

Menu Compendium 2011



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Breakfast – Stand Up

Prices based on a minimum of 50 guests

Breakfast Menu One

Assortment of medium fruit muffins (1 per person)

Orange juice

Freshly brewed coffee

Selection of teas and herbal infusions

Breakfast Menu Two

Mini semi dried tomato and Swiss cheese croissants (V)

Orange juice

Freshly brewed coffee

Selection of teas and herbal infusions

Breakfast Menu Three

Warm smoked ham tortillas, egg, cheddar and tomato relish

Potato and parsley fritters with hollandaise

Orange juice

Freshly brewed coffee

Selection of teas and herbal infusions

Breakfast Menu Four

Smoked salmon, dill and cream cheese bagels

Sweet corn fritter with capsicum relish (V)

Banana bread with whipped maple butter

Orange juice

Freshly brewed coffee

Selection of teas and herbal infusions

Breakfast Menu Five

Bacon and egg tart

Pork and chive chipolatas with tomato relish

Mushroom, fetta and spinach toasted Turkish (V)

Assortment of Danish pastries

Orange juice

Freshly brewed coffee

Selection of teas and herbal infusions

Breakfast Buffets

Continental Breakfast

Seasonal fresh fruit platter served with honey yoghurt
Platter of miniature croissants, muffins, Danish pastries and friands (2 per person)
Orange juice
Freshly brewed coffee
Selection of teas and herbal infusions

Full Breakfast

Free range scrambled eggs with pork chipolatas, bacon, roasted tomatoes, mushrooms and hash browns
Assortment of muffins and Danish pastries
Rye, wholegrain and white rolls with butter
Orange juice
Freshly brewed coffee
Selection of teas and herbal infusions

Breakfast plated

Full Breakfast

Free range scrambled eggs with pork chipolatas, bacon, roasted tomatoes, mushrooms and sweet corn fritters
Rye, wholegrain and white rolls with butter
Sliced seasonal fruit
Orange juice
Freshly brewed coffee
Selection of teas and herbal infusions

Breakfast on the go (boxed)

Assorted yoghurt tubs with berries with nut crumble
Swiss cheese and tomato croissant (V)
Bacon and egg tart
Blueberry muffin
Freshly squeezed orange juice

Coffee Breaks

Traditional Coffee Breaks

Freshly brewed coffee and a selection of teas and herbal infusions

with individually wrapped cookies (2 per serve)

with traditional lamingtons (1 per serve)

with muffins and Danish pastries (1.5 per serve)

Continuous freshly brewed coffee & a selection of teas and herbal infusions (8 hrs)

Espresso coffee machine (Maximum 25 guests) (8hrs)

Urns

Includes disposable cups, milk, sugars and stirrers

100 cup water urn - instant coffee and a selection of teas and herbal infusions

100 cup brewed coffee and water urn with a selection of teas & herbal infusions

Coffee Break Enhancements

Individually wrapped cookies (2 per serve)

Selection of large cookies

Assortment of muffins (1½ per serve)

Assorted fruit friands

Italian cannoli (chocolate, vanilla, pistachio)

Caramel slice

Carrot & walnut cake

Chocolate mud cake

Traditional lamingtons

Dark and white chocolate brownies

Warm Belgian waffles with cinnamon sugar and chocolate fudge

Banana bread with whipped maple butter

Freshly baked scones served with strawberry jam and cream

Muesli bar

Yoghurt muesli pots

Seasonal fruit tarts

Chunky watermelon, yoghurt, mint and rose water (GF)

Whole pieces of fresh fruit

Seasonal fruit platter (minimum serve of 10 pax)

Sandwiches, Wraps & Rolls

Sandwiches

- 1 x Sandwich
- 1.5 x Sandwiches
- 2 x Sandwiches

Gourmet sandwiches, wraps and rolls

- 1 x sandwiches, wraps and rolls
- 1.5 x sandwiches, wraps and rolls
- 2 x sandwiches, wraps and rolls

(Gluten Free wraps and sandwiches are available on request)

Savoury Items

Minimum of 30 guests

- Bacon and egg rolls
- Pork sausage on a roll with caramelized onions
- Steak sandwich with caramelized onions
- Bacon and egg tart
- Semi dried tomato and fetta savoury muffins
- Mushroom and spinach pasties (V)
- Swiss cheese and semi dried tomato croissant (V)
- Smoked salmon, cucumber and cream cheese bagel
- Australian cheese platter with dried fruit & lavosh

Individual wrapped

- Chocolate bars
- Potato crisps
- Fruit and nut bars
- Mixed lollies
- Mixed nuts

All Day Conference Packages

Arrival Coffee

Freshly brewed coffee, selection of tea and herbal infusions

Morning Tea

Your choice from one of the following:

Assortment of muffins and Danish pastries (1 per person)

Individually wrapped cookies (2 per serve)

Banana bread with whipped maple butter

Chunky watermelon, yoghurt, mint and rose water (GF)

Freshly brewed coffee, selection of tea and herbal infusions

Your choice from one of the menu options below:

Lunch drinks Package

Still mineral water

350ml fruit juices

Freshly brewed coffee

Selection of teas and herbal infusions

Afternoon Tea

Your choice from one of the following:

Petit fruit tarts

Dark and white chocolate brownies

Warm Belgian waffles with cinnamon sugar and chocolate fudge

Selection of macaroons (2 per person)

Freshly brewed coffee, selection of tea and herbal infusions

Menu Option

Option A - Working Lunch Menu

Option B - Hot Working Lunch Menus 1 to 3

Option C - Gourmet BBQ Menu 4 (min 30 guests)

Option D - Buffet Lunch/Dinner (min 30 guests)

These options are available without conference packages

Working Lunch Menu

(Choose items from all 3 sections)

1. Gourmet sandwiches, wraps and rolls

(Pick 2 from the following)

