

# WISEMANS<sup>®</sup>

## *Retreat*

### Food Packages

BREAKFAST

MORNING & AFTERNOON BREAKS

WORKING LUNCH

SELF-SERVE DINNER OPTIONS / BUFFET

RIVERBEND RESTURANT DINNER

RIVERBEND RESTURANT DESSERTS



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## *Retreat*

### Breakfast Options

#### GRAZING BOXES

Individual yoghurt & granola cups,  
chia pudding or Bircher muesli.  
Fresh fruit platter.  
Egg & mayo baguettes with rocket.  
BLT baguettes.  
Mini pastries.  
Juice or water.

#### GRAB & GO BREAKFAST BOXES

Mini pastry.  
Baguette or granola pot.  
Piece of fresh fruit.  
Juice or water.

#### WARM BREAKFAST BUFFET

Warm breakfast frittata.  
Bacon & pork Chipolatas.  
Sauteed mushrooms with thyme & roasted tomatoes.  
Smoked baked beans.  
Juice or water - Fresh rolls / bread.

#### EXECUTIVE BREAKFAST BUFFET

Eggs.  
Bacon.  
Pork Chipolatas.  
Halloumi slices.  
Sauteed mushrooms with thyme.  
Grilled tomatoes.  
Smoked baked beans.  
Juice or water.  
Fresh rolls / bread - Filter coffee & tea.

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## Conference Options

### MORNING TEA

Mini cake & slice platter.

Fresh scones with jam & cream.

Fresh fruit.

### AFTERNOON TEA

Sweet Afternoon tea platter - \$9pp

Cake & slice platter.

Sweet biscuits.

Fresh fruit.

Savory afternoon tea platter - \$12pp

Olives & antipasto.

Cured meats.

Cheese - Crackers & accompaniments.



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## Lunch Options

### SANDWICH PLATTER

#### **1.5 sandwiches, wraps, or rolls per person**

Sample fillings: Egg & lettuce; fresh salad & hummus; pesto, mozzarella & tomato; chicken caesar; smoked ham & cheese; bacon, lettuce & tomato.

Gluten free bread available on request.

### FRESH SALAD PLATTER

Garden salad with nuts, feta & balsamic dressing.

Pearl cous cous salad with rocket & roast vegetables.

Caesar salad with bacon, parmesan & Caesar dressing.

Creamy pesto pasta salad with baby spinach & roasted capsicum.

Brown rice & roasted root vegetable salad.

Add poached chicken to any of the above + \$3 pp.



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## Lunch Options

### MIXED LUNCH PLATTER

Assorted sandwiches, wraps & rolls.

2 seasonal salads.

Vegetarian frittata slices.

### INDIVIDUAL 'GRAB & GO' LUNCH BOXES

Sandwich, roll or wrap including meat & vegetarian options.

Mini cake or slice.

Piece of fresh fruit.

Choice of juice, water, sparkling water or soft drink.



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## Self-serve Dinner Options

### READY TO COOK MEAT & SALADS

#### **Choice of 3 meats, prepped & ready to be cooked on a BBQ**

Wagyu burger patties; thinly sliced steak; marinated chicken thighs or chicken skewers.

Prepared salads for burgers. (lettuce, tomato, beetroot, cheddar, caramelised onions)

Grain salad. (GF, vegetarian)

Selection of bread & rolls.

Accompaniments (butter, tomato sauce, BBQ sauce & horseradish)

### PASTA & SALAD

#### **Choice of 2 pasta dishes**

- o Slow cooked beef lasagne.
  - o Roast pumpkin, spinach & leek lasagne. (v)
  - o Chorizo, roast capsicum & mozzarella pasta.
  - o Pesto, chicken, sundried tomato & spinach pasta.
- Garden salad & garlic bread.

**Provided ready to heat or delivered hot**

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### HEARTIER DISHES

**Select 2 main dishes, served with a choice of 2 sides**

Slow-roasted lamb shoulder with gremolata.

Beef bourguignon.

Roast beef cheeks in a red wine sauce.

Slow-cooked lamb shanks in a brandy sauce.

Chicken Stroganoff.

Grilled honey mustard chicken thighs.

Thai chicken & vegetable curry.

Individual chicken pot pie.

Individual fish pot pie.

Whole eye fillet of beef with horseradish cream & red wine jus - +\$5 pp.

### **Sides (select 2)**

Roasted root vegetables.

Seasonal green vegetables.

