

2024 ISMS Marketing Science Conference - Menu

Thursday June 27

Breakfast

Continental Breakfast:

Toasted muesli with almonds and walnuts

Seasonal fruit salad

Breakfast pastries

Toast package station with preserves

Orange juice

Full cream, oat, skim and soy milk

Coffee (barista and regular) and teas

House-made botanical waters infused with fruits, berries and herbs

Additional Sweet Item: *Acai, seasonal berries and Bondi coconut yoghurt, amaranth and coconut granola* ^{GF VE CF}

Additional Savoury Item: *Open smoked salmon bagel, cream cheese, pickled red onion, baby capers and soft herb salad* ^{CF contains seafood}

Morning Break

House made cookies | Whole Fruit

Potato and manchego cheese croquette, confit garlic aioli ^{V CF}

Lunch

Sydney Eats Lunch - Thursday menu:

Potato salad, with sun-dried tomatoes, olives, Vannella feta cheese, baby capers, dill leaves and zesty Greek dressing ^{V CF}

Sandwich BLAT – bacon, lettuce, avocado, and tomato ^{DF}

Wrap Sesame falafel with tabbouleh, tomato, chilli mayonnaise, pickled red onion and spinach ^{VE CF}

Hot dish Oven roasted local Sword fish, indigenous pepperberry sweet potatoes, green beans, fennel orange salad, and finger lime butter sauce ^{GF CF contains seafood}

Plant based Coconut chickpea curry, bush tomato and caramelised onion, rice pilaf and coriander chutney ^{GF VE CF}

Hand item Saffron and manchego cheese arancini with truffle aioli ^{V CF}

Block 11 organic orange, almond pistachio and rose financier ^{GF V CF contains nuts}

Afternoon Break

House made cookies | Whole Fruit

Decadent chocolate, almond and raspberry cake ^{GF V contains nuts}

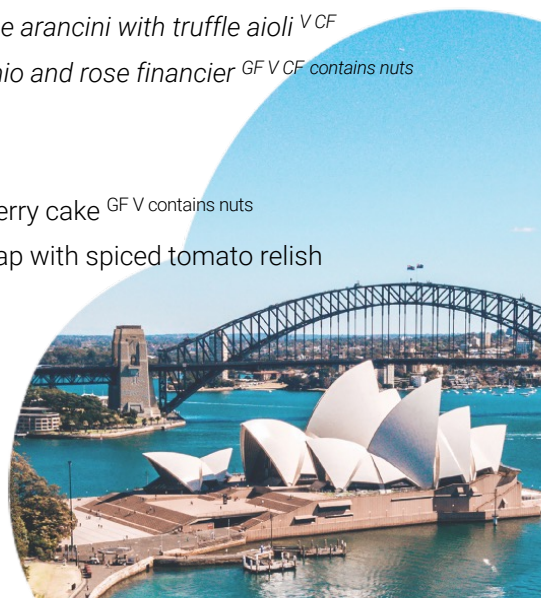
Braised chicken and leek puff pastry wrap with spiced tomato relish

GF = gluten free | V = Vegetarian | VE = vegan

CF= carbon friendly | DF = dairy free



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Conference Dinner

Entrée/Starter

Australian tiger prawns, bush sambal, sea purslane, nasturtium sarma, and sunrise lime ^{GF CF DF contains seafood}

Alternate serve with

Pepperberry Paroo kangaroo, heirloom beetroots, indigenous juniper, smoked carrot, NSW macadamia nut butter and beach karkalla ^{GF CF DF contains nuts}

Entrée/Starter Dietary *Pan seared potato 'scallops', fried enoki mushroom, truffled scorched cabbage crème, sugar peas and chickpea cress* ^{GF VE CF}

Main

Slow cooked Tasmanian salmon, cime de rapa, carrot puree, caper yoghurt, smashed peas and harissa oil ^{GF CF contains seafood}

Alternate serve with

Riverina MB2+ eye fillet, smoked potato puree, roasted seasonal vegetables, butter poached baby onions, wilted greens, and red wine jus ^{GF}