Tandoori chicken, mango chutney and mint yoghurt
Salami, hummus, semi dried tomato, fetta and rocket
Rare roast beef with ratatouille relish and provolone
Double smoked ham with cheddar and tomato relish
Turkey, Swiss cheese, spinach, cranberry
Roast beef, onion jam, mushrooms and seeded mustard mayonnaise
Chicken, avocado, tomato and lettuce
Double smoked ham, cheddar, tomato and mustard pickle
Chicken Caesar with crispy bacon
Smoked salmon with lettuce, cream cheese, capers and Spanish onion
Spiced lamb, Spanish onion, pumpkin, rocket and garlic aioli

2. Vegetarian sandwiches, wraps and rolls

(Pick 1 from the following)

Roasted vegetables and crumbled fetta with pesto (V)
Roast pumpkin, semi dried tomato tortilla with baby spinach and seeded mustard (V)
Falafel wrap with hummus, tomato, cucumber, spinach and lemon yoghurt
Char grilled vegetables with basil pesto, rocket and fetta
Brie, cranberry, cucumber and spinach

3. Enhancements

(Pick 1 from the following)

Salads -served in a noodle boxes

Caesar salad with bacon and parmesan
Sweet potato and cous cous salad with orange blossom vinaigrette (V) (GF)
Roasted pumpkin, baby spinach and sprout salad with crumble fetta (V) (GF)
Potato salad with bacon, chives and sour cream mayonnaise
Penne pasta with ricotta, lemon, cherry tomato and basil
Wild rocket, crispy pancetta, semi dried tomato salad and shaved parmesan (GF)
Baby beetroot, green beans and spinach with mustard vinaigrette (V) (GF)
Wild rocket and pear salad with blue cheese (V) (GF)
Baby beetroot and watercress salad with crispy walnuts and feta (V) (GF)
Tomato, bocconcini, baby spinach and basil pesto

OR

Seasonal fruit salad pots with yoghurt and honey
Roasted vegetable and ricotta frittata
Bacon and potato frittata
Australian cheese platter with dried fruits and Lavosh

Hot Working Lunch Menus

Hot Working Lunch Menu One

Rye, wholegrain and white rolls with butter

Hot Selection

Potato gnocchi with tomato and fresh basil leaves (V)

Sri Lankan beef and potato curry with steamed jasmine rice

Salads

Green bean and olive salad with crisp pancetta and balsamic (GF)

Wild rocket, roasted pumpkin and sprout salad with crumble fetta (V) (GF)

Still mineral water

350ml fruit juices

Freshly brewed coffee

Selection of teas and herbal infusions

Hot Working Lunch Menu Two

Freshly baked bread rolls and butter

Hot Selection

Penne pasta with mushroom cream sauce and wilted spinach (V)

Butter chicken with pappadums, mint yoghurt and steamed basmati rice

Salads

Caesar salad with crispy bacon

Sweet potato and cous cous salad with orange blossom vinaigrette (V) (GF)

Still mineral water

350ml fruit juices

Freshly brewed coffee

Selection of teas and herbal infusions

Hot Working Lunch Menu Three

Rye, wholegrain and white rolls with butter

Hot Selection

Spinach and ricotta cannelloni with shaved parmesan (V)

Thai red chicken curry with pumpkin, coriander and steamed jasmine rice

Salads

Wild rocket and crispy pancetta salad with shaved parmesan (GF)

Baby beetroot, beans and spinach with mustard vinaigrette (V) (GF)

Still mineral water

350ml fruit juices

Freshly brewed coffee

Selection of teas and herbal infusions

Working Lunch Enhancements

Cold Items

Mixed nori and sushi served with wasabi, ginger and soy sauce (GF)

BBQ pork rolls with cucumber, spring onion and hoi sin sauce

Roast mushroom, kumara frittata with Swiss cheese (V) (GF)

Salads served in a noodle box:

Greek salad with olives and fetta (V) (GF)

Roasted pumpkin, spinach, semi dried tomato and pumpkin seeds (V) (GF)

Smoked salmon Caesar

Penne pasta with ricotta, lemon, cherry tomato and basil leaves

Hot Items

Feta and spinach pastizzi (V)

Gourmet beef sausages on sesame bread with mustard pickle

Butter chicken pots with jasmine rice, mint yoghurt and roti bread

Fish and chips with tartare sauce served in a noodle box

Mini potato top pie with mushy peas

Tempura chicken strips served with wasabi mayonnaise served in a noodle box

Potato gnocchi with sautéed field mushrooms in a cream sauce (V)

Salt and pepper squid with coriander and lemon mayonnaise

See buffet menus for additional options

Boxed Luncheon

Minimum of 100 Guests

Plastic cutlery, salt, pepper and serviette provided with each lunch box

Boxed Luncheon Menu One

Individually wrapped fruit and nut mix

Baguette of smoked ham with Swiss cheese, roasted tomato and mizuna

Piece of seasonal fruit

Water 600ml

Boxed Luncheon Menu Two

Avocado and vegetable rice paper rolls (V) (GF)

Steamed breast of chicken on gado gado salad (GF)

Piece of seasonal fruit

Water 600ml

Boxed Luncheon Menu Three

Tomato, basil and goats cheese tart

Tasmanian smoked salmon on potato and chive salad with sour cream and lime mayonnaise

Piece of seasonal fruit

350ml fruit juice

Boxed Luncheon Menu Four

Bacon and egg tart

Flour tortilla with prawns, baby cos lettuce and cocktail sauce

Dark chocolate and pecan brownies

350ml fruit juice

Boxed Luncheon Menu Five

Smoked ham, Swiss cheese and mustard pickle mini bagel

Char grilled chicken on a Nicoise salad

White chocolate & macadamia brownies

Vintage cheddar cheese, dried fruits and crackers

350ml fruit juice

Boxed Luncheon Menu Six

Mini frittata of potato, zucchini and rocket (V) (GF)

