



Enjoy the 24H race from the comfort of a VIP Hospitality Suite, five-star catering as well as unrivaled views of the Start/Finish straight boasting a packed Pit Lane.

Included in this package is a pit walk one hour prior to the start of the race and close proximity parking.

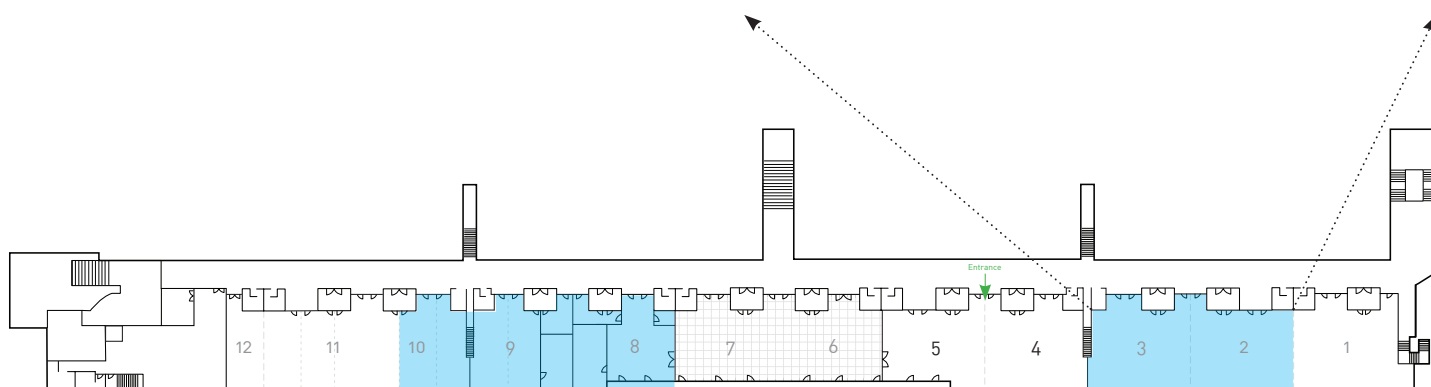
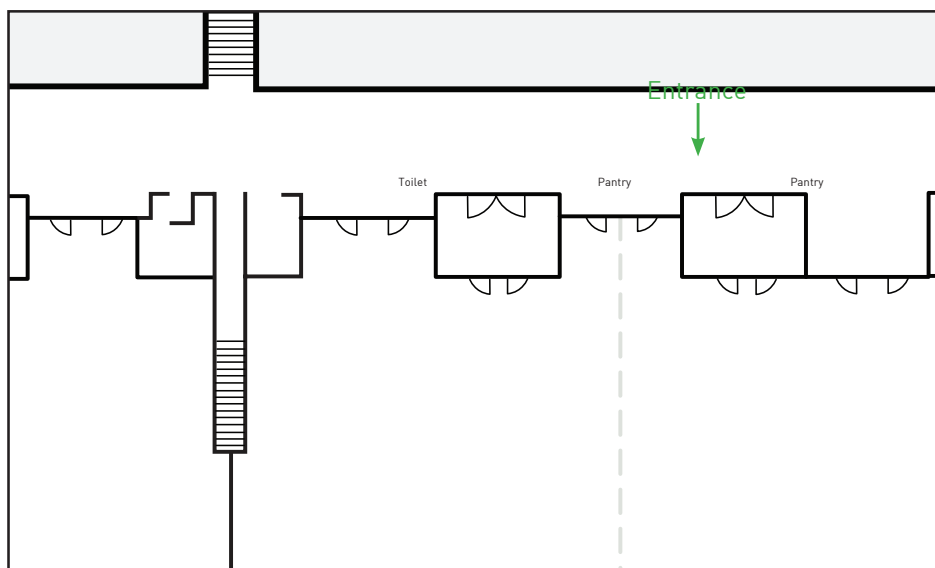
The Hankook 24H Dubai endurance race has become a mainstay on the international motorsport calendar and is the second largest 24H race grid in the world, with entries from all over the world.

The line-up consists of up to 100 Touring and GT cars, including big name marques such as Porsche, BMW, Ford, Seat, Renault, Ferrari, Mercedes and Audi.

When the lights turn green a massive field roars away with a rolling start, initiating a battle for supremacy and an adventure for teams that will go nonstop for the next 24 hours.

A great way to entertain clients, friends or family.

