



## Fingerfood Banquet:

A style of food service suited to either the Ballroom, utilizing the beautiful garden area on our front lawn or its just perfect for a garden marquee setting. A little less formal, yet stylish, just perfect for those wanting their guests to mingle!

## Menu:.....similar quantity to a three-course meal

- Pirri pirri prawns with a lime mayonnaise
- Individual tartlet with sundried tomatoes, olive and crumbled feta
- Beef Kofta with spiced mustard yogurt
- Shadows of blue cheese and chive Arancini
- Ribbons of chicken breast fillet, avocado and cracked lemon pepper in bread
- Veal tortellini in a burnt butter veloute (en spoon)
- Salt & pepper calamari, crispy chips with lemon tartare in a snack box
- Pizza with tomato, prosciutto, bocconcini cheese
- Seared scallops with muscavado sugar and lime syrup
- Mexican style breast of chicken strips with roasted capsicum relish
- Dessert platters featuring Profiteroles, mini tartlets and chocolate mud cake fingers
- Victorian cheeses with fresh and dried fruits

## Beverages:

- De Bortoli Willowglen sparkling
- De Bortoli Willowglen chardonnay
- De Bortoli Willowglen shiraz cabernet
- Regular & light beers (VB & Cascade light or similar)
- Summer punch and soft drinks

## Further Information:

- Suitable for Garden or Ballroom Reception
- Chair covers are included if utilizing the Ballroom
- Luncheons are for a 4 hour period (12.00noon – 4.00pm. Min 80 adult guests and a maximum of 300 guests)
- Dinners are for a 5 hour period (6.00pm forward) with a minimum of 100 adult guests for a Saturday evening, 80 adult guests for any other evening
- Children under 14 are charged at two thirds (2/3) the adult rate
- Prices do not include marquee or site hire for marquee
- Extra time is charged @ \$4.00 per person per half hour (until midnight)



**Costs: Inclusive of food, beverages, service and GST**

|                 | October to April |              | May to September |             |
|-----------------|------------------|--------------|------------------|-------------|
|                 | Lunch            | Dinner       | Lunch            | Dinner      |
| Monday to Thurs | \$80.00 p/p      | \$85.00 p/p  | \$80.00 p/p      | \$82.00 p/p |
| Friday          | \$80.00 p/p      | \$90.00 p/p  | \$80.00 p/p      | \$87.00 p/p |
| Saturday        | \$85.00 p/p      | \$105.00 p/p | \$85.00 p/p      | \$90.00 p/p |
| Sunday          | \$85.00 p/p      | \$100.00 p/p | \$85.00 p/p      | \$89.00 p/p |

**Note: These prices are valid for events occurring in 2010**

**Other Options and items if required:**

**Note: Items below can be swapped for like items above if required**

- Sesame and poppy seed crusted chicken goujons with a sweet chilli sauce
- Petite of mushroom, chive and olive
- Toasted Focaccia fingers with tomato, shaved ham, pesto and Mozzarella cheese
- Crispy chicken with chilli mayonnaise
- Old fashioned roast beef style baby sausages with mustard chutney
- Mini bagel with turkey and cranberry or smoked salmon, cream cheese and capers
- Curried vegetable Samosa with a yogurt pastry
- Traditional Bruschetta
- Thai chicken cake with sweet chilli sauce
- Herb crumbed button mushrooms
- Butternut pumpkin and sweet potato shot of soup
- Beef Burger with brown sugared onion, brie cheese and bush chutney in a sesame bun
- Peking duck crepe with cucumber and Hoisin sauce (Add \$2.00 p/p for this item)
- Sushi platters featuring a variety of Japanese style items (Add \$2.00 p/p for this item)
- Percolated coffee & Twinings teas (Add \$3.00 for this item)

Note: Prices for your finger food banquet will vary according to any additions chosen. Some items can be substituted for those on your menu at no additional charge.