

Dinner buffet menu

Served in **Bistro 169** or your conference room

(Minimum 10 people)

- Freshly baked bread rolls
- Mixed green salad with red wine vinaigrette
- Chef's selection salad x 2
- Daily hot dish with accompaniments
- Seasonal fruit salad
- Chef's selection of cake

EXAMPLES OF CHEF'S SELECTION SALADS

- Barley with tomato, red onion, cucumber and mint
- Potato, onion, bacon and parsley
- Pasta with peas, celery and spring onion and fresh herbs
- Roast pumpkin with baby spinach, walnuts and goat's feta
- Iceberg salad with croutons and a creamy blue cheese dressing
- Warm roast vegetable salad

EXAMPLES OF CHEF'S SELECTION HOT DISH

- Roast of the day and traditional accompaniments
- Beef satays with rice
- Thai chicken curry with a coriander and lime yoghurt sauce
- Lamb koftas with yoghurt dressing and rice
- Beef lasagne
- Tempura battered fish and chips
- Penne with vegetables in a light tomato sauce

Upgrade

Add an extra hot dish of your choice for an additional
\$5.00 per person
OR

Add additional salad for \$3.00 per person

All prices include GST. Offers valid until 30th June 2010.

\$24.50 PER PERSON

REDISCOVER CONFERENCING WITH PRIME

- Conference rooms with natural light
- On site conference co-ordinator available throughout your conference working day
- A variety of breakout areas available for lunch, dinner and refreshments
- One level location for all conference rooms

