

## CONFERENCE PACKAGES

---

Thank you for the opportunity to quote for your event to be held in Radcliffe's Conservatory Garden. Radcliffe's is located in the heart of Echuca's historic Port district and is in close walking distance to a vast array of accommodation and tourist sites.

Our Conservatory Garden Function Room is like no other, with live grape vines cascading from the ceiling it's the ideal setting for a corporate day. The room set-up can be customized for your own personal needs and requirements. Floor plans will be discussed with our experienced Function Coordinator, who can personally show you through the venue and answer any questions you may have.

Inclusions:

- Exclusive use of the Conservatory Garden with private access
- Room set-up with tables, chairs, stage, lectern as required
- Projector and screen
- White linen table cloths (if required)
- All day tea & coffee station
- Water station
- All crockery, cutlery & glassware
- Personalised planning assistance with our Function Coordinator
- Cordless microphone & lectern
- Personalized sign at Radcliffe's entrance directing guests to function room
- Heating/Air-conditioning
- Private bar (if required)
- Set-up and cleaning of the room

---

Room hire Sunday-Friday \$250, Saturday \$500 (Extra consecutive day \$100 per day)

---

## MORNING/AFTERNOON TEA OPTIONS

### MORNING/AFTERNOON TEA OPTION 1

Assorted cakes  
Freshly made scones  
Fruit platter  
Tea & coffee station  
\$12 per person

### MORNING/AFTERNOON TEA OPTION 3

Assorted cakes  
Freshly made scones  
Fresh Fruit Platter  
Chefs selection of hot savories such as  
sausage rolls, mini beef pies, bacon  
quiche, arancini, etc  
Tea & coffee station  
\$18 per person

### MORNING/AFTERNOON TEA OPTION 2

Fresh fruit platters  
Antipasto platters including cured meats,  
Australian cheeses & our own grilled  
marinated vegetables  
Tea & coffee station  
\$15 per person

### MORNING/AFTERNOON TEA OPTION 4

Assorted cakes/scones  
Chefs selection of hot and cold savouries  
such as sausage rolls, mini beef pies,  
bacon quiche, arancini, etc  
Antipasto platters including cured meats,  
Australian cheeses & our own grilled  
marinated vegetables  
Coffee & tea station  
\$20 per person

**Add Juice - \$2.00 per person**

---

## LUNCH MENU OPTIONS

### COLD MEATS & SALAD LUNCH

Selection of sliced cold roast meats  
Fresh bread & bread rolls  
Condiments  
Selection gourmet salads  
Variety of cakes/slices for dessert  
Tea & coffee station  
\$25 per person

### SANDWICH LUNCH

Selection of freshly prepared  
sandwiches and/or wraps  
Variety of cakes/slices for dessert  
Tea & coffee station  
\$16.5 per person

---

# RADCLIFFE'S

RESTAURANT | FUNCTIONS | BAR | CATERING

---

## HOT ROAST CARVERY BUFFET LUNCH

Strip loin of beef w/ salt flakes & pepper

Pork strip loin w/ maple glaze

Garlic & rosemary chat potatoes

Roast pumpkin & carrot

Penne pasta salad w/ sliced leg ham, diced peppers & fresh herb dressing

Seasonal garden salad w/ balsamic vinaigrette

Crunchy asian noodle salad

Bread rolls w/ butter

Gravy & condiments

Dessert

Selection of house made desserts

Seasonal fruit platters

Bowls of freshly whipped cream

Main Buffet Carvery & Dessert \$35 per person

---

## ALTERNATE SERVICE LUNCH OR DINNER

2 course lunch \$40 3 course lunch \$50

2 course dinner \$45 3 course dinner \$55

### ENTREES

Crab & fish cake, pineapple vanilla relish, lime rémoulade (GF)

Citrus cured salmon & cucumber tartare, gourmet greens bouquet, orange sherbet dressing (GF)

Thyme risotto w/ 24-hour beef ragu, triple brie cheese fondue (GF)

Fennel braised pork belly, blackened broccoli, apple puree (GF)

Pulled chicken & mushroom duxelle stuffed zucchini, meredith goat cheese, pesto cream

### MAINS

Seasoned scotch, creamed spinach & sundried tomato, confit of potato, sauce choron (GF)

Plum braised lamb shank, roasted garlic potato puree, almond & sugar peas fricassee (GF)

Asian broiled pork, steam bun, light bokchoy kimchi, garlic chips

Blackened barramundi, cassoulet of beans, pistou dollop (GF)

Grilled chicken breast, parsley potato, zucchini ribbons, tomato & olive sauce

### DESSERTS

Silky passion fruit panacotta, smoked orange coulis (GF)

Salty sweet churros, peanut caramel ganache

Asian meringue cake filled w/ sweet lemon custard (GF)

Sticky date pudding, warm caramel sauce

---