

the
plantation
LUXURY ACCOMMODATION
CONFERENCES & EVENTS

Gourmet Continental Breakfast

Included in your room tariff

Spice Infused Persian Fruits from the Clare Valley

Queensland Gourmet Yoghurt Company
Blue Gum Honey and Maleny Berry Yogurt

Selection of Cereals and Roasted Organic Grain Muesli
Eumundi Reduced fat milk
Organic Full Cream Milk
Organic Soy Milk

Homemade Jams from the Berrenberg Kitchens
Locally Harvested Honey
Selection of Breakfast Conserves
Pure Butter Portions
Breads fresh from our Cooroy Bakery Ovens
Kibbled Whole Wheat
&
Organic Floured White Loaf

Fresh pressed Organic Orange Juice
Cooroy Mountain Spring Water

Selection of Fine Twinning's Teas
Plunger Coffee made from Freshly Ground Merlo Beans

A selection of daily newspapers will be delivered with breakfast

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HOT BREAKFAST UPGRADE

For those groups who would like a more substantial breakfast, our chef will prepare and serve the following cold and hot options

Poached Persian Fruit Salad with Cinnamon & Kenilworth Yoghurt

Savoury Corn Cake with Oven Roasted Roma Tomato and torn Sweet Basil

Cooroy Omelette - Field Mushroom, Bacon and Chive

Monteville Passionfruit and Coconut Muffins with whipped Lemon Butter

Fruit & Poppy Seed Bread

Selection of Organic Coffee and Herbal Teas

COST \$27 per person
Minimum numbers apply

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BRUNCH

Ham, Asparagus & Cheese Crepes

Oven Baked Country Bread

Tomato, Bacon & Egg Tarts

Ham Steaks & Chargrilled Pineapple

Veal Sausages with homemade Tomato Relish

Fresh Fruit Crumble with Honey Yoghurt

Tea & Coffee

COST \$35.00 per person + beverage package
Minimum numbers apply

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PICNIC AT THE PLANTATION

Packed in a pretty basket take your delicious fare and enjoy a day on the beach or in the grounds of The Plantation. Picnic blankets and antique croquet provided on site.

Beetroot and Horseradish Pate with Parmesan Bruschetta

Bacon, Egg and Tomato Pie

Regional Country Pork & Chicken Terrine wrapped in Proscuitto

Tomato Relish

Garden Leaf Salad

Freshly baked Baguette

Citrus Syrup Cake

Tea & Coffee

\$35 per person + beverage package (if desired)

Minimum numbers apply

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LUNCH

Fresh Olive and Harissa Bread

Citrus Scented Chicken with Thai Herb Salad

Butternut Pumpkin, Caramelized Onion and Goats Cheese Flan

Fillet of Beef with homemade Mustard and Relish

Tossed Baby Leaves picked from our Country Garden - Cold pressed Olive Oil and
Raspberry Balsamic

Local Cheese Selection with Lavosh and Fruit Bread

Seasonal Fresh Fruit

Butterscotch Chocolate Indulgence

Selection of Organic Coffee and Herbal Teas

COST \$45.00 per person + beverage package
Minimum numbers apply

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CONFERENCE CATERING UPGRADE

Morning Tea

Homemade sausage rolls
Freshly Baked Scones with raspberry jam and fresh cream
Assorted Tea and Organic Coffee

Lunch (Finger Food)

Vietnamese Prawn Dumplings with sweet soy and ginger glaze
Peking Duck Crepes
Assorted Cooroy Club Sandwiches
Fresh Fruit
Selection of bottled water & fruit juices or soft drink selection
Assorted Tea and Organic Coffee

Or

Lunch (Fork Menu)

Fresh Country Bread - Olive and Harissa
Citrus Scented Chicken with Thai Herb Salad
Butternut Pumpkin, Caramelized Onion and Goats Cheese Flan
Tossed Baby Leaves picked from our Country Garden - Cold pressed Olive Oil and
Raspberry Balsamic
Local Cheese Selection with Lavosh and Fruit Bread
Seasonal Fresh Fruit
Selection of Organic Coffee and Herbal Teas