Potato & sweet potato gratin.

Rustic mashed potato.

White rice.

Garden salad - Quinoa salad with wilted spinach & seasonal vegetables.

Fresh baguette slices with butter.

Garlic bread.

**Provided ready-to-heat or delivered hot. Delivery @ \$30 per delivery.**

**Full service option available (set up, serving, cleaning) - \$9pp, per meal**

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# Riverbend Restaurant

## Dinner Options

### ENTRÉE / STARTERS

**Starters can be served canape style, handed around to allow people to mingle before dinner, or can be served at the tables.**

#### **Canape style (select 3)**

Fig & gorgonzola crostini.

Brie & quince paste crostini.

Mini caramalised onion tartlets.

Gravlax trout blini's with horseradish cream.

Chicken satay skewers.

Marinated lamb skewers with minted tzatziki.

Mushroom, provolone and spinach arancini balls.

Mini vegetarian spring rolls with chilli lime dipping sauce.

OR

#### **Served at the table (select 2)**

Fresh sourdough baguette & Vienna slices served with butter, mediterranean dipping oil & olives.

Prosciutto, tomato, mozzarella with a balsamic glaze.

Gravalax ocean trout with horseradish cream & pickled onion.

Chicken liver parfait, served with cornichons, butter & baguette slices.

Shared cheese & antipasto platter.

3 cheeses, mixed antipasto, fruit, & crackers.

Shared cured meat platter.

prosciutto, salami & smoked ham with fresh bread.



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## Dinner Options

### MAIN COURSE

**Main courses can be served individually plated or served 'Family style', on platters at each table for guests to help themselves**

#### **Mains (select 2)**

Eye fillet of beef with red wine jus.

Baked barramundi with lemon chive butter.

Ocean trout with a caper & parsley vinegarette.

Roasted chicken with sumac.

Sliced chicken thighs with honey & mustard.

Slow roasted pulled lamb shoulder with salsa verde.

Wild mushroom risotto with truffle peccorino.

#### **Sides (select 3)**

Mediterranean vegetable, brown rice & quinoa salad.

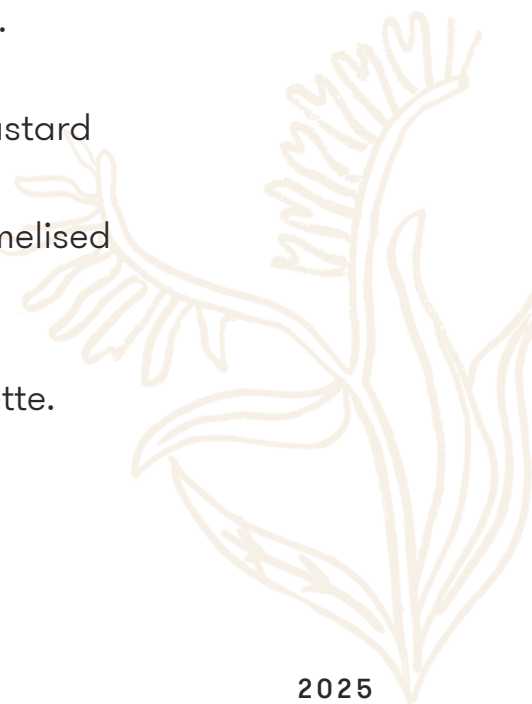
Crispy roast potatoes with rosemary & garlic.

Chat potatoes with shallots, fresh herbs & a dijon mustard dressing.

Cumin roasted root vegetables with labne and caramelised walnuts.

Seasonal greens with lemon vinegarette.

Seasonal garden salad with white balsamic vinegarette.



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## Dinner Options

### DESSERT

**Your choice of 2 desserts. Alternatively, platters of mixed desserts can be provided to be shared amongst each table.**

#### **Dessert (select 2)**

Mini profiteroles with Praline crème.

Mini pavlovas with fresh cream and berries.

Vanilla bean panacotta with berry coulis.

Chocolate mousse cups with Chantilly cream.

Sticky date pudding with salted caramel sauce.

Apple, strawberry & rhubarb crumble.

#### **Notes:**

- Indicative sample menus provided - items can be discussed and changed as required by the client, and may also need to be changed due to seasonal availability.

Serving staff are included for these options.

- Final numbers would be required at least 7 working days before event date

- Gluten free, dairy free, vegan & vegetarian options available



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FOOD & BEVERAGE OFFERING  
2024 / 2025

