



INTRODUCTION | RECEPTION | BREAKFAST | BUFFETS | COCKTAILS | SET MENUS | SNACKS | BEVERAGES



INTRODUCTION

Whatever the scale or theme of your meeting, we use our considerable culinary know-how to create authentic, unpretentious lunches, coffee breaks and dinners.

Our Local Origins dishes, for instance, offer signature and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

Whereas our World Kitchen recipes leverage our global know-how by drawing on the experience of our chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all of our menus, we source ingredients locally where possible, with the emphasis on fresh and natural produce.

Simply click on the style of menu you require from the bottom navigation bar to view the options available, alternatively our team of Chefs would be pleased to work with you to create your very own Insider menu to ensure a truly memorable experience.

KEY



Local Origins

Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.



World Kitchen

Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.



Light



Vegetarian



MONDAY

Chocolate chip cookies

Lemon cookie

Coconut cream Danish

Healthy carrot muffin

Chicken curry puff

Cheddar cheese with sundried tomato jam sandwich

Indian samosa with chilli sauce

Fruit platter

or

Anzac cookies

Raspberry cheesecake

Carrot cake

Sausage roll

Spiced chicken wings

Turkey ham cheese bread

Fruit platter

Green apple

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MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY | SUNDAY



TUESDAY

Orange cookie
Almond cookie
Coffee raisin cake
Blueberry muffin
Chicken puff
Tuna and egg finger sandwich
Tandoori chicken mustard bread
Fruit platter

or

Chocolate chip
Chocolate brownie
Linzer slice
Chicken satay
Roast beef Branston
Cheese mayonnaise
Fruit platter
Banana

WEDNESDAY

Florentine cookies
Oatmeal cookie
Pineapple upside down cake
Pain au chocolate
Shrimp tail spring roll
Sa koo sai moo
Deli sandwich
Fruit platter

or

Coconut cookie
Chocolate marble cake
Lemon apricot cake
Cheese and onion quiche
Chicken spring roll
Tuna roll
Fruit platter
Rose apple



THURSDAY

Lemon cookie

Chocolate chip cookie

Apple turnovers

Royal chocolate slice

Chicken on sugar cane

Whole-wheat with cheese or ham

Curried chicken mayonnaise

Fruit platter

or

Oatmeal cookie

Coffee raisin cake

Banana walnut bread

Mushroom puff

Brioche with ham and tomato

Roasted vegetable sandwich

Fruit platter

Banana

FRIDAY

Anzac cookie

Citrus cookies

Pineapple slice

Mango cheesecake

Vegetable roll

Ham and cheese croissant

Crab cakes

Fruit platter

or

Coconut cookie

Yoghurt cake

Chocolate chip muffin

Pork toast

Tuna finger sandwiches

Focaccia with ham and cheese

Fruit platter

Apple



SATURDAY

Chocolate chip cookie
Orange cookie
Lemon apricot cake
Chilli beef empanadas
Chicken Caesar sandwich
Taro samosa
Egg mayo sandwich
Fruit platter

or

Oatmeal cookie
Carrot slice
Chocolate coffee marble cake
Chicken salad vol-au-vent
Bacon and cheese quiche
Smoked salmon mini croissant
Fruit platter
Banana

SUNDAY

Anzac cookies
Coconut cookies
Banana muffin
Almond Danish
Chicken curry puff
Beef onion jam on mustard bread
Tuna and egg mayonnaise on rye
Fruit platter

or

Chocolate cookies
Coconut caramel slice
Raspberry cheesecake
Quiche Lorraine
Vegetable spring roll
Salmon sandwich with dill butter
Fruit platter
Apple



BREAKFAST

CHILLED COLLECTION

Chilled sliced fruit and citrus fruits

Fruit and natural yoghurts

✂ Breakfast trifle

Smoked salmon and condiments, bagels

🍷 Bircher muesli with passionfruit and blueberries

HOT BUFFET TREATS

Buttermilk waffles with maple syrup

Banana pancakes with compote

Steamed custard buns

Chicken fried rice

✓ Plain congee

✓ Thai omelette

TEA AND COFFEE

Freshly brewed coffee

Selection of Pickwick teas



INTERNATIONAL BUFFET

STARTERS AND SALADS

- ✂ Chicken Niçoise
- ✓ Tomato mozzarella

THAI APPETISER

- Kratong thong
- ✂ Prawns, minced pork and corn salad in pastry cups
- Yam pla duk fu krob
- ✂ Deep fried crispy catfish salad with green mango dip

