



GRAND HYATT MELBOURNE

the residence

2011 MEETINGS AND EVENTS PACKAGES



The residence at Grand Hyatt Melbourne provides a spectacular setting unlike any other in Melbourne for your next meeting, event or celebration.

The fine food served in the residence is prepared by a dedicated brigade of chefs and all menus are customised to suit your personal needs. Flexible and personalised events are crafted by our events team, and the residence hosts provide butler-style service to give guests the feeling of walking into a good friend's home.

From intimate dinners for 20 guests, a board meeting for 12 guests or a cocktail reception in the entire space for 450 guests, the residence provides guests with unsurpassed comfort and refined service amidst the most sought after venue in the city.

## Contents

### Breakfast

Breakfast Set Menu	5 - 6	>
Breakfast Buffet	7	>

### Coffee Break

Coffee Breaks	8	>
Sweet and Savoury Selections	9	>
Coffee Break Set Menus	10	>
Themed Coffee Breaks	11	>

### Lunch

Working Lunch	12 - 15	>
Plated Menu Selections	16 - 18	>
Baguette / Sandwich Lunch	19 - 20	>

### Dinner

3 Course Set Menus	21	>
Plated Menu Selections	23 - 24	>

### Cocktail Reception

Cocktail Menus	25	>
Cocktail Stations	26 - 28	>

### Beverages

	29 - 34	>
--	---------	---

# Breakfast – Set Menu

## Continental

### Selection of Fruit Juices

Orange, apple, grapefruit, pineapple

### Cereals

Home made granola, Cornflakes, Weetbix, All Bran, Rice Bubbles, Special K

Gippsland organic yoghurt – vanilla, wild berry, apple and raspberry, apple and strawberry

Full cream, skim or soy milk

### Deli Counter

Smoked ham, San Daniele prosciutto, breakfast cold cuts

Jindi brie, Gruyere cheese, cloth wrapped cheddar

### Oven Fresh Breakfast Pastries

Fruit Danish

Pain au chocolate

Croissants

Fruit muffins

Soft white rolls, wholemeal rolls

Butter, honey, jams, marmalade

Sliced fruit and berries in season

### Beverages

Coffee, t2 teas and herbal infusions

## Australian

### Selection of Fruit Juices

Orange, apple, grapefruit, pineapple

### Cereals

Home made granola, Cornflakes, Weetbix, All Bran, Rice Bubbles, Special K

Gippsland organic yoghurt – vanilla, wild berry, apple and raspberry, apple and strawberry

Full cream, skim or soy milk

### Deli Counter

Champagne ham, brie cheese

Smoked salmon, sour cream, capers, sliced onions

### Hot Breakfast

Poached eggs, toasted sourdough, Otway bacon, chicken chipolatas

Slow roasted cherry tomatoes, field mushrooms

### Oven Fresh Breakfast Pastries

Fruit Danish

Pain au chocolate

Croissants

Fruit muffins

Soft white rolls, wholemeal rolls

Butter, honey, jams, marmalade

Sliced fruit and berries in season

### Beverages

Coffee, t2 teas and herbal infusions

# Breakfast – Set Menu

## French

### Selection of Fruit Juices

Orange, apple, grapefruit, pineapple

### Deli Selection

Champagne ham, brie de meaux, comte

Smoked salmon, sour cream, capers, sliced onions

### Hot Breakfast

Eggs Benedict, vine ripened tomatoes, asparagus

### Oven Fresh Breakfast Pastries

Freshly baked French baguette, raisin escargot, pain au chocolate, croissants

French butter, honey, marmalade and Bonne Maman jam

Sliced fruit and berries in season

### Beverages

Coffee, t2 teas and herbal infusions

## Asian

### Selection of Fruit Juices

Orange, pineapple, apple, grapefruit

### Hot Breakfast

Chicken and mushroom congee

Chinese doughnut, spring onion, braised tofu

Basket of assorted steamed dim sum

Prawn and pork, vegetable, BBQ pork buns

Soy sauce, red chilli sauce, green chilli mint sauce

Seafood egg omelette, Asian greens

Vegetable fried rice

Hot soy bean milk

Seasonal fresh fruit

### Beverages

Coffee, t2 Oolong tea and herbal infusions



# Breakfast – Buffet

## Continental

Minimum 30 guests

### Selection of Fruit Juices

Orange, apple, grapefruit, pineapple

### Cereals

Bircher muesli, Cornflakes, Weetbix, All Bran, Rice Bubbles, Special K

Gippsland organic yoghurt – vanilla, wild berry, apple and raspberry, apple and strawberry

