

# Catering guide

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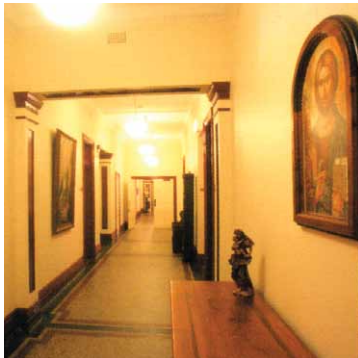


# The Monastery

CONFERENCE AND RETREAT CENTRE



From our state-of-the-art kitchen we are able to cater for small groups of 10 or up to 200 people in our dining rooms and much larger numbers for outdoor functions within the picturesque Monastery grounds.



Our talented chef and kitchen staff can offer simple delicious home-style fare or designer cuisine as extravagant as you desire. All meals are prepared with an emphasis on freshness and attention to detail.



Meeting breakfasts, gourmet barbeques, Devonshire morning teas, 3-course a la carte dining, picnics in the garden – the possibilities are endless!

We are happy to accommodate most requests and will assist with the arrangements for alcohol to compliment your meal selection.

## For more information contact

Conference Manager  
On behalf of the Passionist Fathers

**The Monastery**  
Trustees of the Passionist Fathers  
(Members of the Catholic Church  
Religious Group)

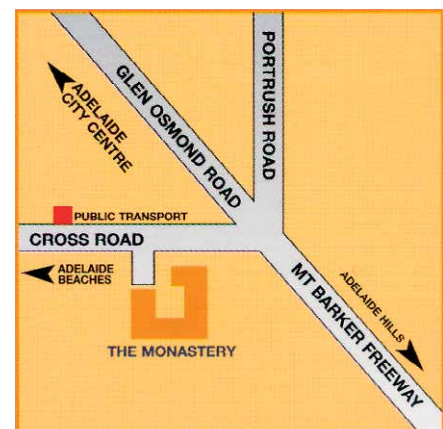
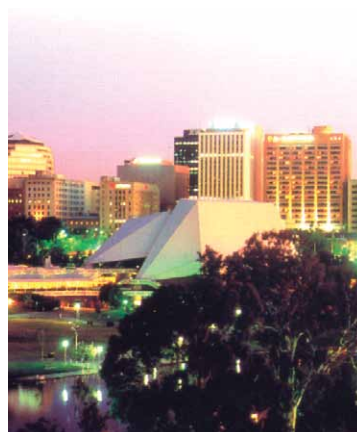
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## Breakfasts – Buffet Style

Options for special dietary needs available on request.

- Option 1: Light Continental Breakfast**  
Assorted cereals and muesli  
Selection of wholegrain, wheat and white breads and fruit bread  
Selection of jams & spreads and butter  
Basket of whole fresh seasonal fruit  
Fresh juice, milk and filtered water  
Coffee & tea including a selection of herbal infusions
- Option 2: Gourmet Continental Breakfast**  
Assorted cereals and muesli  
Petite Danish pastries  
Selection of wholegrain, and white breads, fruit bread & croissants  
Variety of yoghurts  
Selection of jams & spreads and butter  
Platter of fresh seasonal fruits  
Fresh juice, milk and filtered water  
Coffee & tea including a selection of herbal infusions
- Option 3: Cocktail Style Executive Breakfast for 15 or more guests**  
Warm leg ham and cheese croissants  
Petite savoury and sweet Danish pastries  
Selection of petite muffins  
Platter of fresh seasonal fruits  
Fresh juice, milk and filtered water  
Coffee and tea including a selection of herbal infusions
- Option 4: The Monastery Gourmet Breakfast for 20 or more guests**  
Creamy free range scrambled eggs  
Grilled smoked bacon  
Gourmet beef sausages  
Sautéed mushrooms  
Grilled vine ripened tomatoes  
Hash browned potatoes  
Selection of wholegrain, wheat and white breads and fruit bread  
Selection of jams & spreads and butter  
Fresh juice, milk and filtered water  
Coffee and tea including a selection of herbal infusions



## Refreshment breaks

Options for special dietary needs available on request.

Morning and afternoon tea, and supper, includes coffee, tea and a selection of herbal infusions.

- Option 1:** Coffee & tea including a selection of herbal infusions (*only*)
- Option 2:** With a selection of gourmet biscuits
- Option 3:** Home made scones with assorted preserves and whipped cream
- Option 4:** Freshly baked home made cake of the day
- Option 5:** Petite Danish pastries and a selection of freshly baked petite muffins
- Option 6:** With a selection of delicious home made choux pastries

Tea and coffee on arrival is complimentary.



## Conference Lunches – Buffet Style

Options for special dietary needs available on request.

**Option 1: Chefs selection of gourmet baguettes, wraps or sandwiches**

Platter of fresh seasonal fruits

Fresh juice, milk and filtered water

Coffee & tea including a selection of herbal infusions

**Option 2: Home made soup of the day**

Chef's selection of gourmet baguettes, wraps or bagels

Platter of fresh seasonal fruits

Fresh juice, milk and filtered water

Coffee & tea including a selection of herbal infusions

**Option 3: Home made soup of the day**

Baked potato served with a selection of delicious toppings such as crisp smoked bacon, tasty cheese, coleslaw with 'The Monastery' home made mayonnaise, beetroot & sour cream, bolognaise sauce

Platter of fresh seasonal fruits

Fresh juice, milk and filtered water

Coffee & tea including a selection of herbal infusions

**Option 4: Home made soup of the day**

Selection of gourmet frittata with crisp garden salad

Crusty bread roll

Spiced apple crumble with fresh whipped cream

Fresh juice, milk and filtered water

Coffee & tea including a selection of herbal infusions

**Option 5: Sweet chilli, lime and coriander marinated warm chicken salad**

Crusty bread roll

Traditional bread and butter pudding served with fresh whipped cream

Fresh juice, milk and filtered water

Coffee & tea including a selection of herbal infusions

**Option 6: Home made lasagne & crisp garden salad**

Crusty bread roll

Spiced apple crumble with fresh whipped cream

Fresh juice, milk and filtered water

Coffee & tea including a selection of herbal infusions



## Lunch or Dinner – **Table Service** for 20 or more people

Options for special dietary needs available on request.

