



WAURN PONDS ESTATE

CONFERENCES | EVENTS | ACCOMMODATION

PREMIUM CONFERENCE PACKAGE



FULL DAY PACKAGE

\$75.0 per person

Morning tea

One savoury per person

One sweet per person

Light lunch

Sandwich of the day

Shared salad selection

Add a sweet treat \$3.50

Afternoon Tea

One sweet per person

HALF DAY PACKAGE

\$65.0 per person

Morning tea **or** Afternoon tea

One savoury per person

One sweet per person

Add a sweet treat \$3.50

Light lunch

Sandwich of the day

Shared salad selection

INCLUSIONS

All day espresso coffee by Blend Co

Love tea

DELUXE CONFERENCE PACKAGE



FULL DAY PACKAGE

\$90.0 per person

Morning tea

One savoury per person

One sweet per person

Shared lunch

Warm ciabatta & cultured butter

One hot main selection

One side & one salad for sharing

Add a sweet treat \$3.50

Afternoon tea

One sweet per person

HALF DAY PACKAGE

\$80.0 per person

Morning tea **or** Afternoon tea

One savoury per person

One sweet per person

Shared lunch

Warm ciabatta & cultured butter

One hot main selection

One side & one salad for sharing

Add a sweet treat \$3.50

INCLUSIONS

All day espresso coffee by Blend Co

Love tea

TEA BREAK



MORNING TEA

MONDAY

Sweet potato muffins, pepitas

Nutella & ricotta cannelloni

TUESDAY

Estate made lamb & thyme sausage rolls, onion & tomato relish

Mini berry & apple crumble tart

WEDNESDAY

Cheese & caramelized onion savoury scroll

Peach & lemon cake, white chocolate ganache

THURSDAY

Pumpkin scone, cream cheese butter

Oaty coconut slice

FRIDAY

Vegetable dumplings, chilli soy

Chocolate, maple & chia pudding

LIGHT LUNCH



SANDWICHES

MONDAY

Crispy pork bao bun, soy & chilli jam, pickled vegetables, fried shallots

+ Salad of choice

TUESDAY

Fried chicken taco, slaw, jalapenos, ranch dressing

+ Salad of choice

WEDNESDAY

Slow cooked lamb shoulder souvlaki, tzatziki, marinated diced tomato, lettuce, feta

+ Salad of choice

THURSDAY

Brisket Philly cheese steak bun, peppers, caramelized onion, cheddar, pickles

+ Salad of choice

FRIDAY

Pastrami focaccia, pickles, Swiss cheese, dijonnaise

+ Salad of choice

LIGHT LUNCH



SALADS

Persian salad, Lebanese cucumber, dill, mint, flat leaf parsley, chickpeas, heirloom tomatoes, spinach, za'atar, Meredith goat's cheese, raspberry vinaigrette

Spiced cauliflower salad, beetroot, chickpeas, red onion, lettuce, tahini dressing

Argentine salad, grilled corn, avocado, pepitas, turtle beans, heirloom cherry tomatoes, romaine lettuce, Manchego, chimichurri dressing

Tzatziki & cauliflower salad, roasted spiced edamame, spinach, salsa fresca, cucumbers, cranberries, sesame

Coconut chilli smoked salmon salad, brown rice, spinach, yellow peppers, Spanish onion, cucumber & coriander

Oregano & lemon spiced calamari, Roma tomatoes, spinach, radicchio, peppers, zucchini, feta, parsley, balsamic dressing

Classic roasted Bannockburn chicken Caesar salad, crispy bacon, cos lettuce, croutons, Grana Padano cheese

Crumbed chicken salad, green beans, roasted sweet potato, broccoli, mixed lettuce, pinenuts, pesto mayonnaise, Danish feta

Spiced lamb salad, freekah Roma tomatoes, roasted beetroot, mixed greens, dukkah & balsamic dressing

SHARED LUNCH



HOT MAINS

Pea & mint risotto with goat's cheese & walnuts

Chargrilled blue eye with fragrant laksa sauce, Portarlington mussels & sauteed wombok

Harissa spiced chicken, grape cacik & saffron rice

Beef bourguignon, salsa verde

Chargrilled Cape Grim sirloin with cacio e pepe mushrooms & cavolo nero

Barbequed lamb ribs, pickled vegetables, carrot puree, yuzu & sesame yakiniku sauce

Each hot main is served with:

