



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
- 5 spice chicken strips with sweet chilli dipping sauce
- 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 @ \$4.80 per person per half hour (until midnight)



Costs: Inclusive of food, beverages, service and GST

	<i>October - March</i>	<i>April - September</i>
Saturday Dinner	\$117	\$112
Sunday Dinner	\$112	\$105
Friday Dinner	\$105	\$99
Mon to Thur Dinner	\$95	\$95
Luncheons Sat & Sun	\$95	\$95
Luncheons Mon - Fri	\$91	\$89

Note: These prices are valid for events occurring in 2014

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 mustard mayonnaise dipping sauce
- Petite tart of mushroom, chive and olive
- 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
- Butternut pumpkin and sweet potato shot of soup
- Beef Burger with brown sugared onion, brie cheese and bush chutney in a seeded brioche bun
- Mexican style breast of chicken strips with roasted capsicum relish
- Cocktail angus beef sausage roll with bush tomato chutney
- Vegetable pakora, fresh spinach & onions flavoured with traditional Indian spice, dipped in Chickpea batter & deep fried until golden
- Crab cakes with herbed mayonnaise
- Vegetable wonton with soy sauce
- 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)
- Nespresso pod 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.