

BreakFree[®]
GRAND PACIFIC

Conference Menu



To book, call **+61 07 5436 4444** or email
grandpacific.conf@breakfree.com.au

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DELEGATE PACKAGES

Our day delegate packages include venue hire, note pads, pens and standard equipment hire including whiteboard, markers and a projector screen. Below rates are based on minimum 15 delegates.

Half Day Delegate Package (up to 5 Hours)

\$41.00 per person

Our half day delegate package includes continuous tea and coffee and a choice of one of the below options for Morning or Afternoon Tea. Lunch is a selection of traditional sandwiches and wraps made with fresh seasonal salad, vegetables and a selection of meats. . Lunch is served with fruit juice and a fresh fruit platter.

- Scones with jam and cream
- Muffins (sweet)
- mini croissants with savoury filling
- Sliced butter cake
- Sliced carrot cake
- Mixed platter of slices and cakes

Full Day Delegate Package

\$49.00 per person

Our full day delegate package includes continuous tea and coffee and a choice of one of the below options each for Morning or Afternoon Tea. Lunch is a selection of traditional sandwiches and wraps made with fresh seasonal salad, vegetables and a selection of meats. Lunch is served with fruit juice and a fresh fruit platter.

- Scones with jam and cream
- Muffins (sweet)
- mini croissants with savoury filling
- Sliced butter cake
- Sliced carrot cake
- Mixed platter of slices and cakes

Lunch upgrade option.

Additional \$6.00 per person

Upgrade your lunch to a bacon and leek quiche, a Moroccan lamb filo with minted yoghurt or a sage, spinach and feta frittata. Each of the above upgrades is served with a fresh garden salad, soft drink and fruit juice and can be added to both the Half Day and Full Day Delegate Packages.



COFFEE BREAKS

Tea and Coffee

\$5.00 per person

Freshly brewed coffee & assorted teas served throughout the duration of the function

Morning/Afternoon Tea

\$9.50 per person

Freshly brewed coffee and assorted teas served with your choice of one of the following options.

- Scones with jam and cream
- Muffins (sweet)
- mini croissants with savoury filling
- Sliced butter cake
- Sliced carrot cake
- Mixed platter of slices and cakes

BUSINESS LUNCH

Enjoy a short lunch break and choose one of our specially created lunch menus which can be served directly to your Conference Room or on the Outdoor Garden Terrace.

All selections are served with freshly brewed coffee and assorted teas.

Selection 1

\$19.00 per person

Traditional sandwiches and wraps made with fresh seasonal salad, vegetables and a selection of meats and served with fruit juice and a fresh fruit platter.

Selection 2

\$26.00 per person

Choice of either a bacon and leek quiche, a Moroccan lamb filo with minted yoghurt or a sage, spinach and feta frittata (gluten free). Each of the above options are served with a fresh garden salad, soft drink and fruit juice.



BREAKFAST

Plated Breakfast

\$19.00 per person

Delegates have a choice of one of the below options which are all served with a pot of tea, cup of coffee or orange juice*

- Bacon, Fried Eggs, Tomato & Toast
- Seasonal Fruit Salad served with Honey Yoghurt & Raisin Toast
- Shingle Inn Omelette – sweet potato, pine nuts, rocket, lemon & vintage cheddar
- Eggs Benedict – Two poached eggs served with leg ham & hollandaise sauce atop lightly toasted sour dough

* Maximum 30 Delegates served at Shingle Inn Cafe.

Buffet Breakfast

\$25.00 per person

Served with tea, coffee and orange juice*

- Scrambled eggs
- Tomatoes
- Fresh yoghurt
- Fresh fruit platter
- Muesli
- Bacon
- Sausages
- Breads
- Baked beans

*Minimum 25 Delegates served at FortyFive51 Restaurant



DINNER @ FortyFive51

Enjoy the open plan structure, funky atmosphere and light sea breezes whilst enjoying your dinner at Fortyfive 51.

Pre-Dinner Canapés \$20 per person

2 Course (Entrée & Main or Main & Dessert) \$45 Per Person.*

3 Course (Entrée - Main - Dessert) \$65 Per Person.*

* Choice of 2 of the below options. Meals served alternate drop from the below menu and minimum numbers apply.

Entrée

- Grilled Turkish bread w/ confit garlic oil, house made Dukkah & balsamic
- Roasted garlic field mushrooms w/ grilled asparagus, cherry tomatoes, rocket & pine nut pesto, goat's cheese & micro herbs
- Confit crispy pork belly w/ cauliflower puree, wilted spinach, vanilla apple gel & fig compote
- Mooloolaba prawns w/ smoked tomato & asparagus risotto, preserved lemon & confit garlic cream

Mains

- Chickpea, Coconut & tofu curry w/ crisp greens, bean sprouts, fresh coriander, brown rice, natural yogurt & flatbread
- Marinated lamb rump w/ confit sweet potato, macadamia nut & tomato salsa, mint gel & jus
- 200g Eye fillet grilled w/ house made potato gnocchi, wilted spinach, salsa Verde, jus & parmesan wafers
- Crispy skin chicken supreme w/ roasted almond butter, soft polenta, broccolini, house made hummus & micro herbs
- Barramundi, mussels, prawns, chorizo Paella, saffron paprika rice, spinach, onion, peas, white wine, fresh lime & chipotle aioli
- Macadamia nut crusted Barramundi w/ roast pumpkin, Danish feta, cashew nuts, rocket & herb butter

Dessert

- House made chocolate fondant w/ chocolate dust & vanilla bean infused mascarpone
- Brandy snap stack w/ white chocolate ganache, fresh strawberries & pistachio ice cream