



## THE BRIEF

Provide a business breakfast for 90 CEO's, Chairmen and Directors. The food and service needs to be high end for seasoned guests, easy to eat with a special twist.

## THE CHALLENGE

Creating a menu that would delight and satisfy guests well used to the breakfast seminar format.

## OUR SOLUTION

Breakfast canapes served in the 30 mins prior to the presentation. We served 5 canapes intensively which included:

- Bacon Cup with Quail Egg and Tomato Relish
- Cinnamon Scroll Lollipop with Maple Cream

These were followed by pastries and fruit on the tables with juice and coffee served to the table.

## FEEDBACK

*"Your team were outstanding and the food was delicious! Dylan did a great job, was very attentive to our guests and in particular the events team.*

*Looking forward to the next one."*