Afternoon Tea

Orange Syrup Cake
Assorted Tea and Organic Coffee

\$69 per person

Minimum numbers apply

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BARBECUE MENU

Beef Fillet Steak with Grilled Field Mushrooms

Lamb Cutlets in Rosemary and Redcurrant Marinade

Chicken Thighs basted with Honey and Soy

Char grilled Tasmanian Salmon Fillet with Fresh Lime

BBQ Mooloolaba Prawns with Garlic Butter

Warm Baguettes

Potato, Caramelized Onion and Sour Cream Salad

Tossed Noosa Hinterland Garden Salad with Balsamic Dressing

Cooroy Bean, Tomato & Fetta Salad

Passionfruit Meringues with Eumundi Strawberries

Selection of Teas and Organic Coffee

Beverages Additional Cost

COST \$65.00 per person

Minimum numbers apply

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2 Course Dinner Menu

Oven Baked Bread

MAIN COURSE

Please choose one

Baked Barramundi with a Coconut, Lime and Coriander Sauce
Turmeric Jasmine Rice & Asian Salad Greens.

Or

Slow Roasted Chicken with Apricot & Walnut Crumble
Chive and Potato Mash, finished with a Sage perfumed Jus
Rocket and Parmesan Salad

DESSERT

please choose one

Lemon Syrup Cake with Caramelized Pear and King Island Yoghurt

Or

Caramel Date Pudding with Warm Butterscotch Sauce and King Island Cream

\$110 per person
+ 3 hour Diamond Beverage Package
Minimum numbers apply

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3 Course Dinner Menu

ENTRÉE

Please choose one

Seafood Tasting Plate: - A Trio from the sea

Tian of House Cured Ocean Trout with Avocado and Lime Salsa

Marinated Noosa Reef Fish Salad with Coconut Dressing

Mooloolaba Prawn Latte with Dill Lavosh

Charred Fillets of Lamb on Vine Ripened Noosa Red Tomatoes and Baby Rocket with Persian Fetta and Fig Vincotto Glaze

Prawn and Avocado Tian with a Salad of Wakame, seasonal Mango and Chilli.
Drizzled with Coconut and Lime

Gravalax of Ocean Trout with Salmon Pearls on a salad of Baby Cress with Avocado and Grapefruit Salsa

Salad of Pork and Coriander with Baby Greens and Crisp Wontons finished with a Sesame and Ginger Dressing

Farmhouse Terrine of Chicken, Duck and Pork, wrapped in Prosciutto and served with Redcurrant Compote and Mizuna Leaves and lightly Toasted Brioche

MAIN COURSE

Please choose one

Charred Eye Fillet of Angus Beef on pressed Potato & Thyme Galette, Shiraz Reduction
Oven Roasted Field Mushroom, Caramelised Onions and Rocket Salad

Pan Seared local Reef Fish on crushed Kipfler Potatoes with Lemon Buerre Blanc
Baby Spinach & Parmesan Salad
Oven Dried Roma Tomato

Thyme marinated Lamb Rump with a Beetroot reduction and late summer Peach Relish
Sweet Potato Mash and Baby Spinach

Fennel and Orange Crusted Salmon on a Lemon scented Prawn Risotto
Steamed Snopeas

Slow Roasted Pork with Fig and Pecan and Crisp Crackling
Chive and Potato Mash
Red Cabbage Salad

PLANTATION Le GRAND DESSERT - Our Signature Dessert

A mosaic of tiny tastes presented to each guest

Crème Brulee Terrine with Caramel Glaze

Citrus Curd Tart with Toffied Orange Peel

Quenelle of rich Kahluha Chocolate Mousse

Meringues with Passion Bavarois

Summer Berry and Cointreau Compote

Includes a 3 hour Diamond Beverage Package

\$170 per person

Minimum numbers apply

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Eco Dinner in the Lawn Marquee

CANAPES

Char grilled Mooloolaba Prawns on Cooroy Garlic Bruschetta
Smoked Noosa Snapper on Corn and Zucchini Frittata with local Micro Herbs
Flame Grilled Hervey Bay Scallops on Pea split Tarts

HOME MADE DAMPER

ENTRÉE

Plantation Terrine of Organic Chicken and Duck Breast wrapped in Prosciutto and served with Redcurrant Compote and Mary River Baby Leaves and Toasted shards of Brioche

MAIN COURSE- Alternate drop

Charred Eye Fillet of Kilcoy Beef on pressed Potato
& Thyme Galette with Shiraz Reduction
Oven Roasted Yandina Mushroom and Caramelised Onions

Pan Seared local Reef Fish on crushed Kipfler Potatoes with Lemon Buerre Blanc
Baby Spinach & Parmesan Salad
Oven Dried Roma Tomato

