

PETER
ROWLAND
— EST. 1962 —



Conference

PACKAGES

2019 – 2020

PETERROWLAND.COM.AU



CONFERENCE

MORNING & AFTERNOON TEA

Tea & Coffee

Freshly brewed coffee & a selection of T2 teas

Muffins

Peach, yoghurt and coconut
Banana, honey and pecan brittle
Berry, white chocolate, pistachio crunch
Carrot, feta and sage
Three cheese, thyme and candied onion

Cookies

Vanilla yo-yo, passionfruit filling
Shortbread finger, raspberry jam, torched meringue
Macadamia and salted caramel chunk cookie
Chocolate and cherry oat biscuits
Assorted colourful macaroons *lg*
Garibaldi

Pastries

Freshly baked fruit Danishes
Cinnamon and walnut sticky buns
Lamington éclairs
Mini croissant, olive tapenade, roasted capsicum, thyme, goat's cheese *v*
Pea, soft feta and mint filo tart *v*

dairy free df, vegetarian v, vegan ve, low gluten lg



CONFERENCE

MORNING & AFTERNOON TEA

Scones

Homemade scones, berry jam, thick cream
Pumpkin and date scones, whipped maple butter
Sparkling & still water

Tarts & Frittatas

Rhubarb crumble tart
Lemon curd tart topped with candied zest
Baked egg custard tartlets, crunchy praline crumble
Pea, ricotta and mint filo tart *v*
Sundried tomato, basil, feta and prosciutto tart
Smoked salmon, potato and fill frittata *gf*
Mushroom and balsamic onion frittata *v gf*

Cakes & Slices

Homemade granola and dried cranberry bars, dark choc drizzle *gf*
Chocolate and honeycomb brownie *gf*
Passionfruit lamingtons, passionfruit curd
Chocolate quinoa cake, chocolate glaze *gf*
Hummingbird cake, honey cream cheese frosting
Cherry cheesecake, chocolate base



CONFERENCE

WORKING LUNCH

Option 1

Please select four sandwich fillings/6 points per person.

Served with Spring Valley juices, coffee & a selection of T2 teas

Option 2

Please select four sandwich fillings/4 points per person.

Served with Spring Valley juices, coffee & a selection of T2 teas

Sandwich fillings

Sandwiches served on a selection of breads such as white tin loaf, wholemeal bran, multigrain, Turkish bread, sourdough, baguettes & wraps

Chicken

Rowland's poached chicken, herb mayonnaise

Chicken, crisp bacon, cos, egg & parmesan mayonnaise

*Chicken schnitzel, red cabbage slaw, pickled dill cucumber

Beef

Finely shaved roast beef, Vietnamese mint, coriander, bean shoots

Asian cresses, shallots

Rare roast beef, tomato chutney, aged cheddar, rocket, dijonaise

Ham

Shaved ham, roma tomatoes, butter lettuce, wholegrain mustard mayonnaise

Leg ham, Brie, rocket, green tomato pickle

Tuna

Tuna, mesclun lettuce, corn, celery & mayonnaise

Tuna, herb mayonnaise, lemon zest, shaved cucumber

Turkey

Oven roasted turkey, cranberry sauce, cheddar cheese, avocado, greens

Shaved turkey breast, crisp bacon, mayonnaise, egg, tomato, lettuce

Vegetarian

Egg, parmesan mayonnaise, mixed lettuce

Roasted vegetables, feta, baby spinach, pesto

Tomato, broccolini, greens, pesto mayonnaise

Middle Eastern falafel wrap, spiced hummus, fat touse salad *lg*

** not available as traditional sandwich points*



CONFERENCE

WORKING LUNCH

Additional Items

Served cold

Selection of sushi hand rolls, light soy, wasabi *df*

Vegetable rice paper rolls, chilli lime dipping sauce *v df*

Served hot

Chicken & mushroom pie

Salted cod croquettes

Braised beef & Guinness pie, tomato relish

Veal, oregano & lemon sausage rolls

Lamb gözleme

Lamb & rosemary pie, tomato sauce

Sicilian pork & fennel sausage roll, tomato pickle

Grilled Turkish spinach & feta pastry *v*

Vegetable Cornish pasties, tomato ketchup *v*

Mugs of leek & potato or creamy pumpkin soup *v lg*

Semi dried tomato, basil & feta quiche *v*



CONFERENCE

CONFERENCE UPGRADES

Salads

Roasted chicken & balsamic roasted vegetable salad

Thai beef salad, Asian herbs, coriander noodles, sweet chilli dressing

Flaked Atlantic salmon, heirloom tomato, olive, potato & dill salad, creamy lemon mayonnaise *lg*

Grilled zucchini, goats curd, baby spinach, pine nuts, black currants *v lg*

Soup

Thai style pumpkin, coriander & coconut cream, sourdough roll *v lg*

Traditional minestrone, basil pesto, ciabatta *v*

Chorizo, leek & cauliflower, grilled Turkish bread

Old fashioned lamb & barley broth, rye bread roll

Spring pea & ham, mixed grain rolls

Bowl Food

Fragrant Rendang beef curry, steamed basmati rice, coriander

Chicken & apricot tagine, almond couscous, preserved lemon yoghurt

Warm Greek lamb salad, yoghurt dressing, pita bread

Thai vegetable curry, peas, eggplant, sweet potato, baby corn, steamed rice *v lg*

Baked spinach & ricotta cannelloni, roasted tomato & basil sauce *v*



CONFERENCE

CONFERENCE COCKTAIL PARTY

Canapés

Served hot

Assorted sushi & rice paper rolls, light soy, ginger & wasabi

Served cold

Beef pithivier, tomato relish

Mexican chicken empañada

Traditional lamb samosa, minted yoghurt dipping sauce

Drinks

Included

Alex McPherson Chardonnay Pinot Noir

Catriona McPherson Chardonnay

Jock McPherson Cabernet Merlot

James Boags Draught

James Boags Premium Light

Mineral Water

Soft Drinks

Orange Juice



Since 1962 we have been dedicated to crafting events, whether it's a wedding, cocktail party, conference or a gathering of friends. Each event is special to us and we bring the same sense of fun, creativity, style and imagination to everything we do. See our event packages or let us customise a package and menu specially for you.

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