Catering menu











Serving ratio 3 pieces per person



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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

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

\$17.50

*Minimum 10 guests

Classic

MORNING OR 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

rice per person

\$17.50

*Minimum 10 guests

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MORNING OR 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

\$17.50

*Minimum 10 guests

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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

\$17.50

*Minimum 10 guests

NOTES:

- 1. We also offer tea and coffee on arrival for an additional \$2.20 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.

Choose from one of the following catering packages:

Basic

An assortment of fresh artisan sandwiches with a variety of fillings

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

Price per person

\$32,50

*Minimum 10 guests

Standard

An assortment of hot gourmet sandwiches and/or fresh salad bowls by Stacked™

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

Price per person

\$36.90

*Minimum 10 guests

Premium

Antipasto platter of sliced meats with a selection of char-grilled vegetables

An assortment of fresh artisan sandwiches with a variety of fillings

Seasonal fresh fruit

Chef's selection of mini tarts and chocolates

BEVERAGES:

Assorted soft drinks

Freshly brewed coffee

Decaffeinated coffee

Teas and herbal teas

Full cream milk, skim milk, soy or almond milk

PLUS:

Top pick

Specialty coffee machine Selection of fruit juices by nudie™

Price per person

\$55.60

*Minimum 40 guests

NOTES:

- 1. Add a salad or fresh seasonal fruit for \$8.90 per person
- 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.

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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

\$62.20

*Minimum 40 guests

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

\$72.10

*Minimum 60 guests

NOTES:

- 1. Add a salad or fresh seasonal fruit for \$8.90 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.

Top pick

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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Most Popular Main Dishes

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

Chicken Schnitzel Served with Mashed Potato

BBQ Roasted Chicken Served with Mashed Potato GF DF

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

Falafel Served with Roast Vegetables GF VEGAN DF

Braised Vegetables with Asian Slaw and Peanut Dressing GF VEGAN DF *CONTAINS NUTS

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



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 \$8.90 per person:

Bocconcini tomato Spinach Salad GF V

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

Chicken Pesto Pasta Salad *CONTAINS NUTS

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

Chicken & Avocado Salad GF

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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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

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

NOTES:

- 1. Menu selections and prices are subject to change
- 2. All prices are inclusive of GST

0% Alcohol Canape Party

A selection of quality alcohol free drinks.

Including and alcohol free spritzes, wines, beers and sparkling drinks

Price per person

\$20.90

*Minimum 40 guests

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.

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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