

# GOURMET FUNCTION INFORMATION PACKAGE



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# *Gourmet Function Menu Packages*

## **Menu Option One**

\$39.00 pp

Soup

Main Course

Dessert

Tea, Coffee & Chocolates

## **Menu Option Two**

\$44.00 pp

Soup or Entrée

Choice of 2 Main Courses

Dessert

Tea, Coffee & Chocolates

## **Menu Option Three**

\$51.00 pp

Choice of 2 Entrées

Choice of 2 Main Courses

Choice of 2 Desserts

Tea, Coffee & Chocolates

## **Menu Option Four**

\$45.00 pp

3 Course Buffet

Minimum 50 people

(See over for menu details)

## **Menu Option Five**

\$25.00 pp

Cocktail Party

Fingerfood for an informal affair

## **Menu Option Six**

\$25.00 pp

Informal Party Option

Choice of 2 Hot Dishes & 2 Side Dishes

## **Hors D'oeuvres**

A selection of hot & cold hors d'oeuvres,  
served with your pre-dinner drinks

\$7.50 pp

Full waiter service.

We will gladly cost your own menu choices, should you wish

# *Soups*

## **Sweet potato & mustard**

A delicate combination of sweet & kipfler potatoes zested with Dijon mustard & finished with cream

## **Minestrone**

A traditional Italian soup of chunky vegetables, tomato, beef & pasta. Served with parmesan cheese

## **Roasted tomato, zucchini & chilli**

A rich tomato soup with zucchini pieces & a hint of chilli

## **Cream of cauliflower**

Cauliflower, sage, onion & parmesan cheese in a thick creamy soup

## **Honey scented butternut pumpkin**

A rich creamy soup of butternut pumpkin. Slow cooked with Kangaroo Island honey & finished with double cream

## **Chicken & coconut**

A chicken & coconut milk broth served with noodles & finished with coriander & basil

## **Tomato bisque**

A fresh tomato bisque, with a splash of gin & rich cream

## **Hearty vegetable**

Chunky vegetable pieces in a tomato based soup, garnished with garlic croutons

# *Entrees*

## **Mexican pork fillet**

Grilled on a melange of corn, beans & chickpeas

## **Teriyaki chicken**

Salad of roasted teriyaki chicken, snow peas & sprouts, peanut dressing

## **Smoked salmon pancake**

Springs smoked salmon & creamed horseradish on buckwheat pancakes

## **Scallops**

Char grilled scallops, lemon butter on wilted greens

## **Farfelle pasta**

Bowtie pasta in a creamy artichoke, garlic & parmesan sauce

## **Lamb satay**

Lamb satay with peanut sauce & jasmine rice

## **Chicken & mango**

Chicken & mango on mixed greens

## **Tandoori Chicken / Lamb**

Tandoori chicken or lamb with raita & pappadams

## **Fettuccine puttanesca**

Olives, chilli, anchovies, capers, garlic & tomato

# *Main Courses*

Pan fried chicken breast set on a bed of roasted capsicum and sun dried tomatoes,  
avocado cream sauce

Oven baked chicken breast filled with dried apricots & almonds, vin blanc sauce

Flathead fillets with braised cabbage, pancetta & roasted kipfler potatoes

Roast Atlantic salmon fillet with a pink peppercorn beurre rouge

Herb crusted swordfish steaks topped with salsa verde

Lightly baked fish of the day, cooked with coriander & coconut sauce, on noodles

Beef mignon: enhance with a pink peppercorn glaze

300gr ribeye, baked on caramelised onion & garlic mash. Café de Paris butter

Loin of lamb, char grilled on roasted eggplant, warm basil s& tomato sauce

Tenderloin chicken fillets with vegetables, between layers of pastry, herb wine sauce  
(vegetarian option available)

Baked fillet of pork with spicy apple & plum sauce

Cider marinated pork fillet with an apricot glaze

Veal rump, roasted with shitake mushrooms, bok choy, finished with sherry jus

Calamari gran successo: olive oil, black pepper, fresh basil, sweet chilli sauce, baby  
spinach, capsicum & onion

Aged roast sirloin with a cognac & pepper corn sauce

All main courses served with panache of seasonal vegetables.  
Salad bowls can be added for a surcharge

# *Desserts*

## **Mango & kiwi stack**

Pastry mille feuille, with layers of cream laced with mango cheeks & kiwi fruit, passionfruit sauce

## **Orgasm by chocolate**

Chocolate torte, served with chocolate chip icecream, drizzled with warm bourbon ganache

## **Vanilla cheesecake**

Baked New York style deep cheesecake, served with a wild berry coulis

## **Apple & almond strudel**

Hot apple strudel, blended with almonds, honey & cinnamon, accompanied by cinnamon cream

