



# Winter Professionals Package

————— \$82 PP —————

## ON ARRIVAL

Nespresso coffee & a selection of teas

## MORNING TEA

Nespresso coffee, tea & a selection of one break item

## WORKING STYLE LUNCH

3 selections of sandwiches, 2 fresh salads, sliced seasonal fruit  
Nespresso coffee, tea, mineral water & orange juice

## AFTERNOON TEA

Nespresso coffee, tea & a selection of one break item

## OTHER INCLUSIONS

- Note pads, pens, iced water & mints, replenished during breaks
- Complimentary room hire (based on minimum numbers)
- A screen, whiteboard and flipchart stand with paper
- A lectern, microphone & staging (Bourke Room & Grand Ballroom only)
- High speed wireless internet
- A cordless presenter
- PC Audio

*Events with 10 guests or less will be placed on the Chef's Selection menu*

Valid for events held in June, July, August 2019.  
All menu items are inclusive of GST. Menu items are subject to change.



# Winter Professionals Package

BREAKFAST ON ARRIVAL - 9.5PP, PER ITEM

Smoked salmon & cream cheese bagel  
Bacon & eggs, English muffin  
Ham & cheese croissant

UPGRADE TO THE EXECUTIVE WORKING LUNCH - 12PP

2 selections of sandwiches  
2 fresh salads  
2 hot dishes (one selection to be vegetarian)  
1 selection of dessert  
Sliced seasonal fruit

POST MEETING NETWORKING PACKAGE - 25PP

Gourmet cheese or antipasto platters served to your guests &  
beverages from our Classic Beverage Package (30 minute duration)

---

MORNING & AFTERNOON TEA BREAKS

Danish pastries  
Freshly baked scones with housemade jam & double cream  
Lemon meringue tart  
Dark chocolate finger  
Strawberry & verbena tart



Valid for events held in June, July, August 2019.  
All menu items are inclusive of GST. Menu items are subject to change.

# Winter Professionals Package

## MORNING & AFTERNOON TEA BREAKS (CONTINUED)

Baked cheese cake with tropical confit

Assorted cookies

Strawberry Eton mess [GF]

Seasonal fruit platters [GF]

Feta & semi dried tomato muffin

Zucchini, feta & chive muffin

Warm quiche of zucchini, pea, pesto, almond & parmesan crumb [V]

Tandoori chicken skewers with raita

Pumpkin, sage & feta muffin with whipped mascarpone [V]

Pork & fennel sausage roll with tomato sauce

Cheese selection with condiments

*Additional items + 7.5 per person*

## SANDWICHES

Caesar salad wrap

Tandoori chicken wrap with spanish onion, cucumber & mint yoghurt

Curried egg sandwich with spanish onion, alfalfa sprouts [V]

Pear, brie, rocket, fennel & walnut mayonnaise on wholemeal [V]

Roasted eggplant, red capsicum, mesclun, smoked mozzarella & basil pesto on ciabatta [V]

Poached chicken, apple, celery & watercress mayonnaise on rye

Corned beef, mustard cream, gherkins & iceberg lettuce on wholemeal





# Winter Professionals Package

## SANDWICHES (CONTINUED)

Niçoise baguette, tuna, egg, red pepper, tomato, olives & basil  
Honey ham, cheddar, tomato & sweet pickle mustard on Turkish bread  
Roast pumpkin, caramelised onion, sundried tomatoes, pesto, rocket & goats curd wrap [V]

## SALADS

Tomato, cucumber, Spanish onion, olives, feta, spinach & vinaigrette  
Chopped broccoli, freekeh, mandarin, artichoke, preserved lemon dressing [V]  
Potato & bacon, whole grain mustard dressing [GF, DF]  
Tomato, bocconcini, spinach, basil pesto salad [V]  
Chicken Caesar - cos lettuce, egg, bacon, parmesan, croutons, anchovies  
Quinoa, roast pumpkin, dates, golden raisins, preserved lemon, tahini [V, GF]  
Penne pasta, salami, roasted capsicum, tomato, basil  
Zucchini, haloumi, chilli, mint, almond, green olive [V, GF]  
Orzo, fried cauliflower, sugar snap peas, cherry tomatoes, basil, feta [V]  
Garden salad, herbs, hazelnut, leatherwood honey [V, GF]

## HOT DISHES

Slowcooked lamb shoulder, creamy corn polenta, wild mushrooms, lamb jus [GF]  
Beef fillet, horseradish mash, beans, garlic purée, cherry tomato, red wine jus  
Spinach & goats cheese cannelloni, tomatoes, basil, olive sauce, parmesan [V]  
Tandoori crusted barramundi fillet, mint peas, roast sweet potato, tahini yoghurt  
Herbed potato gnocchi, tomato, roast zucchini, mint, burrata cheese [V]

## HOT DISHES (CONTINUED)

Roast lamb cutlets, roast pumpkin, sweet potato couscous, mint sauce  
Pork loin, potato, brussel sprouts, smoked tomato jus [GF]  
Grilled eggplant schnitzel, pickled cucumber, Persian salad, kipfler potatoes [V]  
Sun-dried tomato & goat curd stuffed chicken breast, pear cous cous

## DESSERTS

Pavlova with tropical fresh fruit & vanilla cream  
Tiramisu with marsala mascarpone cream & coffee sponge  
Lemon meringue tart  
Strawberry Eton mess [GF]  
Dark chocolate entremets  
Berry crumble tart  
Vanilla & caramel macaron  
Fresh fruit salad with Earl Grey syrup



IMPORTANT SAFETY NOTICE  
ALLERGIES & DIETARY REQUIREMENTS

Whilst every effort is made to accommodate dietary requests, guests are advised that no guarantees as to the absence of any ingredient(s) can be made. Anyone with a severe medical allergy is advised to take this cautionary advice very seriously, as The Hotel Windsor takes no responsibility and accepts no liability for accommodating such requests.

THE HOTEL WINDSOR  
111 SPRING STREET  
MELBOURNE VIC 3000

T: 03 9633 6162  
E: BANQUETS@THW.COM.AU

[WWW.THEHOTELWINDSOR.COM.AU](http://WWW.THEHOTELWINDSOR.COM.AU)