

# CLARION HOTEL

## Conference Specialists

### Refreshment Breaks

Morning and Afternoon Teas include freshly baked items from our kitchen, **your choice of either savoury or sweet** items and accompanied with freshly brewed coffee, specialty teas and fresh orange juice



Both Morning and Afternoon Tea breaks are **included** in our Conference Day Package

### OR

Choose one of the following themed conference breaks at an additional \$2.50 per person

#### THE AUSSIE BREAK

- Hot party pies & sausage rolls
- Orange Juice
- Freshly brewed coffee and specialty teas

#### THE AMERICAN BREAK

- Chocolate brownie slice & hot blueberry muffins
- Flavoured milk
- Freshly brewed coffee and specialty teas

#### THE ITALIAN BREAK

- Chilled Chinotto
- Individual tubs of Italian gelati
- Freshly brewed coffee and specialty teas

#### THE FRENCH BREAK

- Mini croissants filled with ham and cheese
- Mini croissants filled with Pain au chocolate
- Freshly brewed coffee and specialty teas

#### THE WESTERN BREAK

- Spicy Buffalo wedges with tangy tomato salsa and sour cream dips
- Chilled buddies of Schweppes cola
- Freshly brewed coffee and specialty teas

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### The Working Buffet

Platters of sandwiches with an assortment of fillings  
Chef's selection of hot finger food  
Dish of the day – A hot wet dish with accompaniment. e.g. beef stroganoff & rice  
Selection of freshly made salads  
Platter of fresh seasonal fruits  
Assorted Soft drinks  
Freshly brewed coffee and specialty teas

### The Healthy Lunch

Soup of the day  
Rolls and wraps filled an assortment of:  
chicken, avocado, cheese and tomato  
tuna, tzatziki, rocket and red capsicum  
Egg, lettuce & cheese  
Quiche Lorraine  
Caesar salad  
Fresh green salad  
Platter of fresh seasonal fruits  
Assorted Soft drinks  
Freshly brewed coffee and specialty teas



### The East Indian Buffet

Butter Chicken or Lamb Rogan Josh  
Coconut Vegetable Curry  
Aromatic Saffron Rice  
Sweet potato & Coriander Salad  
Garden Salad  
Pappadums, Raita and Mango Chutney  
Platter of fresh seasonal fruits  
Assorted softdrinks  
Freshly brewed coffee and specialty teas

### The Italian Buffet

Selection of pasta or risotto  
Homemade pizza  
Tomato, bocconcini & basil salad  
Tossed green salad  
Antipasto platter of vegetables and dips  
basket of crusty bread  
Platter of fresh seasonal fruits  
Assorted Soft drinks  
Freshly brewed coffee and specialty teas

### The Mexican Buffet

TACOs: Build your Taco from traditional fillings  
Mexican fingerfood  
Spanish Rice  
Mexican Toasted Tortilla Salad  
Platter of fresh seasonal fruits  
Margarita of the day—Nonalcoholic  
Freshly brewed coffee and specialty teas

### The Asian Buffet

Selection of Californian Rolls  
Assortment of Asian Savouries  
Chicken & Sweet Corn Soup  
Crispy Lemon Chicken  
Chinese beef & broccoli stir-fry  
Fried Rice  
Platter of fresh seasonal fruits  
Assorted softdrinks  
Freshly brewed coffee and specialty teas

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**Groups of 10 and less will enjoy a 2 course lunch in Olivers Restaurant**

sales@clariononcanterbury.com.au  
Telephone 1300 Clarion Facsimile 03 9878 4199

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### The Barbecue Buffet

Marinated chicken & beef skewers  
Gourmet sausages  
Vegetarian burgers  
Bake potatoes with all the accompaniments  
Freshly made salads  
Fresh bread rolls and Assorted condiments  
Platter of fresh seasonal fruits  
Assorted Soft drinks  
Freshly brewed coffee and specialty teas

### The Casual Gourmet BBQ

(An additional \$7.50 per person)  
Honey glazed medallions of pork  
Fresh fish skewers  
Prime beef burgers  
Marinated chicken drumsticks  
Assorted home made salads  
Jacket potatoes with sour cream & chives  
Fresh bread selection and specialty pickles, sauces and condiments  
Platter of fresh seasonal fruits  
Assorted Soft drinks  
Freshly brewed coffee and specialty teas

### The Deluxe Gourmet BBQ

(An additional \$19.00 per person)  
Pesto coated chicken breast  
Marinated Steaks  
Cutlets of lamb with Rosemary & Garlic  
Chargrilled corn cobs  
Assorted gourmet salads  
Jacket potatoes with sour cream and chopped chives  
Fresh bread selection and specialty pickles, sauces and condiments  
Assorted Soft drinks  
Platter of fresh seasonal fruits  
Chef's sweet suggestion to complete your meal  
Freshly brewed coffee and specialty teas

### Add ons to any Buffet

**(An Additional \$4.00 per person) (Select One)**

Individual ice-cream cups with an assortment of toppings

Individual apple pie and cream

Fresh fruit salad

Pavlova topped with cream and fresh fruit

Baked cheese cake (min. 15 guests)

Chocolate mousse with double cream

Dessert Platter or Cheese and fruit platter (min. 20 guests)



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### Dinner Options

Chef's selection of pre-dinner hot & cold savouries	\$ 8.00
Soups	\$ 9.00
Entrees	\$14.00
Main Courses	\$25.00
Desserts	\$13.00
Cheese Platter	\$10.00
Freshly brewed coffee, tea and chocolates	\$ 4.00

### Surcharges

Pre-select 2 dishes per course for a 3 course meal, served a la carte  
**Add 10%**

Pre-select 3 dishes per course for a 3 course meal, served a la carte  
**Add 20%**

These serving options are designed should you want your guest to make their own selections from your menu

### Cocktail Menu

Food served for	<b>3 Hours</b> (12 pieces pp)	<b>2 Hours</b> (9 pieces pp)
Selection of 4 Cold & 5 Hot Savouries: Selection of Hot only Savouries: Includes a tea and coffee buffet	\$32.00pp \$34.00pp	\$26.00pp \$28.00pp
Room Hire - Ballroom	Min. 70 guests	\$500.00
Room Hire – Savoy Room	Min. 60 guests	\$350.00
Room Hire – Regency Room	Min. 40 guests	\$300.00



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