- Located on level 1 terrace.
- Entrance via the race paddock.
- Bookings available in advance from bertg@dubaiautodrome.com or call +971 (04) 806 2220.



Please fill out the form, sign, scan and email back to:
bertg@dubaiautodrome.com or fax back to: **+971 (4) 806 2220**

1 CONTACT DETAILS:

Client Name (individual, team, or full legal name of company)

Contact Name (mandatory for company bookings)

Street & Building Address

PO Box City Postal Code Country

Tel Fax Mob

Email Dubai Autodrome Contact (if known)

2 CHOOSE PACKAGE:

| WEEKDAYS | | | | | | | |
|-----------------------|--------------------------|----------|-------------|-------------|-------------|-------------|-------|
| | TIME | PRICE PP | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | TOTAL |
| | | | # of guests | # of guests | # of guests | # of guests | AED |
| <i>Choose 1</i> | | | | | | | |
| BREAKFAST - LIGHT | 08:00 - 10:00 | 126 | | | | | |
| BREAKFAST - HOT | 08:00 - 10:00 | 210 | | | | | |
| <i>Choose 1</i> | | | | | | | |
| LUNCH - LIGHT | 12:30 - 14:30 | 196 | | | | | |
| LUNCH - FULL | 12:30 - 14:30 | 238 | | | | | |
| <i>Choose 1</i> | | | | | | | |
| DINNER - LIGHT | 19:30 - 21:30 | 196 | | | | | |
| DINNER - FULL | 19:30 - 21:30 | 238 | | | | | |
| <i>Choose 1</i> | Fill in Start & End Time | | | | | | |
| 4H Beverages Package | | 77 | | | | | |
| 6H Beverages Package | | 91 | | | | | |
| 8H Beverages Package | | 105 | | | | | |
| 12H Beverages Package | | 119 | | | | | |
| | | | | | | | |
| | | | | | | | |
| Balance Due (AED): | | | | | | | |

* Food serving timings are fixed.
 * Menus are fixed.
 * Meals come with 2 hour beverage packages.
 * Prices are inclusive of 5% VAT
 * Excluding suite hire

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| WEEKENDS | | | | | |
|------------------------------|---------------|----------|-------------|-------------|-------|
| | TIME | PRICE PP | FRIDAY | SATURDAY | TOTAL |
| | | | # of guests | # of guests | AED |
| BREAKFAST - LIGHT | 08:00 - 10:00 | 126 | | | |
| BREAKFAST - HOT | 08:00 - 10:00 | 210 | | | |
| LUNCH FULL BUFFET - FRIDAY | 14:30 - 16:30 | 285 | | | |
| LUNCH FULL BUFFET - SATURDAY | 12:00 - 14:00 | 285 | | | |
| DINNER | 19:30 - 21:30 | 285 | | | |
| LATE NIGHT | On Request | | | | |
| | | | | | |
| Balance Due (AED): | | | | | |

* Food serving timings are fixed.
 * Menus are fixed.
 * Meals come with 2 hour beverage packages.
 * Prices are inclusive of 5% VAT
 * Excluding suite hire

3 PAYMENT & DECLARATION:

☐ I authorize Dubai Autodrome to deduct full payment from my credit card.

Visa / Mastercard

Credit Card Number

Expiry Date (MM/YY)

Cardholder's Name

Cardholder's Signature

I declare that I understand the Dubai Autodrome Terms & Conditions below ☐ Yes

I am authorized to make this offer on behalf of the Client, Team, or Company, I acknowledge and agree that the Client, Team, or Company will be bound by this document; I acknowledge, without limitation, that all funds must be received prior to any confirmation or dispatch of passes. For all Terms & Conditions please go to: www.dubaiautodrome.com. You will be contacted, using the information above, to receive your passes.

Signature

Position Held

Date

OFFICE USE ONLY:

☐ Payment Received

☐ Invoice Sent
#

☐ Entry Passes Sent
Qty:

Parking Passes
Qty:

☐ P1 ☐ P2 ☐ P3 ☐ P4 ☐ S ☐ D ☐ Other

Galleries Lafayette

LE GOURMET

LIGHT BREAKFAST OPTION

Bakers Selection

Freshly baked croissant, Danish and artesian bread
Selection of artesian cheese and Bresola hams
Choice of natural, strawberry and mango yogurts with granola & fresh berries
French butter, homemade blueberry & strawberry preserves
Fresh selection of whole fruits and fruit platter

