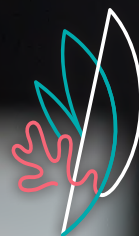


Conference Menu

2020



CORAL SEA
MARINA | RESORT



Food for thought

All corporate conferences, workshops and seminars require some level of refreshment to keep those creative juices flowing and to maintain the focus and concentration of the attendees. With this in mind, the Coral Sea Weddings & Events catering team have developed a menu of stylish contemporary cuisine which blends fresh local produce with leading Australian suppliers, packed with flavour and goodness to create the ideal brain food.

All our corporate menu options are prepared onsite and the menus offer a wide range of choice to ensure the tastes and dietary requirements of all the attendees are accommodated.

Morning & afternoon tea

Choice of two for either morning and / or afternoon tea

SWEET

Lemonade scones with homemade jam and vanilla cream

Chocolate and walnut brownie (gf)

Chef's seasonal fruit salad with yoghurt (vo / gfo)

Spiced carrot cake with lemon icing (dfo)

Sweet muffins

SAVOURY

Homemade sausage rolls with deviled sauce

Savoury muffins

Ham and cheese croissants

Assorted mini quiches

Mini curried fish pie

Additional offerings \$5 per person

Please note that these menus are subject to change at any time.



Lunch Menu

COLD LUNCH OPTIONS:

Sandwiches

Roast beef with sauekraut, Egmont cheese and d'espellete aioli

Pesto chicken with brie, rocket and roasted red onion

Smoked salmon with creme fraiche, pickles and avocado

Salads

Chef's garden salad with lemon and oregano vinaigrette (v) (df) (gf)

Roast pumpkin with beetroot, ricotta salata and rocket (v) (gf)

NB: Sandwiches will be made on an assortment of breads, wraps and bagels. Vegetarian and vegan sandwiches are available upon request

Please note that these menus are subject to change at any time.



Lunch Menu

(continued)

HOT LUNCH OPTIONS:

Please pick three of the following four options

Whole roasted chicken (gf)

Homemade fish pie

Thai green curry with steamed jasmine rice (df) (gf)

Eggplant Moussaka (v)

Sides

Freshly baked bread rolls (gfo)

Potato bake (gf)

Seasonal steamed vegetables (gf) (v)

Salads

Chef's garden salad with lemon and oregano vinaigrette (v) (df) (gf)

Caesar salad (v)

Panzanella salad (v) (gf)

NB: Hot lunch includes selection of condiments. Please note that these menus are subject to change at any time.





CORAL SEA
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