

MCLAREN VALE FUNCTION CENTRE



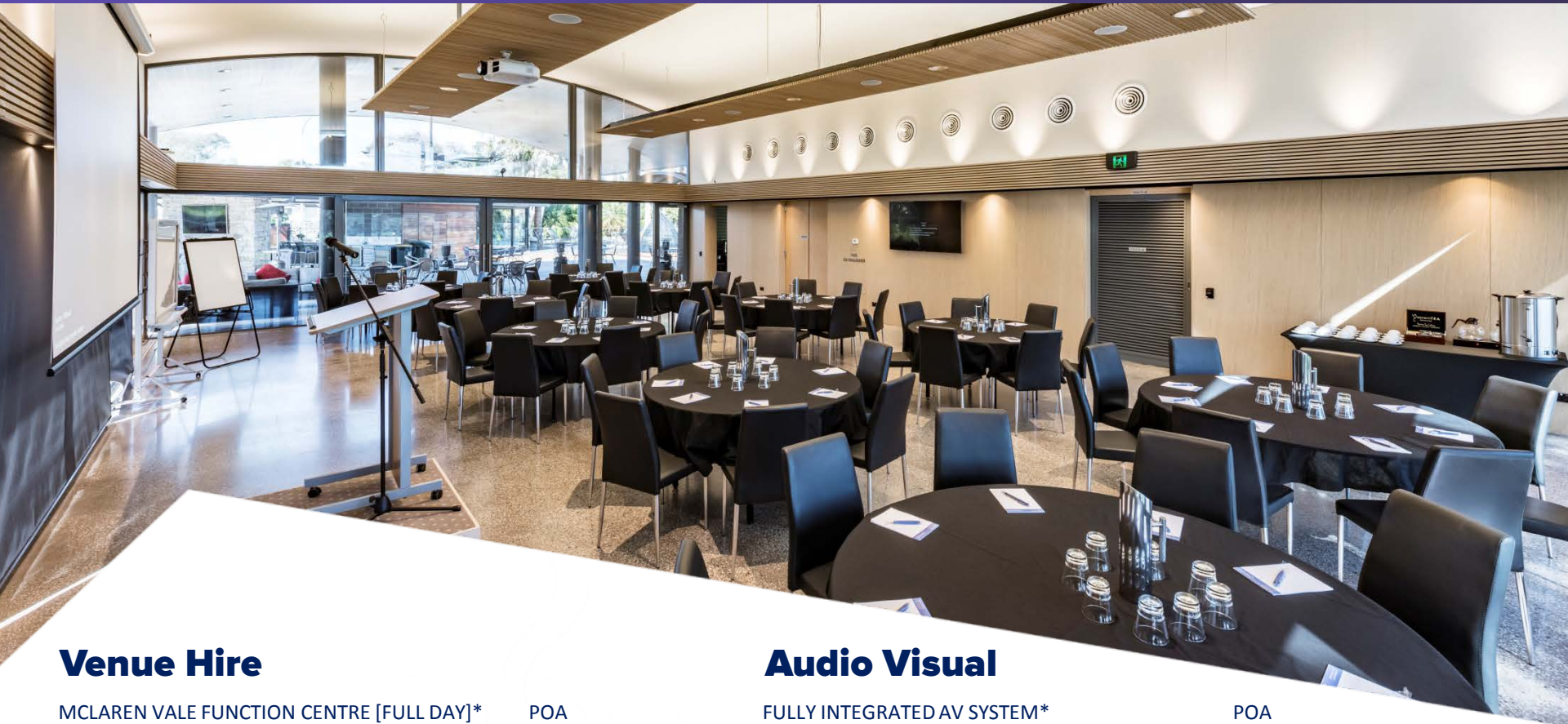
Conferences 2018/19

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Venue Hire

MCLAREN VALE FUNCTION CENTRE [FULL DAY]*	POA
BOARDROOM [FULL DAY]**	POA
FUNCTION CENTRE LAWNS	POA
ALFRESCO COURTYARD	POA
ALFRESCO PLAZA	POA

*INCLUSIVE OF: SET-UP, LECTERN, WHITEBOARD X 1, FLIPCHART X 1, WATER, CONTINUOUS TEA & COFFEE STATION, PENS & PAPER, WI-FI AND MINTS

** INCLUSIVE OF: SET-UP, 50" SMART PLASMA TV, WHITEBOARD X 1, FLIPCHART X 1, WATER, CONTINUOUS TEA & COFFEE STATION, PENS & PAPER, WI-FI AND MINTS

Audio Visual

FULLY INTEGRATED AV SYSTEM*	POA
DATA PROJECTOR & SCREEN	POA
PLASMA TV	POA
FLIPCHART	POA
AUDIO X 2 HAND-HELD MICROPHONES	POA
AV TECHNICIAN	POA

* INCLUSIVE OF: EPSON DATA PROJECTOR, AUTOMATED SCREEN, INTEGRATED SOUND SYSTEM, REAR PLASMA TV, HAND-HELD MICROPHONES X 2, HDMI & VGA CABLING, ADAPTOR CABLES AND WIRELESS PRESENTERS.