HOT BREAKFAST OPTION

Bakers Selection

Freshly baked croissant, Danish and artesian bread
Selection of Artesian cheese and beef bresola
Scottish smoked salmon platter with traditional garnish
French butter, homemade blueberry & strawberry preserves
Choice of natural, strawberry & mango yogurts with granola & fresh berries
Fresh selection of whole fruits and fruit platter
Homemade cookies

Hot Selection

Gruyere cheese scrambled eggs
Quebec milk fed veal bacon, beef sausages & baked beans in tomato sauce
Grilled tomatoes, mushrooms and rosti potato cakes with garden herbs

LIGHT LUNCH OPTION

Soup

Sweet corn chowder with selection of fresh bread

Salads

Caesar salad with Chicken, focaccia croutons & Parmesan
Mezze: Hummus, tabouleh and Babaganoush & Arabic bread
Cheddar cheese and caramelized onion quiche (v)
Sushi platter – A selection of maki rolls & nigiri, soy sauce, wasabi & pickled ginger

Main courses

Spaghetti Bolognaise
Penne with creamy mushroom sauce
Lafayette butter chicken with basmati rice

Desserts

Chilled Seasonal Fruit platter
Strawberry-mascarpone chocolate cake
Assorted mini éclairs – caramel, chocolate and toffee

FULL LUNCH OPTION

Soup

Sweet corn chowder with selection of fresh bread

Salads

Mozzarella di Buffalo with heirloom tomatoes and extra virgin olive oil (v)
Caesar salad with Chicken, focaccia croutons & Parmesan
Mezze: Hummus, tabouleh and Babaganoush & Arabic bread
Cheddar cheese and caramelized onion quiche (v)
Sushi platter – A selection of maki rolls & nigiri, soy sauce, wasabi & pickled ginger

Main Courses

Jerk marinated Spatchcock chicken
Grilled salmon, braised artichokes, tomatoes and caramelized lemon
Paneer makhni with (v)
Steamed seasonal vegetables and roasted potatoes
Steamed basmati rice

Desserts

Chilled Seasonal Fruit platter
Pistachio bakewell tart
Strawberry-mascarpone chocolate cake
Assorted mini éclairs – caramel, chocolate and toffee

LIGHT DINNER OPTION

Soup

Tomato & fresh basil with selection of fresh bread

Salads

Thai glass noodle salad with Prawns & julienne Asian vegetables Shallots, balsamic vinaigrette
Mezze: Hummus, tabouleh and babaganoush & Arabic bread
Roasted Pepper and Feta Cheese quiche (v)
Sushi platter – A selection of maki rolls & nigiri, soy sauce, wasabi & pickled ginger

Main courses

Pan-fried Sea bream with caramelized lemons, artichoke & Taggiasche salsa with rice
Potato Gnocchi with creamy spinach
Classic beef lasagna

Desserts

Chilled Seasonal Fruit platter

Strawberry tart: Linzer biscuit, vanilla mousse, strawberry jelly with lemon & fresh cream

Assorted mini éclairs – Valrhona chocolate, Rosewater fondant & Cappuccino

FULL DINNER OPTION

Soup

Tomato & fresh basil with selection of fresh bread

Salads

Thai glass noodle salad with Prawns & julienne Asian vegetables shallots, balsamic vinaigrette

Rocket and watercress salad, crumbled goats cheese, candid walnuts, crispy shallots, balsamic vinaigrette

Mezze: Hummus, tabouleh and babaganoush & Arabic bread

Roasted Pepper and Feta Cheese quiche (v)

Sushi platter – A selection of maki rolls & nigiri, soy sauce, wasabi & pickled ginger

Mains

Butter chicken

Steamed basmati rice

Grilled Mediterranean vegetables

Pan-fried Sea bream with caramelized lemons, artichoke & Taggiasche salsa

Potato gnocchi with roast garlic & tomato sauce, Grana Padano cheese

Dessert

Chilled Seasonal Fruit platter

Strawberry tart: Linzer biscuit, vanilla mousse, strawberry jelly with lemon & fresh cream

Emotion café chocolat: Almond tart with crispy praline, coffee ganache, & glace au chocolat

Assorted mini éclairs – Valrhona chocolate, Rosewater fondant & Cappuccino

LIGHT BREAKFAST OPTION

Bakers selection

Freshly baked croissant, Danish and artesian bread
Selection of artesian cheese and Bresola hams
Choice of natural, strawberry and mango yogurts with granola & fresh berries
French butter, homemade blueberry & strawberry preserves
Fresh selection of whole fruits and fruit platter

