

FOR THE LOVE OF FOOD



Laissez-faire has an enviable reputation for delivering innovative cuisine, using local NSW produce. Our chefs carefully design our menus based around key local suppliers and fresh seasonal ingredients that were selected to tantalise taste buds and emotions with flavour, texture and timeless presentation.

We are a full service catering & events company with a passion for unique dining experiences.

Speak to us about all your event & catering needs.



CLASSIC

CONFERENCE MENU

Full Day Package:

Arrival, Morning Tea, Working
Lunch & Afternoon Tea

Half Day Package:

Morning or Afternoon Tea
& Working Lunch

ON ARRIVAL

Freshly brewed fair trade and organic coffee with a selection of T2 hand selected teas served with chilled water.

LUNCH

A delicious artisanal sandwich selection on a variety of bread.

Gourmet sandwich points and filled baguettes

- Roast chicken, herbs, mayonnaise and lettuce
- Egg and mayonnaise with watercress (v)
- Roast turkey, cranberry and brie
- Roast beef with caramelised onions, rocket and tomato
- Ham, tasty cheese, tomato and seeded mustard

Seasonal fruit platter

Orange juice

Freshly brewed fair trade and organic coffee with a selection of T2 hand selected teas served with chilled water.

MORNING TEA

Select 2 bites. Tea & coffee included.

- Bircher muesli, with cranberry granola and vanilla yoghurt
- Natural yoghurt with honey, toasted oats, fresh berries
- A selection of mini pastries
- Mini sweet muffins
- Mixed berry friands (gf)
- Smoked salmon petit bagels with rocket and cream cheese
- Petite croissant, ham, roma tomato, cheddar (v)
- Bacon, house made BBQ sauce, fried egg roll
- Raspberry cubes (vegan)
- Fruit 'n' Nut Muesli Bar (vegan)
- Seasonal fruit platter (gf)

AFTERNOON TEA

Select 1 bite. Tea & coffee included.

- Mixed berry friands (gf)
- Heirloom tomato, ash smoked mozzarella and baby basil quiche (v)
- Bite size scones, strawberry jam, cream
- House-made beef sausage roll, tomato chutney
- Carrot cake with orange cream cheese frosting
- Dark chocolate brownie (gf)
- Mini baked doughnuts
- Macaron collection (gf)
- Seasonal fruit platter (gf)
- Fruit 'n' Nut Muesli Bar (vegan)
- Lamingtons with jam and cream



PREMIUM CONFERENCE MENU

Full Day Package:

Arrival, Morning Tea, Working
Lunch & Afternoon Tea

Half Day Package:

Morning or Afternoon Tea
& Working Lunch

ON ARRIVAL

Freshly brewed fair trade and organic coffee with a selection of T2 hand selected teas served with chilled water.

LUNCH

A delicious artisanal sandwich selection on a variety of breads.

BITES

Select 2

- Beef empanada, smokey tomato sauce
- Barbecued broccoli, pea and ham tart
- Vegetarian rice paper rolls with dipping sauce (vegan)
- Baby smoked salmon and green shallot frittata with sour cream (gf)
- Selection of sushi with pickled ginger, soy and wasabi mayonnaise (gf/v)
- Heirloom tomato, mozzarella and basil quiche (v)
- Satay beef skewers and peanut dipping sauce (gf/df)
- Pork sausage roll, tomato chutney
- Indian style samosa and tamarind dressing (vegan)

Lunch is served with a seasonal fruit platter, a selection of juices, sparkling and still water, as well as freshly brewed fair trade and organic coffee with a selection of T2 hand selected teas .

MORNING TEA

Select 2 bites. Tea & coffee included.

- Bircher muesli, with cranberry granola and vanilla yoghurt
- Natural yoghurt with honey, toasted oats, fresh berries
- A selection of mini pastries
- Mini sweet muffins
- Mixed berry friands (gf)
- Smoked salmon petit bagels with rocket and cream cheese
- Petite croissant, roma tomato, parsley, cheddar (v)
- Bacon, house made BBQ sauce, fried egg roll
- Fruit 'n' Nut Muesli Bar (vegan)
- Seasonal fruit platter (gf)

SALAD

Select 1

- Salad of yellow grape tomatoes, snow peas, red capsicum and mint (gf/v)
- Crunchy kale and walnut salad, tahini maple dressing (v/gf/lf)
- Quinoa salad, red cabbage, capsicums, shredded carrot, roast baby corn (vegan)
- Roast beetroot, green bean, caramelised walnut, goats' cheese
- Mesculin leaves, avocado, cherry tomatoes with balsamic dressing (vegan)
- Kumara and pumpkin, pepitas, sunflower seeds, baby spinach, avocado, ranch dressing (v/gf)

AFTERNOON TEA

Select 2 bites. Tea & coffee included.

- Mixed berry friands (gf)
- Heirloom tomato, ash smoked mozzarella and baby basil quiche (v)
- Bite size scones, strawberry jam, cream
- House-made beef sausage roll, tomato chutney
- Carrot cake with orange cream cheese frosting
- Dark chocolate brownie (gf)
- Mini baked doughnuts
- Macaron collection (gf)
- Seasonal fruit platter (gf)
- Fruit 'n' Nut Muesli Bar (vegan)



EXECUTIVE CONFERENCE MENU

Full Day Package:

Arrival, Morning Tea, Working
Lunch & Afternoon Tea

Half Day Package:

Morning or Afternoon Tea
& Working Lunch

ON ARRIVAL

Freshly brewed fair trade and organic coffee with a selection of T2 hand selected teas served with chilled water.

LUNCH

Individual assorted organic sourdough rolls.

HOT DISHES

Select 2

- Corn-fed chicken grilled with lemon, spices and herbs saffron vegetable rice (gf)
- Lamb shoulder, olives, rosemary, preserved lemon, baked potatoes (gf/lf)
- Roasted wagu beef, polenta and chimichurri (gf)
- Kingfish, brocolini, lemon and caper butter
- Charred salmon, risoni, pea, red onion and mint
- Wild mushroom risotto scented with truffle oil and served with fresh parmesan (v,gf)
- Smoked eggplant, mixed grain dahl, yoghurt (v, gf)
- Tapas style beef meatballs with spicy tomato sauce and steamed rice (gf)

Lunch is served with a seasonal fruit platter, a selection of juices, sparkling and still water, as well as freshly brewed fair trade and organic coffee with a selection of T2 hand selected teas .

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Select 2 bites. Tea & coffee included.

- Bircher muesli, with cranberry granola and vanilla yoghurt
- Natural yoghurt with honey, toasted oats, fresh berries
- A selection of mini pastries
- Mini sweet muffins
- Mixed berry friands (gf)
- Smoked salmon petit bagels with rocket and cream cheese
- Petite croissant, roma tomato, parsley, cheddar (v)
- Bacon, house made BBQ sauce, fried egg roll
- Fruit ‘n’ Nut Muesli Bar (vegan)
- Seasonal fruit platter (gf)

SALAD

Select 1

- Salad of yellow grape tomatoes, snow peas, red capsicum and mint (gf/v)
- Crunchy kale and walnut salad, tahini maple dressing (v/gf/lf)
- Quinoa salad, red cabbage, capsicums, shredded carrot, roast baby corn (vegan)
- Roast beetroot, green bean, caramelised walnut, goats’ cheese
- Mesculin leaves, avocado, cherry tomatoes with balsamic dressing (vegan)
- Kumara and pumpkin, pepitas, sunflower seeds, baby spinach, avocado, ranch dressing (v/gf)

AFTERNOON TEA

Select 2 bites. Tea & coffee included.

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