Warm ciabatta & cultured butter

Sides of the day

SHARED LUNCH



SIDES OF THE DAY

MONDAY

Lemon + parmesan Tuscan kale salad

House cut chips, rosemary salt

TUESDAY

Silverbeet salad, corn kernels, radish, feta

Zested roast potatoes, green beans, roasted garlic

WEDNESDAY

Cucumber, capsicum, red onion, tomato & olive salad

Roasted sweet potato & parsnip with new season apples, basil & walnuts

THURSDAY

Cabbage, carrot & dill, coleslaw, creamy Caesar dressing

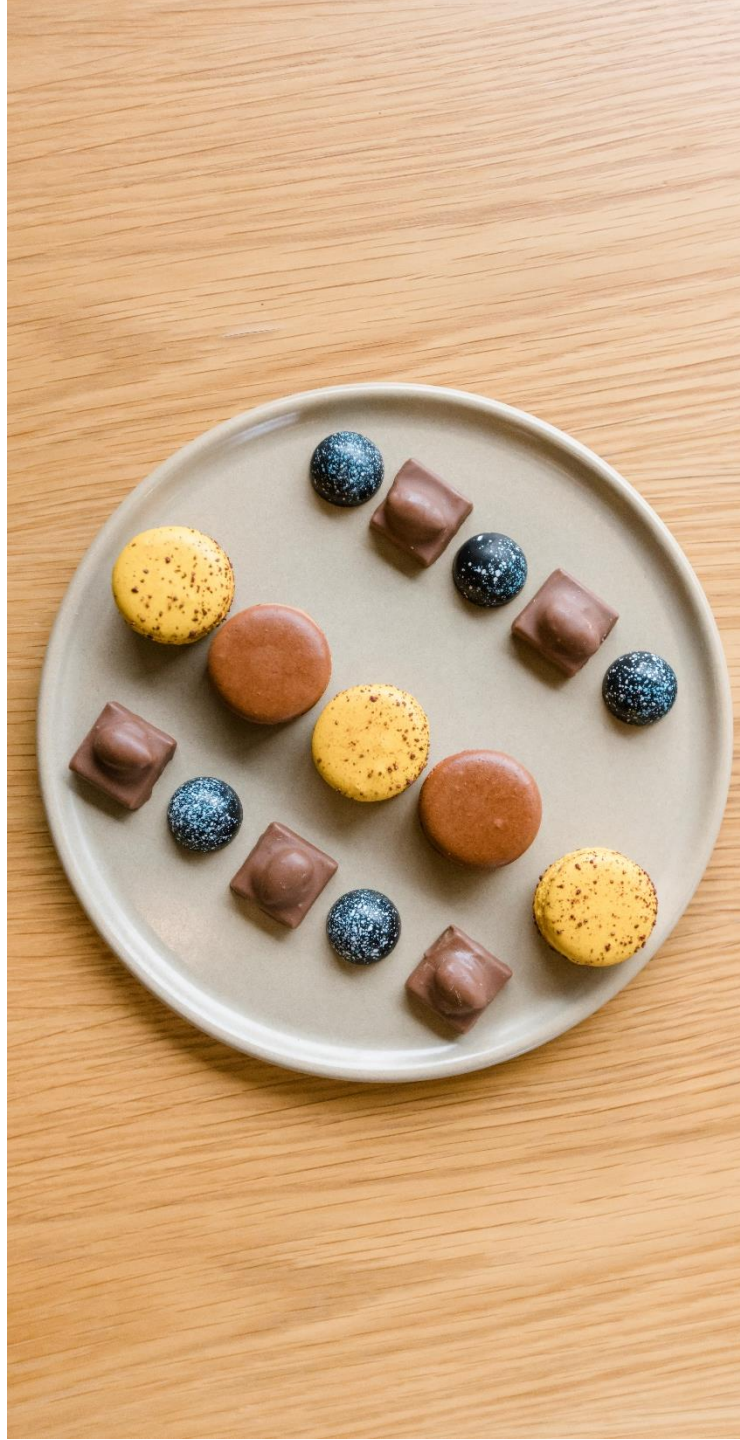
Roasted asparagus with cashews & goat's cheese

FRIDAY

Salad of kitchen garden greens with balsamic vinaigrette

Charred broccolini, bok choy, toasted sesame

LUNCH
ADD ON



SWEET TREAT

MONDAY

Macaron

TUESDAY

Estate made chocolate

WEDNESDAY

Freshly cut fruit

THURSDAY

Macaron

FRIDAY

Assorted nougat

TEA BREAK



AFTERNOON TEA

MONDAY

Coffee & vanilla cupcake, Italian meringue

TUESDAY

Petit carrot cake, cream cheese & walnut icing

WEDNESDAY

Passionfruit yoyo

THURSDAY

Orange & poppyseed cake

FRIDAY

Assorted protein balls

CONTACT
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