MAIN COURSES

- Graduke moo priew waan
- Sweet and sour pork spare ribs
- Panaeng nue yang
- Grilled beef curry with peanuts
- ✂ Grilled salmon fillet on sautéed lentils

DESSERT

- Green tea mousse dome
- Almond plum pie
- Caramel custard with exotic fruit

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INTERNATIONAL | WORKING LUNCH | THAI | MANGO



WORKING BUFFET LUNCH

Assorted finger sandwiches

✓ Assorted lettuces with dressings and condiments

✓ Spicy Thai prawn salad

German potato salad with mustard and gherkins

French onion soup

Baked sausage roll

Crisp fried fish fingers with tartar sauce

Warm tuna and cheese quiche

Potato wedges with condiments

French pastries

Fresh fruit platter

Coffee or tea

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INTERNATIONAL | WORKING LUNCH | THAI | A TASTE OF THAILAND – MANGO EXTRAVAGANZA



THAI BUFFET



COLD TREATS

Tod man goong (deep fried shrimp cake)

Pla muek sam ros (deep fried cuttle fish with spicy sweet sauce)

Poh pia jae (vegetable spring rolls)

SALAD

Yam hed (spicy mixed mushroom salad)

Yam woon sen (spicy seafood salad)

Yam talay (spicy seafood salad)

Yam kana goong (spicy prawn salad with kale) Thai Buffet

SOUP

Tom Yam Goong (Spicy and sour soup with shrimp and mushroom)

MAINS

Kao pad moo (fried rice with pork)

Ba mee pad poo (fried egg noodle with crab meat)

Gaeng karee gai (yellow curry with chicken)

Seafood pad prig kua (stir fried seafood with spicy herb)

Pla kapong pad prig Thai sod (deep fried snapper with fresh peppercorn)

