

# Morning and Afternoon Tea Choices

## SAVOURY BITES (PER PIECE)

- \_\_\_\_\_ Chefs choice of mini pies
- \_\_\_\_\_ Assorted homemade quiche (vegetarian options available)
- \_\_\_\_\_ Vietnamese rice paper roll (vegetarian options available)
- \_\_\_\_\_ Assorted sushi with wasabi and soy sauce (vegetarian options available)
- \_\_\_\_\_ Mini brioche beef burger with relish, brie and baby cos
- \_\_\_\_\_ Wild mushroom & chicken arancini
- \_\_\_\_\_ Sesame tempura prawn with a nam jim dip
- \_\_\_\_\_ Tuscan style sausage roll
- \_\_\_\_\_ Homemade frittata (vegetarian options available)
- \_\_\_\_\_ Vegetarian filo pastry spring rolls with sweet chilli

## SWEET BITES

- \_\_\_\_\_ Mini fruit Danish pastries
- \_\_\_\_\_ Home-made muffins (GF & low fat available)
- \_\_\_\_\_ Assorted friands
- \_\_\_\_\_ Scone with jam and cream
- \_\_\_\_\_ Mini croissants with butter and jam
- \_\_\_\_\_ Chef's choice of home-made cupcakes
- \_\_\_\_\_ Gluten free cake slice
- \_\_\_\_\_ Chef selection of homemade cake slices
- \_\_\_\_\_ Assorted macaroons



# Morning and Afternoon Tea Platters

## FRUIT | CHEESE PLATTERS

### Fruit (GFP)

A selection of 5 or more seasonal fruits, including watermelon, honeydew, rock melon, pineapple, strawberries, grapes

### Cheese

Three types of the finest Australian cheese with quince paste, dried fruit and lavosh crackers

## SAVOURY PLATTERS

### Dip and crudités

Home-style dips: guacamole, baba ganoush, beetroot, hummus, selection of "modern" crudités and biscuits

### Antipasto (GFP)

Chefs own selection of daily specials: prosciutto, bocconcini, roasted peppers, tapenade, salami, olives, marinated mushrooms and continental breads

### Asian

Range of sushi and rice paper rolls with dipping sauce



# Buffet Menus

Choose 3 Entrée | 2 Main and 1 Dessert

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## Entrée

### FROM THE FIELD (VEGETARIAN)

Beetroot and goats cheese wontons (V)  
Tomato, olive and basil bruschetta (V)  
Sweet potato, spinach and pine nut stack (GF) (V)  
Chargrilled vegetable tart with rocket pesto (V)

### FROM THE FARM

Marinated and grilled Moroccan chicken skewers with garlic tahini (GF)  
Peking duck pancakes with cucumber and hoi sin  
Mini wagyu burger with bocconcini and tomato relish  
Spiced lamb kofta with yoghurt dressing (GF)

### FROM THE SEA

Beer battered scallop skewers with lime and coriander  
Chargrilled squid with chilli, ginger and shallot dressing (GF)  
Steamed mussels with white wine, garlic and tomato (GF)  
Mini smoked salmon, crème fraiche and dill bagels



## Main

### FROM THE FIELD (VEGETARIAN)

Forest mushroom pappardelle with shaved parmesan (V)  
Roasted vegetables, chickpea, spinach and rice (GF) (V)

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Potato gnocchi with roasted pumpkin, toasted walnuts, burnt butter and sage (V)

## FROM THE FARM

Masterstock braised beef cheeks with sweet potato puree

Marinated Thai style chicken with sautéed green beans and crispy shallots

Grilled flank steak with roasted capsicum salsa, baby spinach and potato (GF)

Roasted lamb rump medallions with pea puree, jus and tzatziki (GF)

## FROM THE SEA

Crispy skin ocean trout with salsa verde and rosti potato (GF)

Chilli and soy salmon with wok fried noodle and Chinese broccoli

Pan fried silver dory fillets with preserved lemons, grilled zucchini and baby herbs (GF)



## Dessert

Triple chocolate brownie with double cream (GF)

Persian orange cake slices

Tiramisu squares with coffee cream

Belgian chocolate truffle baby cakes

Selection of Australian and international cheese, quince paste, fruit and Lavosh

# Formal Lunches and Dinners

## Entrée

Crab cake, radish, asparagus and Hass avocado salad with saffron goat's cheese

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Pan seared scallops, papaya, fresh herbs, ginger soy vinaigrette and sesame toast  
Smoked salmon, soft egg, Conga potato, roast tomato, citrus, petite bouche and parsley oil (GF)  
Roast pork belly, celeriac & cabbage slaw, apple jelly and flowers (GF)  
Couscous & quinoa salad with tomatoes, melon and cucumber caviar (V) (GF)  
Cured Wagyu beef carpaccio, truffle honey, lime, polenta, parmesan crisp and leaves