Tandoori chicken on Turkish bread with minted yoghurt and mango chutney

Fruit and nut bar

Vintage cheddar cheese, dried fruits and crackers

350ml fruit juice

Buffet Lunch / Dinner

Minimum of 30 Guests

Buffet Menu One

Rye, wholegrain and white rolls with butter

Cold Buffet

Braised leek and parmesan tart with fresh thyme (V)

Char grilled squid salad with Thai herbs and crisp eschalots (GF)

Grilled chicken breast on sumac spiced tomato salad (GF)

Hot Selection

Potato gnocchi with tomato and fresh basil leaves (V)

Seared lamb loin with rosemary roasted potatoes and shiraz jus (GF)

Salads

White bean and herb salad with crisp pancetta (GF)

Green leaf salad with mustard vinaigrette (V) (GF)

Desserts

Petite desserts

Australian cheese platter with dried fruit and water crackers

Additional

Freshly brewed coffee and chocolates

Selection of teas and herbal infusions

Buffet Menu Two

Rye, wholegrain and white rolls with butter

Cold Buffet

Roast pumpkin and corn frittata with basil and chilli (V) (GF)

Smoked trout and roasted fennel salad with lemon & chervil vinaigrette (GF)

Szechuan peppered fillet of beef with cucumber salad, soy and sherry dressing (GF)

Hot Selection

Ginger and star anise poached chicken, Asian greens with steamed jasmine rice

Medal winning penne pasta with a creamy forest mushroom sauce and wilted spinach (V)

Salads

Caesar salad with crispy bacon

Baby beetroot, beans and spinach with mustard vinaigrette (V) (GF)

Desserts

Petite desserts

Australian cheese platter with dried fruit and water crackers

Additional

Freshly brewed coffee and chocolates

Selection of teas and herbal infusions

Buffet Menu Three

Rye, wholegrain and white rolls with butter

Cold

Cumin spiced lentils with sautéed prawns and mint yoghurt dressing (V) (GF)

Slow baked orange and clove glazed leg of ham (GF)

Pumpkin and gorgonzola tart with fresh sage (V)

Hot

Grilled chicken breast with chat potatoes, bocconcini with a tomato and shallot dressing (GF)

Ocean trout fillet with roasted parsnips and salsa verde (GF)

Salads

Char grilled asparagus with shaved parmesan and balsamic (V) (GF)

Green leaf salad with mustard vinaigrette (V) (GF)

Desserts

Seasonal fruit platter

Australian cheese platter with dried fruit and water crackers

Additional

Freshly brewed coffee and chocolates

Selection of teas and herbal infusions

Barbecue Menu

Minimum of 30 Guests

Individual Items from the BBQ

Bacon and egg rolls

Pork sausage on a roll with caramelized onions

Steak sandwich with caramelized onions

Piri Piri chicken burger with lettuce and lemon mayonnaise

(All served with condiments)

BBQ Menu

Rye, wholegrain and white rolls with butter

Pork sausage with caramelised onions

Scotch fillet 120 gm minute steak with mustard & rosemary

Baked jacket potato, sour cream and chives (V) (GF)

Leaf salad with tomato, cucumber and Spanish onion (V) (GF)

Gourmet BBQ Menu One

Rye, wholegrain and white rolls with butter

Pork and fennel sausages with braised red cabbage and baked apples

Rump steak with a trio of peppercorns

Penne pasta salad with tomato, fetta and basil (V) (GF)

Salad of Mix leaf with mustard vinaigrette (V) (GF)

Gourmet BBQ Menu Two

Rye, wholegrain and white rolls with butter

Marinated chicken thigh fillet with sumac and cardamom

Rump steak with a field mushroom sauce

Baked jacket potato, sour cream and chives (V) (GF)

Wild rocket and parmesan salad with balsamic (V) (GF)

Gourmet BBQ Menu Three

Rye, wholegrain and white rolls with butter

Lamb and rosemary sausages with red capsicum and eggplant caponata

Rump steak with a thyme jus

Roasted chat potatoes with roasted garlic and rosemary (V) (GF)

Coleslaw with lemon mayonnaise (V) (GF)

Gourmet BBQ Menu Four

Rye, wholegrain and white rolls with butter

Beef scotch fillet steak marinated in rosemary, garlic and olive oil

Chicken thigh fillets with sumac, cardamom, spiced potato and tahini yoghurt (GF)

Pork and fennel sausages with roasted fennel, green olive and cherry tomatoes

Spiced pumpkin and chickpea fritters with beetroot hummus (V)

Caesar salad with crispy bacon

Green leaf salad with mustard vinaigrette (V) (GF)

Australian cheese platter with black grapes, dried fruit and lavosh

Buffet or BBQ Enhancements

These items can be added to your buffet or BBQ menus

Vegetarian

- Potato gnocchi with tomato, fresh basil and shaved parmesan (V)
- Spiced pumpkin and chickpea fritters with beetroot hummus (V)
- Fire roasted capsicum, spinach and feta tart (V)
- Roasted vegetable and ricotta frittata with semi dried tomato pesto (V)

Seafood

- Atlantic salmon fillet, Szechwan eggplant and bean sprouts (GF)
- Steamed barramundi with a seared ginger and shallot dressing (GF)
- Sautéed black mussels with shaved fennel and white wine (GF)
- Grilled swordfish with wilted endive and a caper butter (GF)
- Tiger prawn with cocktail sauce and lemon
- Oysters with assorted dressings

Meat

- German bratwurst with braised red cabbage and baked apples
- Seared lamb loin with red capsicum and eggplant caponata (GF)
- Lamb kofta with sautéed potatoes, chilli and coriander and mint yoghurt
- Pork and fennel sausages with roasted fennel, green olive and cherry tomatoes
- Piri piri chicken thigh fillets with sautéed onions and lemon mayonnaise

