

DAY DELEGATE PACKAGE

A minimum of ten (10) people applies

Ace Hotel
Sydney

FULL DAY DELEGATE – \$130

Mecca coffee and tea, morning tea, standard lunch and afternoon tea

HALF DAY DELEGATE – \$120

Mecca coffee and tea, morning tea or afternoon tea, and standard lunch

INCLUSIONS

Room hire, stationery kit, still and sparkling water, Ace treat

MORNING TEA BREAK

Seasonal fruit plate

Fresh baked mini pastries

AFTERNOON TEA BREAK

Wholefood bar

Gourmet sausage roll, tomato relish

Moroccan cashew nuts

THE STANDARD LUNCH

Chef's selection sample menu

Vegetarian muffaletta, olives, artichokes, marinated capsicum, basil pesto (v)

Coronation chicken, soft herbs, capers, whole egg mayonnaise

Chopped salad, chickpeas, tomato, cucumber (vg)

Classic caesar salad, bacon, parmesan, croutons

Chocolate and raspberry brownie (gf, v, df)

Selection of Bobby Sodas

HOT LUNCH BUFFET UPGRADE + \$15

Selection of one:

- Fish
- Chicken
- Lamb
- Vegetarian (vegan option available)

Served with salad, roasted new potatoes, steamed greens, one sweet treat

Selection of Bobby Sodas

Pricing is subject to change and may be confirmed within ninety (90) days of your event.

Menus are Chef's selection and subject to seasonal substitution.

Dietary requirements can be accommodated. Please note, a surcharge may apply for excessive dietary requirements.

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

BREAKFAST

A minimum order of 10 pax applies

ROLL CALL – \$18

Choice of two:

Egg and cheese roll - Folded eggs, caramelised onion, cheddar, sriracha mayo, potato roll (v)

BLT - Black Forest bacon, ox heart toms, butter lettuce, aioli, potato roll

Sausage egg muffin - Fried egg, chicken sausage, cheddar, Russian dressing, english muffin

LIGHT FARE – \$39

Vanilla and coconut yoghurt granola cups (v)

Assorted sweet petite pastries or assorted quiche (v)

Fresh fruit platter or fruit salad (vg)

Orange juice, tea and Mecca coffee

THE PROPER BREAKFAST – \$59

Vanilla and coconut yoghurt granola cups (v)

Assorted sweet petite pastries (v)

Buffet: Scrambled eggs, roast tomatoes, sauteed mushroom, chicken breakfast sausage, bacon and

Sonoma sourdough

Fresh fruit platter or fruit salad (vg)

Orange juice, tea and Mecca coffee

BREAK ITEMS

Price per person

Fresh fruit platter - \$11 (vg)

Variety pot selection (fruit, yogurt, chia) - \$10 (v)

Pastry basket - \$9.00 (v)

Assorted finger sandwiches (two fingers) - \$15 (v)

Dips and chips - \$10 (v)

Assorted savories (pies, rolls and quiche) - \$8 (v)

Assorted sliders (vegetarian options available) - \$10

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