

# BREAKFAST MENU

## BUFFET

### HILTON BUFFET BREAKFAST

Minimum of 15 persons:

#### HILTONBUFFET BREAKFAST - COLD ITEMS

Fresh orange juice or apple juice

Freshly brewed coffee and selection of tea

Freshly sliced fruit

Assorted garden greens

Selection of four (4) cereals with full-cream and skim milks

Freshly baked Danish pastries, croissants and doughnuts

House-made breads and rolls

Toast with margarine, butter, nutella, jams and marmalades

Butcher platter of ham, turkey and salami

Local and imported cheeses

#### HILTON BUFFET BREAKFAST - HOT ITEMS

Scrambled farm-eggs

Lightly smoked back-bacon

Grilled chicken sausages

Baked bean cocottes

Sautéed spinach

Sautéed tomatoes

Sautéed mushrooms

Olive roast potatoes

Buttermilk pancakes with maple syrup

#### HILTON BUFFET BREAKFAST - OPTIONS TO REPLACE ABOVE HOT ITEMS

Boiled eggs

Spanish omelets

Oriental scrambled eggs with tomatoes and feta cheese

Streaky crisp pork bacon

Roast honey glazed ham

Grilled pork and veal sausage

Breakfast steaks with fried onion and gravy

Hash brown potatoes

French toast

Blueberry pancakes

Porridge

V Vegetarian/ GF Gluten Free/ VE Vegan/ LF Lactose Free/S Sustainable (local ingredients)



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# BREAKFAST MENU

## CONTINENTAL

### CONTINENTAL BREAKFASTS

**Set on table or served as buffet (minimum 15 persons for buffet):**  
Additional spend required for upgrade to Executive Continental Breakfast.

### CONTINENTAL BREAKFAST

Fresh orange juice or apple juice

Freshly brewed coffee and  
selection of teas

Freshly sliced fruit

Variety of yoghurts

Selection of four (4) cereals with  
full-cream and skim milks

Freshly baked Danish pastries and muffins

Toast with margarine, butter, nutella,  
jams and marmalades

House-made breads and rolls

### EXECUTIVE CONTINENTAL BREAKFAST

Smoked Atlantic salmon

Selection of hams and cold cuts

Local and imported cheeses

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# BREAKFAST MENU

## PLATED

### PLATED HEARTY BREAKFASTS

Continental items set on table, select ONE hot menu option to be served to table:

### CONTINENTAL ITEMS (SET ON TABLE)

Fresh orange juice or apple juice

Freshly brewed coffee and  
selection of teas

Freshly sliced fruit

Freshly baked Danish pastries and muffins

House-made breads and rolls

Margarine, butter, nutella,  
jams and marmalades

### HOT PLATED - OPTION 1

Scrambled eggs with chives on  
toasted sourdough bread

Smoked back bacon

Grilled veal sausages

Semi-dried roma tomato

Marinated mushroom

Olive roasted potato

### HOT PLATED - OPTION 2

Poached eggs on toasted muffin  
with Hollandaise sauce

Fillet of lightly smoked  
Tasmanian sea trout

Grilled season green vegetable  
and scallions

Cherry tomato

Hash brown potatoes

Rocket leaves

### HOT PLATED - OPTION 3

Corn fritters with honey sauce

Back bacon

Veal chipolata

Olive roasted chat potatoes and  
peppers

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# BREAKFAST MENU

## PLATED

### PLATED HEARTY BREAKFASTS

Continental items set on table, select ONE hot menu option to be served to table:

#### HOT PLATED - OPTION 3

Corn fritters with honey sauce

Back bacon  
Veal chipolata

Olive roasted chat potatoes and  
peppers

#### HOT PLATED - OPTION 4

Spinach omelet  
Grilled eggplant with tofu

Seasonal green vegetable

Semi-dried tomatoes  
Hash brown potatoes

#### HOT PLATED - OPTION 5

Tian of sautéed spinach  
Semi-dried tomatoes

Hash brown potatoes

Seasonal green vegetable  
Grilled eggplant with feta cheese

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# BREAK MENU

## MORNING / AFTERNOON

### COFFEE AND TEA BREAK

Fresh orange and apple juice, brewed coffee and selection of tea

### FOOD BREAK ITEMS

Standard break items

Deluxe break items

Additional spend required for deluxe break items.

