

# TWO & THREE COURSE DINNERS

## Off Site

*Minimum 150 Guest*

## INCLUSIONS

Use of microphone for speeches  
Cake Knife and Gift Table  
White Table Linen, glassware and cutlery  
Professional wait staff  
5 hour room hire  
Experience Function Coordinator

## OPTIONAL

Centre pieces \$16.50 per table  
Projector and Screen Hire \$150.00  
Linen Napkins \$1.00 per person  
Chair Covers \$6.50 per chair  
Table Runners \$8.00 per table  
Unlimited Soft Drink & Juice \$10.00 per person  
DJ Hire from \$650.00  
Dance Floor Hire from \$650.00a

## PACKAGE

Three Course \$95.00 per Adult  
Two Course \$82.00 per Adult

### Canapes

Chef Selection of two different complimentary canapés on arrival

### Entrée

Butternut Squash Bruschetta, with pesto pine nuts and Bononcini  
Baked Polenta with Smoked Salmon, on a Napolitana sauce  
Grilled Eggplant Salad, with prosciutto and snow pea tendrils  
Potato Rosti with Prawn, and avocado

### Main

Roasted Moroccan Chicken Supreme, with truffle oil roasted chat potatoes, crispy chorizo, spiced roasted seasonal vegetables and Harissa sauce

Grilled Salmon or Barramundi, with roasted fennel, crushed buttery peas, pickled beetroot, carrot and a mint & lemon oil dressing

Marinated Eye Filet, grilled (king brown) mushrooms, truffle oil mashed potatoes, confit truss cherry tomatoes, buttery green beans, red wine jus

### Dessert

Deconstructed Apple Crumble, apple poached in cidar and golden syrup, with a lemony granola crumble, mascarpone cream and balsamic glaze

Mango & Cream Cheese Mouse, served in a glass with mango gelato, meringue and lemony crumble

Flourless Chocolate Cake served with smashed cookies, chocolate sauce and mixed berries

WHITE CHOCOLATE BROWNIE served with strawberries