

# 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 31<sup>st</sup> 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

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## 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

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**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.**

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## **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

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## **Beverages** – from the bar or table service

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

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

**Please Note: All prices are GST exclusive**