

SIT DOWN DINNER

\$55.00 per person Two courses, served alternating
\$65.00 per person Three courses, served alternating

\$25.00 per person Children 6 - 11 years
\$18.00 per person Children 1 - 5 years

Entree

Roasted pumpkin soup, fresh herbs V GF
Smoked Tasmanian salmon, apple pear rocket salad GF
Pan seared salmon, coconut risotto, thai green curry sauce
Malaysian spiced chicken satay, pickled cucumber
Tempura prawns, Vietnamese noodle salad
Asian salad, roast beef, fresh coriander thai dressing GF
Basil pesto risotto, seasonal roasted vegetables, parmesan V

Main

Oven baked grain red beef tenderloin, seasonal greens,
pomme puree, rich red wine jus
Barramundi fillet, sauteed cherry tomato, bok choy, herbed
butter cream sauce
Baked herb crumbed lamb rack, seasonal vegetables, gratin
potato, mint jelly jus
Roasted chicken breast with spinach and feta, baked
pumpkin, seasonal greens, light sage jus

Main - Continued

King prawns, fried shallot pilaf rice, Asian greens, garlic
coriander butter sauce
Grilled otway pork cutlet, seasonal Asian greens, potato
mash, honey soy rosemary jus
Vegetarian lasagne V
Vegetarian madras curry, coconut rice V

Dessert

Cookies and cream cheesecake
Toffee apple pie
Flour-less couverture chocolate and walnut cake GF
Lemon curd tart
Sticky date pudding
Raspberry and apple almondine GF
Duo chocolate mousse
Australian fine cheese platter

Served with Nespresso coffee and Dilmah teas



SIT DOWN DINNER - REDUCED MENU

\$45.00 per person

Entree and Main

Entree

Thai style pumpkin soup, coconut milk, fresh herbs V GF
Crispy bread rolls

Main

- Select two, to be served alternating

Oven baked grain red beef tenderloin, seasonal greens, pomme puree, rich red wine jus
Barramundi fillet, sauteed cherry tamato, bok choy, herbed butter cream sauce
Baked herb crumbed lamb rack, seasonal vegetables, gratin potato, mint jelly jus
Roasted chicken breast with spinach and feta, baked pumpkin, seasonal greens, light sage jus
King prawns, fried shallot pilaf rice, Asian greens, garlic coriander butter sauce
Grilled otway pork cutlet, seasonal Asian greens, potato mash, honey soy rosemary jus
Vegetarian lasagne V
Vegetarian madras curry, coconut rice V

Nespresso coffee and Dilmah teas

\$45.00 per person

Main and Dessert

Crispy bread rolls

Main

- Select two, to be served alternating

Oven baked grain red beef tenderloin, seasonal greens, pomme puree, rich red wine jus
Barramundi fillet, sauteed cherry tamato, bok choy, herbed butter cream sauce
Baked herb crumbed lamb rack, seasonal vegetables, gratin potato, mint jelly jus
Roasted chicken breast with spinach and feta, baked pumpkin, seasonal greens, light sage jus
King prawns, fried shallot pilaf rice, Asian greens, garlic coriander butter sauce
Grilled otway pork cutlet, seasonal Asian greens, potato mash, honey soy rosemary jus
Vegetarian lasagne V
Vegetarian madras curry, coconut rice V

Dessert

Chef's selection of house-made cakes

Nespresso coffee and Dilmah teas



MELBOURNE
GLEN WAVERLEY

BUFFET DINNER

\$60.00 per person

\$25.00 per person Children 6 - 11 years

\$18.00 per person Children 1 - 5 years

Minimum 20 guests

Your choice of 1 roast dish:

Roast beef sirloin, selection of mustards

Roast leg of lamb, rosemary jus

Your choice of 2 hot dishes:

Lamb korma

Sweet and sour pork

Butter chicken

Baked barramundi with dill, caper butter

Thai green chicken curry

Moroccan chicken, cous cous, raita

Beef madras curry

Spinach and ricotta ravioli, napoli sauce, parmesan V

Vegetable korma, coconut rice V

Served with

4 seasonal salads

Jasmine rice

Roast potatoes

Sauteed mixed vegetables

Bread rolls

Selection of dips and antipasto

Sliced seasonal fruit platter

Dessert assortment

Chilled soft drinks

Nespresso coffee and Dilmah tea

Optional upgrades

\$6.00 per person Additional hot item

\$5.00 per person Selection of cheese, dried fruit, crackers

\$6.00 per person Selection of Australian seafood



MELBOURNE
GLEN WAVERLEY

BUFFET DINNER - REDUCED MENU

\$45.00 per person

Minimum 20 guests

Your choice of 2 hot dishes:

