

## FORMAL DINING RATES

Effective 1<sup>st</sup> July 2018

|                       |   |
|-----------------------|---|
| Formal Dining Upgrade | \$87.00 per person per day<br><i>*Buffet service – Breakfast &amp; Lunch Table Service - Dinner</i>   |
| Day Registration      | \$77.00 per person  |
| Additional Meals      | Breakfast = \$27.00 Lunch = \$37.00 Dinner = \$62.00<br>Morning tea/Afternoon tea/Supper= \$13 each<br>Table service for breakfast and lunch at an additional cost. |

### Formal Dining Sample Menu

#### Breakfast

Continental Offering (Assorted Cereals, Fruit, Yoghurt, Breads, Spreads, Milk and Hot Beverages)  
Eggs- Poached or Scrambled with Chives and Cheese  
Bacon Rashers or Chipolata Sausages  
Grilled Tomato or Spinach Gratin  
Assorted Juices

#### Lunch

Selection of gourmet sandwiches and wraps with meat and vegetarian fillings  
Seasonal fruit platter  
Australian cheese platter served with house made goats cheese dip and lavosh  
Coca cola soft drinks, grape & appletizers and sparkling mineral water

#### Dinner

Beef Wellington  
Roasted beef enveloped in duxelle mushroom, bacon and golden puff pastry  
Creamed potato, tender baby carrots and sauteed zucchini  
Sticky date pudding with warm caramel sauce  
Coca cola drinks, grape & appletizers and sparkling mineral water  
Freshly brewed coffee, teas and infusions

**\*Menu subject to seasonal change**  
**\*Tailored menus available upon request**