All meals served with crusty bread rolls and a selection of seasonal vegetables.

Fresh juice and filtered water.

Coffee and tea including a selection of herbal infusions.

- Option 1:** Balsamic glazed pork cutlet with herb infused cannellini beans  
Traditional bread and butter pudding with fresh whipped cream
- Option 2:** Marinated chicken on fusilli flavoured with sun dried tomato and fresh herbs  
Orange scented crème caramel
- Option 3:** Fresh seasonal fish with lemon parsley glaze  
Warm spiced apricot sponge served with fresh whipped cream
- Option 4:** Slow roasted lamb shanks cooked with onion carrot and celery  
Pear and almond flan with chocolate ganache and kahlua cream



## Lunch or Dinner – **Buffet Style** for 20 or more people

Options for special dietary needs available on request.

All meals served with crusty bread rolls and a selection of seasonal vegetables.  
Fresh juice and filtered water. Coffee and tea including a selection of herbal infusions.

**Buffet 1:**                    **Choice of roast – either lamb, chicken, beef or pork**

Slow roasted vegetables  
Cauliflower au gratin  
Steamed seasonal green vegetables  
Crusty bread rolls  
Fresh seasonal fruit salad with vanilla bean icecream

**Buffet 2:**                    **Choice of roast – either lamb chicken or pork**

Slow roasted vegetables  
Cauliflower au gratin  
Crisp garden salad  
Beef stroganoff  
Fragrant jasmine rice  
Spiced apple crumble with fresh whipped cream

**Buffet 3:**                    **Curries**

Thai green chicken curry  
Lamb korma  
Coconut beef curry  
Sweet & sour pork  
Fragrant jasmine rice  
Crisp garden salad  
Pappadums  
Warm coconut cake with fresh whipped cream

**Buffet 4:**                    **Mediterranean**

Mediterranean lemon and garlic roast lamb  
Chicken & mushroom ravioli with bacon, baby spinach, cherry tomatoes,  
in white wine cream  
Baked baby potatoes  
Oven roasted mediterranean vegetables in olive oil and garlic  
Steamed green seasonal vegetables  
Platter of continental meats with aioli and pesto mayonnaise  
Salad of mixed lettuce parmesan, olive oil, honey cider vinegar and almonds  
Salad of mushroom, tomato, boconcini, and baby spinach  
Sticky date pudding with butterscotch sauce, fresh whipped cream and  
vanilla bean ice cream



## The Monastery Gourment Menu – **Table Service** for 20 or more people

Options for special dietary needs available on request.

All menus served crusty bread rolls.

Coffee and tea including a selection of herbal infusions.

- Option 1:**
- Entrée:** Truffled potato cake with wild mushroom salad, confit of cherry tomatoes and parmesan crusted asparagus with a thyme cream buerre blanc
  - Main Meal:** Poached spinach trussed chicken with baby potatoes and seeded mustard cream
  - Dessert:** Flourless chocolate cake with raspberry coulis and chocolate ice cream
- Option 2:**
- Entrée:** Mediterranean grilled vegetables and goat cheese tart with confit tomatoes rocket and balsamic glaze
  - Main Meal:** Char grilled beef fillet served on garlic mash with portabello mushroom and port glaze served with baby vegetables
  - Dessert:** Pear and ginger pudding with freshly whipped cream and caramel sauce



## Gourmet Platters

Platters available on request for any time such as after dinner with coffee or for pre dinner drinks.

### Cheese Platter

Small serves 10 people – choice of 3 fine gourmet cheeses,  
dried fruit, nuts and crackers

Medium serves 20 people – choice of 4 fine gourmet cheeses,  
dried fruit, nuts and crackers

Large serves 40 people – choice of 5 fine gourmet cheeses,  
dried fruit, nuts and crackers

### Fruit Platter

Small serves 10 people

Medium serves 20 people

Large serves 40 people

### Antipasto Platter

Small serves 10 people

Medium serves 20 people

Large serves 40 people

All platters are available in larger sizes by arrangement.

## Cocktail Style Menu for any occasion

Served with fresh juice and filtered water and coffee & tea including a selection of



herbal infusions with gourmet biscuits.

Different combination of the options below are available by arrangement.

**Option 1:**

Assorted pies, pasties, sausage rolls, quiche  
and vol au vents

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**Option 2:**

Choice of any 8 items

Crispy risotto balls

Assorted sandwiches

**Option 3:**

Choice of any 10 items

Bacon, herb & onion mini quiche

Mini spring rolls

**Option 4:**

Choice of any 15 items

Mini dim sims

Mini kebabs

Marinated chicken wings

Spicy meat balls

Camembert cranberry turkey tarts

Tiny sausage rolls

Spinach, fetta fillo triangles

Grilled chicken pieces with assorted marinades

Prosciutto wrapped rockmelon

Crumbed fish batons & tartare sauce

Corn & zucchini fritters

Mini bagels with assorted gourmet fillings

Chefs combination of vol au vents

Tempura vegetables with aioli

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**Option 5:**

Choice of any 3 items

Mini muffins

Sliced cake squares

Sliced slices

Chocolate tarts

Lemon curd tarts

Fresh fruit kebabs