Lamb korma

Sweet and sour pork

Butter chicken

Baked barramundi with dill, caper butter

Thai green chicken curry

Moroccan chicken, cous cous, raita

Beef madras curry

Spinach and ricotta ravioli, napoli sauce V

Vegetable korma, coconut rice V

Served with

2 seasonal salads

Jasmine rice

Sauteed mixed vegetables

Freshly baked bread rolls

Dessert assortment

Chilled soft drinks

Nespresso coffee and Dilmah tea



MELBOURNE
GLEN WAVERLEY



MELBOURNE
GLEN WAVERLEY

BBQ BUFFET DINNER

\$50.00 per person

Minimum 20 guests

Grilled rump steak
Grilled gourmet sausages
Roast vegetables
Garlic roast chat potatoes
Caramelized onions

Accompanied by
Freshly baked bread rolls
Chef's antipasto selection
Two assorted gourmet salads
Selection of condiments and dressings
Seasonal fresh fruit platter
Dessert assortment

Nespresso coffee and Dilmah tea

Optional Upgrades

\$4.00 per person	Barbecue reef fish
\$4.00 per person	Additional gourmet salad



COCKTAIL

Package One \$12.00 per person	Chef's Selection: One cold and one hot canape (approx three pieces per person)
Package Two \$20.00 per person	Chef's Selection: Two cold and two hot canapes (approx six pieces per person)
Package Three \$29.00 per person	Your Choice: Two cold and four hot canapes (approx nine pieces per person)
Package Four \$35.00 per person	Your Choice: Three cold and five hot canapes (approx twelve pieces per person)
Package Five \$40.00 per person	Your Choice: Four cold and six hot canapes (approx fifteen pieces per person)
Dessert Upgrade \$8.00 per person	Your Choice: Two dessert canapes (approx two pieces per person)

Hot
Steamed prawn dumplings
Steamed vegetables dumplings V
Assorted arrancini balls V
Pan seared prawns, roasted sesame seed dressing
Salt and pepper squid, sambal olek aioli
Malaysian chicken skewers, spicy peanut sauce
Assorted mini gourmet pies and quiches
Assorted mini pizzas

Cold
Thai beef salad GF
Asian tofu, hoisin sweet chilli dressing V GF
Prawn salad roll in Vietnamese rice paper GF
Antipasto skewers V GF
Smoked salmon on toast, herb cream, capers
Mediterranean frittata, pesto aioli V
Marinated roma tomato bruschetta, artichoke V

Dessert
Assorted macarons
Lemon curd tartlets
Mini assorted cupcakes
Hot cinnamon and jam donuts
Chocolate brownies bites
Cheesecake bites



MELBOURNE
GLEN WAVERLEY

OPTIONAL UPGRADES

\$15.00 per person, per item

Noodle Box

Tandoori chicken, rocket and cucumber salad,
coriander yoghurt

Salt and pepper squid, chunky chips

Sweet and sour pork, jasmine rice

Thai green chicken curry, jasmine rice

Beer battered fish, chunky chips

Lamb korma, roti bread

Butter chicken, jasmine rice, naan bread

Vegetarian fried rice V

Wok fried Asian greens, hokkien noodles V

\$50.00 per platter, serves approx ten

Cheese Platter

Assorted gourmet cheeses, dried fruit, crackers

Dip Platter

Selection of dips, crackers, vegetable sticks

\$40.00 per platter, serves approx ten

Fruit Platter

Sliced fresh seasonal fruit

Hot Savory Platter

Selection of pies, sausage rolls, samosa, spring rolls



BEVERAGE PACKAGES

Standard

Local beers, sparkling, red and white wine, soft drinks and juice

\$18.00 per person	One hour
\$24.00 per person	Two hours
\$29.00 per person	Three hours
\$34.00 per person	Four hours
\$39.00 per person	Five hours

Premium

Local and international beers, premium sparkling, red and white wine, soft drinks and juice

\$20.00 per person	One hour
\$26.00 per person	Two hours
\$31.00 per person	Three hours
\$36.00 per person	Four hours
\$41.00 per person	Five hours

Non-alcoholic

Soft drinks and juice

\$8.00 per person	One hour
\$11.00 per person	Two hours
\$14.00 per person	Three hours
\$17.00 per person	Four hours
\$20.00 per person	Five hours

Alternatively, beverages may be charged on consumption



CHILDREN'S MENU

\$25.00 per person Children 6 - 11 years

\$18.00 per person Children 1 - 5 years

Main

Tempura fish, chips and salad or steamed vegetables

Chicken nuggets, chips and salad or steamed vegetables

Mini beef burger, chips and salad

Margarita pizza GFO

Macaroni and cheese

Chicken schnitzel, chips and salad or steamed vegetables

GFO

Dessert

Seasonal fruit salad GF

French vanilla ice cream, chocolate sauce, 100s and 1000s



MELBOURNE
GLEN WAVERLEY