PLANTATION Le GRAND DESSERT

A mosaic of tiny tastes presented to each guest on a large plate

Crème Brulee Terrine with Caramel Glaze
Citrus Curd Tart
Quenelle of rich Kahluha Chocolate Mousse
Meringues with Eudlo Passion Bavarois
Eumundi Autumn Berry and Cointreau Compote

Includes a 3 hour Diamond Beverage Package

\$170 per person

Minimum numbers apply

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THE WELLNESS PACKAGE
REFLECTING ORGANIC VEGETABLES
(Gluten Free, Vegetarian, and Lactose Free Diets catered)

WELCOME DINNER

Warm Olive Bread

ENTREE

Grilled Mooloolaba Prawns with Coconut Dressing and Micro Herb Salad

MAIN COURSE

Noosa Reef Fish baked with Fresh Limes
Tossed Mediterranean Vegetables with Sweet Basil and Pinenuts
Rocket and Kalamata Olive and Parmesan Salad

DESSERT

Poached Pears in Maleny Cabernet and Clove Syrup
King Island Cinnamon & Honey Yoghurt

FAREWELL DINNER

Warm Panini

ENTRÉE

Japanese Tasting Plate, reflecting local Seafood

MAIN COURSE

Chicken Breast with Coconut and Kaffir Lime Sauce
Almond and Spinach Rice Pilaf
Steamed Broccolini

DESSERT

Autumn Berries with a Raspberry and Grand Marnier Compote
Passionfruit Bavaois

\$65 per person per dinner + Beverage Package

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COCKTAIL PARTY

SELECTION OF HOT AND COLD FINGER FOOD

Thai Chicken Salad with Sesame and Lime Dressing on Asian Spoons

Peking Duck Crepes with Shitake and Asian Vegetables

Fillet of Beef with air dried Tomato and Caramelized Onion on Baguette

Mushroom, Prosciutto and Sage in Crisp Tempura Waffles

Little Triple Club Sandwiches with Smoked Turkey, Camembert and Cranberry

Tiger Prawns with Cumquat and Chilli Jam

Steamed Pork and Coriander Dumplings with a Soy and Ginger Glaze

Lamb, Rosemary and Sweet Potato Pies

Vodka and Dill House Cured Ocean Trout on Garlic Bruschetta

OPTIONAL LATE SUPPER FORK DISH (Choose one)

Little Pots of Orecchiette - Free Range Chicken with Torn Sweet Basil and Pinenuts

Red Chicken Curry with Jasmine Rice

Madras Lamb and Sweet Potato Curry with Basmati Almond Rice

Little Designer Steak Burgers with Caramelized Onion & Sauce Béarnaise

Includes a 3 hour Diamond Beverage Package

\$50 + \$10 late supper charge per person + Beverage Package

Minimum numbers apply



DINNER MENU

CANAPES

Char grilled Scallops on Split Pea Tarts
Peking Duck Crepes with Shitake Mushrooms and Fresh baby Shoots

Oven Baked Breads

ENTRÉE

Seafood sampling plate of:

Tian of House Cured Ocean Trout with Avocado and Lime Salsa
Marinated Noosa Reef Fish Salad with Coconut Dressing
Mooloolaba Prawn Latte with Dill Lavosh

MAIN COURSE

Charred Eye Fillet of Angus Beef on pressed Potato & Thyme Galette, Shiraz Reduction
Oven Roasted Field Mushroom, Caramelised Onions and Rocket Salad

OR

Pan Seared local Reef Fish on crushed Kipfler Potatoes with Lemon Buerre Blanc
Baby Spinach & Parmesan Salad
Oven Dried Roma Tomato

PLANTATION Le GRAND DESSERT - Our Signature Dessert

A mosaic of tiny exotic tastes presented on each guest's plate

Citrus Curd Tart with Toffied Orange Peel
Quenelle of rich Kahluha Chocolate Mousse
Meringues with Passion Bavarois
Summer Berry and Cointreau Compote

Selection of Teas and Organic Coffee

COST \$110.00 per person + Beverage Package

Minimum Numbers Apply

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HIGH TEA

Finger Sandwiches made with Kibbled Rye Bread

Warm Little Savoury Tarts

Sausage and Caramelized Onion Flaky Rolls

Espresso Eclairs filled with Coffee Custard Crème

Strawberry Butterfly Cakes

Glazed Fresh Fruit Tarts

Orange and Almond Tea Cake

COST \$28.00 per person

Minimum Numbers Apply