

# Catering Options

Please note that the below menus are samples only and that from time to time certain dishes or ingredients are restricted due to market availability. Special catering requirements can be discussed with our Chef prior to finalising the menu for your event.

## Breakfast Packages

### **Continental Breakfast - \$10.00 per person**

Selection of Croissant and Danish Pastries, Cereals, Toast with variety of Spreads  
Chilled Orange & Apple Juice  
Coffee & Tea

### **Cooked Breakfast - \$17.00 per person**

Fresh Fruit Plate  
Poached Eggs on Toasted English Muffin with Sausages or Bacon & Grilled Tomato  
Toast with Variety of Spreads  
Chilled Orange & Apple Juice  
Coffee & Tea

### **Full Breakfast (Can be Table Service or Buffet) - \$25.00 per person**

Fresh Fruit Platters  
Selection of Croissant and Danish Pastries, Cereals, Croissants, Toast with variety of Spreads  
Scrambled Eggs on Toasted English Muffins, Sausages, Bacon, Sautéed Mushrooms  
Grilled Tomatoes & Hash Browns  
Chilled Orange & Apple Juice  
Coffee & Tea

# Conference Packages

### **Option 1 - \$28.00 per person**

Tea & Coffee on arrival

#### ***Morning Tea***

Tea, Coffee and Homemade Scones with Jam & Cream

#### ***Lunch***

Assorted Gourmet Sandwiches, Hot & Cold Finger Foods  
Fresh Fruit & Cheese Plate  
Coffee & Tea

#### ***Afternoon Tea***

Coffee, Tea & Assortment of Cookies  
Water & Mints on Tables

### **Option 2 - \$40 per person**

Tea & Coffee on arrival

#### ***Morning Tea***

Tea & Coffee and Freshly made Scones with Jam & Cream

#### ***Lunch***

2 Course Alternate Serve

#### ***Entrée***

Pumpkin & Yarra Valley Persian Feta Tart  
& Thai Pumpkin Soup

#### ***Mains***

Porterhouse Steak on Baked Rosemary Potatoes & Seasoned Beans, finished with a Red Wine Jus  
& Pan Fried Salmon Fillets on Potato Galette, Asparagus & topped with A Hollandaise Sauce

#### ***Afternoon Tea***

Tea & Coffee and assortment of Danishes  
Water & Mints on Table

Vegetarian & Special Dietary Meals can be catered for. Must be advised in advance.

# Buffet Packages

## Option 1 - \$33.00 per person

### *Hot*

Roast Lamb  
Roast Beef  
Medley of Hot Vegetables  
Roast Potatoes & Pumpkin

### *Cold*

Roast Chicken

### *Salads*

Green Garden Salad  
Potato Salad  
Tuscan Green Bean Salad  
Coleslaw with Vinaigrette Dressing

### *Dessert*

Fresh Fruit Platters  
Selection of Slices  
Tea & Coffee  
After Dinner Mints

## Option 2 - \$45.00 per person

### *Hot*

Roast Lamb  
Roast Beef  
Medley of Hot Vegetables  
Roast Potatoes & Pumpkin  
Tortellini with Chicken, Mushrooms and  
Spinach in a Creamy White Wine Sauce

### *Cold*

Roast Chicken  
Cold Cooked Prawns

### *Salads*

Green Garden Salad  
Potato Salad  
Tuscan Green Bean Salad  
Coleslaw with Vinaigrette Dressing

### *Dessert*

Fresh Fruit Platter  
Selection of Scrumptious Desserts  
Tea & Coffee

# Cocktail Packages

## Option 1 - \$29.00 per person

Tomato & Feta Bruschetta  
Smoke Salmon & Cream Cheese Savory Boats  
Californian Rolls  
House Made Beef & Vegetable Mini Sausage Rolls  
Spinach & Ricotta Triangles  
Savoury Meatballs  
Home Made Wontons with Sweet Chilli

## Option 2 - \$32.00 per person

Tomato & Feta Bruschetta  
Smoke Salmon & Cream Cheese Savory Boats  
Californian Rolls  
House Made Beef & Vegetable Mini Sausage Rolls  
Spinach & Ricotta Triangles  
Home Made Wontons with Sweet Chili  
Chicken Satay Skewers with Authentic Peanut Sauce  
Veal Olives  
Char Grilled Vegetable Frittata Slice

## Option 3 - \$38.00 per person

Tomato & Feta Bruschetta  
Smoke Salmon & Cream Cheese Savory Boats  
Californian Rolls  
Spinach & Ricotta Triangles  
Home Made Wontons with Sweet Chili  
Chicken Satay Skewers with Authentic Peanut Sauce  
Veal Olives  
Char Grilled Vegetable Frittata Slice  
Seafood Platter of Crumb Calamari, Prawns wrapped in Spring Roll Pastry,  
Thai Fish Cakes and Spooned Crab Meat Salad.

All Cocktail Package served over 2 hours



## Light Lunch Packages

### Option 1 - \$15.00 per person

Assortment of Sandwiches  
Mini Quiches and Home Made Sausage Rolls  
Tea & Coffee

### Option 2 - \$18.00 per person

Individual Gourmet Quiche with Salad & Chips  
Fruit & Cheese Platter  
Tea & Coffee

### Platters - \$28.00 each

Yarra Valley winemakers Platter  
(Selection of Char Grilled Vegetables, Feta, Olives, Semi Dried Tomatoes, Prosciutto and Smoked Salmon)

### Grape Pickers Platter - \$18.00 each

(Selection of Dip, Tapenade, Olives & Feta Cheese)

## Barbecue Packages

### Option 1 - \$23.00 per person

Sausages, Gourmet Rissoles, Chicken Wings, Lamb Chops  
Selection of Salads  
Condiments and Variety of Bread  
Tea & Coffee

### Option 2 - \$30.00 per person

Sausages, Steak, Marinated Chicken Fillets and Lamb Chops  
Selection of Salads  
Condiments and Variety of Bread  
Tea & Coffee

Please note a catering surcharge of \$220 will apply to any group size under 30 people.