Full cream, skim or soy milk

### Deli Counter

Smoked ham, San Daniele prosciutto, breakfast cold cuts

Jindi brie, Gruyere cheese, cloth wrapped cheddar

### Oven Fresh Breakfast Pastries

Fruit Danish

Pain au chocolate

Croissants

Fruit muffins

Soft white rolls, wholemeal rolls

Butter, honey, jams, marmalade

Sliced fruit in season

### Beverages

Coffee, t2 teas and herbal infusions

## Australian

Minimum 30 guests

### Selection of Fruit Juices

Orange, apple, grapefruit, pineapple

### Cereals

Bircher muesli, Cornflakes, Weetbix, All Bran, Rice Bubbles, Special K

Home made granola with berry compote

Gippsland organic yoghurt – vanilla, wild berry, apple and raspberry, apple and strawberry

Full cream, skim or soy milk

### Deli Counter

Champagne ham, Jindi Brie

Smoked salmon, sour cream, capers, sliced onions

### Hot Breakfast

Egg station

Bacon, chicken chipolatas

Slow roasted cherry tomatoes, field mushrooms

### Oven Fresh Breakfast Pastries

Basket of bread, fruit muffins, croissants, Danish pastries

Banana or carrot cake

Butter, honey, jams, marmalade

Sliced fruit in season

### Beverages

Coffee, t2 teas and herbal infusions

# Coffee Breaks

## Coffee Breaks

**We have created a wide selection of coffee break menus and a selection of individual items, which you can choose to complement your event.**

### Choose from the following:

- Coffee, t2 teas and herbal infusion
- Coffee, t2 teas and herbal infusion  
Soft drink and mineral water or juices
- Selection of home baked cookies (3 items)  
Coffee, t2 teas and herbal infusion
- Selection of one item (morning or afternoon)  
Seasonal fresh fruit  
Fresh juice, iced tea or lemonade  
Coffee, t2 teas and herbal infusions
- Selection of two items (morning or afternoon)  
Seasonal fresh fruit  
Fresh juice, iced tea or lemonade  
Coffee, t2 teas and herbal infusions
- Coffee break set menus  
Morning / Afternoon
- Themed coffee breaks  
Citrus Break  
Coffee-Coffee-Coffee  
Apple  
Chocolate Break  
Berry Berry (seasonal)



# Coffee Break

## Morning Selections

- Warm almond croissants
- Pain au chocolate
- Chocolate, strawberry, pistachio macaroons
- Chocolate, raspberry muffins
- Homemade cookies
- Macadamia tarts
- Cinnamon scrolls
- Danish pastries
- Cinnamon tea cake
- Bacon and egg quiche
- Spinach and Fontina cheese quiche
- Salmon and chive muffins

## Afternoon Sweet Selections

- Warm raspberry crumble
- Oven baked financiers
- Citrus tea cake
- Freshly baked blueberry almond tart
- Flourless chocolate cake
- Pear tart, Chantilly crème
- Chocolate, strawberry, pistachio macaroons
- Freshly baked chocolate, banana muffins
- Homemade cookies
- Dark chocolate tart

## Afternoon Savoury Selections

- A selection of finger sandwiches
  - shaved ham and cheddar
  - smoked salmon, cucumber and dill cream
  - brie and avocado
  - egg, mustard cress and mayonnaise
- Homemade sausage roll, tomato capsicum relish
- Caramelised onion, Persian feta, baby basil slice
- Rye roll with brie cheese and sprouts
- Onion bagel with salmon mousse, spring onions and black pepper
- Spinach and Fontina cheese quiche
- Steamed prawn dumpling
- Crispy mushroom and vegetable spring rolls with sweet and sour orange dip
- Chicken and mushroom spring rolls with sweet & sour chilli dip
- Freshly baked mushroom, spinach and feta tarts
- Salmon and chive muffins

# Coffee Break

## Coffee Break Set Menus

### Morning Coffee Break 1

- Chocolate banana muffins
- Cinnamon scrolls
- Sliced fresh fruit
- Selection of fresh juice
- Strawberry milkshake
- Cookie jars
- Coffee, t2 teas and herbal infusions

### Morning Coffee Break 2

- Freshly baked blueberry almond tart
- Macadamia tarts
- Sliced fresh fruit
- Selection of fresh juice
- Chocolate milkshake
- Cookie jars
- Coffee, t2 teas and herbal infusions

### Afternoon Coffee Break 1

- Pear tart, Chantilly crème
- Spinach and Fontina cheese quiche
- Sliced fresh fruit
- Orange, apple juices
- Iced lemon tea
- Cookie jars
- Coffee, t2 teas and herbal infusions

### Afternoon Coffee Break 2

- Homemade sausage roll, tomato capsicum relish
- Freshly baked blueberry almond tart
- Sliced fresh fruit
- Orange, apple juices
- Home made lemonade
- Mini chocolate bars
- Coffee, t2 teas and herbal infusions



# Coffee Break

## Themed Coffee Breaks

### Citrus Break

Flourless orange slice  
Citrus Madeleine's, vanilla crème  
Lemon frosted tea cake  
Lemon shortbread  
Home made lemonade  
Freshly squeezed orange juice  
Coffee, t2 teas and herbal infusion

### Coffee, Coffee, Coffee

Opera slice  
Coffee hazelnut Madeleine's, Kahlua crème  
Coffee macaroons  
Coffee eclairs  
Espresso, café latte, iced coffee  
Coffee, t2 teas and herbal infusion