Onsite Accommodation For 80 Delegates & Guests

THE MCLAREN VALE FUNCTION CENTRE ADJOINS ACCOMMODATION WITH 44 DIVERSE ROOM OPTIONS OF ITS SISTER BUSINESS THE **MCLAREN VALE MOTEL & APARTMENTS**.

THE AWARD-WINNING MCLAREN VALE MOTEL & APARTMENTS OFFERS **MODERN, HIGH-QUALITY, FULL SERVICED AND SPACIOUS 4-STAR ACCOMMODATION** WITH ALL OF THE FEATURES OF **RESORT STYLE LIVING**.

CENTRALLY LOCATED AT THE ENTRANCE TO THE HISTORIC TOWNSHIP OF MCLAREN VALE THE **MCLAREN VALE MOTEL & APARTMENTS** PROVIDES A GATEWAY TO EVERYTHING THE **STUNNING FLEURIEU PENINSULA** HAS TO OFFER.





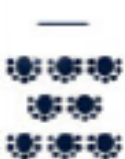
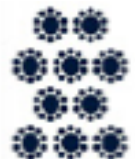



Fleurieu Peninsula & McLaren Vale

FLEURIEU PENINSULA OFFERS A TAPESTRY OF SOME OF THE BEST **FOOD, WINE, WILDLIFE, EXPERIENCES AND EVENTS** IN THE STATE. BEING A PENINSULA, **WATER PLAYS** A MAJOR PART IN THE RECREATIONAL ACTIVITIES, WITH **LONG SANDY BEACHES, RUGGED CLIFF-SCAPES AND**

SHELTERED COVES OFFERING A RANGE OF YEAR-ROUND ACTIVITIES THAT INCLUDE **FISHING, SURFING, SCUBA AND SNORKELLING, SAILING AND SWIMMING.**

Venues & Spaces

	U-Shape	Theatre	Board	Class	Cabaret	Banquet	Cocktail
McLaren Vale Function Centre							
	50	200	50	120	110	120	200+
McLaren Vale Boardroom	20	30	20	20	30	30	50
Alfresco Plaza	-	200	-	-	-	-	200
Alfresco Terrace	-	150	-	-	-	-	100
Function Centre Lawns	-	400	-	-	200	250	400
Full Property	-	450	-	-	450	450	450



Technology

TECHNOLOGY CAN TAKE A GREAT EVENT AND TURN IT INTO AN AMAZING EVENT. AT THE **MCLAREN VALE FUNCTION CENTRE** WE WILL **WORK WITH YOU** TO STYLE YOUR **AUDIO VISUAL, LIGHTING AND INTEGRATION** NEEDS TO CREATE A **SEAMLESS AND STRESS-FREE** EVENT.

THE **MCLAREN VALE FUNCTION CENTRE** IS FITTED WITH A **STATE-OF-THE-ART FULLY INTEGRATED AV CONTROL AND AUTOMATION SYSTEM**, INCLUDING EPSON DATA PROJECTORS, MOTORISED PROJECTOR SCREENS, PLASMA TV AND SOUND SYSTEM, **ALL MANAGED BY OUR EXPERIENCED ON-SITE TECHNICIANS.**

WE USE THE VERY BEST EQUIPMENT TO ENSURE YOUR EVENT RUNS PERFECTLY AND OUR AV AND LIGHTING OPTIONS ARE **LIMITED ONLY BY IMAGINATION.**

Venue Styling

THE **MCLAREN VALE FUNCTION CENTRE** HAS **LONG-TERM PARTNERSHIPS** WITH SOME OF **SOUTH AUSTRALIA'S MOST TALENTED STYLING COMPANIES.**

WORKING IN UNISON WITH ALL PARTIES WE CAN CREATE **ATMOSPHERE AND SPECIFIC THEMES** TO SUIT YOUR CONFERENCE OR EVENT, TRANSFORMING THE VENUE INTO **WHATEVER YOUR IMAGINATION CAN CONJURE UP.**



Experiences

THE **FLEURIEU & MCLAREN VALE REGION**, A MAGNIFICENT LANDSCAPE WHERE THE COAST MEETS THE VINES OFFERS **DELEGATES AND GUESTS** A DIVERSITY OF WORLD-CLASS **SOCIAL AND BUSINESS RELATED EXPERIENCES**.