## **Strawberries**

Refreshingly light dessert of fresh strawberries, whipped cream & vanilla icecream

## **Double chocolate mudcake**

Decadent mudcake with rich cream & berry sauce

## **Brandy snap horns**

Cream filled & married to fresh fruit, passionfruit sauce

## **Cheese plate (1 per table)**

Selection of cheeses, served with dried fruits & nuts & seasonal fresh fruit

# *Buffet*

\$45.00 per person

## **Soup**

Your choice from our list  
Served to your guests with a warm baked roll

Self serve for your guests:

## **Hot fork dishes**

(Please select four)

Pork mignons, pineapple glaze  
Slow braised lamb shanks in Moroccan spices  
Thai green chicken curry with coconut & lime leaves  
Fish of the day, steamed, lemon hollandaise  
Medallions of beef, 3-peppercorn glaze  
Beef bourginonne  
Roasted veal fillet, mushroom wine sauce  
Chicken breast, shallots, white wine, mushroom, bacon with almond flakes  
Supreme of chicken in the wok, with broccoli & ginger  
Cajun beef fillet  
Veal tortellini, tomato & basil sauce

Hot buffet includes Mediterranean vegetables, potatoes & steamed rice

## **From the cold larder**

Antipasto selections  
Decorated poultry platter  
Leg ham platter with potted mustards  
Assorted continental salamis & wursts with relishes & pickles  
Large selection of salads  
Basket of fresh bread selections

## **Desserts**

Lavish display of cakes & pastries  
Decorated cheese board with dried fruits & water crackers  
Platters of local & tropical fresh fruits

Filtered coffee, Twinings tea & after dinner chocolates

# *Cocktail Party*

Finger food for an informal affair

**\$25.00 per person**

## **On arrival**

Selection of Hors D'oeuvres

Select 3 hot & 3 cold choices

## **Hot selections**

Spicy Mexican meat balls

Crispy potato skins

Mussels in their shell, ginger & lime butter

Samosas with Ketjup manis

Cocktail spring rolls with chilli sauce

Mango & spiced chicken parcels

Spicy marinated chicken wings

Cajun chicken tenderloins

Spinach & ricotta cheese pastries

Selection of savoury vol eu vents

Mushroom & leek quiche

Crumbed fish pieces

Party pies & pastries

Prawns in golden batter

Scallops wrapped in bacon

## **Cold Selections**

Vegetable crudités with cream cheese dips

Open sandwiches on Rye bread

Bruschetta selection

Chicken & almond pate with Melba toasts

Gourmet cheese platter

Marinated olives & eggplant

Pita bread with guacamole & crispy bacon

Ribbon sandwiches with vegetarian & meat choices

Tray service of approximately 1 hour, then self serve table for your guests.

# *Informal Party Option*

Party food for an informal affair

Select 2 hot dishes & 2 side dishes - **\$25.00 per person**

Select 3 hot dishes & 2 side dishes - **\$28.00 per person**

## **Hot dishes**

Thai Green Chicken Curry  
Chicken, Bacon & Sweetcorn Casserole  
Red Beef Curry  
Beef Burgundy  
Satay Chicken  
Satay Pork  
Meat Balls in Napolitano Sauce  
Beef Lasagne  
Vegetable Lasagne

## **Side dishes**

Rice  
Stir Fry Vegetables  
Potatoes  
Pasta

# *Beverage Packages*

## **Carafe Package**

Toohey's New Tap Beer  
Hahn Premium Light Tap Beer  
House Wine – Dry White, Fruity White & Dry Red  
Non-alcoholic Wine  
Orange Juice & Soft Drinks  
Iced Water  
Penfolds Club Port with Coffee

**\$26.50 pp**  
**4 ½ hour package**

## **Bottled Wine Package**

Toohey's New Tap Beer  
Hahn Premium Light Tap Beer  
Jacobs Creek Chardonnay & Shiraz Cabernet Wine  
Jacobs Creek Pinot Noir Chardonnay  
Non-alcoholic Wine  
Orange Juice & Soft Drink  
Iced Water  
Penfolds Club Port with Coffee

**\$29.00 pp**  
**4 ½ hour package**

## **Premium Bottled Wine Package**

Toohey's New Tap Beer  
Hahn Premium Light Tap Beer  
Grant Burge Semillon Sauvignon Blanc  
Grant Burge Shiraz Cabernet Merlot  
Grant Burge Pinot Noir Chardonnay  
Non-alcoholic Wine  
Orange Juice & Soft Drink  
Iced Water  
Penfolds Club Port with Coffee

**\$34.00 pp**  
**4 ½ hour package**

Spirits are paid for on consumption if required

Your total beverage account may also be paid for on consumption  
BYO is permitted, the corkage fee is \$9.00 per wine bottle