Salads

- Wild rocket and pear salad with blue cheese (V) (GF)
- Baby beetroot and watercress salad with crispy walnuts and feta (V) (GF)
- Sweet potato and cous cous salad with orange blossom vinaigrette (V) (GF)
- Steamed broccolini salad with shaved parmesan and spicy lemon vinaigrette (V) (GF)

Desserts

- Passionfruit brûlée tart with raspberry compote
- Steamed banana pudding with Malibu caramel sauce
- Pavlova with cream and fresh fruit
- Chocolate ganache tart with rich cream
- Apple and frangipane tart with cinnamon cream
- Fresh fruit salad

Carvery

(please select one item)

Roasted lamb leg with rosemary and garlic (GF)

Roasted beef rib eye with shiraz jus (GF)

Slow baked orange and clove glazed leg of ham (GF)

Salt roasted pork loin with apple sauce (GF)

Roast breast of turkey with cranberries (GF)

Cocktail Menu

Minimum of 50 Guests

Suggested quantities per person:

- Pre Dinner Drinks (½ hour) - 2 to 3 pieces
- Cocktail Party (1 hour) - 6 pieces
- Cocktail Party (2 hour) - 8 to 10 pieces
- Cocktail Party (3 hour) - 10 to 12 pieces
- Cocktail Party (4 hour) – 10 to 12 pieces + 2 Substantial Items

Platters to share

Za'atar spiced flat breads with baba ganoush, hummus and marinated olives (V)

or

Vegetable crudités, olive oil grissini with avocado dip and tomato pesto (V)

Platters to share

Falafel, stuffed vine leaves and peppers, hummus, olives, salami and marinated octopus with assorted breads

Canapés

Cold

Chinese BBQ pork, cucumber and shallot pancake
Roasted rare beef in mini dampers with horseradish cream
Avocado and vegetable rice paper rolls with ponzu (V)
Selection of sushi accompanied with pickled ginger and soy
Spicy beef Vietnamese rice paper rolls with hoi sin
Smoked salmon, avocado tart with lime aioli
Bocconcini, cherry tomato, olive skewer with basil pesto
Mini Roast chicken finger sandwiches with walnut and tarragon aioli

Hot

Baked leek and blue cheese tartlet (V)
Tandoori chicken skewers with mint yoghurt (GF)
Crispy prawn spring roll with chilli and coriander dipping sauce
Malaysian chicken skewers with satay sauce (GF)
Sun dried tomato and parmesan arancini with pesto aioli (V)
Spiced pumpkin fritters with beetroot relish (V)
Shitake mushroom and leek spring roll with spicy plum sauce (V)
Mini cheese burgers with American mustard and tomato relish
Moroccan spiced lamb and pinenut parcel with mint yoghurt
Semi dried tomato and ricotta quiches (V)
Thai fish cakes with a cucumber relish
Mini butter chicken pies with mint yoghurt
Hot and spicy chicken wings with ranch dressing
Mini margarita pizza's with basil pesto (V)
Crispy curry puffs with Thai chilli sauce (V)
Mini Mussaman curry lamb pies
Spinach and mushroom Cornish pasty (V)

Premium Canapés

Cold

Sydney rock Oysters with kaffir lime & tomato shot (GF)
Scallop ceviche with grapefruit and coconut salad (GF)
Sweet corn pikelet, avocado, roasted cherry tomato and crème fraiche
Peking BBQ duck rolls with cucumber, spring onion and hoi sin sauce
Smoked trout, poached quail egg tart, with saffron emulsion
Hazelnut dukkah crusted lamb loin on parmesan shortbread with tahini yoghurt
Sweet corn pikelet, poached prawns and vanilla crème fraiche
Szechwan beef carpaccio with potato crisps and cherry vinaigrette
Salmon tartare on toasted walnut loaf with salmon roe
Goats curd and beetroot, walnut tart with baby cress (V)
Prawn and avocado rice paper roll with ponzu (GF)
Seared beef fillet, truffle aioli and thyme shortbread

Hot

Tempura Atlantic salmon with shiso leaf and ponzu dressing
Salt and pepper prawns with coriander, chilli and red vinegar
Pancetta, green pea and lemon ricotta fritters with tomato puree
Caramelized pork belly on a Thai pineapple and mint salad (GF)
Japanese soy and ginger fried chicken tenderloins with garlic mayonnaise
Mini spiced lamb burgers with parsley and lemon with tahini yoghurt
Chicken and coconut sugar cane skewers with nuoc cham dipping sauce
Sautéed prawns in chermoula with lime (GF)
Barramundi and sesame spring roll with spicy cucumber sauce
Potato top mini beef and red wine pies with mushy peas
Grilled lamb skewers with oregano and cucumber tzatziki (GF)
Tempura prawns with wasabi mayonnaise
Mini Thai chicken burgers with coriander and chilli jam
Steamed prawn and ginger dumpling with soy & sesame dressing
Parmesan crusted grilled artichokes with romesco (V)

Sweet

Warm Belgian waffles with cinnamon sugar and chocolate fudge
Mini strawberry and vanilla cream tarts
Petite pure gelato cones
Raspberry, chocolate and lemon macaroons
Salted caramel tart with crispy chocolate balls
Assorted petite desserts
Seasonal fruit skewers and honey yoghurt (GF)
Poached apple and almond tarts with lavender cream
Passionfruit brûlée tarts
Mini raspberry and blackberry tarts
Assorted handcrafted chocolates

Substantial Items

Cold

Spicy Thai beef noodle salad with crispy eschalots

Grilled tuna on a nicoise salad with lemon vinaigrette (GF)

Poached chicken on steamed greens with a chervil and mustard vinaigrette (GF)

