



# Windsor Meeting Package

————— \$92 PP —————

## ON ARRIVAL

Nespresso coffee & a selection of teas

## MORNING TEA

Nespresso coffee, tea and a selection of one break item

## WORKING STYLE LUNCH

3 selections of sandwiches, 2 fresh salads, sliced seasonal fruit  
Nespresso coffee, tea, mineral water & orange juice

## AFTERNOON TEA

Nespresso coffee, tea and a selection of one break item

## OTHER INCLUSIONS

- Note pads, pens, iced water & mints, replenished during breaks
- Complimentary room hire (based on minimum numbers)
- A screen, whiteboard and flipchart stand with paper
- A lectern, microphone & staging (Bourke Room & Grand Ballroom only)
- High speed wireless internet
- A cordless presenter
- PC Audio

*Events with 10 guests or less will be placed on the Chef's Selection menu*

# *Windsor Meeting Package*

BREAKFAST ON ARRIVAL - 9.5PP, PER ITEM

Smoked salmon & cream cheese bagel  
Bacon & eggs, English muffin  
Ham & cheese croissant

UPGRADE TO THE EXECUTIVE WORKING LUNCH - 12PP

2 selections of sandwiches  
2 fresh salads  
2 hot dishes (one selection to be vegetarian)  
1 selection of dessert  
Sliced seasonal fruit

POST MEETING NETWORKING PACKAGE - 25PP

Gourmet cheese or antipasto platters served to your guests &  
beverages from our Classic Beverage Package (30 minute duration)

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MORNING & AFTERNOON TEA BREAKS

Danish pastries  
Freshly baked scones with housemade jam & double cream  
Lemon meringue tart  
Dark chocolate finger  
Strawberry & verbena tart



All menu items are inclusive of GST. Menu items are subject to change.

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## MORNING & AFTERNOON TEA BREAKS (CONTINUED)

Baked cheese cake with tropical confit

Assorted cookies

Strawberry Eton mess [GF]

Seasonal fruit platters [GF]

Feta & semi dried tomato muffin

Zucchini, feta & chive muffin

Warm quiche of zucchini, pea, pesto, almond & parmesan crumb [V]

Tandoori chicken skewers with raita

Pumpkin, sage & feta muffin with whipped mascarpone [V]

Pork & fennel sausage roll with tomato sauce

Cheese selection with condiments

*Additional items + 7.5 per person*

## SANDWICHES

Caesar salad wrap

Tandoori chicken wrap with spanish onion, cucumber & mint yoghurt

Curried egg sandwich with spanish onion, alfalfa sprouts [V]

Pear, brie, rocket, fennel & walnut mayonnaise on wholemeal [V]

Roasted eggplant, red capsicum, mesclun, smoked mozzarella & basil pesto on ciabatta [V]

Poached chicken, apple, celery & watercress mayonnaise on rye

Corned beef, mustard cream, gherkins & iceberg lettuce on wholemeal



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## SANDWICHES (CONTINUED)

Niçoise baguette, tuna, egg, red pepper, tomato, olives & basil  
Honey ham, cheddar, tomato & sweet pickle mustard on Turkish bread  
Roast pumpkin, caramelised onion, sundried tomatoes, pesto, rocket & goats curd wrap [V]

## SALADS

Tomato, cucumber, Spanish onion, olives, feta, spinach & vinaigrette  
Chopped broccoli, freekeh, mandarin, artichoke, preserved lemon dressing [V]  
Potato & bacon, whole grain mustard dressing [GF, DF]  
Tomato, bocconcini, spinach, basil pesto salad [V]  
Chicken Caesar - cos lettuce, egg, bacon, parmesan, croutons, anchovies  
Quinoa, roast pumpkin, dates, golden raisins, preserved lemon, tahini [V, GF]  
Penne pasta, salami, roasted capsicum, tomato, basil  
Zucchini, haloumi, chilli, mint, almond, green olive [V, GF]  
Orzo, fried cauliflower, sugar snap peas, cherry tomatoes, basil, feta [V]  
Garden salad, herbs, hazelnut, leatherwood honey [V, GF]

## HOT DISHES

Slowcooked lamb shoulder, creamy corn polenta, wild mushrooms, lamb jus [GF]  
Beef fillet, horseradish mash, beans, garlic purée, cherry tomato, red wine jus  
Spinach & goats cheese cannelloni, tomatoes, basil, olive sauce, parmesan [V]  
Tandoori crusted barramundi fillet, mint peas, roast sweet potato, tahini yoghurt  
Herbed potato gnocchi, tomato, roast zucchini, mint, burrata cheese [V]

## HOT DISHES (CONTINUED)

Roast lamb cutlets, roast pumpkin, sweet potato couscous, mint sauce  
Pork loin, potato, brussel sprouts, smoked tomato jus [GF]  
Grilled eggplant schnitzel, pickled cucumber, Persian salad, kipfler potatoes [V]  
Sun-dried tomato & goat curd stuffed chicken breast, pear cous cous

## DESSERTS

Pavlova with tropical fresh fruit & vanilla cream  
Tiramisu with marsala mascarpone cream & coffee sponge  
Lemon meringue tart  
Strawberry Eton mess [GF]  
Dark chocolate entremets  
Berry crumble tart  
Vanilla & caramel macaron  
Fresh fruit salad with Earl Grey syrup



IMPORTANT SAFETY NOTICE  
ALLERGIES & DIETARY REQUIREMENTS

Whilst every effort is made to accommodate dietary requests, guests are advised that no guarantees as to the absence of any ingredient(s) can be made. Anyone with a severe medical allergy is advised to take this cautionary advice very seriously, as The Hotel Windsor takes no responsibility and accepts no liability for accommodating such requests.

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