

COCKTAIL MENU

Hullabaloo menu one (Cocktail reception)

59.00 per person

Garlic and Parmesan Grissini with Bush Tomato Chutney

Cold Selection

Salmon Sashimi with Seasoned Seaweed, Mirin Dressing and Wasabi

Crayfish Medallion with Hawaiian Coleslaw

Peking duck with Preserved Cucumber, Spring Onions and Plum Sauce in Pancake Roll

Hot Selection

Lamb Curry Puff

Smoked Ham, Feta and Pesto Calzone

Cajun Spiced King Prawn

Carving Station

South West Sirloin of Beef on Crispy Onion Potatoes with Hollandaise Sauce

Oyster Station

Six per person

Cheese Buffet Station

- Fine Australian Cheeses from King Island, Margaret River, Victoria and Gippsland
- Fresh and Dried Fruit, Chutney and a variety of Home Baked Breads

(maximum of 2 hours of service)

Hullabaloo menu two (Cocktail reception)

65.00 per person

Garlic and Parmesan Grissini with Bush Tomato Chutney

Cold Selection

Szechwan Peppered Beef with Cucumber Achar

Vietnamese rolls with condiment

Prawn with Jackfruit and lime Chutney

Hot Selection

Duck Breast on Orange Salad

Tsukune - Chicken Meat Balls with Tare Sauce

Oysters Kilpatrick

Carving Station

South West Sirloin of Beef on Crispy Onion Potatoes with Hollandaise Sauce

Salmon Station

- Smoked Salmon on Buckwheat Crumpets with Citrus Dressing
- Condiments: Horseradish Cream, Fried Capers, Chopped Spanish Onions, Cucumber Salsa and Salmon Roe

Asian Pancake Station

- Peking Duck, Char Siew Pork, Soy and Garlic Chicken
- Condiments: Plum Sauce, Hoisin Sauce, Sweet Chilli Sauce, Pickled Vegetables, Chopped Chilli, Fresh and Pickled Ginger

Pastry Buffet Station

- Assorted Individual Desserts, Cakes and Tarts
- Flavored Panna-cotta over Marinated Berries
- Fruit Salad Scented with star anis

(maximum of 2 hours of service)

Welcome Cocktail Menu

\$27.00 PER PERSON

Garlic and Parmesan Grissini with Bush Tomato Chutney

Cold Selection

Vietnamese Rice Paper Rolls with Prawn and Spicy Dipping Sauce

Crab, Zucchini and Soft Herb Tartlet

Roasted Lamb Loin with Semi Dried Tomato, on Olive Tapenade Palmier

Selection of makimono sushi rolls with condiment

Hot Selection

Salt and Pepper Cuttlefish with Aioli Dip

Fried Risotto Ball

Chef Selection Gourmet Pie and Sausage Rolls

Spinach and Ricotta Triangles

Vegetable Samosa

(maximum of 2 hours continuous service)

\$4.50 per person per half hour thereafter

COCKTAIL RECEPTION MENU ONE

Pre Dinner Canapés – Three Canapés	\$9.00 PER PERSON
Cocktail Style – Eight Canapés	\$24.00 PER PERSON
Cocktail Style – Ten Canapés	\$29.00 PER PERSON
Supper Cocktail Style – Fourteen Canapés	\$38.00 PER PERSON

Grilled herbed Turkish Bread with Selection of Three Homemade Dips

Cold Selection

Smoked Salmon Crepe & capers crème cheese
 Makimono Roll with Wasabi and Pickled Ginger
 Scallop with Thai Tomato Chutney
 Tomato, Basil and Goat's Curd Tart with Lemon Oil
 Peppered Beef with Caramelised Onion Jam on German Rye

Palate Refresher

Oyster Bloody Mary Shooter
 Kiwi, Lime and Mint Cooler

Hot Selection

Peking Duck Wonton
 Cajun King Prawn in Tempura Batter
 Chefs Selection of Mini Gourmet Pies
 Spicy Thai Fish Cakes
 Vegetable Spring Rolls
 Salt and Pepper Squid
 Chefs Selection of assorted Quiches

(maximum of 2 hours continuous service)

Pre Dinner Canapés – Maximum 30 minutes service

\$5.50 per person per half hour thereafter

COCKTAIL RECEPTION MENU TWO

Pre Dinner Canapés – Three Canapés	\$10.00 PER PERSON
Cocktail Style – Eight Canapés	\$27.00 PER PERSON
Cocktail Style – Ten Canapés	\$33.00 PER PERSON
Supper Cocktail Style – Fourteen Canapés	\$44.00 PER PERSON

Garlic and Parmesan Grissini with Spicy Mango Chutney
Grilled herb Turkish Bread with Selection of Three Homemade Dips

Cold Selection

Smoked Salmon on Mini Bagel with Caper Berries
Chermulade Spiced Chicken with Preserved Lemon Salsa
Lamb Tenderloin and Eggplant Kasundi
California Roll with Wasabi and Pickled Ginger
Vietnamese rolls with condiment

