



**KAMBERRA
WINE COMPANY**



constellationhotels



GRAND CHIFLEY



CHIFLEY



Australis
HOTEL RESORTS & APARTMENTS



COUNTRY
COMFORT



COUNTRY
COMFORT



COUNTRY
COMFORT

Special Events Menu 2011



MENU SELECTIONS

OUR EXECUTIVE CHEF HAS CAREFULLY SELECTED THE FOLLOWING MENU ITEMS FOR YOU TO DESIGN YOUR OWN MENU, ANY SPECIAL DIETARY REQUIREMENTS CAN BE CATERED FOR INDIVIDUALLY OR AS A GROUP.

MENU CHOICES FOR EVENT DINNERS (MINIMUM 25 PAX)

MENU CHOICE 1

HOT BUFFET \$42 PER PERSON

SELECTION OF FRESH BREADS

PUMPKIN SOUP

MAIN COURSE

GARLIC AND ROSEMARY ROAST LAMB

LEMON AND THYME ROAST CHICKEN

SERVED WITH

ROASTED PUMPKIN

HERB AND GARLIC CHAT POTATOES

BUTTERED SEASONAL STEAMED VEGETABLES

CHEFS SELECTION OF SALADS AND CONDIMENTS

DESSERT

LEMON AND LIME TART

CHEESECAKE

PAVLOVA

FRESH FRUIT SALAD

WHIPPED CREAM

FRESHLY BREWED COFFEE, TEA AND CHOCOLATES

MENU CHOICE 2
HOT BUFFET \$49.50 PER PERSON

1/2 HOUR OF CHEF SELECTED HOT AND COLD CANAPÉS

MAIN CHOICE

FRESH BREAD ROLLS

EYE FILLET BEEF WELLINGTON
LEMON AND THYME ROAST CHICKEN
SIRLOIN OF HERB RUBBED PORK

SERVED WITH

ROASTED PUMPKIN
HERB AND GARLIC CHAT POTATOES
BUTTERED SEASONAL STEAMED VEGETABLES
CHEFS SELECTION OF SALADS AND CONDIMENTS

DESSERT

LEMON AND LIME TART
CHEESECAKE
PAVLOVA
FRESH FRUIT SALAD
WHIPPED CREAM
FRESHLY BREWED COFFEE, TEA AND CHOCOLATES

MENU CHOICE 3
COLD BUFFET \$42 PER PERSON

BREAD ROLLS

ANTIPASTO PLATTERS ON EACH TABLE

COLD MEAT PLATTER – CHICKEN, BEEF, TURKEY, SALAMI, HAM

CAESAR SALAD

POTATO SALAD

COLESLAW

GARDEN SALAD

PAVLOVA

LEMON LIME TART

FRESH CHEESECAKE

WHIPPED CREAM

BBQ BUFFET \$42 PER PERSON

BREAD ROLLS

ANTIPASTO PLATTERS ON EACH TABLE

GOURMET SAUSAGES

RISSOLES

CHICKEN SKEWERS

MARINATED STEAK

CAESAR SALAD

POTATO SALAD

COLESLAW

GARDEN SALAD

PAVLOVA

LEMON LIME TART

FRESH CHEESECAKE

WHIPPED CREAM

BUFFET EXTRAS

COOKED WHOLE PRAWNS ON ICE	\$9.90PP
BBQ CHILLED MUSSELS	\$6.90PP
NATURAL OR KILPATRICK OYSTERS	\$4 EACH
SMOKED SALMON	\$6.90PP
ICE CARVINGS	\$200 EACH

EXTRA SPECIAL TREATS

(DINNER OPTIONS)

CANAPÉS

1/2 HOUR OF CHEF SELECTED CANAPÉS AT THE START OF YOUR FUNCTION \$8.50PP

1 HOUR OF CHEF SELECTED CANAPÉS AT THE START OF YOUR FUNCTION \$14.00PP

SORBET COURSE \$4.50PER PERSON

LEMON OR RASPBERRY SORBET AS A PALATE CLEANSER BETWEEN ENTREE AND MAIN

CHEESE PLATTER

(SERVED 1 PLATTER PER TABLE) \$6.90 PER PERSON

FINE CHEESE PLATTER: LOCAL AND IMPORTED CHEESE, GRISSINI STICKS, DRIED FRUITS AND LAVOSH CRACKERS

PETITE FOURS \$6.50 PER PERSON

SELECTION OF BITE SIZE SWEETS AND CHOC DIPPED STRAWBERRIES

PREMIUM COFFEE BAR \$200 SET UP AND STAFF

\$4.95 PER PERSON

WITH FRESH MOCCAPAN ESPRESSO COFFEES

BIRTHDAY CAKE \$120

WITH HAPPY BIRTHDAY PIPED ON IT

ICE SCULPTURES

SWAN

MARTINI GLASS

CHINESE GONDOLA

\$200 EACH

LIQUEUR COFFEES

SEE BEVERAGE SELECTION