



Origo
BAYSIDE

DAY CONFERENCE PACKAGE

Arrival Tea & Coffee

Freshly brewed coffee and a selection of teas

MORNING TEA

Tea and coffee served with your choice of two items from the conference break selection

LUNCH

Select from one of our conference lunch packages available

AFTERNOON TEA

Tea and coffee served with your choice of two items from the conference break selection

INCLUSIONS

Iced water, mints & conference notepads & pens

Standard in-house equipment:
Flip chart, white board & markers, projection screen & monitor

Communications:
Telephone, broadband & wireless broadband extra

Terms and conditions apply

SAMPLE MENU

MORNING & AFTERNOON TEA

FRUIT

Fresh tropical fruit with yoghurt & sweetened yoghurt dip (gf)
Strawberry & rockmelon skewers with vanilla yoghurt dip (gf)
Seasonal fruit bowls (gf)

SWEET

Date & orange scones with accompaniments
Dried fruit & mixed nuts (gf, df)
Carrot cake with cream cheese icing & walnuts
Chef's selection of muffins
Orange & almond cake (gf)
Chocolate fudge torte with whipped cream & berry compote (gf)
Assorted friands (Blueberry, orange & poppy seed, choc chip, lemon & raspberry)
Assorted danishes & croissants
Stewed peaches & coconut (gf, df)
Assorted biscuits

SAVOURY

Mini ham & cheese croissants
Bacon & mushroom quiche
Spinach, feta & sun dried tomato quiche (v)
Beef & potato top pie
Spinach & feta triangle with tzatziki (v)
Warm savoury muffin

WORKING LUNCH BUFFET STYLE

PLATTERS TO START

Assorted sourdough rolls
Vegetarian antipasto platter - marinated olives, potato tortilla & grilled vegetables
Deli Platters - cold roast chicken with lemon & oregano, shaved ham & pastrami
Hummus & spiced minced lamb

GOURMET SALAD BAR

Steamed kipfler potato, soft boiled egg, Spanish onion, olives & parmesan with extra virgin olive oil
Mixed garden salad with cucumber & Roma tomato
Roasted pumpkin, feta cheese & pinenuts with Italian dressing

MAIN COURSE

A selection of 2 dishes from below
Roast chicken thigh with mushroom, eschallot, cream sauce
Fillets of market fish in a roast tomato, capsicum & olive sauce
Spinach and ricotta ravioli with napolitana sauce
Pumpkin & Italian sausage risotto, fennel seed & toasted bread crumbs
Twice cooked pork belly with lentils & salsa verde

ACCOMPANIMENTS

Roasted baby chats & steamed rice

DESSERT STATION

Chef's selection of desserts
Seasonal fruit platter

events@orso.com.au p: 02 8218 8866

79 Parriwi Road, Corner Spit Road,
The Spit, Mosman, NSW 2088

