesley Conference Centre

Catering menu



Do all the good you can
because every life matters

Morning + afternoon tea packages



High tea	MORNING TEA INCLUSIONS: Mini scones with jam and cream Portuguese tarts Assorted mini quiches Chef's selection of cakes	AFTERNOON TEA INCLUSIONS: Macaroons Portuguese tarts Assorted mini quiches Chef's selection of 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 \$11.50 *Minimum 10 guests
Classic	MORNING AND AFTERNOON TEA INCLUSIONS: Chef's selection of morning cakes Ham & cheese croissants 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™	Price per person \$11.50 *Minimum 10 guests
Mini meal	MORNING AND AFTERNOON TEA INCLUSIONS: Chef's selection of mini tarts Beef and lamb mini pies Sausage and vegetarian mini 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 \$11.50 *Minimum 10 guests
Healthy and fresh	MORNING TEA INCLUSIONS: Sliced seasonal fruit Yoghurt with muesli Assorted mini quiches Chef's selection of healthy slices	AFTERNOON TEA INCLUSIONS: Sliced seasonal fruit Savoury bites and dips Chef's selection of healthy slices	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 \$11.50 *Minimum 10 guests

Top pick

NOTES:

1. We also offer tea and coffee on arrival for an additional \$2.00 per person with any of the above packages
2. Menu selections 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.



Working lunch packages



Choose from one of the following catering packages:

Basic	Standard	Premium
<p>An assortment of fresh artisan sandwiches with a variety of fillings</p> <p>Chef's selection of mini desserts</p>	<p>An assortment of hot gourmet sandwiches and/or fresh salad bowls by Stacked™</p> <p>Chef's selection of mini desserts</p>	<p>Antipasto platter of sliced meats with a selection of char-grilled vegetables</p> <p>An assortment of fresh artisan sandwiches with a variety of fillings</p> <p>Seasonal fresh fruit</p> <p>Chef's selection of mini tarts and chocolates</p>
<p>BEVERAGES:</p> <p>Assorted soft drinks</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>BEVERAGES:</p> <p>Assorted soft drinks</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>BEVERAGES:</p> <p>Assorted soft drinks</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>PLUS:</p> <p>Specialty coffee machine</p>	<p>PLUS:</p> <p>Specialty coffee machine</p>	<p>PLUS:</p> <p>Specialty coffee machine</p> <p>Sparkling water</p> <p>Selection of fruit juices by nudie™</p>
<p>Price per person</p> <p>\$22.50</p> <p>*Minimum 10 guests</p>	<p>Price per person</p> <p>\$31.50</p> <p>*Minimum 10 guests</p>	<p>Price per person</p> <p>\$40.50</p> <p>*Minimum 30 guests</p>



NOTES:

- Optional upgrades:
 - Add a salad or fresh seasonal fruit for \$5.00 per person
 - Add still & sparkling water for \$2.00 per person
- Menu selections and prices are subject to change
- 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.



Buffet lunch packages



Choose from one of the following catering packages:

Standard

Choice of **two (2)** main dishes
Garden salad
Dinner roll
Choice of **one (1)** substantial salad
Chef's selection of mini 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™
Sparkling water

Price per person

\$48.50

*Minimum 40 guests

Top pick

Premium

Choice of **three (3)** main dishes
Garden salad
Dinner roll
Choice of **two (2)** substantial salads
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™
Sparkling water

Price per person

\$55.50

*Minimum 60 guests

NOTES:

- Optional upgrades:
 - Add a salad or fresh seasonal fruit for \$5.00 per person
 - Add still & sparkling water for \$2.00 per person
- Menu selections and prices are subject to change
- 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 gluten, dairy, egg, lupin, fish, crustacean, soybean, sesame seeds or nuts.



