

Middlebrook Estate Conference Package

Our Menu

Our menu options range from breakfast morning and afternoon tea, all food is made in-house and served with espresso coffee and tea served by our highly trained baristas. Light lunches are available including an indulgent array of baguettes, loaves, fruits and cheeses.

Middlebrook also offers our restaurant dining experience for lunch where you can select from our A La Carte menu or our chefs can create a custom menu that will captivate your audience.

Middlebrook Estate will make your event a showcase experience that will not be forgotten.

Our corporate event package offers a wide selection of Day Delegates, Conference, Cocktail reception lunch or dinner experience all traditional to suit your needs

Breakfast

\$ 15.50pp

Continental Buffet Breakfast

- Natural & Fruit yogurts
- Burcher Muesli
- Assorted Cereals
- Selection of Breads and House Preserves
- Cheese Selection
- Roast Ham Leg
- House cured salmon
- Macarons and pastries
- Fresh Juices
- Bottled still & Sparkling water
- Selection of tea and espresso coffee

Winemakers Served Breakfast

\$ 15.50pp

- Eggs cooked to order
- House made breakfast sausage
- Locally sourced Sow Stall Free bacon
- Roasted Potatoes
- Grilled tomato
- Sautéed Swiss Brown Mushrooms
- Black Pudding
- Lightly wilted spinach
- Roasted Ham Leg
- Cured Salmon
- Fresh Juices
- Bottled still & Sparkling water
- Selection of tea and espresso coffee

The combination of both the Continental Buffet and the Winemakers breakfast is.

\$ 25.00pp

Fresh fruit platters made to serve 10 are also available at the extra cost of \$50.00 per platter.

Morning or Afternoon Tea

- Assorted Biscotti
- Macaroons
- Lemon Polenta Drizzle cake
- Seasonal Fruit
- Assorted Pastries
- Fresh Juices
- Bottled still & Sparkling water
- Selection of tea and espresso coffee

\$ 10.00pp

Lunch

Option 1

- Dips & Assorted Breads
- Antipasto selection
- Chicken Broth served with Tortellini
- A Pizza & Focaccia
- Seasonal Fruit
- Espresso Coffee, Tea & Non-Alcoholic Beverages

\$ 19.50pp

Option 2

- Antipasto Selection
- Chicken Broth served with Tortellini
- One of each: Pizza, Panini & Piadini
- Assorted Baguettes and Loaves
- Array of Salads
- Seasonal Fruit
- Accompaniment of Condiments
- Espresso Coffee, Tea & Non-Alcoholic Beverages

\$ 25.50pp

Option 3

- Assorted Panini, Piadini, Focaccia, Loaves, Baguettes & Pizza
- Antipasto selection
- Fresh Seasonal Fruit
- Cheese platter
- Espresso Coffee, Tea & Non-Alcoholic Beverages

Option 4

- Antipasto Selection
- Main course from the menu
- Bread roll
- Accompaniment of condiments
- Espresso Coffee, Tea & Non-Alcoholic Beverages

\$ 30.00pp

Option 5

- Bread Roll
- Soup from the menu
- Main course from the menu
- Fresh Seasonal Fruit
- Cheese platter
- Espresso Coffee, Tea & Non-Alcoholic Beverages

\$ 40.00pp

Option 6

- Bread Roll
- Entrée of your choice served alternately
- Main of your choice
- Dessert from the menu
- Cheese platter
- Espresso Coffee, Tea & Non-Alcoholic Beverages

\$ 50.00pp

Cocktail Style

Chef's selection of Canapés served for an hour and a half.
Espresso Coffee, Tea & Non-Alcoholic Beverages

\$ 45.00pp

Buffett

- Antipasto Platters
- Chicken broth served with Veal Tortellini
- Assorted focaccia, Panini, loaves and Baguettes

Focaccia

- Toasted Ham, Cheese & Tomato
- Italian Tuna, peeled Tomato, Red Onion & Basil
- Marinated Chicken, Mayonnaise, Red Oak Lettuce, Pesto & Provolone

Panino

- Roasted Chicken, mustard Pickles & cheddar
- Roasted Beef, Marinated with balsamic & Jus, with Rocket
Parmigianino & Horseradish
- Cappacollo, Mortadella, Mozzarella, Rocket & Mayonnaise

Piadini

- Sautéed mushroom, Prosciutto & Teleggio
- Cured salmon, capers, Spanish onion & Fetta
- Mediterranean Roasted Vegetables

Pizza

- Traditional home style Margarita

- 3 Cheeses
- Rocket, Pear & Prosciutto

Loaves

- Mackerel, Egg, Mustard, Mayonnaise & Lettuce
- Pastrami, Cheddar & Coleslaw
- Egg, Mayonnaise & Cheddar