

FOR YOUR MEETING OR SEMINAR CHOOSE

est 1982 **PETER & PAULS**[®]
hospitality group

JUNE 29TH - AUGUST 29TH 2026

UNIVERSAL
EVENTSPACE

PARAMOUNT
EVENTSPACE

BELLAGIO
BOUTIQUE EVENT VENUE



Eaton Hall
COUNTRY INN & SPA EST. 1940

THE VUE
EVENT VENUE

CLUBHOUSE
EVENTSPACE

GET READY
TO
FALL IN
LOVE

CONTINENTAL BREAKFAST SERVICE

Fresh baked butter croissants
Assorted Biscotti
Homemade muffins and fruit Danishes
Freshly sliced fruit
Freshly brewed coffee, tea, juice, and bottled water

CONTINUOUS COFFEE BREAK

Coffee, tea, bottled water, soft drinks and juice set for duration of day

HOT WORKING LUNCH BUFFET *Alternative Options Available*

Main Course

- Cornish Hen served Peter and Paul's style
- Oven roasted salmon in a lemon butter sauce
- Basmati rice
- Chef's choice potatoes
- Seasonal vegetables
- Fresh baked focaccia with whipped butter and olive oil

Salad

- Mixed greens with pears and roasted tomato in a lemon vinaigrette
- Baby spinach salad with cucumber, cherry tomatoes, radish, pumpkin seeds, sun dried cranberries, in an herb vinaigrette

Dessert

- Mini pastry and tarts

**Includes use of the room, in house tables/chairs/linen, parking, coat check and full event coordination*

*** Room rentals may apply should client not meet the minimum guest count per room*

****Audio Visual Extra*

*****All pricing is plus administration and tax (18%) + (13%)*



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DAY MEETING PACKAGE \$89.00 pp

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CONTINENTAL BREAKFAST

Freshly Brewed Hot and Fresh Coffee, Decaf and Assorted Herbal Teas
Orange & Apple Juices
Lemon Poppy Seed & Banana Bread Loafs
Blueberry Scones
Assorted Fruit Danishes
Egg and Cheese Wraps

POWER BREAK 1

Coffee, Tea and Espresso | Mini Quiche

HOT LUNCH BUFFET SERVICE

Includes Warm Focaccia & Artisan Breads

Choice of 2

- Butternut Squash Soup
- Cream of Broccoli
- Tomato Bisque
- Tortellini Soup
- Grilled Vegetables
 - zucchini, eggplant and peppers
- Garden Salad
- Caesar Salad
- Green Bean Salad
- Far East Salad

Choice of 1

- Rotisserie Style Chicken Quarters in a Lemon Oregano
- Chicken Milanese (Italian Breaded Chicken Cutlets)
- Atlantic Salmon Filet with Lemon Oregano or Light Teriyaki Glaze
- Breaded Basa Filet with Lemon Oregano or Charred Cherry Tomatoes
- Thinly Sliced Top Sirloin Au Jus (Upgrade \$5 per person)

Choice of 2

- Seasonal Vegetables
- Roasted Potatoes or Mashed Potatoes or Sweet Potato Mash
- Penne in Classic Tomato Basil Sauce
- Mediterranean Farfalle with Olive Oil, Garlic & Arugula
- Orecchiette with Arugula

Dessert (Choice of 1)

- Assorted Mini Sweet Bites & Squares
- New York Style Cheesecake
- Warm Fudge Brownies & Cookies
- Classic Sticky Toffee Pudding with Creme Anglais

POWER BREAK 2

Fresh Lemonade or Hot Apple Cider
Decadent Fresh Baked Cookies or Cinnamon Donuts



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