## Main

Free range chicken, thyme & oyster mushroom roulade, green frill, potato puree and charred white asparagus (GF)  
Grilled beef fillet, puff pastry, pancetta, carrot two ways, sautéed spinach and jus  
Tasmanian salmon confit, witlof, apple, salmon roe and potato roesti (GF)  
Grilled market fish, seasonal baby vegetables and herb butter (GF)  
Lightly spiced lamb loin, pumpkin puree, quinoa, mint gel and grilled capsicum  
Leek, sage and goat's cheese cannelloni, Tuscan leaf, vine tomato and basil oil (V)

## Dessert

Cheese, fruit & quince with lavosh  
Gingered honey pannacotta, mango salsa and fruit tulle  
Flourless chocolate cake, chocolate mousse and sweetened strawberries (GF)  
Mosaic melon, poached pear and sugar syrup (GF)  
Mandarin jelly bavarois, brioche crouton and cinnamon  
Lemon curd & poppy seed cake, banana and butterscotch  
Gluten free desserts available, please discuss with your catering manager.

# Canapé Functions

## FROM THE FIELD (VEGETARIAN)

Cold

Baby beetroot, goat's cheese and micro herb tart (v)  
Roast butternut pumpkin and asparagus frittata (v)

Hot

Vegetable san choy bow baby lettuce cups (gf) (v)  
Spicy ratatouille tart with shaved pecorino (v)

## FROM THE FARM

Cold

Coconut poached free range chicken rice paper roll  
Rare roasted limestone coast beef galette



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Hot  
Cumin and coriander chicken quesadilla  
Duck pithivier and wild mushroom baby pie

## FROM THE SEA

Cold  
Prawn tobiko nigiri with fish roe (GF)  
Smoked salmon, cucumber ribbon and crème fraiche crepe

Hot  
Barramundi and pickled ginger nori with wasabi mayonnaise  
Pan seared scallop, green frill, onion chutney & pastry

## DESSERT

Selection of Petit fours  
Baby lemon meringue tart  
Macaroon selection  
Flourless chocolate and mandarin cake

# BBQ Options

Menu 1  
Pulled Pork, Spiced Chicken or Mushroom & Halloumi on brioche, top with slaw & condiments

Menu 2  
Beef thyme and caper burger or lentil and spice burger. Top with salad, caramelised onion, avocado salsa, beetroot & cheese

All served with fresh salads

# Beverage Selection

We can supply a wide range of soft drinks, fruit juices and alcoholic beverages to compliment your function, and to suit any budget. Staffed events can be charged on consumption.

Please contact your catering manager to discuss wine lists and beverage choices.

Please see sample pricing below



## Celebration Cakes

### CAKE SELECTION

Serves 10	Available Sizes
Flourless chocolate	8 inch
New York cheesecake	8 inch
Mortal Sin cake	8 inch
Black Forest cake	8 inch

Serves 12-14	Available Sizes
Caramel mud cake	10 inch
Strawberries and cream cake	10 inch
Sticky date cake	10 inch
Blood orange and chocolate cake	10 inch
Profiterole cake	10 inch
Cookies and cream cake	10 inch
Vanilla, jam and cream sponge cake	10 inch
Raspberry New York cheesecake	10 inch
Salted caramel cake	10 inch

Serves up to 30 people	Available Sizes
Caramel mud cake	14 inch square
Strawberries and cream cake	14 inch square
Chocolate strawberry temptation cake	14 inch square
Chocolate mud cake	14 inch square

Cake Size	Cost
8"inch approximately 10 serves	\$40.00
10"inch approximately 12-14 serves	\$50.00
14"inch approximately serves up to 30	\$110.00

## Special Events, Additional Catering & Bespoke Menus

Our Alliance chef will be happy to design a menu to suit your requirements. If any of your guests have particular dietary requirements please advise us in advance.

### DIETARY REQUIREMENTS

All our function food will be labeled with specific information for dietary requirements. This will include any food allergens and ingredients in the food that will be of important information to the consumer.

For any functions that you will need dietary requirements please contact the Catering Manager to clarify your request.

### HIREAGE AND FLORAL ARRANGEMENTS

Additional quotes can be provided for all your other needs including furniture, equipment, floral arrangements, etc. We have selected florists who are highly regarded for their design, quality and customer service.

### REMAINING FUNCTION FOOD

Food Safety Regulations prohibit the removal of leftover function food for consumption at a later stage. Alliance waives liability for any food items removed from the original function set-up as we do not take responsibility for incorrect food handling and storage practices that may result in contamination of food.