

<b>Saturday August 26, 2023</b>			
<b>Event</b>	<b>Menu</b>	<b>Start Time</b>	<b>End Time</b>
Arrival Morning Tea	Vegetable and olive wraps, mustard vinaigrette Selection of teas and freshly brewed coffee	9:00AM	10:00AM
Lunch Break (Loving Life Theme)	<b>Salads</b> Pasta salad, cherry tomatoes, cucumber, chickpea, feta cheese, basil (V) Sesame soba noodles, green vegetables, sesame ginger dressing (V, DF) Sweet pepper panzanella, grilled peppers, pickled vegetables, mozzarella (GF) <b>Hot items</b> Kale and chickpea stir fry (V, GF, DF) Spiced lemon chicken, turmeric bulgur rice (GF, DF) Steamed fish, red salsa, broccoli, beans (GF, DF) <b>Dessert items</b> Rice milk chia pudding, berries (GF, DF) Hazelnut brownie **** * Served with a selection of teas and freshly brewed coffee	12:00PM	1:00PM
Afternoon Tea Break	Lemon and raspberry muffins Selection of teas and freshly brewed coffee	2:30PM	3:00PM
<b>Welcome Reception</b>	<b>Cold canapes</b> Smoked duck breast, barley cracker, pickled pumpkin (DF) Beef sirloin, horseradish, brioche bun Spiced cauliflower hummus on turkish bread (V) **** * <b>Hot canapes</b> Char siu pork bao, carrots and spring onion Pulled chicken sliders and apple slaw Deep-fried goat cheese with pink peppercorn honey (V)  <b>Beverages</b> Louis Perdrier, France Rongopai Sauvignon Blanc, Marlborough Rongopai Chardonnay, Hawkes Bay	5:00PM	7:00PM

	Tempus Two Silver Series Cabernet Sauvignon, South Australia Monteiths Golden Lager Amstel Light Heineken Selection of soft drinks Selection of Juices (Orange, Pineapple, Apple, Cranberry)		
<b>Sunday August 27, 2023</b>			
<b>Event</b>		<b>Start Time</b>	<b>End Time</b>
Morning Tea	Brie & cranberry croissant Custard cakes Selection of teas and freshly brewed coffee	10:00AM	10:30AM
Lunch Break (Pasifika Theme)	<b>Salads</b> Lomi-lomi salmon salad, avocado, sesame and spring onion (DF, GF) Kumara and pasta salad with red onion, coriander and lemon vinaigrette (V, DF, GF) Leafy green salad, bean sprouts, cherry tomato and vinaigrette (V, DF, GF) <b>Hot items</b> Vegetable chop suey, rice noodles, bok choy, sprouts and soy (DF, GF) Slow cooked pork shoulder, steamed kumara Fish poached in coconut cream with tomato and bok choy (DF, GF) <b>Dessert items</b> Tropical lamington Mini pavlova **** * Served with a selection of teas and freshly brewed coffee	12:30PM	1:30PM
Afternoon Tea Break	Chicken sausage roll with sage and onion Selection of teas and freshly brewed coffee	3:30PM	4:00PM
<b>Monday August 28, 2023</b>			
<b>Event</b>		<b>Start Time</b>	<b>End Time</b>
Morning Tea	Egg mousse filled croissant Custard tart	10:30AM	11:00AM

	Selection of teas and freshly brewed coffee		
Lunch Break (A Journey to Asia Theme)	<b>Salads</b> Thai spiced carrot coleslaw with peanut spring onion (DF, GF) Asian chopped salad, crispy noodles, cashew nuts with nam jim dressing (DF, GF) Prawn with soba noodles, bean and lime dressing <b>Hot items</b> Vegetable fried rice with choy sum, egg and bean sprouts (DF, GF) Stir fried beef with egg noodles, bok choy and spring onion (DF) Sticky chilli and ginger chicken with steamed rice (DF, GF) <b>Dessert items</b> Coconut crème brûlée Fruit salad ***** Served with a selection of teas and freshly brewed coffee	12:30PM	1:30PM
Afternoon Tea Break	Vietnamese vegetable spring roll, sweet and sour dip (V, DF) Selection of teas and freshly brewed coffee	3:30PM	4:00PM
Conference Dinner	Pre-Arrival Drinks <b>— Choice entrée (you will have to choose one)</b> Steamed fish of the day, green garlic risotto with tomato relish (DF) Confit chicken thigh, caramelized pear, walnuts with blue cheese sauce (GF) Silent vegetarian entrée: Herb crusted cauliflower, coconut yoghurt, red onion salad and chili oil (DF, GF) <b>— Choice main (you will have to choose one)</b> Barbecued lamb rump with smoked crème fraîche, eggplant, couscous, dukkha and pomegranate Slow oven roasted salmon, mash potato, broccolini with a red wine glaze Silent vegetarian main: Watercress sauce, vegemite roasted new potatoes, tarragon and almond dressing (V) <b>— Choice dessert (you will have to choose one)</b> New York cheese cake, graham crumbs, mascarpone cream and mixed berry compote Vanilla and raspberry mousse, white chocolate and vanilla crumble (GF)  <b>Beverages</b> Louis Perdrier, France	6:00PM	10:00PM

	Rongopai Sauvignon Blanc, Marlborough Rongopai Chardonnay, Hawkes Bay Tempus Two Silver Series Cabernet Sauvignon, South Australia Monteiths Golden Lager Amstel Light Heineken Selection of soft drinks Selection of Juices (Orange, Pineapple, Apple, Cranberry)		
<b>Tuesday August 29, 2023</b>			
<b>Event</b>		<b>Start Time</b>	<b>End Time</b>
Morning Tea	Salmon spinach quiche Warm spicy corn tarts Selection of teas and freshly brewed coffee	10:30AM	11:00AM
Lunch Break (Mexican Flavours Theme)	<b>Salads</b> Green salad with avocado, red onion, radish and crispy tortilla strips Roast Mexican zucchini, coriander, corn and jalapeno salad (DF, GF) Spiced chicken, corn, cherry tomato, coriander and cilantro lime dressing (DF, GF) <b>Hot items</b> Mexican fried rice with sweet pepper and smoked paprika Roast pork with black and white bean stew (DF, GF) Sweet pulled beef barbacoa with tacos, green tomato salsa verde and sour cream <b>Dessert items</b> Tres leches cake Caramel flan **** * Served with a selection of teas and freshly brewed coffee	12:30PM	1:30PM
	Dulce de leche tartelette Various platters  <b>Beverages</b> Louis Perdrier, France Rongopai Sauvignon Blanc, Marlborough		

Farewell Reception	Rongopai Chardonnay, Hawkes Bay	4:00PM	6:00PM
	Tempus Two Silver Series Cabernet Sauvignon, South Australia		
	Monteiths Golden Lager		
	Amstel Light		
	Heineken		
	Selection of soft drinks		
	Selection of Juices (Orange, Pineapple, Apple, Cranberry)		
	Selection of teas and freshly brewed coffee		