HOT BREAKFAST OPTION

Bakers selection

Freshly baked croissant, Danish and artesian bread
Selection of Artesian cheese and beef bresola
Scottish smoked salmon platter with traditional garnish
French butter, homemade blueberry & strawberry preserves
Choice of natural, strawberry & mango yogurts with granola & fresh berries
Fresh selection of whole fruits and fruit platter
Homemade cookies

Hot Selection

Gruyere cheese scrambled eggs
Quebec milk fed veal bacon, beef sausages & baked beans in tomato sauce
Grilled tomatoes, mushrooms and rosti potato cakes with garden herbs

LIGHT LUNCH OPTION

Soup

Forest mushroom soup with selection of fresh bread

Salads

Quinoa salad with Prawns, roasted peppers and cherry tomato tossed with extra virgin olive
Mixed green lettuce with a choice dressing: French herb and mustard, Roast red capsicum, Balsamic vinaigrette (v)
Mezze: Hummus, tabouleh and babaganoush & Arabic bread
Sushi platter – A selection of maki rolls & nigiri, soy sauce, wasabi & pickled ginger

Main courses

Fuseli carbonara
Spaghetti with pesto
Chicken cacciatore & rice

Desserts

Chilled Seasonal Fruit platter
Lafayette Carrot cake with cream cheese
Tahitian vanilla mille feuille
Saint Honore

FULL LUNCH OPTION

Soup

Forest mushroom soup with selection of fresh bread

Salads

Quinoa salad with Prawns, roasted peppers and cherry tomato tossed with extra virgin olive

Mixed green lettuce with a choice dressing: French herb and mustard, Roast red capsicum, Balsamic vinaigrette (v)

Mezze: Hummus, tabouleh and babaganoush & Arabic bread

Leek & bacon Quiche

Sushi platter – A selection of maki rolls & nigiri, soy sauce, wasabi & pickled ginger

Main Courses

Lafayette lamb biryani with raita

Singapore fried noodles with BBQ chicken & prawns

Chicken cacciatore

Grilled broccoli with citrus & extra virgin olive oil

Cream of mushroom fusilli

Desserts

Chilled Seasonal Fruit platter

Lafayette Carrot cake with cream cheese

Tahitian vanilla mille feuille

Saint Honore

LIGHT DINNER OPTION

Soup

Minestrone soup with selection of fresh bread

Salads

Grilled prawns, asparagus and marinated artichoke salad, Dijon mustard vinaigrette

Shaved zucchini with tomato and olives

Mezze: Hummus, tabouleh and babaganoush & Arabic bread

Spinach and ricotta quiche (v)

Sushi platter – A selection of maki rolls & nigiri, soy sauce, wasabi & pickled ginger

Main courses

Alfredo penne with chicken & mushroom

Macaroni with pumpkin and cream sauce

Salmon teriyaki with steamed Pak Choy & jasmine rice

Desserts

Chilled Seasonal Fruit platter

Pistachio bakewell tart

Strawberry-mascarpone chocolate cake

FULL DINNER OPTION

Soup

Minestrone soup with selection of fresh bread

Salads

Grilled prawns, asparagus and marinated artichoke salad, Dijon mustard vinaigrette

Shaved zucchini with tomato and olives

Mezze: Hummus, tabouleh and babaganoush & Arabic bread

Spinach and ricotta quiche (v)

Sushi platter – A selection of maki rolls & nigiri, soy sauce, wasabi & pickled ginger

Mains

Salmon teriyaki with steamed Pak Choy

Yaki udon noodles with lemongrass chicken & curry oil

Jasmine rice

Farfalle with grilled Mediterranean vegetables, pesto cream sauce & pine seeds

Roast chicken with thyme & honey

Dessert

Chilled Seasonal Fruit platter

Pistachio bakewell tart

Strawberry-mascarpone chocolate cake

Assorted mini éclairs – caramel, chocolate and toffee

LIGHT BREAKFAST OPTION

Bakers selection

Freshly baked croissant, Danish and artesian bread
Selection of artesian cheese and Bresola hams
Choice of natural, strawberry and mango yogurts with granola & fresh berries
French butter, homemade blueberry & strawberry preserves
Fresh selection of whole fruits and fruit platter

