

Conference Menu

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Every conference, meeting and training session is different and this wide and varied package aims to give you a vast selection of options to suit most occasions. It is available for 20 or more people.

Menu requests are always welcomed by the Head Chef







RENDIGO

Morning tea / Afternoon tea

Morning Tea/ Afternoon tea - \$6.90 per person

Your choice of sweets selection (2 pieces per person)

- Warm scones with jam & cream
- Lightly toasted ham, cheese & tomato croissants
- Cakes Slices (gf available)
- Freshly baked biscuits
- Freshly baked Danishes
- Mini muffins
- Sliced fruit
- Whole fruit





Breakfast Buffet \$14.90 per person

A selection of hot breakfast items served in chaffing dishes for your guests to help themselves to. Includes scrambled eggs, bacon, sausages, mushrooms, hash browns, grilled tomatoes and crusty baguette. - add orange juice - \$3 per person

Working Lunch \$13.90 per person

A selection of deluxe point sandwiches, baguettes, wraps and fresh fruit platter. - add orange juice - \$3 per person

Classic Lunch \$19.95 per person

A selection of deluxe point sandwiches, hot finger food and fresh fruit platter. Includes party pies, sausage rolls, vegetable samosas, mini dim sims, mini spring rolls and prawn twisters. - add orange juice \$3 per person







Cold Lunch Buffet - \$23.90 per person

A selection of cold meats and fillings served on platters for your guests to help themselves to. Include cold meats, roast chicken, roasted vegetables, lettuce, cheese, tomato, build your own Greek salad, fresh fruit platter and freshly baked baguette portions. - add orange juice - \$3 per person

Hot Lunch Buffet - \$24.90 per person

Your choice of two hot lunch dishes, steamed rice and side salad served in chaffing dishes for your guests to help themselves to. Select two:

- Traditional beef stroganoff (gf)
- Creamy chicken carbonara
- Hoisin chicken & vegetable stir fry
- Black pepper beef stir fry
- Mushroom & spinach pasta bake (v)
- Yellow mild chicken curry (gf
- Yellow mild vegetable curry (gf, v)
- Vegetable noodle stir fry (v)





Barbecue - \$29.90 per person

Served in chaffing dishes for your guests to help themselves to.

A selection of chutney, sauces & mustards, freshly baked baguette portions and fried onions served with a variety of meats including:

- Herb marinated rump steak skewers (gf)
- Lemon & garlic marinated chicken skewers (gf)
- Sausages
- Beef rissoles

With freshly prepared salad

Select two:

- Mixed garden leaf, cucumber, tomato and avocado (gf)
- Coleslaw (gf)
- Potato salad in a three mustard dressing (gf)
- Spiced Asian egg noodle salad
- add orange juice \$3 per person







Carvery

\$32.90 per person for 2 courses \$37.90 per person for 3 courses

Served as a buffet style or as a plated service

Entree

Freshly made seasonal soup (gf available)

Main

Your Selection of Roast Meats (gf) served with oven roasted potatoes, maple roasted pumpkin, cheesy cauliflower bake, buttered peas & gravy Select two:

- Roast Beef
- Roast Pork
- Roast Chicken
- Roast Lamb additional \$3 per person





Dessert

Individual Pavlova served with double cream, passionfruit juice, sliced peaches & wafer

Baked Berry Cheesecake (gf) served with double cream & fresh strawberries

Chocolate Cake served with double cream & berries

Citrus Tart served with double cream & berries

Warm Chocolate Pudding served with double cream & berry compote

Traditional Bread and Butter Pudding served with vanilla ice cream & custard







Feel free to contact our Functions Supervisor Ratna
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or alternatively you can call Ratna on
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