Palate Refresher

Rockmelon with Mint Shooter
Oyster Bloody Mary Shooter

Hot Selection

BBQ Smoked Chorizo Kebab
Lamb Curry Puff
Thai Chicken Patties
Indonesian Satay (Beef, Chicken or Lamb)
Chefs Selection Gourmet Mini Beef Pies
Three Bean Tart
Prawn and Asian Pesto Dumpling

(maximum of 2 hours of continuous service)

Pre Dinner Canapés – Maximum 30 minutes service

\$6.50 per person per half hour thereafter

COCKTAIL RECEPTION MENU THREE

Pre Dinner Canapés – Three Canapés	\$11.00 PER PERSON
Cocktail Style – Eight Canapés	\$30.00 PER PERSON
Cocktail Style – Ten Canapés	\$37.00 PER PERSON
Supper Cocktail Style – Fourteen Canapés	\$46.00 PER PERSON

Garlic and Parmesan Grissini with Spicy Mango Chutney
Grilled herbed Turkish Bread with Selection of Three Homemade Dips

Cold Selection

Salmon Sashimi with Seasoned Seaweed, Mirin Dressing and Wasabi
Filo Basket with Prawn and Mango Salad
Crayfish Medallion with Hawaiian Coleslaw
Pepperonata Tartlets with Feta cheese
Peking duck with Preserved Cucumber, Spring Onions and Plum Sauce in Pancake Roll

Hot Selection

Cajun Spiced King Prawn
Smoked Chicken Quesadilla
Shiitake And Tofu Gyoza
Chicken and Macadamia Ball
Lamb Curry Puff
Smoked Ham, Feta and Pesto Calzone

Sweet Corner

Selection of Mini Tartlet
Mini Delicacies (Financier, Pistachio, Coffee, Raspberries)
Mini Panna cotta in Chinese tea spoon

(maximum of 2 hours of continuous service)

Pre Dinner Canapés – Maximum 30 minutes service

\$7.00 per person per half hour thereafter

COCKTAIL RECEPTION MENU FOUR

Pre Dinner Canapés – Three Canapés	\$11.00 PER PERSON
Cocktail Style – Eight Canapés	\$30.00 PER PERSON
Cocktail Style – Ten Canapes	\$37.00 PER PERSON
Supper Cocktail Style – Fourteen Canapes	\$46.00 PER PERSON

Garlic and Parmesan Grissini Spicy Mango Chutney

Grilled herbed Turkish Bread with Selection of Three Homemade Dips

Cold Selection

Prawn with Jackfruit and lime Chutney

Tom Yum Scallop

Crayfish with Japanese Mayo topped with Wasabi Caviar

Szechwan Peppered Beef with Cucumber Achar

Vietnamese rolls with condiment

Palate Refresher

Oyster Bloody Mary Shooter

Hot Selection

King Prawns baked in Sea Salt

Duck Breast on Orange Salad

Tsukune - Chicken Meat Balls with Tare Sauce

Oysters Kilpatrick

Sweet Corner

Mini Selection of Crème Brulee

Mini Jaffa cake

Mini Tartlets

Pears and raisins Rugelack

(maximum of 2 hours of continuous service)

Pre Dinner Canapés – Maximum 30 minutes service

\$7.00 per person per half hour thereafter

COCKTAIL OR SUPPER COCKTAIL ADDITIONAL CHOICES

Complement your evening with a Food Station in the room and a Chef in attendance.

Carving Station

- South West Sirloin of Beef on Crispy Onion Potatoes with Hollandaise Sauce \$10.00 PER PERSON
- South West Beef Fillet served with a Homemade Sourdough Roll \$12.00 PER PERSON

Oyster Station

\$15.00 FOUR PER PERSON

\$22.00 SIX PER PERSON

- Natural Oysters served with a Selection of Condiments:
 - Lemon
 - Shallots in Red Wine Vinegar
 - Sweet Chilli and Coriander
 - Oven Baked with Champagne and Caviar
 - Bloody Mary Oyster

Salmon Station

\$13.00 PER PERSON

- Smoked Salmon on Buckwheat Crumpets with Citrus Dressing
- Condiments: Horseradish Cream, Fried Capers, Chopped Spanish Onions, Cucumber Salsa and Salmon Roe

Asian Pancake Station

\$11.50 PER PERSON

- Peking Duck, Char Siew Pork, Soy and Garlic Chicken
- Condiments: Plum Sauce, Hoisin Sauce, Sweet Chilli Sauce, Pickled Vegetables, Chopped Chilli, Fresh and Pickled Ginger

International Ice-cream station

\$7.00 PER PERSON

- Chef's selection of flavours, 4 per station

Chocolate Fountain Station

\$15.00 PER PERSON

- Served with a selection of Fresh Fruit, Marshmallows and Duo of diced mud cake

Pastry Buffet Station

\$9.50 PER PERSON

- Assorted Individual Desserts, Cakes and Tarts
- Flavored Panna-cotta over Marinated Berries
- Fruit Salad Scented with star anis

Cheese Buffet Station

\$9.50 PER PERSON

- Fine Australian Cheeses from King Island, Margaret River, Victoria and Gippsland
- Fresh and Dried Fruit, Chutney and a variety of Home Baked Breads

(minimum 30 guests)

(maximum of 2 hours of service)

\$8.00 per person per half hour thereafter