### STANDARD BREAK ITEMS

Vanilla and chocolate éclairs	Caramel slice	Pear and rhubarb crumble
Date and walnut cake	Hilton banana bread	Strawberry and vanilla tart
Passion fruit cheesecake	Flourless orange slice (GF)	Passion fruit tart
Lamington	Chocolate brownie	Apple crumble tart
Chocolate mousse tart	Chocolate muffins	Fruit Danishes
Lemon meringue tart	Sliced seasonal fruit platter	Portuguese tarts
Whole seasonal fruit	Vegetable crudités served with hummus and baba ganoush dips	Scones with vanilla cream and jam

### DELUXE BREAK ITEMS

Vanilla and chocolate financier	Normandy apple slice	Smoked salmon quiche
Caramel royal	Italian coffee walnut slice	BBQ pork puffs
Croustillant chocolate	Mini mousses	Herbed sausage rolls with tomato sauce
Caramel pear slice	Bitter chocolate raspberry tart	Mini ham and cheese croissant
Coconut pineapple tart	Coffee macaroon	Assorted finger sandwiches – 3 per person

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# BREAK MENU

## MORNING / AFTERNOON

### THEMED BREAK

All served with fresh orange and apple juice, brewed coffee and selection of tea:

### THEMED BREAKS

**Red Apple** and vanilla pie and assorted cookies

**Pear** marmalade filled doughnuts and sultana whirls

**Honey** and almond cake and honey cookies

**Green Apple** mini crumbles and assorted Danish

**Banana** and yoghurt bread and assorted sweets

**Chocolate** dipped fruit skewers, chocolate cake and hot chocolate

**Orange** cookies and pure butter croissant

**Almond** croissants, mini almond tartlets and sparkling lemon water

**Walnut** croquant and chocolate and walnut cake

**Ginger** and apple crumble with lime bruleé

**Cinnamon** and nutmeg cookies with assorted tramezzini sandwiches

**Chocolate and Vanilla** éclairs with bitter chocolate cake

**Coconut** cookies and pina colada flavoured yoghurt with pineapple

**Pistachio** croquant with assorted Oriental pastries with rose water

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# LUNCH MENU

## WORKING LUNCH

### DAY DELEGATE WORKING LUNCH

**Minimum of 15 guests required for Working Style Buffet Lunches.**

Working Style Buffet Lunches are used for Daily Delegate Packages.

Designed by our Executive Chef, our rotational Working Lunches help to enhance your meeting experience and provide a balance of options. The below is a **sample menu** of the structure you can expect to see which include bread items with a selection of fillings, hot food, salads, petit four desserts and beverages.

All Working Lunches are served with Chef Selection garden salad and salad of the day and petit four desserts, as well as fresh orange and apple juice, selection of soft drinks, brewed coffee and selection of tea.

### SAMPLE MENU 1

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Roast beef and horseradish (on bread item)	Char sui chicken stir fry with fried rice, shallots and coriander	Chef selection petit four desserts
Chicken and avocado (on bread item)	Chef selection garden salad	Freshly filtered coffee and selection of tea
Tomato and haloumi bruschetta (V)	Salad of the Day	

### SAMPLE MENU 2

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Roast pork and cinnamon apple sauce (on bread item)	Seafood skewers with creamy white	Chef selection petit four desserts
Tandoori chicken in paratha	Chef selection garden salad	Freshly filtered coffee and selection of tea
Mushroom and ricotta (on bread item) (V)	Salad of the Day	

### SAMPLE MENU 3

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Chicken mayonnaise and bacon (on bread item)	Beef stroganoff served with pilaf rice	Petit fours
Moroccan chicken wraps	Garden salad	Freshly brewed coffee and selection of teas
Pumpkin, feta and spinach (on bread item) (V)	Salad of the Day	Selection of soft drinks and juices

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# LUNCH MENU

## SIT DOWN LUNCH

### SIT DOWN LUNCH

Sit down lunches served with assorted bread rolls and freshly brewed coffee and selection of tea with chocolates