VISIT **SEASIDE AND HISTORIC VILLAGES**, PRISTINE BEACHES AND A RUGGED COASTLINE TASTE THE **BEST FOOD AND WINE** WHICH IS INTERNATIONALLY **ACCLAIMED**. YOU CAN VISIT **BOUTIQUE CELLAR DOORS**, MEET **WINEMAKERS** IN PERSON AND VISIT THE GROWING **CRAFT BREWING AND DISTILLERY OPERATORS** BEFORE YOU HEAD OUT AND TASTE **EXTRAORDINARY LOCAL PRODUCE** IN LOCAL RESTAURANTS, CAFES AND PROVIDORES.

Team Building Activities

CONFERENCES AND CORPORATE EVENTS ARE A VITAL PART OF ANY BUSINESS AND INDUSTRY. THE PROFESSIONAL **PLANNING AND DELIVERY** OF AN EVENT CAN **IMPACT SIGNIFICANTLY ON REPUTATION AND OVERALL BUSINESS RESULTS**.

TAP INTO OUR **PROFESSIONAL CONFERENCE AND EVENT PARTNERS** WHO ARE SPECIALISTS IN THE **ORGANISING AND EXECUTING** OF **CONFERENCES, BUSINESS EVENTS, STAFF EVENTS AND COMMUNITY EVENTS**, BE IT IS A **SMALL** BUSINESS FUNCTION FOR 10 STAFF MEMBERS OR A LARGE CONFERENCE OF MANY MORE.



Breakfast

CONTINENTAL BREAKFAST	\$15 PER PERSON
FULL ENGLISH BREAKFAST [20+]	\$25 PER PERSON
FORMAL PLATED BREAKFAST [20+]	\$40 PER PERSON

Morning & Afternoon Tea

BARISTA QUALITY COFFEE [OPTIONAL]	\$10 PER PERSON PER DAY
2 CHOICES – SWEET, SAVOURY OR HEALTHY	\$12 PER PERSON
3 CHOICES – SWEET, SAVOURY OR HEALTHY	\$17 PER PERSON

Lunch

LIGHT WORKING LUNCH [CHEF'S CHOICE]	\$25 PER PERSON
GOURMET COUNTRY STYLED LUNCH	\$35 PER LUNCH
PLATTER STYLED 'MAKE YOUR OWN'	\$35 PER PERSON
HOT BUFFET LUNCH	\$40 PER PERSON

Formal Banquet

OPTION 1 - 2 COURSE SET	\$60 PER PERSON
OPTION 2 - 3 COURSE SET	\$75 PER PERSON
ALTERNATE DROP [PER COURSE]	\$4 PER PERSON

Gourmet Buffet

BUFFET OPTION 1: 3 SIDES + 2 MAINS	\$45 PER PERSON
BUFFET OPTION 2: 5 SIDES + 4 MAINS	\$60 PER PERSON
BUFFET OPTION 3: 5 SIDES + 4 MAINS + 2 DESSERTS	\$75 PER PERSON

Pre-Dinner & Post-Dinner

BREAD & DIPS PLATTER	\$6 PER PERSON
ANTIPASTO PLATTER	\$12 PER PERSON
MCLAREN VALE CHEESE BOARD	\$12 PER PERSON
CAKEAGE	\$3 PER PERSON

Canapes

CANAPES OPTION 1: 6 CANAPES + 2 MINI MEALS	\$50 PER PERSON
CANAPES OPTION 2: 4 CANAPES + 4 MINI MEALS	\$60 PER PERSON

BBQ

STANDARD BBQ	\$40 PER PERSON
GOURMET BBQ	\$60 PER PERSON

Spanish

TAPAS OPTION 1: CHOICE OF 6	\$22 PER PERSON
TAPAS OPTION 2: CHOICE OF 8	\$27 PER PERSON
PAELLA [40 PERSON MINIMUM]	\$26 PER PERSON

Pizza

BASIC ITALIAN [50 PERSON MINIMUM]	\$26 PER PERSON
GOURMET [50 PERSON MINIMUM]	\$40 PER PERSON

Desserts

ADD A DESSERT	\$15 PER PERSON
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Continental Breakfast - \$15 PP [In Room]

IN-ROOM PREMIUM TEA & COFFEE SELECTION

ASSORTED CEREALS

FRESH BREADS, BUTTER AND JAMS

Full Buffet Breakfast - \$25 PP [Minimum 20 Delegates]

CONTINUOUS PREMIUM TEA & COFFEE SELECTION

FRESH FRUIT JUICE SELECTION

ASSORTED CEREALS

FRESH FRUIT PLATTER

FRESHLY BAKED BREADS, BUTTER AND JAMS

SCRAMBLED EGGS

GRILLED BACON

GRILLED SAUSAGES

SAUTÉED MUSHROOMS

Formal Plated Breakfast - \$40 PP [Minimum 20 Delegates]

