

Conference Menus

Please note these are sample menus and are subject to change including pricing



Conference Packages - Polished and Practical

The ilex conference packages feature crafted menus designed to keep your guests nourished and refreshed throughout the day. Using the freshest ingredients available, each package offers a balanced and satisfying meal that supports focus and energy, no matter the season.

Individual Breaks

Drinks Break

6pp

Freshly brewed Supreme coffee

Dilmah tea selection

Fresh orange juice

Morning/Afternoon Tea

14pp

Freshly brewed Supreme coffee

Dilmah tea selection

Choose 2 options:

Sweet

Fresh fruit platter VG

Triple chocolate brownie VG

Mini lemon meringue doughnut V

Date scone, fruit jam & whipped butter V

Brown sugar pavlova, lemon myrtle cream, roasted plum, toasted poppy seed GF V

Rhubarb & muscovado friand GF V

Mini blueberry & white chocolate muffin V

Savoury

Cheese scone, whipped butter V

Grilled ham & cheese toasties

Pork, fennel & parmesan sausage roll

Baked ricotta tart, sun blushed tomato & chive V

Akaroa salmon bruschetta, citrus & saffron

Goats cheese & caramelised onion quiche V

Barista Add On

Barista coffee is charged on consumption, 7 per coffee

Barista coffee served from our cafe available until gam

no set up fee

Set up of barista machine in event space

100

- Please note all prices are GST exclusive -

Lunch Break

42pp

Freshly brewed Supreme coffee

Dilmah tea selection

Fresh orange juice

Choose 1 Sandwich, 2 Salads, 1 Bowl & 1 Sweet Item:

Sandwiches

BLT w bacon, crisp lettuce, tomatoes & aioli in a soft bap

Vegan wrap w roasted cauliflower, quinoa, rocket & romesco sauce V

Peter Timbs ham, edam cheese, wholegrain mustard mayo on midnight rye

Breakfast roll with bacon, fried egg, cheese, onion jam & sriracha mayo

Toasted reuben w pastrami, sauerkraut, edam cheese, pickles & wholegrain mustard mayo

Salads

Today's leaves, toasted seeds & white balsamic dressing VG GF

Goats cheese & seasonal vegetable salad with smoked honey & walnut vinaigrette GF

Charred cauliflower barigoule, goats curd, pistou V GF

Buttered mushrooms with barley, parmesan, pickled red onion & fresh herbs V

Prawn cocktail, gem lettuce, marie rose & roasted capsicum DF

Bowls

Sunflower seed risotto, broad bean, thyme oil, fried kale VG GF

Akaroa hot smoked salmon, rocket, quinoa, chickpeas, preserved lemon & roast garlic DF GF

Free range chicken thigh, tomato, tarragon, swiss brown mushrooms GF

Slow cooked beef chuck, confit garlic, smoked pancetta, mashed Agria GF

Spiced lamb shank tagine, sweet apricot & citrus cous cous DF

Seasonal soup

Sweet

Cinnamon & espresso morena bun V

Mini brioche doughnut V

Pain au chocolat V

Cherry & custard danish V

Almond & marmalade croissant V

Packages

The following sample packages have been designed by our kitchen team to feature their favourite dishes and showcase a great example of what your day could look like. We can fully customise your package using the information in the previous "individual breaks" section to suit the style and requirements of your event.

Half Day Package

55pp

On Arrival

Beverages

Freshly brewed Supreme coffee

Dilmah tea selection

Fresh orange juice

Morning or Afternoon Tea

Food

Cheese scone, whipped butter V

Fresh fruit platter VG GF

Beverages

Freshly brewed Supreme Coffee

Dilmah tea selection

Lunch

Sandwiches

Peter Timbs ham, edam cheese, wholegrain mustard mayo on midnight rye

Salads

Today's leaves, toasted seeds & white balsamic dressing VG GF

Goats cheese & seasonal vegetable salad with smoked honey & walnut vinaigrette V

Bowls

Free range chicken thigh, tomato, tarragon, swiss brown mushrooms GF

Sweet

Mini lemon meringue doughnuts V

Beverages

Freshly brewed Supreme Coffee

Dilmah tea selection

- Please note all prices are GST exclusive-

Full Day Package

66pp

On Arrival

Beverages

Freshly brewed Supreme coffee

Dilmah tea selection

Fresh orange juice

Morning Tea

Beverages

Freshly brewed Supreme coffee

Dilmah tea selection

Food

Cheese scone, whipped butter V

Akaroa salmon bruschetta, citrus & saffron

Lunch

Sandwiches

Peter Timbs ham, edam cheese, wholegrain mustard mayo on midnight rye

Salads

Today's leaves, toasted seeds & white balsamic dressing VG GF

Roasted seasonal vegetables in salsa verde VG GF

Bowls

Slow cooked beef, confit garlic, smoked pancetta, mashed Agria GF

Sweet

Mini lemon meringue doughnuts V

Beverages

Freshly brewed Supreme coffee

Dilmah tea selection

Afternoon Tea

Beverages

Freshly brewed Supreme coffee

Dilmah tea selection

Food

Triple chocolate brownie VG



- Please note all prices are GST exclusive -