Traditional prawn cocktail with crisp iceberg lettuce (GF)

Chicken Caesar with crispy bacon

Hot

Salt & pepper squid with crispy noodles and lemon aioli

Forest mushroom and thyme gnocchi with shaved parmesan (V)

Spicy Italian sausage, penne pasta, tomato and basil

Crumbed whiting and chips with tartare sauce

Butter chicken on steamed Basmati rice with toasted roti bread (served in pots)

Chickpea curry on steamed Basmati rice with toasted roti bread (served in pots) (V)

All substantial items are served in 8 oz noodle boxes

Substantial stations

Sautéed prawns in chermoula with lime (GF) (1.5pp)

Selection of sushi on ice with pickled ginger and soy (2pp)

Margarita pizza slice with wild rocket, olive oil and balsamic (1.5pp)

Warm Belgian waffles with cinnamon sugar and chocolate fudge

Slow roasted Beef, Balsamic onion jam, blue cheese aioli, Brassiere bread sourdough

Mexican nachos with guacamole, sour cream

Oyster bar with lemons, limes, raspberry vinaigrette, ponzu and kaffir lime dressing (3pp)

Australian cheese and olive bar with dried fruit and assorted breads

Basic Cocktail Menu Packages

Cocktail Menu One (1.5 hours)

Vegetable spring rolls (3 per person) (V)
Pork wontons (3 per person)
Curried samosas (3 per person) (V)
Cocktail sausage rolls (2 per person)
Mini beef pies (2 per person)
Mini quiche (1 per person)
Chicken meatballs (3 per person)

Cocktail Menu Two (1.5 hours)

Cocktail Sausage rolls (2 per person)
Mini beef pies (1 per person)
Pizza with pesto and tomato (1 per person) (V)
Chicken and coconut sugar cane skewers with nuoc cham dipping sauce (1 per person)
Jalapeno pepper and cheese bites with Mexican salsa (1 per person)
Black bean and vegetable spring rolls with sweet chilli sauce (2 per person) (V)
Pork wontons (1 per person)
Curried vegetable samosas (2 per person) (V)

Cocktail Menu Three (1.5 hours)

Za'atar spiced flat breads with baba ganoush, hummus and marinated olives (V)
Prawn and avocado rice paper roll with ponzu (GF) (1 per person)
Pizza with pesto and tomato (1 per person) (V)
Chicken and coconut sugar cane skewers with nuoc cham dipping sauce (1 per person)
Mini Lamb and rosemary pie (1 per person)
Mini pork, fennel and chilli sausage rolls (2 per person)

Cocktail Menu Four (1.5 hours)

Avocado and straw vegetable rice paper wraps with ponzu (V) (GF) (1 per person)
Tempura prawns with chilli and coriander dipping sauce (2 per person)
Malaysian chicken skewers with satay sauce (GF) (1 per person)
Baked leek and blue cheese tartlet (V) (1 per person)
Sun dried tomato and parmesan arancini with pesto aioli (V)
Mini chicken, brie and cranberry pie (1 per person)
Passionfruit brûlée tarts (1 per person)

Dinner Menu

2 Course Dinner \$60.00 per person, Main and Dessert

2 Course Dinner \$62.00 per person, Entrée and Main

3 Course Dinner \$68.00 per person, Entrée, Main and Dessert

Alternate Drop \$6.00 per person

Menu includes:

Rye, wholegrain and white rolls with butter

Freshly brewed coffee

Selection of teas and herbal infusions

Handcrafted chocolates

Entree

Seafood

NSW Oysters (6) with red wine & walnut vinaigrette (Pacific or rock available)

Salad of smoked trout, ruby grape fruit, toasted coconut and Thai caramel

Smoked salmon with celeriac remoulade and rosemary grissini (GF) ❄️

Smoked salmon, pickled fennel, sourdough toast, salmon roe and lime crème

Salmon gravlax with beetroot jelly, green peas and sherry vinaigrette (GF)

Crystal bay prawns, salsa verde, fresh tomato and rocket salad

Queensland banana prawns, spiced lentils, coriander and tahini yoghurt (GF)

Crystal bay prawns, smoked tomato, green olives, oregano and Persian fetta

Shiso cured kingfish, soy jelly, avocado, rice puffs and ponzu

Kingfish ceviche, citrus and sorrel salad, sesame crisps

Meat

Salad of prosciutto, pickled pears, goats curd, watercress and roasted hazelnuts

Prosciutto, fresh fig, baked ricotta, toasted almond and lemon oil 🌞 🍁

Smoked duck breast, rhubarb, Brussel sprouts, truffle oil and raspberry emulsion

Warm salad of duck confit, roasted fennel, watercress, orange and hazelnuts

Air dried wagyu beef, pickled beetroot, horseradish, fig and walnut toast

Salad of Szechwan beef, Asian mushrooms, tatsoi, lime and black beans

Sumac lamb loin, chickpeas, tomatoes, zaatar crisp and tahini

Caramelized pork belly on a Thai pineapple and mint salad (GF)

Corn fed chicken and green olive terrine, endive and pinenut salad

Vegetarian

Binnorie dairy labne, chickpeas, tomatoes, zaatar crisp and tahini

Baby beetroot, goat's cheese and watercress salad with crispy walnuts (V) (GF)

Grilled artichokes and semi dried tomato salad with olive tapenade (V)

Roma tomato and ricotta tart, rocket pesto, raddichio and balsamic (V)