Two (2) and Three (3) Course selection available

Alternate drop (select additional items per course) available for extra charge

### ENTRÉE

Pumpkin and ricotta ravioli, spiced pumpkin salsa and rosemary infused cream sauce (V)

Prawn and crab, toasted sushi rice, laksa mayonnaise and cucumber ribbon salad (GF, LF)

Venison carpaccio with a citrus and spice rub, shaved parmesan, mini croutons, horseradish cream and baby capers

Smoked salmon and prawn crepe, cherry tomato and baby caper salsa and sun-dried tomato mayonnaise (LF)

Tandoori chicken, pineapple salsa and pappadums (GF)

Slow braised soy and marmalade braised pork belly, lemon mayonnaise, cucumber relish salad (LF)

Grilled lamb cutlets (2) with Mediterranean grilled vegetable ratatouille and balsamic reduction (GF)

Spinach and ricotta cannelloni, slow braised tomatoes, rocket and shaved parmesan (V)

### MAIN

Herb crusted salmon, crushed white beans, ricotta ravioli and slow braised tomatoes

Wagyu slow braised 5 spices, creamy mash, seasonal vegetables served with braising sauce

Market fish, citrus risotto, seasonal vegetables, lemon herb beurre blanc (GF)

Mediterranean roulade, quinoa tabouli, rocket and tomato relish (V, VE)

Chicken breast stuffed with chorizo, peppers and mozzarella on corned polenta, mushroom ragu and wilted greens, mushroom jus (GF)

Chicken breast marinated in harrisa spices, lemon scented quinoa, grilled vegetables and slow braised tomatoes (GF, LF)

Chimichurri marinated lamb loin, sweet potato mash, seasonal vegetables and red wine jus (GF)

Beef fillet, potato gratin, jamon crumbs, seasonal vegetables and red wine jus

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# LUNCH MENU

## SIT DOWN LUNCH

### SIT DOWN LUNCH

Sit down lunches served with assorted bread rolls and freshly brewed coffee and selection of tea with chocolates:

Two (2) and Three (3) Course selection available

Alternate drop (select additional items per course) available for extra charge

### DESSERT

White chocolate and Baileys charlotte with a coffee center, served with run caramel sauce and espresso ice-cream

Mango and coconut bavaroise, mango coulis and vanilla bean ice-cream

Opera Cake - layers of hazelnut biscuit, coffee cream and chocolate ganash, chocolate sauce and hazelnut ice-cream

Apple and rhubarb crumble, berry coulis, mascarpone and fig ice-cream

Spiced chocolate cake, vanilla chocolate macaroon, aniseed chocolate truffle and chili chocolate mousse, sour cherry compote

Chocolate fondant with caramel popcorn, chocolate pebbles and salted caramel ice-cream

Individual cheese platters, assortment of three cheeses, muscatel grapes, quince paste, nuts and crackers

Petite fours platter to share on the table, selection of mini treats designed to be shared

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# LUNCH MENU

## BOXED LUNCH

### LUNCH BOXES

Deluxe or Executive Lunch Box Available

#### DELUXE LUNCH BOX

1 sandwich or wrap

Piece of seasonal fruit  
Chocolate

Bottle of 600ml water or 250ml juice

#### EXECUTIVE LUNCH BOX

1 sandwich or wrap  
Piece of season fruit

Mini salad or dessert  
Chocolate

Chocolate  
Bottle of 600ml water or 250ml juice

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# DINNER MENU

## SIT DOWN DINNER

### SIT DOWN DINNER

Sit down dinners are served with assorted bread rolls and freshly brewed coffee and selection of tea with chocolates:

Two (2) and Three (3) Course selection available

Alternate drop (select additional items per course) available for extra charge

### ENTRÉE

Pumpkin and ricotta ravioli, spiced pumpkin salsa and rosemary infused cream sauce (V)

Prawn and crab, toasted sushi rice, laksa mayonnaise and cucumber ribbon salad (GF, LF)

Venison carpaccio with a citrus and spice rub, shaved parmesan, mini croutons, horseradish cream and baby capers

Smoked salmon and prawn crepe, cherry tomato and baby caper salsa and sun-dried tomato mayonnaise (LF)

