

IMMERSE CONFERENCE CATERING OPTIONS:

Ensuring your catering requirements are hassle free, our executive chef has designed the following menu for your conference.

Dietary requirements are handled separately and tailored to suit the individual.

Arrival refresher as you arrive is a chef's selection and includes fresh fruit.

Breakfast Options:

Chef's a la carte selection of cooked breakfast items, muesli, yoghurt and fresh fruit.

Examples of cooked breakfast items to be ordered on the day are:

- **Immerse Avocado Smash**
- **Quesadilla**
- **Eggs & Bacon on sourdough toast**

Morning/Afternoon tea

Choose two options one for morning tea and one for afternoon tea to energise the delegates!

- **Devonshire Tea** - Warm scones with homemade jam and whipped cream
- **Muffin break** – Your choice of either sweet or savoury muffins
- **Fresh fruit platter** – Selection of seasonal fruits
- **Frittatas/Quiche** – Savoury range of chef's favourites
- **Health bar** – Selection of deliciously healthy nibbles and sweets
- **Cookie jar** - Homemade delicious cookies
- **Sweet treats** – An array of mixed bite sized slices and treats
- **Sweet pastries** – A range of sweet pastries
- **Cheese platter** – A selection of cheese and biscuits
- **Smoothie bar** – Two selected smoothies served fresh

Lunch

All meals are also served with chef selection salads.

- **Mexican** – A selection of Mexican styled meat, condiments and toppings in tortillas and taco shells
- **Italian** – Chef's selection pastas
- **Roast of the day** – Your choice of beef, lamb or chicken served with roast vegetables
- **Bakers Man** – Selection of all that's best about a bakery lunch
- **Gourmet BBQ** – Burgers, sausages and skewers – everything you'd want for a BBQ
- **Make your own rolls** – Selection of breads, meats and salads to create your perfect roll/sandwich
- **Antipasto platters** – Selection of cold meats and charred & pickled vegetables

***Mexican and make your own rolls do not come with additional chef selection salads

Dinner:

- A La Carte - Chef's selection of dishes from our current seasonal menu, Orders taken at dinner service
- Or select another meal choice listed under lunch options to be served as dinner.

Beverages:

A range of Immerse wines as well as local wines are available along with a selection of beers, spirits, soft drinks & juices. Beverages can be 'on consumption or on a drinks package.