Salad of asparagus, poached free range egg, sourdough and shaved parmesan

Salad of zucchini flowers, broad beans, peas, parmesan and lemon oil 🌞 🍁

Main

Meat

Fillet of beef, fondant potato, roasted eschalots, spinach and pancetta (GF)
220gm grass fed sirloin, potato rosti, green beans and Swiss brown mushrooms
Slow braised beef cheek with potato gratin, asparagus and broad beans (GF)
Bone marrow crusted beef fillet with truffle mash and French beans
Roasted beef fillet, king oyster mushroom, sautéed soy beans and wasabi butter
Slow roasted lamb rump with kipfler potatoes, spinach, Swiss brown jus
Roasted lamb loin with eggplant caponata, baby fennel and thyme jus (GF)
Roasted lamb rack, braised lamb shoulder, white beans, spinach and olives
Veal loin with artichoke puree, cavolo nero and confit tomatoes (GF)
12 hour pork belly, cavolo nero, butternut pumpkin, caper and sherry jus
Loin of pork with wilted greens, caramelized pears and medjool dates

Poultry

Roasted chicken breast, potato gnocchi, smoked ham hock and broad beans
Roasted Chicken breast, prosciutto, potato rosti with salsa verde (GF)
Corn fed chicken breast, mushroom, dauphinoise potato and tarragon jus
Roasted chicken breast, corn puree, chorizo, peas and paprika oil
Corn fed chicken breast, chestnut puree, pancetta and prune jus
Seared duck breast, soy braised radish, broccolini and mandarin ❄️
Roasted duck breast, confit leg, cauliflower puree and roasted beetroots
Seared duck breast, braised puy lentils, roasted kohlrabi and spinach puree

Seafood

Steamed Ocean trout, Asian mushrooms, soya beans and star anise butter
Atlantic salmon fillet, new potatoes, green beans, olives and salsa verde
Roasted blue eye, potato gnocchi, mussel and saffron broth
Roasted blue eye, cauliflower puree, braised leeks and raisin jus
Roasted barramundi, zucchini flower, braised fennel, tomato and chervil salsa
Barramundi fillet on truffle mash, asparagus and tarragon cream (GF)
Roasted barramundi fillet, chickpeas, capers and tomato consommé (GF)

Vegetarian

Forest mushroom and ricotta ravioli with Swiss browns and truffle oil(V)
Roast pumpkin and asparagus risotto with shaved parmesan (V) (GF)
Potato gnocchi, roast tomato, chilli and basil with cavolo nero(V)
Creamed polenta on slow roasted field mushroom with confit tomatoes (V) (GF)

Dessert

Single origin chocolate textures with salted caramel and candied hazelnuts

Mascarpone, rose and strawberry cheesecake with pistachio and rose jelly

Passionfruit brûlée tart with strawberry and mint salsa

Caramelised apple and frangipane tart with ricotta and honey gelato

Dark chocolate pudding with rich chocolate fudge and citrus anglaise

Poached peaches with toasted brioche, amaretto and yoghurt 🍌

Caramelised figs with roasted almond gelato, almond and orange salad 🍌 🍁

Dessert Platters (per table, 10 people)

Australian cheese platter with fresh grapes, dried fruits and lavosh

Assorted petite desserts (2 per person)

Formals Menu

Dinner Menu

Min 100 guests

2 Course Dinner, Main and Dessert

3 Course Dinner, Entrée, Main and Dessert

Alternate Drop

Menu includes:

Rye, wholegrain and white rolls with butter

Freshly brewed coffee

Selection of teas and herbal infusions

Handcrafted chocolates

Entree

Baby beetroot and fetta tart with wild rocket and balsamic

Beef and parmesan tortellini with bacon, tomato and basil sauce

Salad of roast Butternut pumpkin, green beans, semi dried tomato pesto with toasted pumpkin seeds

Chicken Caesar salad with pancetta crisps and shaved parmesan

Main

Slow roasted lamb rump, sweet potato puree, wilted spinach and rosemary jus

Grilled beef sirloin on potato rosti, green beans with a mushroom jus

Seared Atlantic salmon fillet, new potatoes, cherry tomatoes and salsa verde

Spinach and ricotta ravioli with mushroom and shaved parmesan

Grilled chicken breast, corn puree, brocolini, ginger and soy dressing

Dessert Platters (per table))

Assorted petite desserts (2 per person)

Family Fun Day Packages

Maximum 2 hr food service period

BBQ Menu

Minimum of 200 Guests

Freshly baked bread rolls

Beef sausage with caramelised onions

Scotch fillet 120 gm steak with mustard & rosemary

Baked jacket potato, sour cream and chives (V) (GF)

Choose two salads from the following:

Leaf salad with tomato, cucumber and Spanish onion (V) (GF)

Coleslaw (V)

Potato salad

Pasta salad with mayonnaise

Mixed bean salad

BBQ Enhancements

These items can be added to your BBQ menus

Chicken sausages

100gm Chicken Kebabs

100gm lamb Kebabs

Children's options

Hot dogs

Hot chips

Chicken nuggets

Crumbed whiting fillet

Children's Fete Stall Menu

Minimum of 100 Guests

Prices include signage, stall hire and staff

Choose three items per person

Party pies and sausage rolls

Hot dogs

Hot chips

Chicken nuggets

Crumbed whiting fillet

Chicken sausages

100gm Chicken Kebabs

Vegetarian lasagne

Fruit skewer rockets

Ice cream tubs

Frog in jelly

Chocolate mud cake

Traditional Carnival Menu

Minimum of 200 Guests

Choose 4 items for 200 to 400 guests and 6 items for 400 or more guests.

