



Werribee Park Polo

Season Oct 2009 – March 2010

Catering Options

1. Gourmet BBQ
2. Fabulous Fingerfood Banquet
3. Bar and beverage packages
4. Private Car Park Catering



1. Gourmet BBQ Luncheon: Fully serviced minimum of 50 guests

Casual but stylish

- Porterhouse steak, BBQ sausages and onions
- Thai style chicken breast strips
- King prawns with a lime chilli mayonnaise
- Roasted vegetable salad
- Caesar salad
- Selection of freshly baked bread rolls
- Relishes, sauces mustards and dressings
- Delicious desserts, tarts, pavlovas and fresh fruit salad with pouring cream

Includes:

- Crockery and cutlery included
- Food service staff (1 waiter per 25 guests) for a 2 hour period in total
- **Note:** Does **not** include marquee, furnishings, buffet tables, cloths etc

Cost: \$68.50 p/p

2. Fabulous Fingerfood Banquet: Fully serviced min. of 50 guests

On going feast for the party crowd

- 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

Includes:

- Food service staff (1 waiter per 25 guests) for a 3 hour period in total
- **Note:** Does **not** include marquee, furnishings, buffet tables, cloths etc

Cost: \$71.50 p/p



3.Bar and beverage options: Minimum 50 guests

We can provide a basic bar set up as follows:

Basic Bar set up includes:

- Bar table (high rise), skirt and cloth (\$80.00)
- Display s/steel ice bins on wrought iron stands (\$35 each)

Standard Package

- De Bortolli Willowglen sparkling
- De Bortolli Willowglen chardonnay
- De Bortolli Willowglen shiraz cabernet
- Regular & light beers (VB & Cascade light or similar)
- Fresh Orange juice and soft drinks

Note:

All beverages served in disposable cups. For glassware add \$4.00 p/p

Four (4) hour service period

Bar staff (1 per 25 guests) included for a 4 hour period in total

Note: Does **not** include marquee, furnishings, Bar, etc

Note: Extra Bar time charged at \$4.00 p/p per 30 minutes

Note: Beverage package only available when accompanied by food options 1 – 4 above

Cost: \$22.00 p/p

Wine upgrades

Option 1: \$8.00 per person

Windy Peak pinot noir chardonnay sparkling

Windy Peak chardonnay

Windy Peak shiraz

Option 2: \$9.00 per person

Emeri pinot grigio sparkling

Shadowfax sauvignon blanc

Shadowfax Werribee shiraz

Beer upgrades

The following beers may be substituted for VB's at your event. Choose ONE item only

Option A: Crown Lagers \$4.50 per person

Option B: Boag's Premium \$4.50 per person

Option C: Red Angus Pilsner \$4.50 per person

Option D: Corona \$5.00 per person

Option E: Stella Artois \$5.00 per person



4. Private Car Park Catering

Individual Food & Beverage items, platters, etc delivered to your car park site.

The items below serve approximately 10 persons:

<u>Baguettes filled with chicken and Caesar salad</u>	<u>\$80.00 per platter</u>
<u>Baguettes filled with roasted vegetables, feta and baby spinach</u>	<u>\$80.00 per platter</u>
<u>Petite chicken and Caesar salad wrap</u>	<u>\$80.00 per platter</u>
<u>Petite roasted vegetable, feta and baby spinach wrap</u>	<u>\$80.00 per platter</u>
<u>Mediterranean style dips with flat bread</u>	<u>\$55.00 per platter</u>
<u>Selection of Victorian cheeses with fresh and dried fruits</u>	<u>\$60.00 per platter</u>
<u>Antipasto platters featuring cured meats and sundried vegetables</u>	<u>\$95.00 per platter</u>
<u>Seafood platter with smoked salmon & smoked trout, prawns, and oysters</u>	<u>\$130.00 per platter</u>
<u>Caesar salad</u>	<u>\$40.00 per bowl</u>
<u>Rocket salad with roasted fennel, pinenut and parmesan cheese</u>	<u>\$40.00 per bowl</u>
<u>Panini bread rolls (12) with bread board and margarine</u>	<u>\$26.00 per board</u>
<u>Fresh fruit salad and pouring cream</u>	<u>\$45.00 per bowl</u>
<u>Black Forest cake</u>	<u>\$60.00 per cake</u>
<u>Tira mi su</u>	<u>\$60.00 per dish</u>
<u>Summer berry trifle</u>	<u>\$60.00 per dish</u>
<u>Mud cake & profiteroles</u>	<u>\$60.00 per platter</u>
<u>Disposable plates (main, side & dessert, knife, fork, spoon, napkin</u>	<u>\$35.00 set of 10</u>
<u>Ice bin (20lt) plastic with 2 bags of ice</u>	<u>\$30.00 per bin</u>
<u>Schweppes Soft drinks (cans) Pepsi, Pepsi Max, Solo, Sunkist, Lemonade</u>	<u>\$34.00 per slab</u>
<u>Bottled plain water 600mls x 24</u>	<u>\$40.00 per slab</u>

Note: A \$20.00 fully refundable deposit will be charged for all platters and bowls

- Items will be delivered to your car park or marquee for you to supervise and serve

Want something a little different

We would be happy to tailor a menu to suit your needs. Just call us on the number below, and we'll do the rest! Tel: 03-9742-3792 and ask for Terry

Werribee Park Reception Centre is owned and operated by Stephens Catering Services P/L (ABN.83890685362)

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