

SPECIAL EVENTS

Build your own package to suit your individual requirements.

*All prices are based on a minimum of 50 adult guests.

*Lunch Events are held between 11.00am - 4.30pm

*Dinner Event are held between 5.00pm - 12.00am

Room Hire Fee	(Applies to all Packages)	\$110.00 per hour (Minimum's apply)
5m x 5m Parquetry Dance Floor		\$100.00 set up applies
Surcharge for Sundays		\$2.00 per person
Surcharge for Public Holidays		\$5.00 per person

BREAKFAST OPTIONS:

Light Breakfast Buffet **\$13.50 per person**
Whole Fresh Seasonal Fruit Baskets, Assorted Muffins, Danishes, Orange Juice, Tea & Coffee

Continental Breakfast Buffet **\$17.50 per person**
Selection of Cereals and Toast served with preserves
Whole Fresh Seasonal Fruit Baskets, Assorted Muffins, Danishes, Orange Juice, Tea & Coffee

DINING OPTIONS:

Canapés on Arrival **\$ 5.00 per person**
Our Chef's selection of hot & cold savouries to be served for 30 minute duration with your pre dinner beverages

Dining From the Southern Set Menu

Two Courses **\$40.00 per person**
Main Course (x 2) & Dessert (x1)

Three Courses **\$45.00 per person**
Entrée (x1), Main Course (x2) and Dessert (x1)

Choice of 2 Meals to be served alternately
Choice of 2 Entrees or Choice of 2 Desserts **\$5.00 per person per course**

Carvery **\$40.00 per person**

Hot Meats (Selection of 3)

- Roast Beef
- Roast Pork
- Roast Lamb
- Roast Turkey
- Roast Chicken

Roast Potatoes and Seasonal Vegetables

Garden Salad

Gourmet Breads and Rolls

All roast meats are served with appropriate condiments

Select from the following Hot & Cold Canapés

Cold (selection of 3)

Mini bruschetta - herb crouton with tomato, basil & Spanish onion
Smoked salmon with crème fraiche on crostini
Prawn & roasted pepper salad tartlets
Freshly shucked oysters on rye bread with Aioli dressing
Assorted California rolls - soy & wasabi dressing
Bamboo cones with chicken Waldorf salad
Smoked salmon roulade on dark rye
Peking duck wraps with plum sauce

Hot (selection of 3)

Shots of tomato & basil soup with garlic bread toast
Crispy prawn wraps with sweet chilli dipping sauce
Pumpkin & peas risotto cakes
Homemade mini Thai crab cakes with dipping sauce
Fingers of beer battered fish fillets with tartare
Malaysian chicken sate with peanut sauce
Vegetable won tons with vermicelli noodles
Roasted vegetable tart with fetta olives
Mini lamb & rosemary pies - with tomato ketchup
Japanese Gyoza (pork & cabbage dumplings)

Bowl & Asian Noodle Box Options (selection of 1)

Asian egg noodles with chicken & beef
Nasi Goreng (Indonesian spicy fried rice with beef & pork)
Fresh fillet of fish & chunky chips (beer battered)
Bowls of braised beef & mash potato
Bowls of tortellini Carbonara
Bowls of cheese & mushroom risotto bowls of grilled mini pork sausage & mash with onion gravy

Additional Selection: Cold or Hot Canapes

\$3.00 per person per item

Additional Selection: Bowl / Boxed Options

\$4.00 per person per item

BEVERAGE OPTIONS

<u>Beverage Package</u> (per person)	<u>2 Hour</u>	<u>3 Hour</u>	<u>4 Hour</u>	<u>5 Hour</u>
	\$18.00	\$22.00	\$26.00	\$30.00

Rotherbury Estate Wines:

- Sauvignon Blanc, Chardonnay, Sparkling Wine, Shiraz & Merlot
- Victorian Bitter, Carlton Draught & Cascade Premium Light
- Soft Drinks & Orange Juice

Cash Bar

Guests are welcome to purchase all beverages from the bar

Bar Tab

Your personal selection of beverages may be charged on consumption.

****All packages include Tea, Coffee and Chocolates**