DESSERT

Tub tim krob

Chilled water chestnut in coconut syrup

Assorted Thai dessert

Mango sticky rice

Coffee ice cream

Mango sherbet



A TASTE OF THAILAND – MANGO EXTRAVAGANZA

COLD SELECTION

Som Tam Ma muang

Ma muang nam pla warn

Mango with Thai spicy dip

Sweet mango sushi

SWEET SELECTION

Mango tart

Mango sticky rice



PRE-DINNER COCKTAIL

COLD TREATS

Shrimp cocktail dill chip

Smoked salmon sushi balls

✓ Mediterranean roasted vegetable and goat's cheese tart

Foie gras ballontine, raisin crostini

HOT TREATS

 Beef bourgignon crescent

Wild mushroom croquettes

✓ Chicken satay

Salmon and leek dartoio

SWEET TREATS

Selection of seasonal fresh fruit kebabs

Miniature passion fruit profiteroles

Citrus meringue tart

Look chub



COCKTAIL RECEPTION

COLD COLLECTION

Seared tuna with noodle salad

Salmon pastrami on corn muffin, egg mayonnaise

✓ Goat's cheese tomato petal pesto

THAI COLLECTION

✓ Crab salad egg roll

✓ Chormaung chicken

HOT COLLECTION

🍽️ Wagyu cheek turnover bourgignon

Deep-fried prawn wonton

✓ Chicken satay with spicy satay sauce

✓ Vegetable tempura



CHINESE BANQUETS

HAPPINESS HOT AND COLD COMBINATION PLATTER

Chilled shredded chicken, marinated home-made spicy jelly fish

✓ Deep fried lotus root with sesame, sweet and sour sauce

SOUP

Braised shark's fin and eight treasure with fish lip broth

MAIN COURSE

Barbecued suckling pig

Wok fried prawns, butter lemon sour cream sauce

Crispy egg shredded

✓ Braised mushrooms and beancurd dough with green vegetable

Steamed sea bass fish in superior soya sauce

Roast duck fried rice and Chinese sausage wrapped with lotus leaf

DESSERT

Chilled double boiled logan and sea coconut with snow fungus



EUROPEAN SET MENU

ENTRÉES

Char-grilled king prawns with crab trifle, boutique greens

Smoked Norwegian salmon with saffron fennel and scallop ceviche

Salad of 250-day beef strip-loin with blue cheese and pear salad

✓ Roularde of vegetables, pumpkin relish, beetroot syrup

MAIN COURSE

Pan roasted fillet of beef, caramelised onion mash, peppercorn jus

Rack of lamb, asparagus, colcannon and peas, rosemary jus

Roasted loin of veal, fricasse of mushrooms, green beans, shallot glacé

✓ Griddled vegetables with mushroom polenta lentil jus polenta

DESSERT

Coconut panache, roasted macadamia tuille, lime essence

Sweet mango cheesecake, lime sorbet and raspberry sauce

Guanaja chocolate pâté, bitter chocolate sorbet, white lavender foam

Cappuccino semi-freddo, pistachio biscotti, coffee Jelly



THAI SET MENU

ENTRÉES

Arhan wang ruam (combination platter: fish cake, chicken satay, chor busarakam and crispy rice)

Tom kha kai (coconut milk chicken soup with mushrooms and galangal)

Choo chee pla gao (dried coconut curry with garoupa fish and mushrooms)

Gai pad med mamuang (stir-fried chicken with cashew nuts)

Plamuek yudsai pad pong karee (stir-fried stuffed cuttle fish with crabmeat, curry powder sauce)

Nrmai farang pad goong (wok-fried asparagus with shrimp and shiitake)

Kao suay (steamed jasmine rice)

DESSERT

Kao niew mamuang (sweet sticky rice with mango)

GALA SET MENU

Foie gras terrine

Rosette of hot smoked salmon

Oyster fricassee, scallop brochette, saffron froth

Velvet cream of king crab, cognac essence, dill froth

Fillet of wagyu beef Wellington, truffle essence jus

Valrohna craze

Collection of finest chocolate desserts

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CHINESE BANQUETS | EUROPEAN | THAI | GALA | MEETING PACKAGE EUROPEAN



MEETING PACKAGE EUROPEAN

ENTRÉES

Carpaccio of beef with Parmesan and virgin olive oil

Caesar salad with Reggiano crisps

Chicken Niçoise with pesto mayonnaise

✓ Beetroot and goat's cheese salad with rocket

MAIN COURSE

Grilled chicken breast on savoyarde potatoes with green beans, thyme jus

Grilled sea bass on sweetcorn mash with kailan, chive sauce

Penne with chicken and mushroom cream sauce with asparagus

Root vegetable strudel with tomato cumin jus

DESSERTS

Apple crumble with vanilla ice cream

New York cheesecake, strawberry compote

Apricot tart, vanilla sauce

Fresh fruit plate with passion fruit sorbet



SNACKS

HEALTHY AND ORGANIC

- ✧ Organic bircher muesli shooter
- ✧ Strawberry kebabs
- ✧ Soya smoothies
- Berry crunch
- Danish pastries



SOFT DRINKS PACKAGE

All soft drinks

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DRAFT BEER, HOUSE WINE AND SOFT DRINKS PACKAGE

Fruit punch

Fruit juice

Soft drink and soda

Mineral water

Local draft beer

House wine red and white

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STANDARD PACKAGE

Fruit punch
Fruit juice
Soft drink and soda
Mineral water
Local draft beer
Whisky – Ballantines
Bourbon – Jim Beam
Gin - Beefeater
Vodka – Stolichnaya
Rum – Havana Club
Tequila – Mexican Ole
House wine red and white
Sparkling wine

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DELUXE PACKAGE

Fruit punch
Fruit juice
Soft drink and soda
Mineral water
Local beer – draft and bottled Heineken
Whisky – Chivas
Bourbon – Wild Turkey
Gin - Gordons
Vodka – Absolute
Rum – Bacardi
Tequila – Olmeca Golden
House wine red and white
Sparkling wine

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BEVERAGE SELECTION PACKAGE

BEER

Singha
Heineken
Tiger

CHAMPAGNE

Veuve Cliquot

SPARKLING WINE

Australia

WHITE WINE

Chardonnay, Australia
Sauvignon Blanc, New Zealand
Pinot Grigio, USA

RED WINE

Shiraz Cabernet, Australia
Cabernet Sauvignon, Australia
Merlot, Chile

COCKTAIL

Mai Tai (Dark rum, White rum, Triple Sec, Pineapple juice)
Mojito (Rum, Mint, Lime)
Long Island Ice Tea (rum, tequila, vodka, gin, triple sec, coke)