Tandoori chicken, pineapple salsa and pappadums (GF)

Slow braised soy and marmalade braised pork belly, lemon mayonnaise, cucumber relish salad (LF)

Grilled lamb cutlets (2) with Mediterranean grilled vegetable ratatouille and balsamic reduction (GF)

Spinach and ricotta cannelloni, slow braised tomatoes, rocket and shaved parmesan (V)

### MAIN

Herb crusted salmon, crushed white beans, ricotta ravioli and slow braised tomatoes

Wagyu slow braised 5 spices, creamy mash, seasonal vegetables served with braising sauce

Market fish, citrus risotto, seasonal vegetables, lemon herb beurre blanc (GF)

Mediterranean roulade, quinoa tabouli, rocket and tomato relish (V, VE)

Chicken breast stuffed with chorizo, peppers and mozzarella on corned polenta, mushroom ragu and wilted greens, mushroom jus (GF)

Chicken breast marinated in harrisa spices, lemon scented quinoa, grilled vegetables and slow braised tomatoes (GF, LF)

Chimichurri marinated lamb loin, sweet potato mash, seasonal vegetables and red wine jus (GF)

Beef fillet, potato gratin, jamon crumbs, seasonal vegetables and red wine jus

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# DINNER MENU

## SIT DOWN DINNER

### SIT DOWN DINNER

Sit down dinners are served with assorted bread rolls and freshly brewed coffee and selection of tea with chocolates:

Two (2) and Three (3) Course selection available

Alternate drop (select additional items per course) available for extra charge

### DESSERT

White chocolate and Baileys charlotte with a coffee center, served with run caramel sauce and espresso ice-cream

Mango and coconut bavaroise, mango coulis and vanilla bean ice-cream

Opera Cake - layers of hazelnut biscuit, coffee cream and chocolate ganash, chocolate sauce and hazelnut ice-cream

Apple and rhubarb crumble, berry coulis, mascarpone and fig ice-cream

Spiced chocolate cake, vanilla chocolate macaroon, aniseed chocolate truffle and chili chocolate mousse, sour cherry compote

Chocolate fondant with caramel popcorn, chocolate pebbles and salted caramel ice-cream

Individual cheese platters, assortment of three cheeses, muscatel grapes, quince paste, nuts and crackers

Petite fours platter to share on the table, selection of mini treats designed to be shared

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# DINNER MENU

## HILTON BUFFET DINNER

### HILTON BUFFET DINNER

Minimum of 25 guests required.

Buffet dinners are served with freshly brewed coffee and selection of tea with chocolates.

### APPETIZER and SALADS

Smoked salmon with onions and capers (GF)

Beef tartar with condiments

Chicken salad with rice noodles

Poached shrimp in a martini glass with aioli cream

Seafood salad with lemon and parsley

Vitello Tonnato with anchovies and capers

Salad bar with dressings and condiments

Freshly baked breads and rolls

International and local cheese board

Wild mushroom cream with bread croutons (GF, V)

### MAIN COURSE

Piglet loin tournedos with apple compote

Breaded salmon fillet with horseradish sauce

Braised duck with cherries

Pilaf rice with saffron and pine nuts (GF, V)

Baked lasagna with meat ragout and parmigiano cheese

Seasonal vegetables (GF, V, LF)

Potato gratin (GF, V)

### DESSERT

Display of cake and pastries

Black forest cake

Baked apple with vanilla sugar and sultanas

Fruit cake with rum

Warm pancakes filled with sweetened nuts

Sacher torte

Fruit salad with whipped cream

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# COCKTAIL MENU

## PER PIECE COCKTAIL FOOD

### COCKTAIL FOOD MENU

Priced per piece as per below pricing tiers.

