



CONFERENCE MEETING PACKAGES



We have several different spaces available for meetings and conferences at The Sir George.

The Long Room	< 12 people	An intimate space with a long table
The Whisky Lounge	< 25 people	Board meeting or lounge seating available
The Alfresco	25 - 60 people	Sunny room at the rear of the hotel
		Several configurations available
The Beer Garden	< 200 people	Enjoy an outdoor setting in serene surrounds
		Several configurations available
		Weather dependent

No venue hire fees on weekdays. Weekends subject to availability, POA.
Off-site catering not permitted. All meals and drinks must be purchased in-house.





CONFERENCE PACKAGES

MORNING OR AFTERNOON TEA W/ LIGHT LUNCH

Includes carafes of orange juice, tea & coffee

Selection of sourdough sandwiches - local ham, swiss cheese and mustard mayo

- smoked salmon, cream cheese, capers
- poached free range chicken, parsley mayonnaise

Petite quiches - ham, manchego & parsley
- three cheese & chive

Selection of housemade cakes

\$30 PER PERSON

MORNING OR AFTERNOON TEA W/ WARM LUNCH

Includes carafes of orange juice, sparkling water, tea & coffee

Housemade Pork & Fennel Sausage Rolls

Lamb Croquettes w/ Caper Mayonnaise & Lemon

Spanakopita - Filo pastry w/ swiss chard, sheep's milk fetta & dill

Petite tart of whipped chevre, smoked salmon, capers & pickled onion

Selection of housemade cakes

\$40 PER PERSON

MORNING OR AFTERNOON TEA W/ SHARED LUNCH

Includes carafes of orange juice, sparkling water, tea & coffee

Platters of:

- Lebanese spiced chicken w/ dutch carrots, quinoa tabbouleh & sumac yogurt
- Slow cooked Coridoone lamb shoulder, charred pumpkin & crushed green olives
- Potatoes roasted w/ bay leaves & garden herbs w/ creme fraiche
- Grilled green vegetables w/ smoked corn, shaved fennel & feta
- House sourdough w/ local olive oil

Callebaut chocolate tart

Petite lemon curd tartlets

\$45 PER PERSON

For all day catering add \$10 per person