MOCKTAIL

Money Penny (orange juice, apple juice, raspberry puree, lemon juice)
Virgin Apple Mojito (apple, mint, lime, apple juice)
Virgin Colada (pineapple juice, milk, syrup, lime juice)

SOFT DRINKS

Coca Cola, Coke Zero, Diet Coke, Fanta, Sprite, ginger ale

WATER

Minere

JUICES

Orange
Guava
Pineapple
Apple

COFFEE AND TEA SELECTION

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RED WINE

FRANCE

Bordeaux

Grave Rouge Reserve, Mouton Cadet

Chateau Bonnet, Andre Lurton

Burgundy

Fleurie, Louis Jadot

Santenay "la Comme" 1er Cru, Rene Lequin

Santenay, Joseph Drouhin

Pinot Noir, Rene Lequin

Pinot Noir La Foret, Joseph Drouhin

Chassagne Montrachet, Joseph Drouhin

Cote de Nuits Villages, Joseph Drouhin

Nuit St. Georges, Joseph Drouhin

Bourgogne Rouge, Louis Latour

Rhone

Gigondas, Guigal

Cotes du Rhone, Domaine de la Vielle Julienne

ITALY

Piedmont

Barolo, Marchesi di Barolo

Nebbiolo, Marchesi di Gresy

Dolcetto D'Alba, Elio Altare

Dolcetto, Beni di Batasiolo

Monferrato Rosso, Michele Chiarlo

Barbera D'Alba, Fontanafredda

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RED WINE

Tuscany

Morellino di Scansano, Cantine Leonardo

Rosso di Montalcino, Cantine di Montalcino

Chianti Riserva, Cantine Leonardo

Chianti Classico, Villa Sant' Andrea

Chianti Classico, Riserva Sant' Andrea

Tre La Brancaia

La Volte, Tenuta dell'Ornellaia

Rosso di Montalcino, Marchesi di Frescobaldi

Chianti Riserva, Marchesi di Frescobaldi

Chianti Riserva, Duca di Saragnano

Northern and Southern Italy

Pinot Nero Riserva, Hoffstatter – Trentino

Ripassa Della Valpolicella, Zenato – Veneto

Valpolicella, Tommasi – Veneto

Montemoro, Puri Charlotte – Lazio

Nerio Nardo' Riserva, Schola Sarmenti Nerio – Apulia

Cygnus "Nero D'Avola", Tasca D'Almerita – Sicily

Rosso Del Conte, Tasca D'Almerita – Sicily

Benuara, Cusumano – Sicily

Cannonau, Dorgali Filieri – Sardinia

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RED WINE

AUSTRALIA

South Australia

Cabernet Sauvignon, Crombolo's Block

Shiraz Cabernet Sauvignon Koonunga Hill, Penfolds

Shiraz Mourvedre Bin 2, Penfolds

Grenache Mourvedre Shiraz Bin 138, Penfolds

Shiraz "The Lodge Hill", Jim Barry

Merlot "Yellow label", Wolf Blass

Cabernet Sauvignon "President Selection", Wolf Blass

West Australia

Shiraz, Leeuwin Estate

New South Wales

Shiraz, Bimbadgen Estate

Shiraz "Bundie's patch", Brokenhills Estate

Shiraz "Moore's Creek", Tyrell's

Cabernet Sauvignon "Destinations", Long Flat

Pinot Noir "Old Winery", Tyrell's

Victoria

Shiraz, Green Point

USA

Pinot Noir, Coastal Ridge

Pinot Noir "Director's Cut", Francis Ford Coppola

Pinot Noir, Alexander Valley

Rosso Classic, Francis Ford Coppola

Shiraz Merlot "Two Barrel", Alexander Valley

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RED WINE

CHILE AND ARGENTINA

Cabernet Sauvignon Reserva, Santa Carolina – Chile

Merlot, Undurraga – Chile

Merlot “Armador”, Odjfell – Chile

Malbec “Orzada”, Odjfell – Chile

Malbec Reserva, Terrazas – Argentina

Cabernet Sauvignon Reserva, Terrazas – Argentina

SPAIN AND PORTUGAL

Coronas, Torres – Spain

G Dehesa, Telmo Rodriguez – Spain

Cabernet Sauvignon Merlot “Somontano”, Enate – Spain

Vinho Tinto Douro Superior, Lavradores de Feitoria – Portugal

NEW ZEALAND

Cabernet Merlot, Schubert

Settler “North Island”, Matua Valley

