

breakfast

arrival

- served in members lounge on arrival

fresh selected juice **\$3.50**

continental

\$23.00

- minimum 70 guests

fresh selected juices
piazza d'oro blended coffee
pickwicks selected teas

plated fresh queensland fruits

house made danish pastries, muffins & croissants
toasted ciabatta bread with strawberry compote, orange preserve & local honey
assorted cereals or pancakes with maple syrup, pure cream & berry compote

deluxe

\$35.00

fresh selected juices
piazza d'oro blended coffee
pickwicks selected teas

select one from the following

house made danish pastries, muffins & croissants
seasonal fresh fruit platters

select up to two from the following

(served alternate drop)

grilled lamb & tomato

grilled lamb cutlets, oven roasted roma tomatoes, scrambled eggs on toasted sour dough

mushroom tartlet

tartlet of swiss brown mushrooms, caramelised onion, balsamic spinach & truffle oil

breakfast quiche

egg, smoked bacon & chive with roasted vine ripe tomato & mushroom pesto

mixed grill

minute steak, lamb cutlet, bacon, eggs & roasted tomato

eggs benedict

english muffin with either smoked salmon or shaved leg ham, topped with poached eggs & hollandaise sauce

downtown mega breakfast

100g fillet steak, fried eggs, chicken chipolatas, bubble & squeak, roasted tomato, mushrooms & caramelised onion

delight breakfast

poached egg, steamed salmon fillet & asparagus with grilled turkish flat bread

breakfast

cocktail breakfast

\$32.50

- served cocktail style for a stand-up, networking breakfast

lamb cutlet, mash potato & gravy
chicken & potato croquette with homemade tomato chutney
scrambled egg, hash finger & crispy bacon
kobe beef balls served with virgin mary shots
assorted handmade danish pastries and muffins
mushroom, spinach & ricotta strudel
seasonal fruits with king island honey & cinnamon yoghurt
fresh waffle fingers with white chocolate & raspberry mousse

assorted fresh juices

apple, pineapple, tomato, orange, guava

piazza d'oro blended coffee

pickwicks selected teas

buffet

\$40.00

- minimum 70 guests

sliced gourmet meats
smoked salmon
king island cheeses

assorted handmade danish pastries, croissants and muffins
brioche and fresh waffles
assorted jams & preserves

bircher muesli, assorted cereals
fresh fruit yoghurts
fresh queensland fruits

hot selection

bacon, chipolatas, minute steaks, grilled lamb cutlets
eggs, (scrambled, fried, poached)
seared salmon fillet
roasted tomatoes
steamed baby pontiacs with herbed butter

assorted fresh juices

apple, pineapple, tomato, orange, guava

piazza d'oro blended coffee

pickwicks selected teas