Beef Hamburgers

Hot Chips

Dagwood Dogs

Corn on the cob with butter and seasoning

Fairy Floss

Ice Cream – Soft Serve

Hotdogs

Assorted gourmet sandwiches

Carnival Enhancements

These items can be added to your menus

Nacho's with chilli con carne with cheese sauce and sour cream

Tempura fish and chips

Christmas Menu

Lunch or Dinner

3 Courses per person

Alternate Drop per person

Menu includes:

Rye, wholegrain and white rolls with butter

Freshly brewed coffee

Selection of teas and herbal infusions

Handcrafted Christmas chocolates

Entrée

Sydney rock Oyster (6) with red wine & walnut vinaigrette

Baby beetroot and watercress salad with goats curd and crispy walnuts (GF)

Butternut pumpkin soup with toasted pumpkin seeds and sour cream (GF)

Smoked salmon, pickled fennel salad, salmon roe and lime crème fraiche (GF)

Main

Milk braised turkey breast with prunes and preserved lemon, thyme bread sauce

Grilled fillet steak with potato rosti, asparagus and a wild mushroom jus (GF)

Ocean trout, braised fennel, tomato and chervil salsa

Grilled chicken breast with kipler potatoes, bocconcini salad with a tomato dressing (GF)

Dessert

Christmas pudding, golden syrup gelato and gingerbread crumble

Passionfruit brulee tart with fresh raspberries

Fresh fruit Pavlova with passionfruit coulis

Australian cheese plate with dried fruit and lavosh

Christmas Buffet

Menu includes:

Rye, wholegrain and white rolls with butter
Freshly brewed coffee
Selection of teas and herbal infusions
Handcrafted Christmas chocolates

Cold Buffet

Individual prawn cocktails with iceberg salad (GF)
Caesar salad with pancetta and garlic mayonnaise
Pumpkin, gorgonzola and sage tart (V)

Hot Buffet

Slow baked orange and clove glazed leg of ham (GF)
Roast sirloin of beef with wilted spinach and red wine
Turkey sausages with caramelised onion and cranberry sauce
Sautéed gnocchi with asparagus and pesto cream (V)
Roasted herbed potatoes
Steamed seasonal vegetables

Dessert Buffet

Christmas pudding with cherries, brandy crème
Fresh fruit Pavlova with passionfruit

Christmas BBQ

Rye, wholegrain and white rolls with butter
Seared Lamb Loin with rosemary roasted potatoes and Shiraz jus (GF)
(GF)
Turkey sausages with caramelised onion and cranberry sauce
Spiced pumpkin burgers with beetroot hummus (V)
Caesar salad with crispy bacon
Green leaf salad with mustard vinaigrette (V) (GF)

Fruit mince tarts

Kosher Menu

3 Courses per person

Menu provided upon request

Crew Catering

When sold with a full price package

Crew Meals

Bread rolls and butter

Mixed leaf salad

Please select one of the following:

Char grilled chicken thighs with Asian greens, steamed rice and black bean sauce

Traditional bangers and mash with green peas and onion gravy

Beef lasagne with shaved parmesan

Spinach and ricotta canniloni with shaved parmesan (V)

Lamb, rosemary and red wine hotpot with roasted herb potatoes

Butter chicken with steamed jasmine rice, pappadums and mango chutney

Thai Mussuman beef and potato curry with steamed jasmine rice with roasted peanuts

Tempura fish fillet and chips with lemon and tartare sauce

Assorted Soft drink

Crew Catering Enhancements

Breakfast pack (Toaster, fresh bread, butter and spreads)

Portion control cereals with milk

Bacon and egg rolls

Cafe Muffins

Large Danishes

Chicken Caesar salad (boxed)

Greek salad with fetta and olives (boxed)

Chunky beef Pies

Sausage rolls

Brewed coffee or tea with crockery

Brewed coffee or tea and biscuits with crockery

Continuous tea and coffee with disposable cups (6 hours service)

Biscuits - 100 portions

Water cooler (machine)

Water bottle (15L)

100 Cup urn

(Includes brewed coffee, selection of teas, disposable cups, stirrers, milk and sugar)

100 Cup urn

(Includes instant coffee, selection of teas, disposable cups, stirrers, milk and sugar)

Beverage Menus

Sparkling

Tyrrell's Premium Brut

Wolf Blass Bilyara Sparkling Brut

Ashman's Brut

Tyrrell's Pinot Noir Chardonnay Brut 2005

White Wine

Glenbawn Classic Dry White

Rothbury Estate Semillon Sauvignon Blanc

Moore's Creek Semillon Sauvignon Blanc

Rascals Prayer Sauvignon Blanc

Penfolds Private Release Chardonnay

Tyrrell's Lost Block Semillon

Tyrrell's Lost Block Sauvignon Blanc

Matua Hawkes Bay Sauvignon Blanc

Climbing Pinot Gris

Moon Mountain Chardonnay

Red Wine

Glenbawn Shiraz Cabernet

Rothbury Estate Cabernet Merlot

Moore's Creek Shiraz

Rosemount Road Classic Dry Red

Penfolds Private Release Shiraz Cabernet

Tyrrell's Old Winery Shiraz

Wolf Blass Red Label Cabernet Merlot

Koonunga Hill 76 Shiraz Cabernet

Tyrrell's Brokenback Shiraz

Penfolds Thomas Hyland Cabernet Sauvignon

Beer

Light Beer
Carlton Draught
Blonde
Crown Lager

Spirits (inc mixer)

Bourbon
Brandy
Gin
Rum
Scotch
Vodka
Bacardi

Soft Drinks

600ml Bottle
Coca Cola, Diet Coke, Sprite and Lift
Orange Juice (per 350ml)
Orange Juice (per litre)
Mineral Water Still (600ml)
Mineral Water Sparkling (300ml)

Beverage Packages

Beverage Package One

Sparkling

Tyrrell's Premium Brut

White

Your choice from one of the following:

Glenbawn Classic Dry White

Rothbury Estate Semillon Sauvignon Blanc

Red

Your choice from one of the following:

Glenbawn Shiraz Cabernet

Rothbury Estate Cabernet Merlot

Beers

Carlton Draught

Cascade Premium Light

Soft Drinks

Coca Cola, Diet Coke, Sprite, Lift, Mineral Water (Still & Sparkling) and Orange Juice