HOT BREAKFAST OPTION

Bakers selection

Freshly baked croissant, Danish and artesian bread
Selection of Artesian cheese and beef bresola
Scottish smoked salmon platter with traditional garnish
French butter, homemade blueberry & strawberry preserves
Choice of natural, strawberry & mango yogurts with granola & fresh berries
Fresh selection of whole fruits and fruit platter
Homemade cookies

Hot Selection

Gruyere cheese scrambled eggs
Quebec milk fed veal bacon, beef sausages & baked beans in tomato sauce
Grilled tomatoes, mushrooms and rosti potato cakes with garden herbs

LIGHT LUNCH OPTION

Soup

Minestrone soup with selection of fresh bread

Salads

Lemongrass chicken salad
Mezze: Hummus, tabouleh and babaganoush & Arabic bread
Broccoli and smoked salmon onion quiche (v)
Sushi platter – A selection of maki rolls & nigiri, soy sauce, wasabi & pickled ginger

Main courses

Penne with beef sausage & tomato
Lamb kebabs with garlic yogurt & harissa sauce & saffron rice
Chicken & spinach lasagna

Desserts

Chilled Seasonal Fruit platter
Pistachio bakewell tart
Strawberry-mascarpone chocolate cake
Assorted mini éclairs – caramel, chocolate and toffee

FULL LUNCH OPTION

Soup

Minestrone soup with selection of fresh bread

Salads

Lemongrass chicken salad

Greek salad with black olives and feta

Mezze: Hummus, tabouleh and babaganoush & Arabic bread

Broccoli and smoked salmon onion quiche (v)

Sushi platter – A selection of maki rolls & nigiri, soy sauce, wasabi & pickled ginger

Main Courses

Lafayette fried rice with prawns & chicken

Grilled sea bream with yellow pepper & coriander salsa

Penne Arrabiata with grilled zucchini & garlic comfit

Lamb kebabs with garlic yogurt & harissa sauce

Sautéed French beans with Portobello mushrooms & toasted sesame seeds

Desserts

Chilled Seasonal Fruit platter

Pistachio bakewell tart

Strawberry-mascarpone chocolate cake

Assorted mini éclairs – caramel, chocolate and toffee

LIGHT DINNER OPTION

Soup

Arabic Lentil soup with crispy bread

Salads

Three bean salad, with feta and avocado

Mezze: Hummus, tabouleh and babaganoush & Arabic bread

Roasted vegetable quiche (v)

Sushi platter – A selection of maki rolls & nigiri, soy sauce, wasabi & pickled ginger

Main courses

Farfalle, broccoli & cherry tomato sauce

Penne with arugula pesto

Thai style green curry with chicken and Thai basil, served with jasmine rice

Desserts

Chilled Seasonal Fruit platter

Strawberry tart: Linzer biscuit, vanilla mousse, strawberry jelly with lemon & fresh cream

Assorted mini éclairs – Valrhona chocolate, Rosewater fondant & Cappuccino

FULL DINNER OPTION

Soup

Arabic Lentil soup with crispy bread

Salads

Three bean salad, with feta and avocado

Grilled eggplant with mizu and pomegranate

Mezze: Hummus, tabouleh and babaganoush & Arabic bread

Roasted vegetable quiche (v)

Sushi platter – A selection of maki rolls & nigiri, soy sauce, wasabi & pickled ginger

Mains

Thai style green curry with chicken and Thai basil, served with jasmine rice

Grilled salmon with roasted potatoes and red peppers

Steamed Jasmine Rice

Three bean hot pot

Herb roasted potatoes

Dessert

Chilled Seasonal Fruit platter

Strawberry tart: Linzer biscuit, vanilla mousse, strawberry jelly with lemon & fresh cream

Emotion café chocolat: Almond tart with crispy praline, coffee ganache, & glace au chocolat

Assorted mini éclairs – Valrhona chocolate, Rosewater fondant & Cappuccino

LIGHT BREAKFAST OPTION

Bakers selection

Freshly baked croissant, Danish and artesian bread
Selection of artesian cheese and Bresola hams
Choice of natural, strawberry and mango yogurts with granola & fresh berries
French butter, homemade blueberry & strawberry preserves
Fresh selection of whole fruits and fruit platter

LIGHT BREAKFAST OPTION

Bakers selection

Freshly baked croissant, Danish and artesian bread
Selection of Artesian cheese and beef bresola
Scottish smoked salmon platter with traditional garnish
French butter, homemade blueberry & strawberry preserves
Choice of natural, strawberry & mango yogurts with granola & fresh berries
Fresh selection of whole fruits and fruit platter
Homemade cookies