### Apple Break

Warm apple strudel  
Apple and cinnamon crumble  
Apple fritters, vanilla sugar  
Green apple sorbet  
Fresh apple juice  
Coffee, t2 teas or Marrakech apple infusion

### Chocolate Break

Dark chocolate bread and butter pudding  
Jivara milk chocolate mousse, coconut foam  
White chocolate bavarois  
Strawberries and marshmallows with a chocolate fountain  
Chocolate milkshake  
Hot chocolate

# Lunch – Working Lunch

## Working Lunch I

### Sandwiches

Tuna, egg, mayonnaise wholemeal roll  
Roast beef, rocket, tomatoes, mustard relish, baguette  
Cream cheese, roasted pepper, baby spinach foccacia

### Caesar salad station

Cos lettuce, croutons, shaved parmesan, anchovies, bacon, diced egg, caesar salad dressing

### Seafood bar

Tasmanian oysters  
Queensland prawns  
Black rock smoked salmon  
Sour cream, capers, cocktail sauce, red onion, tabasco

### Hot

Soya chicken, spring onion ginger sauce  
Vegetarian fried rice  
Wok fried greens

### Dessert

Sliced fresh fruit  
Chocolate cake  
Vanilla crème brûlée  
Strawberry mousse  
Crème Anglaise, Chantilly crème, berry compote  
Chocolate truffles  
Cookie jars  
Coffee, t2 teas and herbal infusions



# Lunch – Working Lunch

## Working Lunch II

### Sandwiches

Prawn, iceberg lettuce, cocktail sauce, wholemeal roll

Lamb, onion, eggplant, tzatziki, foccacia

Carrot, beetroot, honey mustard mayonnaise, baguette

### Panzanella salad station

Bread, tomato, onions, olives, baby leaves, white balsamic dressing

### Deli counter

San Daniele prosciutto

Salami

Provolone

Ricotta, truffled honey

Marinated bocconcini

Marinated olives

Crackers, grissini, foccacia, ciabatta

### Hot

Orichiette, broccoli, goat's cheese, walnuts, lemon thyme

Grilled corn-fed chicken, rocket pesto

Tomato braised capsicum, zucchini

### Dessert

Sliced fresh fruit

Strawberry pistachio slice

Opera slice

Kahlua panna cotta

Frangelico tiramisu

Crème anglaise, Chantilly crème, berry compote

Cookie and macaroon jars

Coffee, t2 teas and herbal infusions

# Lunch – Working Lunch

## Working Lunch III

### Sandwiches

Smoked salmon, cucumber, onion, caper, cream cheese bagel

Roast chicken, onion, tomato, romaine lettuce, tzatziki, Turkish bread

Roasted pepper, avocado, provolone, garlic aioli, foccacia

### Fattoush salad station

Cos lettuce, fried bread, sumac, tomato, cucumber, onion, radish, mint, garlic, lemon dressing

### Middle East mezze

Crispy and soft pita

Hummus

Baba ganoush

Tabouleh

Marinated olives

Marinated feta

Halloumi cheese

### Hot

Lamb tagine

Almond cous cous

Braised chickpeas, red capsicum

Baby spinach, lemon, garlic dressing

### Dessert

Sliced fresh fruit

Flourless chocolate cake

Passion fruit mouse slice

Baklava

Um ali

Crème anglaise, Chantilly crème, berry compote

Cookie and macaroon jars

Coffee, t2 teas and herbal infusions

## Lunch – Working Lunch

### Working Lunch IV

#### Sandwiches

Grilled chicken breast, provolone, romaine lettuce, Caesar spread wrap

Smoked trout, egg, watercress, mayonnaise, wholemeal roll

Field mushroom, onion jam, young spinach, Roma tomato roll

#### Nicoise salad station

Mixed baby leaves, poached tuna, marinated olives, green beans, cherry tomatoes, lemon vinaigrette

#### Deli counter

Rare roast beef

Roast turkey breast

Double smoked ham

Assorted mustards, cranberry sauce, pickles, horseradish sauce

#### Hot

Chermoula crusted snapper

Crushed potatoes, watercress, lemon oil

Green beans, almonds

#### Dessert

Sliced fresh fruit

Baileys cheesecake

White chocolate tart

Grand Marnier profiteroles

Raspberry mini crumbles

Crème anglaise, Chantilly crème, berry compote

Cookie and macaroon jars

Coffee, t2 teas and herbal infusions

## Lunch – Plated Menu Selections

### Plated Menu Selections

#### Soups

Potato, watercress, crème fraiche

Mushroom, truffle, chervil

French onion soup, Gruyere crouton

Beef consommé, tomato, baby basil

#### Entrée

Fried quail, sesame cucumber salad, mango chutney dressing

BBQ pork, bean sprout, fried ginger, herb, cashew salad

Beetroot and vodka cured kingfish, fried goats cheese, baby leaves, sour cream

Seared scallops, twice cooked pork belly, apple dumpling, herb salad

Tuna sashimi, scallop dumpling, daikon and baby radish salad, ponzu dressing

Grilled octopus, oregano polenta, chorizo, broad beans, romesco sauce

San Daniele prosciutto, baby buratta, truffled peaches, aged balsamic, Yellingbo olive oil