FRESH FRUIT JUICE SELECTION

ASSORTED CEREALS

FRESH FRUIT PLATTER

FRESH BAKED BREADS, DANISHES AND JAMS

SCRAMBLED EGGS

GRILLED BACON

GRILLED PORK CHIPOLATA SAUSAGES

SAUTÉED MUSHROOMS

TRUSS BABY TOMATOES

HOLLANDAISE SAUCE



Morning & Afternoon Tea

CHOOSE FROM THE FOLLOWING SWEET, SAVOURY OR HEALTHY MENUS

2 CHOICES \$12PP / 3 CHOICES \$17PP [PER BREAK]

Sweet Option

ASSORTMENT OF HOMEMADE BISCUITS
CARROT & WALNUT CAKE
HOMESTYLE BANANA & COCONUT CAKE
ASSORTED FRESHLY BAKED MUFFINS
FRESHLY BAKED DANISH PASTRY SELECTION
STRAWBERRIES WITH CREAM
FRESHLY BAKED SCONES, LOCAL JAMS & CREAM

Savoury Option

BACON & EGG SLIDERS WITH BBQ SAUCE
HAM & CHEESE CROISSANTS
SMOKED SALMON & CREAM CHEESE BAGELS
ASSORTED FRESHLY BAKED MINIATURE QUICHE
COUNTRY STYLED SAUSAGE ROLLS
SWEET POTATO, ZUCCHINI & FETA MUFFINS
GOURMET ANGUS BEEF PIES

Healthy Option

FRESH WHOLE FRUIT PLATTER
SLICED FRESH FRUITS AND BERRIES
SEASONAL FRUIT COCKTAIL WITH VANILLA BEAN YOGHURT
VEGETABLE CRUDITÉS WITH COTTAGE CHEESE DIP
MUESLI SLICE WITH NUTS AND SEEDS



Light Working Lunch [Chef's Choice] - \$25 PP

ASSORTED SELECTION OF WRAPS FILLED WITH AMAZING LOCAL PRODUCE

WHICH CHANGED DAILY [1½ PER PERSON]

FRESH FRUIT PLATTER AND FRUIT JUICES

Gourmet Country Styled Lunch - \$35 PP

[CHOOSE 2 FILLINGS PER DAY]

FRESHLY BAKED ARTISAN CRUSTY PANINI [2½ PER PERSON]

- CHICKEN BREAST WITH SOUTHERN SLAW
- MEXICAN STYLED ROASTED VEGETABLES WITH JALAPENO AND MAYONNAISE
- SMOKED SALMON WITH CREAM CHEESE, CUCUMBER, HORSERADISH AND LETTUCE
- ROAST BEEF WITH TASTY CHEESES, HORSERADISH, TOMATO AND MAYONNAISE

FRESH FRUIT PLATTER AND FRUIT JUICES

Platter Styled Lunch - \$35 PP

CHARCUTERIE PLATTER – BUILD YOUR OWN SANDWICH

REGIONAL ANTIPASTO PLATTER

SOUTH AUSTRALIAN CHEESE PLATTER

BUILD YOUR OWN TACO STATION

BUILD YOUR OWN SALAD BAR



Hot Buffet Lunch - \$40 PP

SALADS – CHOOSE 2 PER DAY

BABY SPINACH, PEA, SUGAR PEA MINT AND FETA SALAD
 MIXED LETTUCE WITH CHICK PEAS, LEMON AND GRILLED HALOUMI SALAD
 AVOCADO SALAD WITH GINGER AND SESAME DRESSING
 TRADITIONAL GREEN SALAD WITH ICEBERG, MIXED LETTUCE, CHERRY TOMATO & AVOCADO
 MIXED GREEN SALAD WITH TOASTED PANCETTA, LEMON CROUTONS AND CUCUMBER
 ROAST BABY POTATO & SWEET POTATO SALAD WITH MUSTARD DRESSING
 RED ONION, FENNEL, ORANGE & CAPER SALAD
 GREEN OAK LETTUCE, ASPARAGUS & ROASTED PEPPER SALAD AND BLUE CHEESE
 CAESAR SALAD WITH SOFT EGG, PARMESAN, CROUTONS, ANCHOVY & GARLIC CREAM
 TOMATO, ONION, BASIL & BOCCONCINI SALAD
 GREEK SALAD WITH OLIVE & FETTA
 PASTA SALAD WITH SPRING ONION, OLIVE, TOMATO, PEPPER, ARTICHOKE AND BASIL