# Lunch & Dinner Packages

## Canapés

Crispy prosciutto & semi dried tomato on grilled parmesan polenta  
Slow roasted pork tenderloin with caramelized onion  
Crumbed camembert with plum sauce  
Char grilled vegetable tart  
Mini lamb skewers with cucumber and garlic yoghurt  
Tandoori chicken skewers with yoghurt raita  
Macadamia crusted chicken pieces with mango relish

## Platters to Share

Yarra Valley Winemakers Platter  
(Selection of Char Grilled Vegetables, Olives, Feta, Marinated Semi Dried Tomatoes, Prosciutto, Smoked Salmon)

## Grape Pickers Platter

Selection of Dips and Tapenades  
\* All Platters come with a variety of Ciabatta & Turkish Bread

## Soups

Mediterranean Tomato & Lentil  
Thai Pumpkin  
Sweet Potato, Carrot & Coriander  
Chicken & Sweet corn  
Pumpkin with a hint of Ginger

## Entrée

Pumpkin, Yarra Valley Persian Feta Tart with Rocket and Balsamic Reduction  
Cherry Tomato and Yarra Valley Persian Feta Tart with Rocket Salad and Balsamic Reduction  
Chicken Tenderloins on Salad Greens with a Mango Vinaigrette  
Smoked Salmon Carpaccio with Capers, Dill and drizzled with Lemon Infused Olive Oil  
Avocado & Prawn Stack with a Citrus Vinaigrette

## Mains

Porterhouse Steak with Kipler Potatoes, Seasoned Vegetables and a Portabello Mushroom Sauce  
Scotch fillet on Dauphinoise Potato, Seasonal Vegetables and a Red Wine Jus & Caramelised Onions  
Pan Fried Atlantic Salmon on Potato Gratin, Seasonal Vegetables and Dill Hollandaise Sauce  
Veal Scaloppini on a Potato Rosti, Sautéed Spinach finished with a Mushroom Sauce  
Smoked Salmon & Asparagus Linguini with Lemon Zest and Dill in a Chardonnay Cream Sauce  
Baked Chicken Breast stuffed with Ricotta, Semi Dried Tomato & Herbs on Potato Rosti and finished with a Tuscan Tomato Sauce  
Slow Cooked Pork Belly with Potato Galette and Seasoned Bok Choy finished with a Soy, Five Spice and Ginger Sauce

## Desserts

Vanilla Pannacotta with Summer Berries Compote  
Brandy Baskets with French Vanilla Ice Cream, Fresh Strawberries and Coulis Topped with Vanilla Persian fairy Floss  
Individual Tiramisu  
Sticky Date Pudding with Butterscotch Sauce and Vanilla Ice cream  
Individual Pavlovas topped with Double Cream & Fresh Seasonal Fruits  
Tea & Coffee

## Prices for Dinner Packages

All meals in packages are served alternately.  
Please choose 2 from each course to be served.

**Pre Dinner Canapés - \$10.00 per person (served for 30 minutes)**

**Platters to share or Soup/Main - \$30.00 per person**

**Platters to share or Soup/Main/Dessert - \$40.00 per person**

**Entrée/Main - \$35.00 per person**

**Entrée/Main/Dessert - \$45.00 per person**

**Main/Dessert - \$35.00 per person**

**Wedding Cake to be served as Dessert - \$5.00 per person**

# Beverage Packages

## **Standard Beverage Package**

Comprising a selection of De Bortoli Windy Peak White Wine, Red Wine, Sparkling Wines, Carlton Draught, Cascade Light, Soft Drinks, Mineral Water and Orange Juice

Served for 2.5 hour duration: \$24.00 per person  
Served for 3.5 hour duration: \$27.00 per person  
Served for 4.5 hour duration: \$30.00 per person  
Served for 5 hour duration: \$33.00 per person

Over 5 hours duration: Beverages are charged on consumption & service fees apply

## **Deluxe Beverage Package**

Comprising a selection of De Bortoli Gulf Station White Wine, Red Wine, Sparkling Wine, Carlton Draught, Cascade Light, Soft Drinks, Mineral Water and Orange Juice

Served for 2.5 hour duration: \$28.50 per person  
Served for 3.5 hour duration: \$33.00 per person  
Served for 4.5 hour duration: \$37.50 per person  
Served for 5 hour duration: \$41.00 per person

Over 5 hours duration: Beverages are charged on consumption & service fees apply

## **Non Alcoholic Beverage Package (Children Under 18 years of Age Only)**

Comprising assorted Coca Cola range of soft drinks, mineral water and orange juice.

Served for 2.5 hour duration: \$11.00 per person  
Served for 3.5 hour duration: \$13.00 per person  
Served for 4.5 hour duration: \$15.00 per person  
Served for 5 hour duration: \$16.00 per person

## **Additional Beverages**

Additional \$10.00 per person for Basic Spirits to be added to a Beverage Package (Scotch, Gin, Vodka, Bourbon, Rum)

Additional \$4.00 per person for Port to be served with Coffee