Pricing per person

1 hour

1.5 hours

2 hours

2.5 hours

3 hours

3.5 hours

4 hours

4.5 hours

5 hours

5.5 hours

6 hours

BEVERAGE PACKAGE TWO

Sparkling

Wolf Blass Bilyara Sparkling Brut

White

Your choice from one of the following:
Moore's Creek Semillon Sauvignon Blanc
Rascals Prayer Sauvignon Blanc

Red

Your choice from one of the following:
Moore's Creek Shiraz
Rosemount Road Classic Dry Red

Beers

Carlton Draught
Pure Blonde
Cascade Premium Light

Soft Drinks

Coca Cola, Diet Coke, Sprite, Lift, Mineral Water (Still & Sparkling) and Orange Juice

Pricing per person

1 hour
1.5 hours
2 hours
2.5 hours
3 hours
3.5 hours
4 hours
4.5 hours
5 hours
5.5 hours
6 hours

Beverage Package Three

Sparkling

Ashman's Brut

White

Your choice from one of the following:

Tyrrell's Lost Block Semillon

Penfolds Private Release Chardonnay

Tyrrell's Lost Block Sauvignon Blanc

Red

Your choice from one of the following:

Penfolds Private Release Shiraz Cabernet

Wolf Blass Red Label Cabernet Merlot

Tyrrell's Old Winery Shiraz

Beers

Carlton Draught

Pure Blonde

Crown Lager

Cascade Premium Light

Soft Drinks

Coca Cola, Diet Coke, Sprite, Lift, Mineral Water (Still & Sparkling) and Orange Juice

Pricing per person

1 hour

1.5 hours

2 hours

2.5 hours

3 hours

3.5 hours

4 hours

4.5 hours

5 hours

5.5 hours

6 hours

Beverage Package Four

Sparkling

Tyrrell's Pinot Noir Chardonnay Brut 2005

White

Your choice from one of the following:

Climbing Pinot Gris

Moon Mountain Chardonnay

Matua Hawkes Bay Sauvignon Blanc

Red

Your choice from one of the following:

Koonunga Hill 76 Shiraz Cabernet

Penfolds Thomas Hyland Cabernet Sauvignon

Tyrrell's Brokenback Shiraz

Beers

Carlton Draught

Pure Blonde

Crown Lager

Cascade Premium Light

Soft Drinks

Coca Cola, Diet Coke, Sprite, Lift, Mineral Water (Still & Sparkling) and Orange Juice

Pricing per person

1 hour

1.5 hours

2 hours

2.5 hours

3 hours

3.5 hours

4 hours

4.5 hours

5 hours

5.5 hours

6 hours

Additional Standard Spirits

You can upgrade your beverage packages with the addition of standard spirits or "Ready to Drink" products.

All spirits and RTD's are served on request only and are an additional price per person to your chosen beverage package price.

Standard Spirit Package Includes:

Vodka

Scotch

Bourbon

Gin

Dark rum

Light rum

Brandy

with a full selection of mixers

1 hour per person

2 hours per person

3 hours per person

Please note that due to our Responsible Service of Alcohol policy, spirits are served as part of a package or on a consumption basis for a maximum of three hours only. If spirits are required for any longer than three hours they are available on a cash basis.

Soft Drink Package

Selection of Fruit Juice

Mineral Water (Still & Sparkling)

Coca Cola

Diet Coke

Sprite

Lift

Pricing per person

1 hour

1.5 hours

2 hours

2.5 hours

3 hours

3.5 hours

4 hours

4.5 hours

5 hours

5.5 hours

6 hours

Corkage Charges

Please note that a corkage charge contains two components – the corkage for the client supplied wine or wine & beer and then the charge for the supply of soft drinks/beer.

Client Supplies All Beer and Wine

Sydney Showground provides soft drinks - See additional charges below

Pricing per person

- 1 hour
- 1.5 hours
- 2 hours
- 2.5 hours
- 3 hours
- 3.5 hours
- 4 hours
- 4.5 hours
- 5 hours
- 5.5 hours
- 6 hours

Client Supplies Wine Only

Sydney Showground provides soft drinks and beer - See additional charges below

Pricing per person

- 1 hour
- 1.5 hours
- 2 hours
- 2.5 hours
- 3 hours
- 3.5 hours
- 4 hours
- 4.5 hours
- 5 hours
- 5.5 hours
- 6 hours

Soft Drinks Package for clients supplying Wine & Beer

Selection of Fruit Juice
Mineral Water (Still & Sparkling)
Coca Cola
Diet Coke
Sprite
Lift

Pricing per person

1 hour
1.5 hours
2 hours
2.5 hours
3 hours
3.5 hours
4 hours
4.5 hours
5 hours
5.5 hours
6 hours

BEER & SOFT DRINKS PACKAGE FOR CLIENTS SUPPLYING WINE

Selection of Fruit Juice
Mineral Water (Still & Sparkling)
Coca Cola, Diet Coke, Sprite and Lift
VB
Cascade Premium Light

Pricing per person

1 hour
1.5 hours
2 hours
2.5 hours
3 hours
3.5 hours
4 hours
4.5 hours
5 hours
5.5 hours
6 hours
Bag of ice

Conditions

- Staff charges will apply for bookings under 50 pax - \$200
- Staff charges will apply for bookings under 25 pax - \$280
- Minimum numbers apply for some menus
- No alternate menu or choice menu service in the Clydesdale Pavilion
- Alternate meal service charge is applicable as noted
- Advise event manager in advance if guest/ client has a food allergy or intolerance
- All dishes may contain traces of nuts
- Sydney Showground reserves the right to substitute ingredients according to seasonal availability
- There will be a hire charge for Functions over 1,200 guests. Please see F&B Manager for functions over 1,200 guests.
- There is an extra charge if coloured linen is required