Main Dietary - *Root vegetable pave, braised mung beans, Garlicious grown black garlic, grilled seasonal mushrooms, charred onion, shaved asparagus with mushroom jus and parsnip chips* ^{GF VE CF}

Mini Desserts:

Salted caramel and vanilla bean mousse, Malfroy's gold honey, burnt butter crunch ^{GF}
Block 11 organic rhubarb, lime and raspberry cheesecake
Passionfruit bavarois, mango and lemon myrtle jelly, coconut marshmallow, coconut crunch ^{CF}

Dessert Dietary - *Rose infused watermelon with strawberries and mint, coconut labneh, crispy chickpea meringue, lychee sorbet* ^{GF VE CF}

Wines:

Craigmoor Chardonnay Sparkling Pinot Noir NV, Central Ranges, New South Wales
Tyrrell's Semillon Sauvignon Blanc, Hunter Valley & Orange, New South Wales
Round Two Shiraz, Barossa Valley, South Australia



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Friday June 28

Breakfast

Continental Breakfast:

Toasted muesli with almonds and walnuts

Seasonal fruit salad

Breakfast pastries

Toast package station with conserves

Orange juice

Full cream, oat, skim and soy milk

Coffee (barista and regular) and teas

House-made botanical waters infused with fruits, berries and herbs

Additional Sweet Item: Raspberry hemp seed bowl, maple syrup and banana with roasted Kootingal Organic pecan nut crumble ^{GF VE CF} contains nuts

Additional Savoury Item: Breakfast slider – folded egg, tomato, Vannella feta cheese with toasted sesame dukkah ^{V CF}

Morning Break

House made cookies | Whole Fruit

Butternut pumpkin and feta quiche ^{V CF}

Lunch

Sydney Eats Lunch - Friday menu:

Charred broccoli, Malfroy's honey roasted carrots, Puy lentils, red capsicum, parsley and sesame tahini dressing ^{GF V DF CF}

Sandwich Poached chicken, shallots, shredded carrot, daikon, coriander, cucumber, toasted sesame seeds, chilli mayonnaise ^{DF}

Aloo tikki wrap – smashed potatoes, peas, caramelised onions, spinach, tomato and cucumber with curried veganaise ^{VE CF}

Hot dish Sweet basil and chilli chicken, fragrant herbs, lime, and chilli glaze with steamed Jasmine rice ^{GF DF}

Plant based Ras-el-hanout chickpea tagine, Tuscan spinach, bell peppers, preserved lemon with Moroccan style semolina cous cous ^{VE CF}

Hand item BBQ Pork Bun with Szechuan chili jam

Coconut panna cotta, balsamic strawberries and pepperberry ^{GF CF}

Afternoon Break

House made cookies | Whole Fruit

Baked Basque raspberry cheesecake ^V

Sydney Harbour Cruise Canapes

Seafood & vegetarian nori sushi served with sweet soya sauce ^{V GF}

Tomato & basil bruschetta ^{V GF}

Antipasto cherry tomato & mushroom roasted skewer ^{VE GF}

Australian Angus beef slider, fresh tomato, snow tendril lettuce and relishes

Salt & pepper squid with aioli

Smoked salmon roulade, crème fraiche on crostini

Peking duck, cigar crapes, Hoisin sauce



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Saturday June 29

Breakfast

Continental Breakfast:

Toasted muesli with almonds and walnuts

Seasonal fruit salad

Breakfast pastries

Toast package station with preserves

Orange juice

Full cream, oat, skim and soy milk

Coffee (barista and regular) and teas

House-made botanical waters infused with fruits, berries and herbs

Additional Sweet Item: *Sweetened coconut yoghurt with strawberry and hemp seed jam, fresh berries, coconut chips and puffed amaranth* ^{GF VE CF}

Additional Savoury Item: *Warm croissant - smoked turkey, sliced tomatoes with Havarti cheese*

Morning Break

House made cookies | Whole Fruit

Ricotta, rhubarb and pear tea cake with crème diplomat

Thai style curry puff with sweet chilli ^{DF CF contains seafood}



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