HOT DISHES– CHOOSE 2 PER DAY

ATLANTIC SALMON STRUDELS WITH MANGO & CHILLI SALSA
 ATLANTIC SALMON, LEMON & HOLLANDAISE SAUCE ON LEMON & CHIVE MASH
 TAGINE OF CHICKEN WITH TOASTED ALMONDS AND COUSCOUS
 MARINATED CHICKEN PIECES WITH LEMON & MUSHROOM RISOTTO
 GRILLED CHICKEN THIGH FILLETS ON A BED OF MEDITERRANEAN VEGETABLES
 GRILLED FILLET BEEF ON SOFT POLENTA, BAKED FENNEL AND CARAMELISED ONION
 TINY BEEF MIGNONS WITH RED WINE GLAZE & CHIVE MASHED POTATOES
 STIR-FRIED BEEF WITH BROCCOLI & SESAME NOODLES
 GNOCCHI WITH BURNT BUTTER, TOASTED PROSCIUTTO AND SAGE
 BEEF VINDALOO, JASMINE RICE AND TOMATO & ONION SALSA
 BUTTER CHICKEN WITH RICE PILAF
 GREEN CHICKEN CURRY WITH FRAGRANT HERBS AND RICE PILAF

HOT DISHES (VEGETARIAN) - MAINS

MUSHROOM & SOUR CREAM STRUDELS
 ONION, OLIVE & TOMATO TARTS WITH ZUCCHINI, RED CAPSICUM GARLIC & THYME
 GNOCCHI WITH BURNT BUTTER AND SAGE
 GREEN BEANS AND BROCCOLI WITH ANCHOVIES, CHILLI AND GARLIC BUTTER



Formal Banquet Menu

OPTION 1 - 2 COURSE SET	\$60 PER PERSON
OPTION 2 - 3 COURSE SET	\$75 PER PERSON
ALTERNATE DROP [PER COURSE]	\$4 PER PERSON