Hot Selection

Gruyere cheese scrambled eggs
Quebec milk fed veal bacon, beef sausages & baked beans in tomato sauce
Grilled tomatoes, mushrooms and rosti potato cakes with garden herbs

LIGHT LUNCH OPTION

Soup

Cream of pumpkin with crispy bread

Salads

Hummus Beiruti & Babaganoush with Extra virgin olive oil & Arabic bread
Fattoush with pomegranate dressing & bread crisps
New potato salad with avocado, crispy beef & horseradish dressing
Sushi platter – A selection of maki rolls & nigiri, soy sauce, wasabi & pickled ginger

Main courses

Spaghetti aioli with shrimps
Penne, eggplant with pine nuts and basil;
Roast leg of lamb with shallot & herb stuffing, rosemary jus

Desserts

Seasonal fruits and berries
Black forest shooter
Oreo cheesecake

FULL LUNCH OPTION

Soup

Cream of pumpkin with crispy bread

Salads

Hummus Beiruti & Babaganoush with Extra virgin olive oil & Arabic bread

Fattoush with pomegranate dressing & bread crisps

New potato salad with avocado, crispy beef & horseradish dressing

Grilled halloumi with Rucola, black olives & za'atar lemon dressing

Sushi platter – A selection of maki rolls & nigiri, soy sauce, wasabi & pickled ginger

Main Courses

Roast leg of lamb with shallot & herb stuffing, rosemary jus

Baked Salmon with lemon and cherry tomato

Vegetable biryani with raita (v)

'Dauphinoise' potatoes (v)

Wok fried seasonal vegetables in garlic-oyster sauce, sesame seeds (v)

Desserts

Seasonal fruits and berries

Black forest shooter

Oreo cheesecake

Sphere rouge: White ganache, raspberry compote, pistachio biscuit, white chocolate crisp

LIGHT DINNER OPTION

Soup

Sweet and sour vegetable soup with artesian bread

Salads

Thai beef salad

Freekeh with roasted vegetables and goats cheese

Mezze: Hummus, tabouleh and babaganoush & Arabic bread

Sun dried tomato and chicken quiche (v)

Sushi platter – A selection of maki rolls & nigiri, soy sauce, wasabi & pickled ginger

Main Courses

Tagliatelle with tomato and veal bacon

Fuseli, black olives and cream sauce

Beef stroganoff with mushroom with steamed rice

Desserts

Seasonal fruits and berries

English Victoria sponge

Chocolate brownie

FULL DINNER OPTION

Soup

Sweet and sour vegetable soup with artesian bread

Salads

Thai beef salad

Freekeh with roasted vegetables and goats cheese

Mezze: Hummus, tabouleh and babaganoush & Arabic bread

Sun dried tomato and chicken quiche (v)

Sushi platter – A selection of maki rolls & nigiri, soy sauce, wasabi & pickled ginger

Main Courses

Beef stroganoff with mushroom

Steamed sea bream with ginger and soy

Basmati rice

Vegetable lasagna

Mixed green vegetables

Dessert

Seasonal fruits and berries

Assorted profiteroles

English Victoria sponge

Chocolate brownie

LIGHT BREAKFAST OPTION

Bakers selection

Freshly baked croissant, Danish and artesian bread
Selection of artesian cheese and Bresola hams
Choice of natural, strawberry and mango yogurts with granola & fresh berries
French butter, homemade blueberry & strawberry preserves
Fresh selection of whole fruits and fruit platter

HOT BREAKFAST OPTION

Bakers selection

Freshly baked croissant, Danish and artesian bread
Selection of Artesian cheese and beef bresola
Scottish smoked salmon platter with traditional garnish
French butter, homemade blueberry & strawberry preserves
Choice of natural, strawberry & mango yogurts with granola & fresh berries
Fresh selection of whole fruits and fruit platter
Homemade cookies

Hot Selection

Gruyere cheese scrambled eggs
Quebec milk fed veal bacon, beef sausages & baked beans in tomato sauce
Grilled tomatoes, mushrooms and rosti potato cakes with garden herbs

LUNCH OPTION

Soup

Spicy roasted pepper & tomato soup with selection of Artisan bread & French butter (V)