Duck confit, foie gras, truffle pithivier, lentil jus

Prawn and scallop ravioli, crisp leek, herb salad, Yarra Valley salmon roe, lemon beurre blanc

Miso brushed ocean trout, seaweed spinach puree, purple shiso salad

Air dried Wagyu, toasted brioche, quail eggs, cauliflower panna cotta, oxtail jelly

Roast baby beets, goats cheese, sautéed apples, crisp leaves, honey and thyme dressing



# Lunch – Plated Menu Selections

## Plated Menu Selections (cont.)

### Entrée (cont.)

Warm braised lamb, whipped yoghurt, toasted grains, parsley, shallot salad

Foie gras terrine, spicy apple spring roll, raspberry vincotto

Tuna tataki, fennel salad, cucumber, ginger dressing

### Main

#### Beef

Beef fillet, pont neuf, beetroot puree, braised baby leeks

Grilled sirloin, potato fondant, roasted bone marrow, peppercorn jus

Slow braised beef cheek, gremolata, cauliflower puree, baby root vegetables, Ximenez jus

Grilled beef fillet, mushroom, truffle tortellini, leek puree, split butter jus

#### Veal

Gorgonzola crusted veal cutlet, swede, carrot puree, pear tart tatin, Marsala jus

Braised veal shank, creamy polenta, baby spinach, porcini sauce

#### Pork

Twice cooked pork belly, wok tossed bok choy, spiced apple spring roll, apple cider glaze

Pan roasted pork fillet, braised pork pie, pea puree, tomato & apple chutney

### Vegetarian

Risotto - seasonal

Goats cheese cappelletti, asparagus, olives, thyme butter

Porcini polenta chips, roasted vegetables, truffle aioli

Pumpkin tortellini, beurre noisette, rocket, parmesan

### Fish

Roasted barramundi, sumac, walnut, lemon dressing, legume salad

Steamed blue eye cod, Asian greens, tempura king prawn

Baby snapper, confit kipfler potatoes, olive, red capsicum, capers

Olive crusted kingfish, soft polenta, baby fennel, caper, tomato compote

### Chicken

Roast chicken breast, pistachio, sumac and sesame crumbs, Turkish garden salad

Baby chicken, broad bean puree, baby carrots, pencil leeks, tarragon jus

Grilled chicken breast, asparagus, chestnut puree, porcini cream sauce

### Duck and Game

Roast duck breast, confit leg, broccolini, lychee jus

Lavender salted kangaroo fillet, warrigal greens, honey roasted parsnip puree, raspberry vincotto

### Lamb

Twice cooked lamb shoulder, pearl barley risotto, tomato, basil

Lamb rack, cauliflower puree, shallot tarte tatin, port jus

Chermoula spiced lamb rump, eggplant relish, labna, soft herb salad

Roast lamb rack, eggplant moussaka, vine ripened tomatoes, black olive dressing.

### Dessert

Lemon tart, marinated lime blueberries, double cream

Chocolate almond pudding, caramelized moscato pears

Layered caramel torte, coffee macaroon

Nougatine crunch, milk chocolate, caramel ice cream

Macarons, mascarpone filling, espresso sauce

Kahlua chocolate tart, caramel semi freddo

Almond amaretto cake, white chocolate mousse, chocolate glass tuile

Pavlova, strawberry, passionfruit, whipped cream

Raspberry mousse, raspberry jelly



# Lunch – Baguette / Sandwich

## Baguette / Sandwich Lunch

Minimum 30 guests

### Sandwiches

Grilled chicken breast, provolone, romaine lettuce, Caesar spread wrap

Smoked trout, egg, watercress, mayonnaise, wholemeal roll

Field mushroom, onion jam, young spinach, Roma tomato roll

### Salad

Nicoise salad station

Mixed baby leaves, poached tuna, marinated olives, green beans, cherry tomatoes, lemon vinaigrette

### Dessert

Sliced fresh fruit

Baileys cheesecake

White chocolate tart

Grand Marnier profiteroles

Raspberry mini crumbles

Crème anglaise, Chantilly crème, berry compote

Cookie and macaroon jars

Coffee, t2 teas and herbal infusions

## Baguette / Sandwich Options

### Baguette / Sandwich Selection

Tuna, egg, mayonnaise, wholemeal roll

Roast beef, rocket, tomatoes, mustard relish, baguette

Cream cheese, roasted pepper, baby spinach foccacia

Prawn, iceberg lettuce, cocktail sauce, wholemeal roll

Peppered lamb, onion, grilled eggplant, tzatziki, foccacia

Carrot, beetroot, honey mustard mayonnaise, baguette

Grilled chicken, baby cos, tomato, cucumber, mint and tahini wrap

Smoked trout, egg, watercress, mayonnaise wholemeal roll

Field mushroom, onion jam, young spinach, Roma tomato roll

# Lunch – Baguette / Sandwich

## Salad Options

### Salad Selection

#### Caesar salad station

Cos lettuce, croutons, shaved parmesan, anchovies, bacon, diced egg, caesar salad dressing

