



THE
GRAND

EVENTS & CELEBRATIONS

EVENTS & CELEBRATIONS 2020

MENU

Entree
Main Course (Alternate)
Dessert (Petit Four or Plated)

\$80

PER PERSON

STYLING

Tiffany Chairs
Candelabra or Floral Centrepieces
Black or White table linen
White Napkins
Cutlery & Crockery
Table Numbers

DRINK PACKAGE

Welcome Drink on Arrival (30 mins)

Red Wine
White Wine
Moscato
Beer
Premium Scotch
Vodka

Assorted Soft Drinks & Orange Juice
Tea & Coffee

Minimum number of guests apply

Cathies - 300 guests
Princes - 150 guests

Children 5 - 12 years - half price

Setup and Pack down, inclusive of cleaning
Grand Receptions exclusive supplier list
Function Coordinator to plan your event from start to end
Professional Staff to host your event

*Minimum spend requirements apply

AV EQUIPMENT

The Audio & Visual has been outsourced to Oaklands
Productions.
Please contact Oaklands on 1300 733 528 to book in
your AV requirements.

Optional Security Fee - \$300 per guard



ENTREE

SELECTION OF ONE

(\$3 PER PERSON FOR ALTERNATE SERVICE)

HOT DISHES

Rigatoni Ala Ragu Calabrese - Slow cooked Calabrese style beef ragu cooked with rigatoni

Confit Pork Belly - Salad of charred broccoli & fennel with teriyaki sauce (GF)

Lamb Gnocchi - Slow braised lamb, Mediterranean chargrilled vegetables

Penne Alfredo - Pasta tossed with chicken, butter, aged parmesan & cream

Pumpkin Parmesan - Veloute soup, kale chips (V, GF)

Pasta Ala Genovese - Olive oil, basil pesto tossed with linguine (V, GF)

COLD DISHES

Chargrilled Calamari - Heirloom tomato, rocket, scallion dressing (GF)

Thai Beef Salad - Sweet & sour tangy sauce, asian greens

Crispy Chicken Salad - Tangy mango salsa, coriander, mint



MAINS

SELECTION OF TWO (ALTERNATE SERVICE)

Gippsland Slow Cooked Beef - Crispy kale, beef jus, roasted garlic mash, charred broccolini (GF)

The Grand Special Beefsteak - Maple glazed roast pumpkin, mushroom jus, wilted rocket (GF)

Corn Fed Chicken - with wild mushroom, spinach mash, red sorrel salad (GF)

Lemon Chicken - with olive & herb risotto, tarragon creamy sauce, buttered beans

Chargrilled Chicken Breast - Crushed sweet potato, pea & apricot couscous, moilee-tomato sauce

12-hour Lamb Shoulder - Grandma sweet mustard pickles, petit pois ala francise & mustard mash, pot jus

PREMIUM MAINS (ADDITIONAL \$5 PER PERSON)

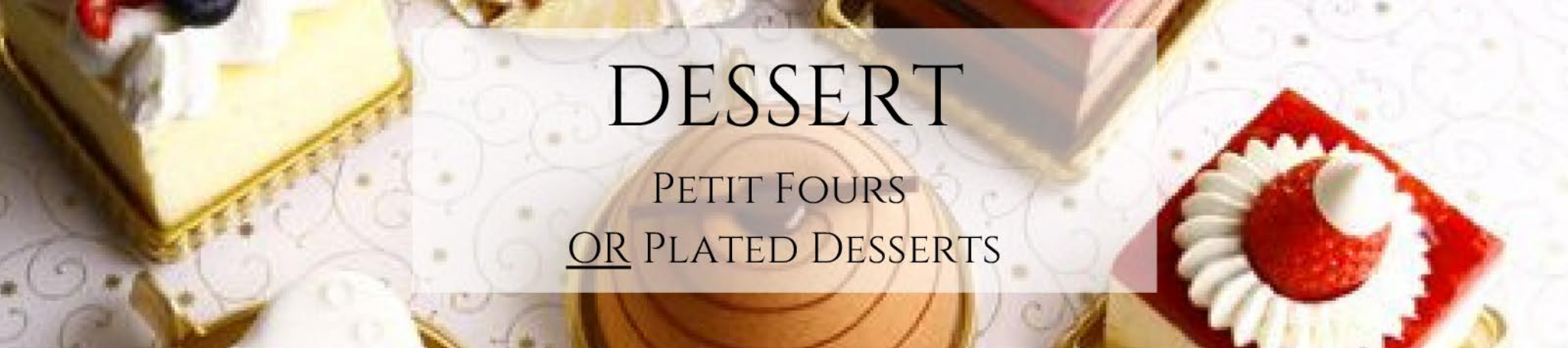
Slow Cooked Beef - with rosemary potatoes, roasted onion broth & caramelised onion

Steak Au Poivre - Roasted vegetables, creamy mash, pepper sauce

Victorian Lamb Rump - Balsamic glazed, fondant potato, sautéed kale, port wine sauce

Chargrilled Salmon - Pea risotto, creamy pesto, dill & fennel salad

Maple Pork Loin - Sweet potato mash roasted beets, pan jus



DESSERT

PETIT FOURS
OR PLATED DESSERTS

CHEF'S SELECTION OF PETIT FOUR DESSERTS, ONE STAND PER TABLE

OR

ALTERNATE PLATED DESSERT

Raspberry Cheesecake - Berry coulis, white chocolate ganache, chocolate tuile

Warm Orange & Almond Pudding - Cream anglaise, mixed berry compote & chocolate mousse

Coconut Panna Cotta - with mango coulis, mint & candied filo

Espresso Bavaois - Chocolate & hazelnut soil, walnut & caramel sauce, sesame tuile

Vanilla Financier - White chocolate sauce, orange mousse, crumbed brownie, mixed berries

Sticky Date Pudding - Butterscotch, cream fraiche & crumbed brownie



ADDITIONAL SIDE DISHES

\$20 PER DISH, PER TABLE

Broccoli, salted ricotta, roasted red onion jam (V)(GF)

Duck fat roasted potatoes, garlic and rosemary (GF)

Local green beans, slow cooked shallots and tarragon (V)(GF)

Cauliflower Leek and Cheese Bake

Vegan mixed grain salad

Cretan salad, cucumber, tomato, onion and feta cheese, barley rusks

Rosemary flavoured baked potato