

# DORSETT

MELBOURNE

## CONFERENCE DAY PACKAGE

**\$95.00**  
*per person*

### MORNING & AFTERNOON TEA

Served with freshly brewed coffee and a selection of teas and your choice of one item from Something Sweet and Something Savoury.

### WORKING LUNCH

Enjoy our seasonal working buffet lunch menu which is served with freshly brewed coffee and a selection of teas.

**Includes a soft drink and juice package**

### OPTIONAL EXTRAS

#### **Fresh barista-made coffee from our coffee cart to add to your event**

Please add a \$10.00 supplement per person (*please note subject to max numbers*).

#### **30-minute post-conference canapé package**

Hosted in Port Bistro or Jin Bar. *Subject to availability. Please discuss with your Event Coordinator.*

## CONFERENCE HALF DAY PACKAGE

**\$70.00**  
*per person*

Complimentary whole fresh fruits

### MORNING & AFTERNOON TEA

Served with freshly brewed coffee and a selection of teas and your choice of one item from Something Sweet and Something Savoury.

### WORKING LUNCH

Enjoy our seasonal working buffet lunch menu which is served with freshly brewed coffee and a selection of teas.

**Includes a soft drink and juice package**

# DORSETT

MELBOURNE

WELCOMES

## MORNING & AFTERNOON TEA MENUS

Please select one sweet and one savoury

### SOMETHING SWEET

Vegan chocolate cake  
Chocolate opera cake  
Lemon meringue tart  
Apple crumble cake  
Raspberry opera cake  
Carrot cake  
Orange poppy cake  
Red velvet cake  
Mini danish  
Green tea tiramisu

### SOMETHING SAVOURY

Beef burgundy pie  
Sundried tomato & feta quiche  
Vegetarian spring roll  
Mushroom arancini  
Ham and cheese croissant  
Spanish croquette  
Calamari popcorn  
Pumpkin quiche  
Sausage roll  
Spinach and halloumi puff  
Sweet potato empanada/spicy  
chicken empanada

## SET LUNCH MENUS

*Mondays*

Caesar salad with anchovies, croutons and bacon  
Greek salad with feta, olives, Spanish onion, tomato, oregano, balsamic dressing (v)

Atlantic smoked salmon, cream cheese, chives and caper sandwich  
Roasted vegetables wrapped in tortilla with salad cress and guacamole (v)

Sirloin of beef with roasted potatoes and pan jus  
Spinach and ricotta cheese tortellini with wild mushroom cream sauce (v)  
Indian marinated chicken in a light fenugreek flavour sauce

Steamed Jasmine rice (v)

Chocolate opera torte  
Seasonal fresh fruit platte

### DIETARIES

Please inform your Event Coordinator of dietary requirements 14 days prior to your event. This ensures our team can provide a delicious lunch equal to the menu provided above.

# DORSETT

MELBOURNE

WELCOMES

## *Tuesdays & Sundays*

Salad Caprese with fresh Mozzarella, EVOO and balsamic reduction (v)

Thai beef noodles salad, fresh coriander, lime and palm sugar dressing

Roasted lemon chicken with fresh basil, avocado salad in granary bread sandwich

Lemon cream cheese, cucumber and baby spinach sandwich (v)

Roasted pork belly with grain mustard sauce

Citrus and dill marinated fish with wilted spinach, capsicum and olive salsa

Moroccan vegetable and chickpea with preserved lemon and sumac yoghurt (v)

Cauliflower and Asiago cheese au-gratin, crisp sage (v)

Tiramisu

Carrot cake

## *Wednesdays & Saturdays*

Victorian charcuterie platter with salami, mortadella, prosciutto, accompaniments

Risoni pasta salad with sweet corn, pesto, onion, tomato, pine nuts (v)

Tuna, corn and chive with sandwich with smoked chipotle

Eggplant and roasted capsicum, rocket pesto, sandwich (v)

Rosemary marinated roasted leg of lamb, mint jus

Oven roasted vegetables (v)

Steamed local fresh fish of the day with soy and ginger sauce

Vegetable and egg fried rice (v)

Passionfruit cheesecake

Victorian farmhouse cheese board with quince paste, dried fruit, lavosh,

wheat free rice cracker

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WELCOMES

## Thursdays

Beetroot salad with crumbled goats cheese, walnut and orange (v)  
Pumpkin and sunflower seed salad with green beans and pine nuts (v)

Pastrami with grain mustard, watercress and mayonnaise sandwich  
Roma tomato and Swiss cheese sandwich, caramelised onion, pesto mayonnaise (v)

Middle Eastern spice marinated chicken thigh with asparagus,  
blistered cherry tomato  
Roasted vegetable and ricotta filled pasta with courgette and sage (v)  
Tasmanian salmon, Tiger prawn, Spring bay Mussels, Cloudy bay clams,  
tomato fennel sauce  
Mixed vegetable and dry fruit & nuts pilaf rice (v)

Chocolate brownies  
Seasonal fresh fruit platter

## Fridays

Roasted pears with wild rocket, walnuts, pecorino and Vincotto dressing (v)  
Grilled haloumi, mix green salad, cherry tomatoes, pine nuts, red onion, olive oil (v)  
Grilled pumpkin, piquillo mayo, salad cress sandwich  
Chicken and chive sandwich  
Saffron cous cous with Mediterranean vegetables, goats cheese, pine herbs, nuts  
Slow cooked beef in red wine sauce, field mushrooms, green peas, Yorkshire  
pudding  
White fish of the day, black olive polenta, confit tomatoes, edamame  
Asian fried rice  
Seasonal fresh fruit platter  
Victorian farm house cheese board with quince paste, dried fruit, lavosh and wheat  
free rice cracker

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