COLD ENTRÉES

FENNEL, OLIVE, WALNUT, ORANGE AND CRISP PANCETTA SALAD

VIETNAMESE-STYLE SALAD WITH RICE NOODLES, CRAB AND LIME

SMOKED OCEAN TROUT AND AVOCADO REMOULADE

CHICKEN REMOULADE WITH TOASTED BRIOCHE CRISPS

GRILLED ATLANTIC SALMON SALAD WITH WATERCRESS AND CUCUMBER

KING FISH CARPACCIO WITH MICRO-HERB SALAD

HANDMADE GNOCCHI WITH CHESTNUTS AND PESTO CREAM SAUCE

CRAB MICRO SALAD WITH ICEBERG LETTUCE, AVOCADO, CANDIED ORANGE IN AN

EDIBLE BASKET

HOT ENTRÉES

PRAWN AND FLAT HEAD SEAFOOD LAKSA WITH YELLOW NOODLES

SKEWERED, MARINATED AND GRILLED PRAWNS ON AVOCADO AND CHILLI SALSA

SWEET AND SOUR WHITE FISH WITH MICRO SALAD

GRILLED ATLANTIC SALMON ON WILTED GREENS AND TARRAGON BUTTER

SALT AND PEPPER TOFU WITH GREEN PAPAYA SALAD, CHILLI AND CITRUS DRESSING

WARM VIETNAMESE-STYLE SALAD WITH POACHED CHICKEN AND FRAGRANT HERBS

PORTUGUESE CHICKEN WITH RICE PILAF AND SUMMER SALAD

PORK BELLY SQUARE WITH CRISP CRACKLING AND CITRUS SLAW

SEARED SCALLOPS WITH WHITE BEAN SMASH AND PESTO BUTTER

MAIN COURSE

CRISPY-SKINNED CHICKEN BREAST, SAFFRON CAULIFLOWER RICE, WHITE BEAN SMASH

AND DEMI-GLAZE

GRILLED FILLET STEAK WITH RED WINE & SHALLOT SAUCE AND PARIS MASH

LAMB RACK WITH ROSEMARY AND HERB SALT CRUST, WITH AND A RICH GLAZE AND

ROCKET PESTO

PAN-FRIED ATLANTIC SALMON WITH SWEET POTATO AND CHICKPEA CASSEROLE

SLICED PORCHETTA WITH APPLE SLAW AND DEMI-GLAZE

BEEF BOURGUIGNON WITH STEAMED RICE OR CREAMY MASH

SWORDFISH FILLETS WITH PESTO AND ROAST CAPSICUM

ROASTED DUCK LEGS WITH PICKLES, ORANGE AND FENNEL

CRISPY-SKINNED ATLANTIC SALMON WITH RED PEPPER CASHEW PESTO

SIDES

FRENCH BEANS WITH GRILLED CHOPPED CHILLI, GARLIC AND LEMON

BROCCOLINI WITH BUTTER AND ROASTED RED CAPSICUM

GRILLED ASPARAGUS AND SHAVED ZUCCHINI WITH CHERRY TOMATOES

MIXED PEAS WITH WILTED SPINACH

TRUFFLED MASHED POTATO

CRUNCHY ROAST POTATOES

DESSERTS

LEMON & ALMOND TART WITH CREAM

CHOCOLATE WALNUT PIE

CHOCOLATE ROULADE WITH RASPBERRY SAUCE

TIRAMISU WITH CHOCOLATE CURLS

CHOCOLATE BAVARIAN TART WITH STRAWBERRIES

BAKED CHEESECAKE WITH TOASTED ALMONDS

PEAR & DATE CAKE WITH BUTTERSCOTCH SAUCE

FRESH STRAWBERRIES WITH SLICED ORANGES AND MASCARPONE

PAVLOVA WITH MANGO, PASSIONFRUIT AND BERRIES

Gourmet Buffet

BUFFET OPTION 1: 3 SIDES + 2 MAINS

\$45 PER PERSON

BUFFET OPTION 2: 5 SIDES + 4 MAINS

\$60 PER PERSON

BUFFET OPTION 3: 5 SIDES + 4 MAINS + 2 DESSERTS

\$75 PER PERSON

SIDES

BABY SPINACH, PEA, SUGAR PEA MINT AND FETA SALAD

MIXED LETTUCE WITH CHICKPEAS, LEMON AND GRILLED HALOUMI SALAD

AVOCADO SALAD WITH GINGER AND SESAME DRESSING

TRADITIONAL GREEN SALAD WITH ICEBERG, MIXED LETTUCE, CHERRY TOMATO &

AVOCADO

MIXED GREEN SALAD WITH TOASTED PANCETTA, LEMON CROUTONS & CUCUMBER

ROAST BABY POTATO & SWEET POTATO SALAD WITH MUSTARD DRESSING

RED ONION, FENNEL, ORANGE & CAPER SALAD

GREEN OAK LETTUCE, ASPARAGUS & ROASTED PEPPER SALAD AND BLUE CHEESE

CAESAR SALAD WITH SOFT EGG, PARMESAN, CROUTONS, ANCHOVY & GARLIC CREAM

TOMATO, ONION, BASIL & BOCCONCINI SALAD

GREEK SALAD WITH OLIVE & FETTA

PASTA SALAD WITH SPRING ONION, OLIVE, TOMATO, PEPPER, ARTICHOKE & BASIL

HOT DISHES - MAINS

ATLANTIC SALMON STRUDELS WITH MANGO & CHILLI SALSA

ATLANTIC SALMON LEMON & HOLLANDAISE SAUCE ON LEMON & CHIVE MASH

TAGINE OF CHICKEN WITH TOASTED ALMONDS & COUSCOUS