Catering menu options



Most popular main dishes

Including vegan, vegetarian and non-vegetarian Options



Non-vegetarian



Vegetarian & vegan

Mexican Marinated Chicken Tenderloins Served with Rice, Beans & Pico de Gallo **GF DF**

Top pick

Chicken Schnitzel Served with Mashed Potato

Greek Marinated Chicken Tenderloins Served with Mashed Potato **GF**

Sweet & Sour Chicken Served with Rice **GF**

Brisket Sautéed Capsicum & Onion with Melted Provolone Served with Roast Vegetables

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

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

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

Spaghetti al Carbonara - Egg Pancetta, Pecorino & Black Pepper

Atlantic salmon fillets with teriyaki dressing served with mashed potato **GF, DF**

Top pick

Falafel Served with Roast Vegetables **GF VEGAN DF**

Spaghetti sorrentina tomato, fresh basil, parmesan & mozzarella **V**

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

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

Gluten free pasta is available for an additional \$5 per person

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



Catering menu options

Most popular substantial salads

Including vegan, vegetarian and non-vegetarian Options



Non-vegetarian



Vegetarian & vegan

Bocconcini tomato spinach salad (GF, V)

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

Beetroot pumpkin feta salad (GF, V)

Roasted beetroot, japanese pumpkin, feta cheese, baby spinach, walnuts & balsamic dressing

Top pick

Chicken pesto pasta salad

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

Chicken caesar salad

Grilled chicken breast, crispy bacon, baby cos, grated parmesan, boiled egg, croutons & caesar dressing

Chicken & avocado salad (GF)

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

Garden salad (GF, DF, Vegan)

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

Vegan detox pomegranate & kale salad (GF, DF, Vegan)

Kale, pomegranate, chickpeas, quinoa, broccoli & lemon dressing

Pesto pasta salad (V)

Pasta, vine truss tomato, pesto dressing & rocket

Potato salad with dill, capers, red onion & dried tomatoes (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

Top pick

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

Canape package



1 hour canape package

Select three canapes from the below, served 1 per person:

Three cheese arancini (V)

Risotto balls coated with bread crumbs stuffed with three cheeses served with paprika aioli

Crispy tortilla cup (V)

Served with spicy black bean salsa & guacamole

Roasted sweet potato and red quinoa skewer (GF, V)

Served with pecorino & caramelized chardonnay dressing

Char-grilled pumpkin salad (GF, DF, V, Vegan)

With toasted pine nuts & mint

Thai tofu and fresh herb salad (V, Vegan)

Served with chili lime dressing

Fried free range chicken and waffle

Served with chipotle aioli & crispy cos chiffonade

Seared beef sourdough crostini (DF)

Served with ginger & toasted sesame dressing

Marinated wagyu beef skewer (GF, DF)

Served with spicy plum dipping sauce

Petite tartlet of hot smoked tasmanian salmon

Served with cucumber & chervil with citrus ricotta

Salt and pepper squid

Served with lemon aioli

Salmon sushi & nigiri

Served with soy sauce & wasabi

Italian style spicy salami slider (DF)

Served with olive tapenade, fresh tomato & reggiano par-migiano

Pulled free range chicken slider

Served with herb mayonnaise mustard and spinach

TRAY SERVICE

Price per person

\$38.00

*Minimum 40 guests

FOOD STATION

Price per person

\$30.00

*Minimum 40 guests

Top
pick

Dessert bar

Add an indulgent desert bar, including Chef's selection of Mini chocolates, Mini pavlova, Mini Tarts & Petite Dessert Jars

Price per person when added to a canape package

\$8.00

*Minimum 40 guests

0% bar

0% bar includes, soft drinks, non-alcoholic beers and wines, including Sobah craft beers, a First Nations owned and managed purpose-led organisation

Price per person when added to a canape package

\$10.00

*Minimum 40 guests

NOTES:

1. Menu selections and prices are subject to change
2. 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 gluten, dairy, egg, lupin, fish, crustacean, soybean, sesame seeds or nuts.