#### Nicoise salad station

Mixed baby leaves, poached tuna, marinated olives, green beans, cherry tomatoes, lemon vinaigrette

#### Fattoush salad station

Cos lettuce, fried bread, sumac, tomato, cucumber, onion, radish, mint, garlic, lemon dressing

#### Panzanella salad station

Bread, tomato, onions, olives, baby leaves, white balsamic dressing

## Dessert Options

### Dessert Selection

- Grand Marnier profiteroles
- Strawberry pistachio slice
- Flourless chocolate cake
- Passionfruit mouse slice
- Raspberry mini crumbles
- Baileys cheesecake
- White chocolate tart
- Opera slice
- Kahlua panna cotta
- Frangelico tiramisu
- Chocolate cake
- Vanilla crème brûlée
- Strawberry mousse
- Baklava
- Um Ali



# Dinner – 3 Course Set Menus

## Modern Australian Set Menu

### Entrée

Poached ocean trout, winter potato salad, baby leeks, chive and caper dressing

### Main

Sea salt crusted lamb rack, Dauphinoise potato, spinach, tomato chutney

### Dessert

Lamington, dark, white chocolate, raspberry

### Beverages

Coffee, t2 teas and herbal infusions

## French Set Menu

### Entrée

Asparagus spears, shaved parmesan, poached egg, crisp pancetta, truffle béarnaise

### Main

Roast lamb rack, cassoulet white beans, pancetta, tarragon jus

### Dessert

Crème brulee, Grand Marnier orange salsa

### Beverages

Coffee, t2 teas and herbal infusions

## Italian Set Menu

### Entrée

San Daniele prosciutto, shaved parmesan, fennel and apple, extra virgin olive oil

### Main

Grilled beef fillet, mushroom, truffle tortellini, leek puree, split butter jus

### Dessert

Tiramisu

### Beverages

Coffee, t2 teas and herbal infusions

## East Meets West Set Menu

### Entrée

Tuna tataki, fennel salad, cucumber, ginger dressing

### Main

Roast duck breast, wok tossed pak choy, broccolini, Kirsch, cherry jus

### Dessert

Green tea brulee, black sesame tuille

### Beverages

Coffee, t2 teas and herbal infusions



# Dinner – Plated Menu Selections

## Plated Menu Selections

### Soups

Potato, watercress, crème fraiche

Mushroom, truffle, chervil

French onion soup, Gruyere crouton

Beef consommé, tomato, baby basil

### Entrée

Fried quail, sesame cucumber salad, mango chutney dressing

BBQ pork, bean sprout, fried ginger, herb, cashew salad

Beetroot and vodka cured kingfish, fried goats cheese, baby leaves, sour cream

Seared scallops, twice cooked pork belly, apple dumpling, herb salad

Tuna sashimi, scallop dumpling, daikon and baby radish salad, ponzu dressing

Grilled octopus, oregano polenta, chorizo, broad beans, romesco sauce

San Daniele prosciutto, baby buratta, truffled peaches, aged balsamic, Yellingbo olive oil

Duck confit, foie gras, truffle pithivier, lentil jus

Prawn and scallop ravioli, crisp leek, herb salad, Yarra Valley salmon roe, lemon buerre blanc

Miso brushed ocean trout, seaweed spinach puree, purple shiso salad.

Air dried Wagyu, toasted brioche, quail eggs, cauliflower panna cotta, oxtail jelly

Roast baby beets, goats cheese, sautéed apples, crisp leaves, honey and thyme dressing

### Entrée (cont.)

Warm braised lamb, whipped yoghurt, toasted grains, parsley, shallot salad

Foie gras terrine, spicy apple spring roll, raspberry vincotto

### Main

#### Beef

Beef fillet, pont neuf, beetroot puree, braised baby leeks

Grilled sirloin, potato fondant, roasted bone marrow, peppercorn jus

Slow braised beef cheek, gremolata, cauliflower puree, baby root vegetables, Ximenez jus

#### Veal

Gorgonzola crusted veal cutlet, swede, carrot puree, pear tart tatin, Marsala jus

Braised veal shank, creamy polenta, baby spinach, porcini sauce

#### Pork

Twice cooked pork belly, wok tossed bok choy, spiced apple spring roll, apple cider glaze

