

Barossa Arts & Convention Centre

“A Taste of the Barossa!” Conference Catering Selector

- Our catering team are proud of the quality and consistency of foods prepared fresh on site and, where possible, using local and regional produce. We are always happy to work through an individual menu to suit your specific requirements. Vegetarian, diabetic and other variations available by prior arrangement.
- Please choose from the individual listings or select one of the All Inclusive Conference Packages.
- All prices include GST and service labour and are subject to change. A 10% surcharge applies for weekend and Public Holidays.
- Prices are current until 31st December 2010 and are GST exclusive.

The Essentials

Arrival Tea and Coffee

Twinnings Tea, freshly percolated coffee,
butter biscuits and water **\$2.65 per person**

Morning and Afternoon Tea

Served with selected Twinnings Tea, freshly percolated coffee and complimentary jugs of water

Barossa home-made biscuits **\$3.75 per person**

Sweet or savoury muffins **\$5.50 per person**

Fresh Apex Bakery German Cake **\$4.75 per person**

Freshly baked scones with berry jams
and a dollop of cream **\$6.05 per person**

Please add \$2.50 per person for fruit juice

Continuous Tea/Coffee and Biscuit Service

Full Day **\$5.00 Per Person**

Half Day (4 hours) **\$4.00 Per Person**

Fresh Orange Juice **\$2.50 Per Person**

Soft Drinks **\$2.50 Per person**

A hearty Breakfast for an early start - seated at tables, buffet service

Continental Breakfast: \$16.50 Per Person

Preserved fruits, seasonal fresh fruits, cereals,
croissants and toast served with assorted spreads

Twinings Tea and freshly percolated coffee, fruit juice

Cooked Breakfast: \$20.80 Per Person

Scrambled or fried eggs served with Barossa Sausages
and Bacon, preserved fruits, seasonal fresh fruits, cereals, croissants
and toast served with assorted spreads

Twinings Tea and freshly percolated coffee, fruit juice

Working Luncheons – served stand-up buffet style

Selection 1: \$15.00 Per Person

Tasty Club Sandwiches, baguettes or wraps generously filled with:

- Chicken, Avocado and Mayonnaise
- Rare Roast Beef with Zimmerman's famous Horse Radish
- Barossa mettwurst and tangy dill cucumber
- South Australian matured cheese and fresh seasonal salad
- Free-range egg and salad
- Ham and Salad

Plus Fresh Fruit Platter

Selection 2: \$18.00 Per Person

The Barossa Vigneron's Lunch

- a selection of Barossa German-style meats and wursts
- tangy dill cucumber, pickled onion, matured cheese
- garden salad
- crusty Apex Bakery bread

Plus Fresh Fruit platter

Twinings Tea, freshly percolated coffee and complimentary jugs
of water and orange juice

Selection 3: \$19.50 Per Person

Please choose 2 of the following:

Baked Potato with Bolognese Sauce
Satays – beef or chicken
Chargrilled Chicken Drumsticks
Home-made Lasagna (Meat or Vegetarian)
Traditional Quiche – made in our own kitchens
Beef Stroganoff or marinated Chicken with Rice
Pasta Bolognese

The traditional Barossa meat plate – a feast of German flavours including

- Mettwurst – in the Barossa style
- Sliced Leg Ham
- White Pudding
- Roast Beef

Served with freshly prepared salads and fresh Apex Bakery Crusty Bread

Working Luncheons – served stand-up buffet style, continued from previous page

Desserts:

\$7.90 per person

Please choose 2 of the following:

Fresh Seasonal Fruit Platters
Home-made seasonal Fruit Salad with Cream or Ice Cream
Sticky Date Pudding with Cream and Butterscotch Sauce
Home-made Cheese Cake
Famous Apple Crumble with Cream or Ice Cream
A gourmet plate of local cheeses and greens, nuts & Barossas dried fruits

Served with Twinings Tea, freshly percolated coffee and complimentary jugs of water

Working Lunch or Dinner – served seated at tables

Please choose 2 from each heading (dishes will be served alternately)

Soup:

\$7.10 per person

Creamy Pumpkin and Bacon
Barossa style Pea and Ham
Leek & Potato
Thai Chicken Noodle

Entrée:

