

CONFERENCE CATERING

WORKING LUNCH

DAILY CHEF'S SELECTION OF SANDWICHES + SALADS

\$39 per person

A SELECTION OF HOUSE MADE ARTISANAL BREADS AND FILLINGS

Poached chicken, avocado, tomato, butter lettuce and mayonnaise (df)

Roast beef, grilled capsicum, rocket & fresh horseradish (df)

Double smoked ham, Swiss cheese, tomato and mayonnaise

Egg and mayonnaise (v)

SALADS

Roast pumpkin, mixed grain, cherrytomatoes, spring onion with feta (v)

Baby cos, raisin, pearl cous cous, mint and toasted sesame dressing (vg)

Includes:

Healthy treat

Orange juice, still and sparkling water



CONFERENCE CATERING

HOT LUNCH

SELECTION OF 2 MAINS + 2 SALADS

\$45 per person

MAINS PLATTERS (please choose 2)

- Flank steak, truffled pomme puree, green beans, bacon & bourbon jam jus (gf)
- Atlantic salmon, spiced carrot and pumpkin, peas, crispy chickpea crumb (gf)
- Roasted lemon thyme chicken breast, grain and herb salad, lemon aioli (gf, df)
- Lamb rump, herbed cous cous, compressed cucumber salad, Aleppo pepper labna

SALADS (please choose 2)

- Roast pumpkin, mixed grain, cherrytomatoes, spring onion with feta (v)
- Babycos, raisin, pearl cous cous, mint and toasted sesame dressing (vg)
- Penne pasta, bacon, red onion and creamed salad dressing (v)
- Watermelon, red onion, mint and fetta (v)
- Potato salad, crispy bacon, hard boiled egg, spring onion and mustard aioli (df)

Includes:

- Healthy treat
- Orange juice, still and sparkling water

ADD EXTRAS TO YOUR CATERING

- Soft drinks \$3 per person
- Fresh fruit platters \$3 per person



COFFEE BREAKS

MORNING & AFTERNOON TEA SELECTIONS

COFFEE BREAKS

Freshly brewed coffee, a selection of boutique teas, orange juice

On arrival \$7 per person

1/2 day continuous service \$12 per person

Full day continuous service \$16 per person

SWEET

Traditional, caramelised banana bread (v)

Fresh baked Danish pastries (v)

Portuguese custard tart (v)

Vanilla and cinnamon poached pear teacake (v)

Coconut chia pudding with poached fruit, pepita and sunflower seed crumble (vg/gf)

\$6 per item

SAVOURY

Pork, fennel & caramelised apple sausage roll

English muffin topped with tomato relish, roasted eggplant and rocket (vg)

Caramelised onion, spinach, thyme & fetta quiche (v)

Egg and bacon breakfast slider, tomato relish

Roast pumpkin scones, maple butter

\$6 per item



DAY DELEGATE PACKAGES

ALL DAY CATERING - minimum 50 guests

\$79 per person

Continuous service of freshly brewed coffee, a selection of boutique teas

Morning tea and afternoon tea

Working lunch

Includes:

Daily selection of sandwiches and salads

Healthy treat

Orange Juice, still and sparkling water

Includes:

Room hire from 8am – 5pm

Floor to ceiling windows that provide plenty of natural light and views of Botanic Park and the Adelaide Zoo

Digital AV & projector screens, sound system, lectern and microphone

Note pads and pens (on request)

Iced water and mints

Complimentary WiFi access

HAPPY HOUR

PERFECT FOR POST CONFERENCE NETWORKING

\$35 per person

Includes 1 hour of drinks and chef's selection of canapes and nibbles



CONTACT

Should you have any queries, please do not hesitate to contact us.

SANCTUARY CATERING & EVENTS

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