



MAESTRO



*Holiday Inn
& Suites*

BY IHG

GEELONG

Delegate Meetings
Conferencing



Chefs Selection Cold DDP

Don't have time to organise your DDP, Leave it with us we'll take care of your event for you.
Please find below a **sample menu for your Hot DDP.**

As part of your Food & Beverage package, basic tea, coffee, and a water station will be available outside your function room.

Please note that barista-made coffee is available at an additional cost and is payable immediately.

Morning Tea

- Passionfruit yoghurt w. granola
- Assorted Mini Danishes
- Complimentary basic Coffee & Tea Station and Seasonal Whole Fruit

Working Style Lunch

- Fresh Leg Ham w. swiss cheese, tomato relish finger sandwich on white
- Roasted vegetable and pesto wholegrain wrap
- Salad
- White chocolate and macadamia slice
- Seasonal Fruit Platter
- Complimentary basic Coffee & Tea Station, Orange Juice & Pepsi

Afternoon Tea

- Freshly made vanilla & sultana scones w. strawberry jam & whipped cream
- Pork Sausage rolls w. tomato relish
- Complimentary basic Coffee & Tea Station and Seasonal Whole Fruit



Chefs Selection Hot DDP

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Morning Tea

- Passionfruit yoghurt w. granola
- Assorted Mini Danishes
- Complimentary basic Coffee & Tea Station and Seasonal Whole Fruit

Working Style Lunch

- Steamed jasmin rice
- Authentic aromatic butter chicken
- Roasted sweet potato w. baby spinach, sunflower seeds & honey vinegarette
- Fresh Leg Ham w. swiss cheese, tomato relish finger sandwich on white
- Roasted vegetable and pesto wholegrain wrap
- Seasonal Fruit Platter
- Complimentary basic Coffee & Tea Station, Orange Juice & Pepsi

Afternoon Tea

- Freshly made vanilla & sultana scones w. strawberry jam & whipped cream
- Pork Sausage rolls w. tomato relish
- Complimentary basic Coffee & Tea Station and Seasonal Whole Fruit



Tea Break Menu

Please choose (2) from the below morning and afternoon tea options

Savory Items

- Ham and cheese mini croissants
- Spinach and feta spanakopita
- Ham, tomato and cheese toasties
- Pork Sausage rolls w. tomato relish
- Spinach & pumpkin arancini, herb aioli w. Manchego
- Vegetable spring roll w. sweet chilli sauce

Sweeter Items

- Passionfruit yoghurt w. granola
- Freshly made vanilla & sultana scones w. strawberry jam & whipped cream
- Assorted mini muffins
- Homemade banana loaf
- Assorted mini danishes
- Seasonal fruit platter

Please don't forget to add your sweet selection to your package

LG - Low Gluten | LD - Low Dairy | VG - Vegan | V - Vegetarian | NT - May Contain Nuts

In accordance with Australian Food Standards, we advise that while every effort is made to accommodate dietary requirements, we cannot guarantee the absence of allergens in any of our food or beverage items. Cross-contamination may occur during preparation and service. Please ensure any dietary needs or allergies are communicated clearly to your event organiser, who will liaise with our team accordingly.



Working Style Lunch

Please choose one Hot dish

- Authentic aromatic butter chicken LG
- Beef stroganoff w. mushrooms, herbs, seeded mustard & cream LG
- Pork & Fennel sausages w. onion gravy LG
- Roasted chicken thigh w. rosemary LG/LD
- Herb crusted barramundi, Olive oil
- Layered beef ragu lasagne, béchamel and tomato sugo
- Rattatoui w. tomato sugo & basil VG

Choice of Side to go with you main hot dish

- Paris mash potato LD / V
- Pilaf rice LD / V
- Steamed jasmine rice LD / V
- Roasted garlic potatoes LD / V
- Penne pasta V
- Parmesan polenta LD / V
- Tabbouleh w. olive oil and fresh herbs V

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Fresh Salads

Please choose one only

- Roasted sweet potato w. baby spinach, sunflower seeds & honey vinegarette V / LG
- Potato salad w. capers, fresh herbs and vegan mayonaise VG / LG
- Greek salad w. tomatoes, onion, kalamata olives, cucumber and cos lettuce V
- Chicken nicoise salad w. green beans, black olives, cherry tomato and boiled egg LG
- Garden Salad w. mesculin lettuce, tomato, cucumber, carrot, onion & balsamic vinegarette VG / LD
- Caesar salad w. cos lettuce, broccoli, fava bean, croutons, parmesan

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Sandwiches & Wraps

Please choose One sandwich & one wrap

Finger Sandwiches

- Smashed egg, chive and mayo finger sandwich on wholegrain V
- Roast chicken w. lettuce & herb mayo finger sandwich on white LD
- Fresh Leg Ham w. swiss cheese, tomato relish finger sandwich on white

Handmade Wraps

- Chicken caesar w. mayo wrap LD
- Roasted vegetable and pesto wholegrain wrap VG
- Mediterranean falafel, yoghurt dressing, mixed leaves wrap LD
- Asian sesame and tofu wholegrain wrap VG

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Sweet Option

Please choose one sweet item only

- | | |
|---------------------------------------|----|
| • Caramel slice | V |
| • Dark chocolate brownie slice | V |
| • White chocolate and macadamia slice | V |
| • Apple crumble slice | V |
| • Mini carrot cake petit | VG |
| • Mini red velvet cake petit | VG |
| • Mini rich ganache cake petit | VG |

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