Pinot Noir, Marlborough Fromm Winery

Merlot, Omaka Spring

Pinot Noir, Dog Point

Pinot Noir, Sileni

SOUTH AFRICA

Cabernet Sauvignon Barrique, Hildebrand

Pinotage Reserve, Beyerskloof

Pinotage, Kanonkop

AUSTRIA

Fred Zweigelt, Fred Loimer

Blafränkisch, A' Kira

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WHITE WINE

ITALY

Friuli and Trentino

Chardonnay, Hoffstatter – Trentino

Pinot Bianco, Cantine Terlano – Trentino

Sauvignon Blanc, Rodaro Paole – Friuli

Northern and Southern Italy

Falanghina, Villa Matilde – Campania

CuteFranca Bianco, Contaldi Castaldi – Lombardy

Vermentino Terre Fenicie, Sardus Pater – Sardinia

Orvieto, Ruffino – Tuscany

Roero Arneis, Bruno Giacosa – Piedmont

Gavi di Gavi, Fontanafredd

Langhe Chardonnay Serbato, Batasiolo – Piedmont

FRANCE

Burgundy

Macon Blanc Villages, Louis Jadot

Chablis, Louis Jadot

Macon Villages, Maison Verget

Bordeaux

Graves Blanc, Mouton Cadet

Chateau Bonnet, Andre Lurton

Alsace and Loire

Gewürztraminer, Hugel – Alsace

Riesling, Hugel – Alsace

Sancerre, Domaine Vacheron – Loire

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WHITE WINE

AUSTRALIA

South Australia

Chardonnay Bin 65, Lindemans

Sauvignon Blanc Bin 95, Lindemans

Chardonnay “Diamond Label”, Rosemount

Riesling “Yellow Label”, Wolf Blass

Semillon Sauvignon “Red Label”, Wolf Blass

West Australia

Semillon Sauvignon, Cape Mentelle

Riesling “Art Label”, Frankland Estate

Chardonnay Unwooded, Madfish

Victoria

Chardonnay, Green Point

NEW ZEALAND

Sauvignon Blanc, Monkey Bay

Sauvignon Blanc, Schubert Vineyard

Tribianco, Schubert Vineyard

Pinot Gris, Omaka Springs

Sauvignon Blanc, Dog Point

Pinot Gris, Sileni

Chardonnay, Sileni

USA

Chardonnay, Coastal Ridge

Pinot Grigio “Bianco”, Francis Ford Coppola

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WHITE WINE

CHILE AND ARGENTINA

Chardonnay Grand Reserva, Santa Carolina – Chile

Chardonnay Reserva, Caliterra – Argentina

Chardonnay Varietal, Terrazas – Argentina

AUSTRIA AND GERMANY

Grüner Veltliner, Lois – Austria

Riesling Trocken, Fred Loimer – Austria

Riesling Trocken, Robert Weil – Germany

Riesling Spätlese, Joh Jos Prum – Germany

GREECE

Kali Gi Assyrtico and Athiri, Evangelos Tsantalos

Areti White, Biblia Chora

SPAIN

Gran Vina Sol, Torres

Rueda, Marques de Riscal

SOUTH AFRICA

Sauvignon Blanc, Klein Constantia

Chardonnay, Rupert Rothschild

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ROSÉ WINES AND SWEET WINES

Bin 35 – Australia

White Zinfandel – USA

Grüner Veltliner – Austria

Betsek, 6 Puttonyos, Royal Tokaji – Hungary

Recioto Valpolicella Giovanni Allegrini – Italy

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CHAMPAGNES

Billecarte Salmon

Moët & Chandon

Moët & Chandon Rosé

Moët Dom Perignon

Veuve Cliquot

37.5cl.

Veuve Cliquot

75cl.

Piper Heidsieck

Perrier Jouët Grand Brut

Laurent Perrier Grand Siecle

Krug Grand Cuvee

Duetz Brut

37.5cl.

Deutz Brut

Tattinger

Mumm Rosé

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SPARKLING WINES

Yellow Glen – Australia

Charles Steiner – Australia

Mirabelle Rosé – USA

Prosecco Duca di Stelmonte – Italy

Bellavista Franciacorta Cuvee Brut – Italy

Chandon Brut – Australia

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RED WINE | WHITE WINE | ROSÉ AND SWEET WINES | CHAMPAGNES | SPARKLING WINES