

# ACQUA VIVA

ON THE SWAN

## CONFERENCE MENU

### OPTION I

**\$65.00 per person**

**\$80.00 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  
Selection of Soft Drinks and 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

\$75.00 per person

\$85.00 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

Selection of Soft Drinks and 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

\$85.00 per person

\$95.00 per person with Evening Cocktail option

#### Arrival

Continental Platters of Cold Meats and Cheeses

Cereals and Muesli

French Pastries

Fresh Fruits

Toasts and Preserves

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

Selection of Soft Drinks and Orange Juice

#### Afternoon Tea

Cheese Board, 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

\$100.00 per person

\$110.00 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, Banana Bread

Selection of Mini Quiche

Tea and Coffee, Orange Juice

### Lunch

Choice of

Wild Mushroom and Grilled Asparagus Risotto

OR

Crisp Pan-fried Salmon

Prosciutto Wrapped Scallops, Spiced Red Cabbage, Sautéed Bok Choi

Roasted Navets, Rosti Potato and Warm Seeded Mustard Vinaigrette

Tea and Coffee

Selection of Soft Drinks and Orange Juice

### Afternoon Tea

Fresh Fruit Platters and Cheese Boards

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