MARINATED CHICKEN PIECES WITH LEMON & MUSHROOM RISOTTO

GRILLED CHICKEN THIGH FILLETS ON A BED OF MEDITERRANEAN VEGETABLES

GRILLED FILLET BEEF ON SOFT POLENTA BAKED FENNEL & CARAMELISED ONION

TINY BEEF MIGNONS WITH RED WINE GLAZE & CHIVE MASHED POTATOES

STIR FRIED BEEF WITH BROCCOLI & SESAME NOODLES

GNOCCHI WITH BURNT BUTTER, TOASTED PROSCIUTTO AND SAGE

BEEF VINDALOO, JASMINE RICE & TOMATO & ONION SALSA

BUTTER CHICKEN WITH RICE PILAF

GREEN CHICKEN CURRY WITH FRAGRANT HERBS AND RICE PILAF

HOT DISHES (VEGETARIAN) - MAINS

MUSHROOM & SOUR CREAM STRUDELS

ONION, OLIVE & TOMATO TARTS WITH ZUCCHINI, RED CAPSICUM GARLIC & THYME

GNOCCHI WITH BURNT BUTTER AND SAGE

GREEN BEANS AND BROCCOLI WITH ANCHOVIES, CHILLI AND GARLIC BUTTER

Canapes & Mini Meals

CANAPES OPTION 1: 6 CANAPES + 2 MINI MEALS \$50 PER PERSON

CANAPES OPTION 2: 4 CANAPES + 4 MINI MEALS \$60 PER PERSON

CANAPES

SPICY MEATBALLS WITH TOMATO RELISH

TINY SAUSAGE ROLLS WITH HOME-MADE TOMATO SAUCE

VEGETABLE SPRING ROLLS WITH SWEET CHILLI SAUCE

TEMPURA CHICKEN BREAST BALLS WITH JALAPENO MAYONNAISE

CHICKEN & ALMOND TARTLETS

SMOKED SALMON & HORSERADISH CREAM TARTLETS

AVOCADO TARTLETS

PEKING DUCK CONES

BEEF CARPACCIO TARTLETS

BACON, HERB & ONION COCKTAIL QUICHES

BAKED GOAT-CHEESE TARTLETS WITH ROASTED PEPPER STRIPS

CALAMARI RINGS

CRUMBED SESAME CHICKEN PIECES WITH LEMON MAYONNAISE

FILO PASTRY BONBONS WITH BEEF AND HORSERADISH, OR CHICKEN WITH PESTO

FILO PASTRY TRIANGLES STUFFED WITH SPINACH AND CREAM CHEESE

FRITTATA SQUARES WITH PESTO & TOMATO

RISOTTO BALLS WITH RED PESTO DIP

SMOKED SALMON, LEMON & CHIVE COCKTAIL QUICHES

BACON, AVOCADO, ARTICHOKE, CHILLI & PESTO FINGERS

CHICKEN AND AVOCADO CHECKERBOARD SANDWICHES

CHICKEN AND SPRING ONION FINGER SANDWICHES

CHICKEN AND ROCKET FINGER SANDWICHES

CHICKEN, CORN AND ROASTED PEPPER FINGERS

HAM, SPROUT AND MUSTARD FINGERS

Canapes & Mini Meals

CANAPES OPTION 1: 6 CANAPES + 2 MINI MEALS \$50 PER PERSON

CANAPES OPTION 2: 4 CANAPES + 4 MINI MEALS \$60 PER PERSON

MINI MEALS

KINGFISH CARPACCIO SERVED ON TAPIOCA CRISPS

SMOKED SALMON ON TAPIOCA CRISPS WITH SALMON ROE

CURRIED LAMB SWIRLS WITH PEANUT SAUCE

VIETNAMESE COLD ROLLS WITH SHREDDED VEGETABLES AND MANGO

SLICED FILLET OF BEEF WITH HORSERADISH ON FRENCH STICK

VIETNAMESE-STYLE BLUE SWIMMER CRAB FRITTERS

BEEF AND ASPARAGUS WITH HOLLANDAISE SAUCE

MINIATURE FILLET STEAK ON A TOASTED CROUTON, WITH HOLLANDAISE SAUCE

PRAWNS WRAPPED IN POTATO NOODLES, WITH HOT, SOUR & SALTY SAUCE

TINY BEEF MIGNONS WITH MUSTARD HOLLANDAISE

SMOKED SALMON BLINI WITH CRÈME FRAICHE AND SALMON ROE

PORK AND FENNEL SAUSAGES WITH CUMBERLAND DIPPING SAUCE

GRILLED LAMB FILLET, SLICED WITH HUMMUS ON A TINY TURKISH BREAD SQUARE

MINIATURE CHICKEN SATAYS WITH CORIANDER, CHILLI & PEANUT SAUCE

MINIATURE FILLET OF BEEF ON CROUTONS WITH HOLLANDAISE SAUCE

MINI-CHICKEN SATAYS WITH THAI-STYLE DIPPING SAUCE

PRAWNS ON SKEWERS WITH ROCKET, MANGO & PROSCIUTTO

KING PRAWNS AND SNOW PEAS WITH CURRIED MANGO DIP

THAI MARINATED PRAWNS ON GINGER & SPRING ONION PIKELETS

BEEF VINDALOO ON MINIATURE NAAN BREAD

DUCK PIES WITH MANGO SALSA

TEMPURA GARFISH TACO WITH AVOCADO SALSA

THAI CHICKEN TENDERLOINS WITH SWEET CHILLI SAUCE

