

WELCOME TO THE **SHOW ME THE CHANGE** CONFERENCE GALA DINNER

EVENING BRIEF

Earthy aromas of herb and spice
refreshed with spritz and zest
laugh with mime & fire

Be seated to a theatrical menu
Todd Kilby addicted to risk pushes
the boundaries of human potential

Edible bowls filled with autumn
communal plates of seasoned kipfler and beets

Jarred Deweys isolation and ones ability to
give love and be loved in return

To finish Sweets: with death defying
flips and spins

*After enjoying your Porcini mushroom risotto on the
NICA forecourt*

*You will now be served an edible rice paper bowl filled
with fresh in season ingredients*

*Followed by a share platters of seasoned Kipfler
potatoes, roasted baby beets, carrots and other fresh
produce*

*You will be served Espresso coffee to the table and
enjoy this with our selection of mini desserts*

The wine this evening

*A fresh and vibrant Pinot gris from the Yarra valley.
[Boat O'Craigo wines](#) have supported Swinburne
hospitality for many years. Boat O'Craigo went through
hard times last year with the fires.*

*You will be served a delicate hand crafted or should we
say foot crafted Pinot noir from Sorrento the producer
being [Dogs Head wine](#).*

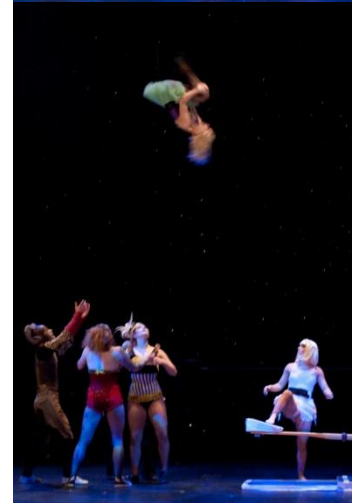
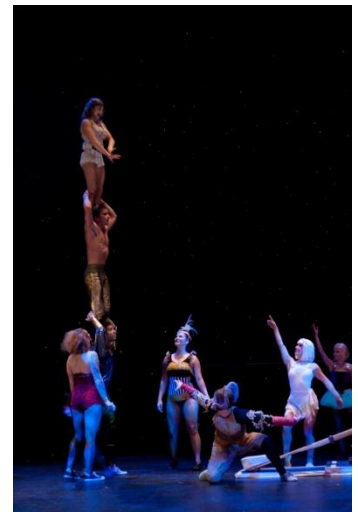


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Your host and entertainment this evening:

The gala dinner is being catered by students from the Swinburne University School of Hospitality, Tourism & Events Management. The gala entertainment is being provided by the [National Institute of Circus Arts](#).