

Feast Conference Package

(\$109 per person)

ON ARRIVAL

Freshly Brewed Coffee and a Selection of Teas served with Assorted Cookies

MORNING TEA

Freshly Brewed Coffee and a Selection of Teas accompanied by a Bakery Item prepared daily by our Pastry Chef

Whole Seasonal Fruit

LUNCH

Buffet Lunch served in the award winning Feast Restaurant

Sparkling Mineral Water and Soft Drinks

Freshly Brewed Coffee and a Selection of Teas

AFTERNOON TEA

Freshly Brewed Coffee and a Selection of Teas accompanied by a Bakery Item prepared daily by our Pastry Chef

Whole Seasonal Fruit

Conference Packages include pads, pens, iced water and mints.



Conference Package A

(\$114 per person)

ON ARRIVAL

Freshly Brewed Coffee and a Selection of Teas served with Assorted Cookies

MORNING TEA

Freshly Brewed Coffee and a Selection of Teas accompanied by a Bakery Item prepared daily by our Pastry Chef

Whole Seasonal Fruit

LUNCH (served in function space)

COLD SELECTION

- Fattoush Salad with Lemon Dressing and Crispy Bread
- Honey Glazed Salmon, Couscous,
 Pickled Onion and Baby Spinach Salad
- Double Smoked Ham, Cabbage and Fennel Salad with Cranberries

FRESHLY BAKED ROLLS & WRAPS

- Roasted Pumpkin and Goat's Cheese on Tortilla Wrap (V)
- Japanese marinated Chicken with Lime Mayo on Sundried Tomato Wrap
- Lamb Shoulder, Beetroot with Hummus on Grain Roll

HOT SELECTION

- Steamed Fish with Ginger and Shallots served with Soy Broth
- "Desi Murgh" Chicken Curry or Lime and Herb Chicken, Jalapeno Salsa
- Saffron Pulav
- Mixed Seasonal Vegetable

Fresh From The Sheraton's In House Pastry Kitchen

- Selection of Mini Pastries and Baby Desserts, Whole Cakes, Assorted Cookies
- Fresh Whole and Sliced Seasonal Fruits
- Sparkling Mineral Water and Soft Drinks
- Freshly Brewed Coffee and a Selection of Teas

AFTERNOON TEA

Freshly Brewed Coffee and a Selection of Teas accompanied by a Bakery Item prepared daily by our Pastry Chef

Whole Seasonal Fruit

Conference Packages are based on a minimum of 20 people and includes pads, pens, iced water and mints.



Conference Package B

(\$114 per person)

ON ARRIVAL

Freshly Brewed Coffee and a Selection of Teas served with Assorted Cookies

MORNING TEA

Freshly Brewed Coffee and a Selection of Teas accompanied by a Bakery Item prepared daily by our Pastry Chef

Whole Seasonal Fruit

LUNCH (served in function space)

COLD SELECTION

- Quinoa, Leek, Sweet Potato and Swiss Chard Salad
- Prawn and Rice Noodle Salad with Peanut Dressing
- Slow Cooked Duck and Grape Salad with Pomegranate Dressing

FRESHLY BAKED ROLLS & WRAPS

- Roasted Beef and Coleslaw with Horseradish Cream on Laugen
- Smoked Salmon, Watercress with Crème Fraiche on Baguette
- Summer Vegetable and Rocket Pesto Wrap

HOT SELECTION

- Beef Massaman Curry/Braised Beef Cheeks in Red Wine Sauce
- Pandan Rice
- Tandoori marinated Salmon with Chilli Mint Salsa
- Stir Fried Broccoli, Carrot, Tofu, and Mushroom with Oyster Sauce

Fresh From The Sheraton's In House Pastry Kitchen

- Selection of Mini Pastries and Baby Desserts, Whole Cakes, Assorted Cookies
- Fresh Whole and Sliced Seasonal Fruits
- Sparkling Mineral Water and Soft Drinks
- Freshly Brewed Coffee and a Selection of Teas

AFTERNOON TEA

Freshly Brewed Coffee and a Selection of Teas accompanied by a Bakery Item prepared daily by our Pastry Chef

Whole Seasonal Fruit

Conference Packages are based on a minimum of 20 people and includes pads, pens, iced water and mints.



Conference Package C

(\$114 per person)

ON ARRIVAL

Freshly Brewed Coffee and a Selection of Teas served with Assorted Cookies

MORNING TEA

Freshly Brewed Coffee and a Selection of Teas accompanied by a Bakery Item prepared daily by our Pastry Chef

Whole Seasonal Fruit

LUNCH (served in function space)

COLD SELECTION

- Mandarin, Candid Walnut and Rocket Salad
- Barley and Chicken Salad with Pickled Turnip and Semi Dried Tomato
- Snapper and Black Olive salad with Lime Dressing

FRESHLY BAKED ROLLS & WRAPS

- Shredded Chicken with Tomato Salsa on Spinach Wrap
- Leg Ham, Cheddar Cheese with Peach Relish on Ciabatta
- Cucumber, Corn and Avocado on Laugen Roll

HOT SELECTION

- Baked Fish with Lentil Ragout, Lemon Butter Sauce
- Thai Red Chicken Curry, Lime Leaves, Eggplant and Chilli Or Roasted Chicken Thigh, Kalamata Olive and Chorizo Salsa
- Steamed Jasmine Rice
- Gratinated Vegetable Lasagne

Fresh From The Sheraton's In House Pastry Kitchen

- Selection of Mini Pastries and Baby Desserts, Whole Cakes, Assorted Cookies
- Fresh Whole and Sliced Seasonal Fruits
- Sparkling Mineral Water and Soft Drinks
- Freshly Brewed Coffee and a Selection of Teas

AFTERNOON TEA

Freshly Brewed Coffee and a Selection of Teas accompanied by a Bakery Item prepared daily by our Pastry Chef

Whole Seasonal Fruit

Conference Packages are based on a minimum of 20 people and includes pads, pens, iced water and mints.