#### PER PIECE - BITE SIZE

Caramelised onion jam and goats  
cheese filoettes (C, V)

Mini vegetarian spring roll (H, V, VE,  
LF)

Mini vegetarian samosa, yoghurt riata (H, V,  
VE, LF)

Salt and pepper squid, sweet chili  
and lime dipping sauce (H, LF)

Prawn shot with tom yum center,  
lemon aioli dipping sauce (H)

#### PER PIECE - CLASSIC

Assorted wraps (C, LF)

Assorted quiche (C)

Tandoori chicken and mango chutney  
tartlet (C)

Beef tartare with truffle oil and  
horseradish crème fraiche (C)

Smoked salmon mousse on bellinis with  
salmon pearls (C)

Spinach and ricotta arancini (H, V)

Bolognese arancini served with tomato  
relish (H)

Sushi, assorted flavours available (C, LF, V)

#### PER PIECE - GOURMET

Blue swimmer crab cake with lime, chili  
and coriander mayonnaise (H, LF)

Butter chicken Punjai samosa, minted  
yoghurt dip (H)

Mini steamed BBQ pork buns (H, LF)

Coconut crusted prawns and green curry  
dipping sauce (H, V)

Cumin and coriander spiced lamb kofta  
with sumac yoghurt (H)

Toasted polenta with corn salsa (C, GF)

Seared scallops and cucumber and tomato  
(C, GF) salsa

Assorted wraps (C, LF)

#### PER PIECE - SUBSTANTIAL

Mini fillet beef burger with tomato  
jam (H, LF)

Mini prawn cocktail with avocado mousse  
(C, GF, LF)

Tempura soft shell crab, Japanese style  
mayonnaise (H, LF)

Shawarma style lamb, minted yoghurt  
salad in soft tortilla (H)

Mini fish and chips with tartare sauce (H,  
LF)

Herb crusted salmon with lemon and dill  
cream cheese (H)

Pumpkin and feta pide (H, V)

#### PER PIECE - SWEETS

Mini vanilla slice (C, V)

Chocolate dipped crème puff (C, V)

Mini strawberries and cream roll (C, V)

Mini caramel slice (C, V)

Chocolate truffles (C, GF, V)

Macaroons (C, V)

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# SHARED MENU

## PLATTER MENUS

### PLATTER MENUS

Each platter is suitable for 6 persons.

### SELECT FROM BELOW

#### Dip Platter

Chef selection of Artisan style breads and dips (hummus, olive tapenade, avocado, eggplant)

#### Burger Platter

4 mini steak burgers, 4 cajun chicken burgers, 4 beer batter fish burgers – served with fries and tomato sauce

#### Cheese Platter

Selection of Australian cheeses served with dried fruit, quince paste, nuts, honey comb and assorted crackers

#### Antipasto Platter

Marinated vegetables, olives, feta, two dips and assorted cold cuts

#### Bar Snack Platter

10 prawn twisters, 10 squid rings, 10 onion rings, 10 crumbed prawns, 10 vegetarian spring rolls

#### Petit Four Platter

Chef selection of 5 mini treats (3 pieces of each variety)

#### Sandwich Platter - \$55.00

Selection of mini sandwiches and wraps

#### Skewer Platter

6 garlic prawn, 6 chicken satay, 6 seared beef and red wine sauce – served with prate bread and papadums

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# BEVERAGE MENU

## BEVERAGE PACKAGES

### BEVERAGE PACKAGES

All beverage packages are served with mineral water, orange juice and a selection of soft drinks.  
1hr, 2hr, 3hr, 4hr or 5hr packages available

### BEVERAGE PACKAGE 1

Bay of Stones Sparkling  
Bay of Stones Sauvignon Blanc  
OR  
Bay of Stones Chardonnay

Bay of Stones Shiraz

Boag's Draught beer  
Hahn Premium Light beer

### BEVERAGE PACKAGE 2

Johnny Q Sparkling  
30 Mile Sauvignon Blanc  
OR  
30 Mile Chardonnay

30 Mile Shiraz  
OR  
30 Mile Cabernet Sauvignon

Boag's Draught beer  
Hahn Premium Light beer

### BEVERAGE PACKAGE 3

Johnny Q Sparkling  
Johnny Q Semillon Sauvignon Blanc  
OR  
Johnny Q Chardonnay

Johnny Q Shiraz  
OR  
Johnny Q Cabernet Sauvignon

Boag's Draught beer  
Hahn Premium Light beer

### BEVERAGE PACKAGE 4

Selection of soft drinks

Selection of juice  
Corkage and service of BYO beverages

Sparkling and still mineral water

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