Salads

Quinoa tabouleh with avocado, tahini, smoked almonds & pomegranate (V) (N)
Potato salad with Bresaola ham & mustard tarragon dressing
Pasta Caprese Salad (pasta, mozzarella, heirloom tomatoes, mint & basil) (V) (D)
Roasted cauliflower salad with crispy capers, pine seeds & pumpkin seeds & green herb dressing (V) (N)
Mixed green lettuce with a choice dressing: French herb & mustard, Roast red capsicum, Balsamic vinaigrette (v)
Sushi platter – A selection of maki rolls & nigiri, soy sauce, wasabi & pickled ginger

Main courses

Arabic mixed grill with biswais salad
Steamed salmon with teriyaki stir-fried green beans & bok Choy
Slow roasted vine tomatoes with gnocchi, spinach & pomodora sauce, Parmesan crumble (V)
Grilled Mediterranean vegetables (V)
Steamed Jasmine rice (V)

Desserts

Seasonal fruit skewers with warm chocolate sauce
Strawberry tart - Linzer biscuit, vanilla mousse, strawberry jelly with lemon & fresh cream
Assorted mini éclairs – Valrhona chocolate, Rosewater fondant & Cappuccino

DINNER OPTION

Soup

Lentil soup with cumin & Artisan bread & French butter (V)

Salads

Curried new potato Cilantro, scallions, celery, crispy beef & curry dressing

Watermelon & feta salad (baby arugula, kalamata olives, red onions) (V) (D)

Mixed green lettuce with a choice dressing - French herb & mustard, roast red capsicum, balsamic vinaigrette (v)

Mezze - Edamame hummus with crispy kale, pistachio nuts, celery & sunflower seed dressing (V) (N)

Tuna & beetroot fattoush with Labneh dressing

Sushi platter – A selection of maki rolls & nigiri, soy sauce, wasabi & pickled ginger

Main courses

Thai red curry with beef, broccoli, sugar snap peas & baby corn

Thyme & Lemon Chicken with Cajun grilled corn on the cob, salsa Verde

Poached Sea bream with soy ginger broth & bok Choy

Penne pasta with Arrabiata sauce

Sautéed Portobello mushrooms with roasted garlic (V)

Steamed Brown Rice (V)

Desserts

Seasonal fruits & berries

Assorted mini éclairs – Valrhona chocolate, Rosewater fondant & Cappuccino

Black forest shooter

Tahitian vanilla mille feuille: Caramelized puff pastry with vanilla cream

Sphere rouge: White ganache, raspberry compote, pistachio biscuit, white chocolate crisp (N)

LIGHT BREAKFAST OPTION

Bakers selection

Freshly baked croissant, Danish and artesian bread
Selection of artesian cheese and Bresola hams
Choice of natural, strawberry and mango yogurts with granola & fresh berries
French butter, homemade blueberry & strawberry preserves
Fresh selection of whole fruits and fruit platter

HOT BREAKFAST OPTION

Bakers selection

Freshly baked croissant, Danish and artesian bread
Selection of Artesian cheese and beef bresola
Scottish smoked salmon platter with traditional garnish
French butter, homemade blueberry & strawberry preserves
Choice of natural, strawberry & mango yogurts with granola & fresh berries
Fresh selection of whole fruits and fruit platter
Homemade cookies

Hot Selection

Gruyere cheese scrambled eggs
Quebec milk fed veal bacon, beef sausages & baked beans in tomato sauce
Grilled tomatoes, mushrooms and rosti potato cakes with garden herbs

LUNCH OPTION

Soup

Pumpkin & Macon soup with selection of Artisan bread & French butter

Cold Appetizers

Smoked salmon with traditional accompaniments
Smoke turkey platter
Lafayette cheese platter

Salads

Quinoa salad with grilled Mediterranean vegetables & goat's cheese (V) (D)
Mezze: Hummus, tabouleh & Babaganoush served with Arabic bread (V)
Quiche Lorraine
Penne pesto salad with oven dried tomatoes & parmesan (V)
Lafayette sushi platter

Mains

Beef saynia
Kung Pao chicken
Dill marinated grilled Prawns with tomato & olive salsa, lemon butter sauce
Sautéed Portobello mushrooms with roasted garlic
Potato Gnocchi with grilled asparagus, roast capsicum, Gorgonzola cream & pine seeds (v)
Steamed Jasmine rice

Dessert

Chilled seasonal fruit platter
Raspberry and white chocolate brownie
Mixed fruit tartlets