ANZCPB 2017 Meeting

Dates: November 30th – December 3rd

Location: Daintree Rainforest Observatory
3701 Cape Tribulation Road
Cape Tribulation, 4873
Ph: 07 4098 0005
Email: dro@jcu.edu.au

Registration: All-inclusive package (maximum of 50 dormitory style beds in rooms of 4 or 6 available with no a/cond) no transport required:

$470

Everything included except accommodation and breakfast (stay at alternate accommodation and find own transport to and from conference venue):

$300

Package includes:

Accommodation: nights of Thursday 30th November, Friday 1st and 2nd of December
Meals and drinks (chef catering onsite see menu for details):

- Thursday night welcome BBQ dinner
- Friday and Saturday: Breakfast, Morning Tea, Lunch, Afternoon Tea and Dinner, including Tropical themed dinner party Saturday night
- Sunday: Breakfast, Morning Tea, Lunch

Conference T-shirt and bag

MENU

Thursday 30th November

- BBQ Dinner – Selection of grilled meats, seasonal vegetable salads, cheeses, breads, condiments and local fruits.

Friday 1st December
• Breakfast – Toast and local condiments, Fruit Platter, Mungali Bio-dynamic Yoghurt, Muesli, Daintree Tea, Coffee  (Hot Breakfast will also be offered)
• Morning Tea
• Lunch – Selection of fresh and grilled gourmet sandwiches, focaccia melts and wraps, Fruit Platter
• Afternoon Tea
• Dinner – Local Seafood, Lemongrass and Coconut Hotpot/Jackfruit Curry with Coconut Sambal, Pickled Vegetables, Steamed Rice
• Dessert – Daintree Ice-cream duo

Saturday 2\textsuperscript{nd} December

• Breakfast – Toast and local condiments, Fruit Platter, Mungali Bio-dynamic Yoghurt, Muesli, Daintree Tea, Coffee  (Hot Breakfast will also be offered)
• Morning Tea
• Lunch – Thai Style Fresh Spring Rolls, Hands-On. Rice Paper, Lettuce, Green Papaya Salad, Raw Vegetables, Bean Sprouts, Satay Sauce, Marinated Chicken/Tofu, Chilli, Herbs, Crushed Peanuts. (We will prepare stations and encourage others to build their own)
• Afternoon Tea
• Dinner – “Tropical” themed dinner party. Platters including Local Seafood, Australian Game, Seasonal Local Produce and Spices, Cheeses, Charcuterie, Breads and Fruits.
• Dessert – Tropical Pavlova

Sunday 3\textsuperscript{rd} December

• Breakfast – Cooked Breakfast Buffet: Bacon, Eggs, Grilled Tomatoes, Mushrooms, Hash Browns, Home-made Baked Beans, Toast, Fruit Toast, Condiments, Fresh Fruit
• Morning Tea
• Lunch - Selection of fresh and grilled gourmet sandwiches, focaccia melts and wraps, Fruit Platter

*Morning & Afternoon Teas will be advised during the conference.

• All effort will be made to include and showcase local and regional produce.
• Please advise of and dietary restrictions well in advance.