Pan roasted pork fillet, braised pork pie, pea puree, tomato & apple chutney

# Dinner – Plated Menu Selections

## Plated Menu Selections (cont.)

### Vegetarian

Risotto - seasonal

Goats cheese cappelletti, asparagus, olives, thyme butter

Porcini polenta chips, roasted vegetables, truffle aioli

Pumpkin tortellini, beurre noisette, rocket, parmesan

### Fish

Roasted Barramundi, sumac, walnut, lemon dressing, legume salad

Steamed blue eye cod, Asian greens, tempura king prawn

Baby snapper, confit kipfler potatoes, olive, red capsicum, capers

Olive crusted kingfish, soft polenta, baby fennel, caper, tomato compote

### Chicken

Roasted chicken breast, pistachio, sumac and sesame crumbs, Turkish garden salad

Baby chicken, broad bean puree, baby carrots, pencil leeks, tarragon jus

Grilled chicken breast, asparagus, chestnut puree, porcini cream sauce

### Duck and Game

Roast duck breast, confit leg, broccolini, lychee jus

Lavender salted kangaroo fillet, warrigal greens, honey roasted parsnip puree, raspberry vincotto

### Lamb

Twice cooked lamb shoulder, pearl barley risotto, tomato, basil

Lamb rack, cauliflower puree, shallot tarte tatin, port jus

Chermoula spiced lamb rump, eggplant relish, labna, soft herb salad

Roast lamb rack, eggplant moussaka, vine ripened tomatoes, black olive dressing

### Dessert

Lemon tart, marinated lime blueberries, double cream

Chocolate almond pudding, caramelized moscato pears

Layered caramel torte, coffee macaroon

Nougatine crunch, milk chocolate, caramel ice cream

Macarons, mascarpone filling, espresso sauce

Kahlua chocolate tart, caramel semi freddo

Almond amaretto cake, white chocolate mousse, chocolate glass tuile

Pavlova, strawberry, passionfruit, whipped cream

Raspberry mousse, raspberry jelly

# Cocktail Reception

## Cocktail Menus

### Cocktail Menu I

Duck rilette en croute, cherry puree  
Goats curd bavarois, black olive shortbread,  
basil jelly  
Fresh crab, avocado, lime mayonnaise

Open steak sandwich on vissele  
Seared scallops, cauliflower cream,  
crisp pancetta  
Ratatouille tart with goat's curd

### Cocktail Menu II

Watermelon gazpacho shots, vodka and  
lemon granite  
Rare cooked sirloin, roasted garlic aioli,  
parmesan disc  
Salmon tartar, sticky rice cake, wasabi flying  
fish roe

Tempura oysters, wasabi mayonnaise  
Braised pork belly, fennel puree  
Potato, leek and truffle cappuccino

Chocolate truffle  
Passionfruit meringue pie

### Deluxe Cocktail Menu

Oyster's espresso coffee and vanilla infused  
Champagne vinegar, crispy shallots  
Char grilled lamb loin, red capsicum chutney  
Air dried Wagyu, caramelised pear, aged  
balasamic

Ocean trout coulibiac, lemon beurre noisette  
Spicy wontons, red, green chilli sauce,  
peanuts, coriander  
Confit duck, lentil cassoulet  
Seared scallops, sauce vierge, baby rocket

Meringue shots  
Dark, white chocolate rocky road  
Chocolate truffle

# Cocktail Reception

## Additional Canapé Options

### Cold Selection

Smoked trout mousse, sour cream sable  
biscuit, roe  
Chicken liver parfait, port jelly, golden brioche  
Rosewater infused watermelon, tomato and  
mint jelly  
Herbed goats cheese cone, oven roast tomato  
tapenade, cumin seed crisp  
Escabeche of prawn, citrus fruits  
Salmon profiteroles, sour cream, chives  
Red onion, feta, olive tartlet  
White tomato mousse, tomato dust  
Char grilled lamb loin, red capsicum chutney

### Snack and Crisp

Assorted mixed nuts  
Sweet potato, parsnip, and Jerusalem  
artichoke chips with lemon aioli  
Gruyere cheese and anchovies puffs

### Afternoon Tea

Selection of finger sandwiches  
Scones with double cream and marmalade

### Hot Selection

Pea, ham soup, seared scallops  
Warm tomato, basil, tarragon consommé  
Home made sausage rolls cut to order  
Assorted dim sum, chilli, soy sauce  
Lemon myrtle fish cakes, lime, chilli and ginger  
dressing



