

*Experience is everything*



WestWaters  
HOTEL & ENTERTAINMENT COMPLEX

# DELEGATE PACKAGE

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## TEA BREAKS

### MORNINGS & AFTERNOONS

MINIMUM OF 10 GUESTS

Served with traditional and herbal tea, premium brewed coffee, hot chocolate, still & sparkling water, selected fruit juices

Includes complimentary sliced seasonal fresh fruits

VG/DF/GF

**Please choose one (1) from our Chefs sweet or savoury options**

#### SWEET

PLEASE CHOOSE FROM OUR CHEFS SWEET OPTIONS

Freshly baked homemade cookies	✓
Selection of French pastries	✓
Salted caramel chocolate tart	✓
Mini fruit curd tartlets	✓
Mini Pavlova with Chantilly cream and fresh fruit	✓
Homemade chocolate fudge brownie	✓
Chefs selected mini cheese cake	✓
Freshly baked banana bread	✓
Panna cotta tumbler with fruit coulis	V/GF
Pastry chefs selected slices	✓
Selected sweet mini muffins	✓
Homemade nut cluster muesli bar	VG/DF/GF
Belgium chocolate mousse cake	✓
Homemade almond & fruit friands	✓
Flourless orange cake with chocolate ganache	V/GF
Roasted pecan & chocolate pie	✓
White chocolate, raspberry & coconut tea cake	✓
Warm bread & butter pudding	✓
Homemade scones with vanilla cream and yarra valley jam	✓
Assorted glazed mini donuts	✓

#### SAVOURY

PLEASE CHOOSE FROM OUR CHEFS SAVOURY OPTIONS

Petit chicken and mushroom filo pastries	
Maltese Pastizzi filled with ricotta cheese	V
Homemade Angus beef sausage rolls with relish	
Chicken slider buns with creamy herb slaw	DF
Savoury mini muffins	
Point sandwiches (CHEF'S SELECTED FILLINGS)	
Spicy European pork sausage with green tomato relish	GF
Roasted sweet potato & fetta tart	V
Prosciutto & mozzarella ciabatta with pesto aioli	
Individual Moroccan lamb pies	
Roasted pumpkin scones with herb spread	V
Croissants filled with ham and vintage cheddar	

#### ADDITIONAL ITEMS

MINIMUM OF 10 GUESTS

**Choose any of the following items when purchased with either a standard and premium break or High Tea**

One item	\$3.8
Two items	\$5
Three items	\$6.5

All rates quoted are GST inclusive and are net (non-commissionable). Our Executive Chef and his team will endeavour to provide you with your menu selection, however cannot be held responsible for availability due to seasonal changes. Menus are subject to change and any changes will be advised to you in writing. Please advise our team when making your enquiry of any specific dietary requirements you or your guests may have.

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free

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## LUNCH PACKAGE

MINIMUM OF 20 GUESTS, CHEF'S SELECTION IF UNDER

CHOOSE ANY (3) ITEMS FROM OUR SANDWICH AND SALAD SELECTION, AND (1) SPECIALTY ITEM.

MAXIMUM (1) SALAD SELECTION. LUNCHES INCLUDE A COMPLIMENTARY SWEET TREAT FROM OUR PASTRY CHEF

### BREAD SELECTION

Crusty French baguette  
Sesame Turkish bread  
Artisan Sourdough  
Stone baked herb focaccia  
Organic light Rye  
Mixed grain and cereal

### FILLING SELECTION

Shaved roast beef, truffle aioli, grilled zucchini and provolone cheese  
Slow roasted Moroccan lamb with chickpeas, mint and dukka yoghurt  
Sticky pulled BBQ pork with creamy herb slaw *DF*  
Shaved double smoked ham, cheddar cheese, and green tomato pickle  
Grilled chicken & chorizo, roasted peppers and smoked paprika aioli *DF*  
Creamy herb chicken and smashed avocado with crispy bacon *GF*  
Smoked salmon, herb crème fraiche, roasted red onions & baby capers  
Grilled pumpkin with fior de latte and semi dried tomato pesto *V*  
Chunky tomato & cracked wheat with spinach & hummus *V*  
Free range hardboiled curried egg mayo and micro cress *V*

### SALAD SELECTION

Creamy macaroni pasta salad with shredded cheese and fresh herbs  
Traditional Greek salad with marinated olives and lemon oregano dressing *(GF/V)*  
Dutch cream potatoes dressed in grain mustard aioli, spring onion & bacon bits *GF*  
Quinoa salad with roasted pumpkin, chickpeas & smoked almonds *VG/DF*  
Cherry tomato & bocconcini salad with wild rocket & pesto *V*

### SPECIALTY ITEMS

Grilled chilli & lime chicken skewers with jalapeño mayo *DF*  
Mini dagwood dogs with spiced mustard ketchup  
Homemade sausage rolls with bush tomato chutney  
Chicken tikka samosa with citrus yoghurt  
Lemon pepper calamari with house made aioli *DF*  
Individual roast lamb and rosemary pies  
Baked spinach & ricotta cheese pastries *V*  
Crisp polenta chips with garlic & herb aioli *V*  
Salty cod croquettes with caper dill mayo  
Baked chilli con carne empanada

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## LUNCH ENHANCEMENTS

MINIMUM OF 20 GUESTS

CHOOSE ANY OF THE FOLLOWING ITEMS WHEN  
PURCHASED WITH YOUR LUNCH PACKAGE

### HOT ITEMS

\$5 per person, per item

Indian butter chicken curry with steamed basmati rice	GF
Smoked chicken risotto with mushrooms and shaved cheese	GF
Homemade gnocchi with 3 cheese cream sauce & crispy sage	V
Fish & chips with caper dill mayo and lemon	DF
Angus beef slider with cheese, gherkin and BBQ sauce	

### PLATTERS

(charged per platter)

Mezze platter with homemade dips, marinated olives, vegetable crudities and warm bread	V \$55
Antipasto, cured and air dried meats, pickled vegetables, fresh cheese and bread sticks	\$75
Chilled prawns, cocktail shrimps, marinated calamari, smoked salmon, oysters & condiments	\$120
Trio of Victorian cheeses with fresh and dried fruit, nuts and crackers	V \$80
Sliced seasonal fruit platter with melons, pineapple, kiwi, orange & strawberry	VG/DF/GF \$50

### MINI DESSERT SELECTION

\$3.8 per person, per item

Selection of French pastries	V
Salted caramel chocolate tart	V
Mini fruit curd tartlets	V
Mini Pavlova with Chantilly cream and fresh fruit	V
Homemade Chocolate fudge brownie	V
Chefs selected mini cheese cake	V
Freshly baked banana bread	V
Panna cotta tumbler with fruit coulis	V/GF
Pastry chefs selected slices	V
Selected sweet mini muffins	V
Homemade nut cluster muesli bar	VG/DF/GF
Belgium chocolate mousse cake	V
Homemade almond & fruit friands	V
Flourless orange cake with chocolate ganache	V/GF
Roasted pecan & chocolate pie	V
White chocolate, raspberry & coconut tea cake	V
Warm bread & butter pudding	V
Assorted glazed mini donuts	V

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