

# ACQUA VIVA

ON THE SWAN

## CONFERENCE MENU

### OPTION 1

\$70.00 per person

\$85.00 per person with Evening Cocktail option

#### Arrival

Selection of Danish and French Pastries  
Tea and Coffee

#### Morning Tea

Freshly Baked Selection of Muffins  
Selection of Mini Quiche  
Tea and Coffee, Orange Juice

#### Lunch

##### Deluxe Selection of Sandwiches

Roast Beef with Fresh Watercress and Horseradish with Mixed Grain Loaf  
Grilled Chicken with Avocado and Lemon Mayonnaise in Tortilla Wrap  
Smoked Salmon with Roquette and Seeded Mustard Dressing in Mini Baguette  
Char-grilled Italian Vegetables with Marinated Bocconcini with Basil Pesto on  
Toasted Focaccia

Fresh Fruit Platter

Tea and Coffee  
Orange Juice

#### Afternoon Tea

Scones with Jam and Cream  
Tea and Coffee

#### Evening Cocktail

(Optional)

(Beverages on Consumption)

Char-Grilled Beef Skewers  
Wild Mushroom Arancini Spicy Tomato Relish  
Traditional Bruschetta  
Poached Tiger Prawns Spicy Guacamole and Lemon Zest

## OPTION 2

\$80.00 per person

\$95.00 per person with Evening Cocktail option

### Arrival

Toasted Bagels with Smoked Salmon and Cream Cheese

Toasted Muffins with Bacon and Scrambled Eggs

Tea and Coffee, Orange Juice

### Morning Tea

Freshly Baked Selection of Muffins

Selection of Mini Quiche

Tea and Coffee, Orange Juice

### Lunch

Shared Platters

Cold Meats, Grilled Vegetables, Calamari Fritti, Penne Primavera, Chef's Salad, Bread Baskets and Cheese Board

Fresh Fruit Platter

Tea and Coffee

Orange Juice

### Afternoon Tea

Scones with Jam and Cream

Tea and Coffee

### Evening Cocktail

(Optional)

(Beverages on Consumption)

Char-Grilled Beef Skewers

Wild Mushroom Arancini Spicy Tomato Relish

Traditional Bruschetta

Poached Tiger Prawns Spicy Guacamole and Lemon Zest

### OPTION 3

\$90.00 per person

\$105.00 per person with Evening Cocktail option

#### Arrival

Toasted Bagels with Smoked Salmon and Cream Cheese  
Toasted Muffins with Bacon and Scrambled Eggs  
Tea and Coffee, Orange Juice

#### Morning Tea

Freshly Baked Selection of Muffins  
Selection of Mini Quiche

Tea and Coffee, Orange Juice

#### Lunch

##### Buffet

Chicken Fricassee  
Grilled Snapper with Lemon and Parsley Crust  
Provincial Lasagna  
Served with Sautéed Vegetables, Herb Roasted Potatoes and Mixed Leaf Salad

Tea and Coffee

Orange Juice

#### Afternoon Tea

Scones with Jam and Cream  
Tea and Coffee

#### Evening Cocktail

(Optional)

(Beverages on Consumption)

Char-Grilled Beef Skewers  
Wild Mushroom Arancini Spicy Tomato Relish  
Traditional Bruschetta  
Poached Tiger Prawns Spicy Guacamole and Lemon Zest

## OPTION 4

\$105.00 per person  
\$120.00 per person with Evening Cocktail option

### Arrival

#### Hot Plated Breakfast

Crispy Bacon, Herb Sausages, Grilled Roma Tomatoes  
and Scrambled Eggs on Toasted Muffins

Tea and Coffee, Orange Juice

### Morning Tea

Freshly baked selection of Muffins  
Selection of Mini Quiche  
Tea and Coffee, Orange Juice

### Lunch

#### Choice of

Wild Mushroom and Grilled Asparagus Risotto

OR

Crisp Pan-fried Salmon

Spiced Red Cabbage, Sautéed Bok Choi, Roasted Navets,  
Rosti Potato and Warm Seeded Mustard Vinaigrette

Tea and Coffee  
Orange Juice

### Afternoon Tea

Scones with Jam and Cream  
Tea and Coffee

### Evening Cocktail

(Optional)

(Beverages on Consumption)

Char-Grilled Beef Skewers

Wild Mushroom Arancini Spicy Tomato Relish

Traditional Bruschetta

Poached Tiger Prawns Spicy Guacamole and Lemon Zest