# Cocktail Reception

## Additional Canapé Options

### Hot Selection (cont.)

Vegetable pakoras, mint chutney

Pan roasted chicken, pancetta, ricotta roulade

Seared lamb loin, onion jam, pomegranate molasses

Parmesan arancini, tomato pesto

Honey, soy chicken, sesame seeds, coriander

Coriander, chilli salted calamari, lime mayonnaise

Olive polenta chips, basil pesto

### Sweet Selection

Pistachio, strawberry tartlet

Flourless Viennese cake

Kahlua tiramisu

Pistachio macaroon, chocolate ganache

Pistachio slice

Opera slice

Raspberry mousse slice

Chocolate pots

Lemon mascarpone tart

Baileys cheesecake

Financiers

## Deluxe Canapé Options

### Cold Selection

Duck rilette en croute, cherry puree

Goats curd bavarois, black olive shortbread, basil jelly

Prawn and lemon roulade, roe, lemon balm

Rare cooked sirloin, roasted garlic aioli, parmesan disc

Fresh crab, avocado salsa, lime mayonnaise

Tuna tartar, wasabi yoghurt, micro greens

Salt cold brandade, red capsicum fondant, Melba toast

Salmon tartar, sticky rice cake, wasabi flying fish roe

Watermelon gazpacho shots, lemon vodka granite

### Hot Selection

Crab cakes, tarragon butter sauce

Oysters, kataif pastry, wasabi cream

Confit duck ragout, potato puree

Tempura prawns, daikon, dashi stock

Open steak sandwich on vissel

Pomme mousseline, crème fraiche, sevruga caviar

Seared swordfish, spicy tomato salsa

Smoked haddock arancini, curry mayonnaise

# Cocktail Reception

## Cold Cocktail Stations

### Assorted sushi, sashimi

Assorted sushi  
Soya sauce, wasabi, pickled ginger

Assorted sashimi  
Soya sauce, wasabi, pickled ginger, white daikon mustard sprouts

### Steak tartare

Sourdough crostini, pickles

### Tasmanian smoked salmon

Horseradish cream, Melba toast and traditional trimmings

### Freshly shucked oysters

Red onion, shallots with red wine vinegar, hot sauce, tomato salsa, lemon and rye

### Australian cheese corner

Selection of Australian cheeses from the Collins Kitchen deli

Crackers, breads, dried fruit, nuts

### Charcuterie table

Selection of small goods and charcuterie from the Collins Kitchen deli

Breads, pickles, marinated vegetables

## Hot Cocktail Stations

### Roasted rib eye roll

Red wine sauce, béarnaise, assorted mustards and horseradish cream

### Risotto on parmesan wheel

Forest mushroom risotto, truffle oil

### Pasta station

Penne pasta, tomato basil sauce, truffle cream

### Whole salmon in salt crust

Cilantro pesto, lime hollandaise, Pernod sauce

### Asian noodle bar

Assorted styles of freshly prepared noodles

### Assorted steamed dim sum

Collins Kitchen chilli sauce, soya sauce

## Dessert Cocktail Stations

### Waffle or crêpe with ice cream

Served with a selection of fillings, toppings, ice cream and sauces

### Freshly baked crumble

Raspberry, apple blueberry, rhubarb, Chantilly cream, vanilla ice cream

### Assorted ice creams and sherbets

Condiments, sauces and cookies

### Fruit flambé

Served with ice cream, sauces and crisps

### Chocolate truffles

Dark, milk, white and sorbet truffles

# Beverages – Packages

## Deluxe Beverage Package

### Sparkling Wines (select 1)

Blue Pyrenees Sparkling, NV, Victoria  
Mojo Sparkling, NV, South Australia

### White Wines (select 2)

Sticks Chardonnay, Yarra Valley, Victoria  
Crowded House Sauvignon Blanc,  
Marlborough, New Zealand  
Norfolk Rise Pinot Grigio, South Australia  
Tigers Tale Sauvignon Blanc Semillon,  
Margaret River, Western Australia

### Red Wines (select 2)

Sticks Pinot Noir, Yarra Valley, Victoria  
Norfolk Rise Merlot, South Australia  
Mojo Shiraz, Barossa Valley, South Australia  
Deakin Estate Cabernet Sauvignon, Victoria

### Beers

James Boags Premium  
Hahn Premium Light

### Soft Drinks

Coke  
Diet Coke  
Lemonade  
Orange juice

### Mineral Water

Still and sparkling

## Grand Beverage Package

### Sparkling Wines (select 1)

Blue Pyrenees Sparkling, Vintage Brut, Victoria  
Ninth Island Sparkling, NV, Tasmania

### White Wines (select 2)

Catalina Sounds Sauvignon Blanc,  
Marlborough, New Zealand  
Ninth Island Sauvignon Blanc, Tasmania  
Catalina Sounds Pinot Gris, Marlborough,  
New Zealand  
Chapel Hill, il Vescovo Pinot Grigio,  
South Australia  
Mitchell Watervale Riesling, South Australia  
Plantagenet Omrah Chardonnay, Western  
Australia

### Red Wines (select 2)

Hollick Cabernet Sauvignon, Coonawarra,  
South Australia  
Crowded House Pinot Noir, Marlborough,  
New Zealand  
Blue Pyrenees Merlot, Victoria  
Red Claw Pinot Noir, Mornington Peninsula,  
Victoria  
Mitchell Peppertree Shiraz, South Australia  
Rockbare Shiraz, McLaren Vale, South Australia

