Catering

We know that your participants are looking forward to their breaks so we provide fresh, healthy and delicious food with a variety of catering options for your event.

- ✓ Continuous selection of teas and Nespresso coffee throughout the day
- ✓ Lunch is served with orange and apple juices (no additional charge)
- ✓ Listed menu items are examples of our offering – our chefs select and rotate items daily
- ✓ On request, you can mix and match menu items, for example – you can match a healthy morning and afternoon tea with a buffet style luncheon
- ✓ Dietary requirements, all basic dietary requirements are charged at the healthy menu option pricing, except vegetarian (working conference pricing), all dietaries are plated separately and labelled with the participant name.

Working Conference - Full Day Package

Morning Tea
A daily chef selection of 2 items (1 sweet and 1 savoury item) including Danishes, ham & cheese croissants, mini pizza, banana cake, mini quiches, chocolate croissants, vegemite scrolls, mini frittata, sweet and savoury muffins

Lunch
A daily rotation of 2 lunch items and a dessert including mini brioches, baguettes, wraps, Turkish bread, sushi, variety of meat & vegetarian salads, mini pies & sausage rolls.

Substantial Lunch - Lunch with 3 items and salad

Afternoon Tea
A daily chef selection of 2 items (1 sweet and 1 savoury item) including vegetarian quiches, savoury or sweet mini muffins, spinach & fetta filo's, carrot cake, lamington bites, savoury tart, chocolate and vanilla frosted cupcakes, caramel slice, brownies.

Healthy Conference - Full Day Package

Morning Tea
A daily rotation of two healthy items including Burcher muesli, fruit skewers, flourless quinoa & almond slice, muesli slice, yoghurt with fruits, wholemeal mini muffins, savoury mini muffins, oats, coconut & almond slices.

Lunch
A daily rotation of 2 healthy option items and a salad including variety of meat and vegetarian salads, sushi, mini multigrain rolls, light rye rolls, multigrain baguettes with variety of healthy fillings

Substantial Lunch - Healthy lunch with 3 items and salad

Afternoon Tea
A daily rotation of 2 healthy option items including fat free dips, served with cucumber and carrot sticks, gluten free and low fat biscuits, friands, low fat macaroon slices, apple crumble slices, low fat apricot & muesli slices, fruit skewers.

Buffet Conference - Full Day Package

Morning Tea
A daily rotation of 2 items including mixed Danishes, ham & cheese croissants, cheese & tomato croissants, almond & chocolate croissants, plain scones with jam & cream, sweet & savoury muffins

Lunch *
Daily buffet selection of 1 hot meat dish, 1 hot vegetarian dish and 1 non meat salad

Afternoon Tea
A daily rotation of cakes & sweets - 2 items including pineapple & coconut cake, coffee macadamia cake, chocolate cake, apple & cinnamon cake, variety of macaroons, mini friands, mini cupcakes, lamington bites and fruit scones.

Hot Buffet Lunch Items

Hot Dishes (example menu only)

- Slow braised wagyu beef shoulder on bean cassoulet with thyme jus served with steamed rice.
- Clover Valley roast leg of lamb, balsamic glazed seasonal vegetables.
- Stir fry Chicken with kalian, red pepper, ginger and red onion served with steamed rice.
- Farfalle primavera with oven roasted heirloom tomatoes in basil and pine nut sauce.
- Cajun fish fillets on a bed of chargrilled vegetables
- Tandoori chicken pieces served with cucumber & sweet paprika yogurt sauce with served saffron rice.
- Asian style noodles with stir fried vegetables, soy & sweet chilli sauce (V)
- Vegetarian Lasagne (v)

Salads (example menu only)

- Sweet and tangy beef salad in cilantro aioli
- Seasonal Garden Salad
- Apple, celery, walnut and capsicum in pomegranate dressing.
- Chargrilled Mediterranean vegetable salad
- Moroccan chicken with Chinese cabbage, bean shoots, Thai basil in ginger coriander and lime dressing and cherry tomato
- Cous cous, chickpeas, sundried tomato, continental parsley in French dressing

Breakfast

Selection of Danishes, sweet & savoury muffins, mini croissants, warm egg and bacon mini quiches, fresh sliced fruit platter, Nespresso coffee and a selection of teas.
Additional Bacon and Eggs
Orange Juice

Add-ons, Extras & Snacks

Fresh Fruit Platter
Cheese Platter
Fruit & Cheese Platter

Post-Conference Drinks & Nibbles

Option 1 *

- Standard beverage package for 1 hour with light and heavy beer, white, red and sparkling wine, soft drinks and orange juice
- Substantial Platter; selection of 4 hot items (7 pieces), cheese and sushi platters

Option 2

- Standard beverage package for 1 hour with light and heavy beer, white, red and sparkling wine, soft drinks and orange juice
- Chefs platter selection of 2 hot items (4 pieces), cheese and sushi platters

Option 3

- Standard beverage package for 1 hour with light and heavy beer, white, red and sparkling wine, soft drinks and orange juice
- Nibbles platter with dips, crudities, crackers, bread and cheeses

Beverage *

- 1 hour standard beverages
- 2 hour standard beverages
- 3 hour standard beverages
- Orange/Apple juice/Soft drinks (extra)

Cocktail Food & Nibbles

- Substantial Platter; selection of 4 hot items (7 pieces), cheese and sushi platters
- Chefs platter selection of 2 hot items (4 pieces), cheese and sushi platters
- Nibbles platter with dips, crudities, crackers, bread and cheeses.

* Minimum numbers apply.

Note: Karstens makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies, however there is always risk of contamination. We cannot guarantee a total absence of these products in any of our catering, and customers with food allergies must be aware of this risk. **Karstens will not be liable for adverse reactions to food consumed or other items an individual may come into contact with while eating any of our foods.**