



## **The Place For Your Special Event**

**For further information:**

**Werribee Park Reception Centre**

**Werribee Park**

**South Entrance / Gate 5**

**320 K Road**

**Werribee Victoria 3030**

**Tel: 03 9742-3792**

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## **Corporate**



## The Ballroom

	<i>Nov, Dec &amp; March</i>	<i>Oct &amp; Feb</i>	<i>Jan &amp; April</i>	<i>May to September</i>
Saturday Dinner	\$115	\$110	\$104	\$98
Sunday Dinner	\$105	\$103	\$100	\$95
Friday Dinner	\$97	\$95	\$93	\$90
Mon to Thur Dinner	\$92	\$90	\$89	\$88
Luncheons every day	\$88	\$86	\$84	\$84

All prices are inclusive of the GST.

All prices quoted are for events where a booking is made before the **31<sup>st</sup> day of July 2010**

### Prices per person include:

#### Menu:

- Hors d'oeuvres
- Entrée
- Main course (Alternate servings)
- Dessert
- Coffee & handmade treats

#### Beverages:

De Bortoli Willowglen NV Brut )  
 De Bortoli Willowglen Chardonnay and Shiraz Cabernet  
 Regular & light beer  
 Fresh orange juice, soft drinks & filtered water

- Exclusive use of the Ballroom
- Parquetry dance floor and background music
- Cordless microphone for the speeches
- Heating and refrigerated air conditioning
- Secure private car parking
- White table linen
- Wheelchair access and disabled toilet
- Gold candelabras (78cm tall) with oil burning candles
- Your choice of one entrée, two main course items to be served alternatively to your guests and one dessert
- Full waiter service and Fully licensed facility
- Table menus
- Five (5) hour duration for dinner (including pre dinner drinks) commenced by 7.00pm
- Four (4) hour duration for Lunch (including pre lunch drinks) Completed by 4.00pm
- Public holidays – Price on application
- White chair covers & white sash

### Menu Options:

- **Alternate servings on the entrée or dessert** .....\$2.75 per person per course
- **Additional course available** from \$9.00 per person ALSO includes an additional half hour
- **Victorian cheese** with fresh and dried fruit platter on each table... \$4.50 per person
- **Garden salad** and dressing served to every table with the main course... \$2.50 per person
- **Children's meals:** Children (under 13yrs) are charged at 50% of the total adult menu price for a child's meal..
- **Band/video operator meals** charged at \$45.00 per person (does not include alcohol)
- **Time extensions** extend your function time, \$4.50 per person per half hour (not including upgrades). This fee does not include band, video or MC charges. Public holiday time extensions, price on application



## **Beverage Options:**

- **Spirits** can be served to your guests during the evening but excluding pre dinner drinks time. Spirits include whiskey, gin, brandy, vodka and rum.....\$9.00 per person. To also include Jim Beam.....\$10.00 p/p.
- You may elect to set up a fixed **bar tab for spirits**. You do this at the time of final arrangements.
- **Premium wine and beer upgrades available**

## **Decoration Options:**

- **White chair covers** white organza bow.....Included in package
- **Gold 5 candle candelabra** as the centerpiece for each table..... Included in package
- **Tea lights in glass** on the window ledges and front hallway.....\$150.00

## **Other Options:**

- **Mansion & Balcony for pre dinner drinks** .....from \$550.00.

## **Pricing Policy:**

If you book your function and pay your deposit prior to the brochure expiry date above we will guarantee the above menu prices for all bookings made within a fifteen-month time frame. For prices for dates outside of this time frame please contact us. The prices include the Federal Government's GST. Please note that any option not booked in at the time we receive your deposit may be subject to price changes.

## **Booking Procedure:**

Select a date from those we have available. We will hold this date for seven (7) days by which time a \$1000 deposit needs to be sent to our office along with a signed Terms & Conditions agreement form. On receipt of the deposit and form, a full booking confirmation document will be issued to you. We reserve the right to re-book the date held where a deposit is not paid within seven (7) days. Deposits are not transferable.

## **Guest Numbers:**

The minimum number of guests required for a Saturday evening is ninety (90) adult guests. For any other function a minimum of eighty (80) adult guests is required. Less by arrangement.

**Viewing:** Entry to view the Ballroom and grounds is **strictly by appointment only.**





## Menu

### Entree

- Roasted butternut pumpkin and sweet potato soup topped with pastry hearts and snipped chives
- Handmade spinach and ricotta gnocchi with a roma tomato and basil sauce
- Tortellini filled with veal and sage tossed with pancetta, field mushrooms and parsley in a creamy white wine sauce
- Teriyaki grilled chicken on a bed of salad greens, mung beans, shitake mushrooms and cucumber batons, drizzled with an oriental dressing, toasted sesame seeds and fried shallots
- Tommy Finn smoked trout and Tasmanian smoked salmon atop a julienne of vegetable salad finished with baby caper cream and snow pea sprouts
- Baby spinach and lamb tenderloin salad with field mushrooms, crumbled Greek feta, toasted walnuts and a balsamic olive oil
- Antipasto plate.... featuring prosciutto wrapped melon, Italian salami, grilled vegetable stack, Tasmanian oyster, fresh prawn, marinated bocconcini, frittata and grissini sticks (additional \$1.80 per person)
- Seafood salad with fresh prawns, bay scallops, Morton bay bug, smoked salmon and a Tassie oyster on rocket and baby spinach leaves with a citrus dressing (additional \$3.50 per person)

### Main course

- Grilled corn-fed breast of chicken topped with crispy prosciutto, filled with a triple cheese risotto atop a potato galette with a creamy chardonnay sauce
- Tender eye fillet "steak" served on a pesto potato mash with a balsamic jus
- Pan-fried lamb fillets on a roasted garlic, onion and potato mash with rosemary jus
- Oven baked breast of chicken pocketed with grilled eggplant, roasted capsicum, baby spinach, sun dried tomato and feta cheese topped with a tomato salsa
- Grilled eye fillet "steak" with streaky bacon, mushroom and port wine sauce served on a bed of pesto mash potato
- Tender lamb fillets with a potato gratin, glazed onion and basil sauce
- Roasted breast of turkey rolled with wilted spinach, shallots and button mushrooms atop sweet potato puree with jus
- Grilled Atlantic salmon fillet atop a citrus risotto cake drizzled with a dill infused virgin olive oil (additional \$1.50 per person)

*All main courses are served with two steaming bowls of vegetables to the center of the guest's tables*

### Dessert

- Handmade individual pavlova stacked with vanilla cream, fresh summer berries and drizzled with a passion fruit coulis
- Steamed hazelnut and chocolate pudding served with warm chocolate fudge sauce and vanilla bean cream
- Sticky date pudding covered with butterscotch sauce and topped with vanilla bean cream
- Summer berry trifle.... layers of fresh berries, passionfruit, liqueur soaked jam roulettes and custard cream garnished with almond sails
- An orange and pistachio brulée curd encased in a golden crust pastry garnished with toffee praline and citrus coulis
- Meringue indulgence.... A tower of meringue filled with layers of hazelnut and milk chocolate mousse together with strawberry and white chocolate mousse
- Sweet Quartet...In a pool of crème anglaise a petite strawberry and blueberry tartlet, Italian tiramisu, pear segment poached in shiraz and a Belgium chocolate profiterole (additional \$2.20 per person)