### Beers

Heineken  
Hahn Premium Light

### Soft Drinks

Coke  
Diet Coke  
Lemonade  
Orange juice

### Mineral Water

Still and sparkling



## Beverages – Wine List

### Specialty Wine

#### Sparkling Wine and Champagne

Houghton Quills Pinot Noir Chardonnay, NV, Western Australia	33
Hardys The Riddle Sparkling Brut NV, South Australia	29
Blue Pyrenees Sparkling, NV, Victoria	48
Mojo Sparkling NV, South Australia	42
Blue Pyrenees Sparkling, Vintage Brut, Victoria	52
Ninth Island Sparkling, NV, Tasmania	62

#### White Wine

Hardys The Riddle Chardonnay, South Australia	29
Hardys The Riddle Sauvignon Blanc, South Australia	29
Crowded House Sauvignon Blanc, Marlborough, New Zealand	48
Tigers Tale, Sauvignon Blanc Semillon, Margaret River, Western Australia	45
Norfolk Rise Pinot Grigio, South Australia	45
Sticks Chardonnay, Yarra Valley, Victoria	45
Catalina Sounds Sauvignon Blanc, Marlborough, New Zealand	55
Ninth Island Sauvignon Blanc, Tasmania	52
Catalina Sounds Pinot Gris, Marlborough, New Zealand	58
Chapel Hill, il Vescovo Pinot Grigio, South Australia	52
Mitchell Watervale Riesling, South Australia	55
Plantagenet Omrah Chardonnay, Western Australia	52

## Beverages – Wine List

#### Red Wine

Hardys The Riddle Shiraz Cabernet, South Australia	29
Hardys The Riddle Cabernet Merlot, South Australia	29
Sticks Pinot Noir, Yarra Valley, Victoria	48
Norfolk Rise Merlot, South Australia	45
Mojo Shiraz, Barossa Valley, South Australia	45
Deakin Estate Cabernet Sauvignon, Victoria	42
Hollick Cabernet Sauvignon, Coonawarra, South Australia	62
Crowded House Pinot Noir, Marlborough, New Zealand	52
Blue Pyrenees Merlot, Victoria	62
Red Claw Pinot Noir, Mornington Peninsula, Victoria	62
Mitchell Peppertree Shiraz, South Australia	62
Rockbare Shiraz, McLaren Vale, South Australia	52

## Beverages – Cocktail List

### Cocktails

<b>Signature Martini</b>	<b>18</b>	<b>Champagne Cocktail</b>	<b>18</b>
RU-CO Absolut Kurant, Campari, Cassis, cranberry juice, lemon juice		The Traditional Sparkling wine, Grand Marnier, brandy, bitters, sugar	
Collins Kitchen Gin, Crème de Cassis, Dry Vermouth		Kir Royale Sparkling wine, Creme de Cassis	
Deco Cognac, Kahlua, espresso		Mimosa Sparkling wine, orange juice	
<b>Martini</b>	<b>18</b>	Bellini Sparkling wine, peach Schnapps	
Classic Your choice of gin or vodka, Dry Vermouth Olive, twist, dirty, gibson		<b>Margarita</b>	<b>18</b>
Cosmopolitan Vodka, Cointreau, cranberry juice		Classic or frozen	
Rude Cosmo Tequila, Cointreau, cranberry juice		Lemon Tequila, Cointreau, fresh lemon	
Miami Rum, Crème de Menthe, lime juice		Lime Tequila, Cointreau, fresh lime	
<b>Classic Cocktail</b>	<b>18</b>	<b>Daiquiri</b>	<b>18</b>
Manhattan Canadian Club, Martini Rosso, Angostura Bitters		Classic or frozen	
Long Island Ice Tea Vodka, Gin, Tequila, Bacardi, Cointreau, lemon juice, Coke		Lime Rum, Cointreau, fresh lime	
Harvey Wallbanger Vodka, Galliano, orange juice		Strawberry Rum, Cointreau, strawberry liqueur, fresh strawberries	
		Mango Rum, Cointreau, mango liqueur, fresh mango	
		Banana Rum, Cointreau, banana liqueur, fresh banana	

## Beverages – Packages

### Beverage List

<b>Australian Beer</b>	
James Boags Light	8
Hahn Premium Light	
James Boags Premium Crown Lager	9
<b>International Beer</b>	
Heineken	10
Stella Artois	
Corona Extra	
Peroni Nastro Azzuro	
<b>Soft Drinks</b>	
Coke, Diet Coke, soda water, lemonade, dry ginger ale, tonic water	6
<b>San Pellegrino flavoured</b>	
Aranciata, aranciata rossa, chinotto, limonata	5
<b>Still mineral water</b>	
San Pellegrino	5
Panna, Evian	
<b>Sparkling mineral water</b>	
Santa Vittoria, San Pellegrino, Perrier	5
Santa Vittoria, San Pellegrino (1lt)	10
<b>Fruit juice</b>	
Orange, apple, cranberry, pineapple, pink grapefruit, tomato	6
<b>Freshly squeezed juice</b>	
Apple, orange, watermelon, honey dew, pineapple, pink grapefruit	8
<b>Ice tea</b>	
Traditional lemon	6
Turkish apple	
Botanica	