\$10.00 per person

Prawn Salad with Sun dried Tomato
Chicken & Balsamic Salad
Thai Beef Salad

Main Meal:

\$18.40 per person

Traditional Farm Roasts:

- Roast Pork with crackle, rich Jus and Apple Sauce
- Rare Roast Beef and Horseradish Sauce
- Rack of Lamb with Herb crust and Rosemary Jus

Free-range Barossa grown Chicken Breasts:

- oven baked with Spinach and Mozzarella Cheese or oven baked and topped with a tangy salsa

Snapper parcel served with Sweet Potato Rosti

Your choice of Pasta with one of our special sauces:

- Rich Beef and Tomato, Pesto Bacon and Adelaide Hill's mushroom

Fillet Mignone topped with a pepper or mushroom sauce

All main meals served with fresh crispy salads or hot seasonal locally grown vegetables and fresh crusty Apex Bakery bread.

Dessert:

\$7.90 per person

Apple Crumble with Cream or Ice Cream
Chocolate Mud Cake served with Coulis
Home-made seasonal Fruit Salad with Cream or Ice Cream
Sticky Date Pudding with Butterscotch sauce and Cream
Home-made Cheese Cake
Fresh Seasonal Fruit Platters
A gourmet plate of local cheeses and greens, nuts & Barossa dried fruits

Tea, Coffee and after dinner mints are included with **Our Compliments.**

All inclusive Conference Packages – served stand-up buffet style

Conference Package 1: \$20.90 Per Person

Morning Tea – tea/coffee and assorted muffins

Luncheon – generous Barossa style salad rolls and fresh fruit platters

Afternoon Tea - tea/coffee and home-made biscuits

Conference Package 2: \$28.90 Per Person

Arrival Tea/Coffee with home-made biscuits

Morning Tea:

- tea/coffee, fruit juice and fresh Apex Bakery German Cake

Luncheon:

- Barossa Vigneron's Lunch with crusty Apex Bakery Bread
- or
- home-made meat and vegetarian lasagna with fresh salad and crusty Apex Bakery Bread
- or
- freshly made ham/chicken salad baguettes

Plus fresh fruit platters served with any of the above selections

Afternoon Tea:

- Tea/coffee, fruit juice and home-made biscuits

Conference Package 3: \$33.50 Per Person

Arrival Tea/Coffee with butter burst biscuits

Morning Tea:

- Tea/coffee, fruit juice and warm scones, jam and cream or Apex Bakery German Cake

Luncheon:

- Selection of Barossa German style meats, Leg Ham, three salads, crusty Apex bread rolls.
- A gourmet plate of local cheeses and greens, nuts and Barossa dried fruits
- or
- Mini sausage rolls, pies, savoury pastries, quiches and seasonal salads
- A gourmet plate of local cheeses and greens, nuts and Barossa dried fruits

Afternoon Tea:

- Tea/coffee, fruit juice fresh Apex Bakery plum cake and home-made biscuits
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Networking – served cocktail style

Appetizers:

\$9.25 per person (minimum of 30 people)

Your choice of 4 of the following:

Spring Rolls
Mini Quiche
Samosas
Mini Chicken Satays
Spicy Barossa style Meat Balls
A selection of dips and pate (served with water crackers,
corn chips and crisp julienne vegetables)
Smoked Salmon on Barossa Rye Bread
Spicy Potato Wedges
Bite size Bruschetta with an assortment of tasty toppings
Pizza toasts

Beverages – from the bar or table service

Wine:	Mengler View Red & White Wine	\$24.00 per bottle \$5.00 per glass
Barossa Wine:	P.O.A.	
By the glass:	Champagne, House White/Red Wines, no-alcohol wines	\$5.00 per glass
BYO:	No BYO facilities available except wines	\$7.50 per bottle - Corkage
Beer:	Hahn Light and Coopers pale Ale Any other choice – P.O.A.	\$5.00 Stubbie
Other:	Fruit Juice and soft drinks (your selection)	\$7.50 per jug or \$2.50 per glass
Post Conference Beverage Package -	½ hour	\$18.00 per person
	1 hour	\$24.00 per person

Staff are committed and fully trained in the area of the responsible service of alcohol

Please Note: All prices are GST exclusive