

## **CORPORATE PACKAGE**



**\$55** pp

#### **PACKAGE INCLUSIONS**

Room hire

Freshly brewed tea and coffee on arrival

Morning tea - freshly brewed tea and coffee with your choice of one (1) standard bakery treat

Lunch – freshly brewed tea and coffee, juice and selections from Working Lunch Buffet Menu

Afternoon tea - freshly brewed tea and coffee with your choice of one (1) standard bakery treat

Writing paper, pens, whiteboard, markers, flipchart, microphone, lectern, data projector, screen, iced water and mints

### **BAKERY TREATS MENU**

Fresh gourmet cookies

Freshly made scones with jam and whipped cream

Selection of mini slices and cakes

Banana bread

Assorted muffins

Blueberry or raspberry friand (add \$2.00 per person for this item)

Warm Danish pastries

House-made Bircher muesli



Select two (2) items from the mains menu, two (2) items from the salad menu and two (2) bread selections

#### **MAINS**

Smoked beef brisket burger, coleslaw and peri-peri sauce on a milk bun

Noodle box with glass noodles, satay chicken, snow peas and cashews

Mini fish and chips basket with a lemon gremolata

Jerk chicken winglets, pineapple chilli salsa and coconut basmati rice

Mini pizza, with Napolitano sauce, buffalo mozzarella, basil and black olives

#### **SALADS**

Roast pumpkin and pine nut salad with baby spinach, feta cheese and a maple and mustard dressing

Baby beetroot and goats cheese salad with crispy watercress and pistachio nuts

Garden salad with mixed salad leaf, vine ripened tomatoes, red onion, cucumber and a tangy Italian dressing

Caesar salad with cos lettuce, crispy bacon, parmesan, croutons and a classic Caesar dressing

#### **BREADS**

Rye bread White batard Schiacciata (Italian style flat bread) Parmesan and garlic rodini House-made milk buns House-made cocktail rolls

Upgrade your morning tea or afternoon tea to a themed break for only \$10 per person. Our staff would be happy to provide themed break options.

# Great events at Wingara

Conditions: Minimum of 30 people, room allocation is dependent on final numbers. Menu selections and minimum numbers are required two (2) weeks prior to the event. Final numbers are required one (1) week prior to the event. Dietary requirements must be advised one (1) week prior to the event.