SHORT CUT FRENCH LAMB CUTLETS WITH RED PESTO OR GREEN PESTO

CRUMBED FRENCH LAMB CUTLETS

MINI WAGYU RUMP SATAYS WITH CHIMICHURRI SAUCE

MINIATURE PARCELS OF FISH & CHIPS WITH SALT & VINEGAR

INDIVIDUAL VIETNAMESE STYLE CRAYFISH AND SCALLOP SALAD

MINI-WAGYU RUMP SKEWERS WITH HARISSA

SLIDER - MUSHROOM WITH CRISPY ONIONS AND ROCKET

SLIDER – BEEF WITH CHEESE AND PICKLES

SLIDER – BARRAMUNDI BURGER WITH TARTARE AND LETTUCE

SLIDER – PULLED PORK AND SLAW

SLIDER - FALAFEL BURGERS WITH CRUNCHY PICKLES ON A SOFT BRIOCHE BUN

Standard BBQ - \$40 PP

SALADS

GARDEN SALAD WITH AVOCADO AND TOMATO

POTATO SALAD WITH SHALLOTS AND EGGS

PASTA SALAD WITH CAPSICUM ONION AND TASTY CHEESE

CONDIMENTS

HOLLANDAISE, SELECTION OF MUSTARDS, TOMATO RELISH

FROM THE FLAME

LAMB LOINS WITH PARSLEY LEMON AND GARLIC

BEEF BURGERS

MARINATED CHICKEN THIGH FILLETS

BBQ AND GOURMET SAUSAGES

CHICKEN KEBABS

Gourmet BBQ - \$60 PP

SALADS

PINK POTATO SALAD

GREEN SALAD WITH AVOCADO, CUCUMBER AND CHERRY TOMATO

CAESAR SALAD WITH CHICKEN

ROASTED VEGETABLE MEDLEY

CONDIMENTS

HOLLANDAISE SAUCE, SELECTION OF MUSTARDS, TOMATO RELISH

FROM THE FLAME

FRENCH LAMB CUTLETS

BEEF MINUTE STEAKS

GOURMET SAUSAGES

LAMB AND CHICKEN KEBABS

KING FISH/ PRAWN SKEWERS WITH TURKISH BREAD AND VEGETABLES



Tapas 1 & 2

TAPAS OPTION 1: CHOICE OF 6

\$25 PER PERSON

TAPAS OPTION 2: CHOICE OF 8

\$30 PER PERSON

BARBEQUE DUCK BREAST, ASIAN SALAD WITH PAW PAW AND A SESAME DRESSING

TORTILLA ESPANOLA

CRISPY CALAMARI'S

GAMBAS AL AJILLO

CROQUETTES (MUSHROOM, PEA & ZUCCHINI, JAMON)

PINCHOS (PORK, CHICKEN AND STEAK SKEWERS)

SPICY ALBONDIGAS (MEATBALLS COOKED IN SOFRITO)

MINIATURE SPICY CHORIZO WITH ALMONDS AND LIME AIOLI

ARANCINI WITH SHAVED PARMESAN AND RED PEPPER PESTO

BAKED GOAT'S CHEESE TARTLETS WITH ROASTED PEPPER STRIPS

TOMATO & PESTO COCKTAIL QUICHES

ATLANTIC SALMON PIECES ON BRUSCHETTA WITH LEMON HOLLANDAISE

GRILLED LAMB FILLET, SLICED WITH HUMMUS ON A TURKISH BREAD SQUARE

Paella - \$30 PP [Minimum of 40]

SPICY PRAWN, MUSSELS, CHICKEN, CHORIZO, CHILLI, SOFRITO & SAFFRON

PRAWN, KING FISH, CALAMARI, MUSSELS, CHILLI, SOFRITO & SAFFRON

BRAISED BEEF, PORK, LAMB, CHICKEN, CHILLI, SOFRITO & SAFFRON



Basic Italian - \$26 PP [Minimum 50]

MARGHERITA - FRESH TOMATO, MOZZARELLA, FRESH BASIL

HAM & PINEAPPLE - HAM, FRESH PINEAPPLE, MOZZARELLA CHEESE, ROCKET

SUPREME - HAM, PEPPERONI, MUSHROOMS, OLIVES, CAPSICUM, RED ONION, MOZZARELLA CHEESE

PEPPERONI - HAM, HOT PEPPERONI, MOZZARELLA CHEESE, FRESH BASIL

VEGETARIAN - MUSHROOMS, OLIVES, CAPSICUM, RED ONION, MOZZARELLA CHEESE, FRESH BASIL

BBQ CHICKEN - BBQ CHICKEN, BBQ SAUCE, MOZZARELLA CHEESE, RED ONION, CHILLI, TAHINI AND YOGHURT SAUCE, FRESH BASIL

MEAT LOVER - SHREDDED HAM, MILD SALAMI, HOT PEPPERONI, SPICY MEATBALLS MOZZARELLA CHEESE

Gourmet Pizza - \$40 PP [Minimum 50]

PROSCIUTTO: FIORA DI LATTE, TOPPED WITH PROSCIUTTO, ROCKET AND PARMESAN

NAPOLITANO: TOMATO, FIORE DI LATTE, ANCHOVIES, KALAMATA OLIVES, FRESH BASIL

DIAVOLA: TOMATO, MUSHROOMS, SALAMI, CHILLI AND ROCKET

SOPRESSA: TOMATO, FIORE DI LATTE, CHORIZO SAUSAGE

ROAST PUMPKIN: BUTTERNUT PUMPKIN, FIORE DI LATTE, FRESH ROSEMARY BASIL AND PINE NUTS

SPENCER GULF PRAWNS: BAROSSA FINE FOODS CURED HAM, FIORI DI LATTE, CHILLI, MANGO, ROCKET

HAHNDORF SPICY GERMAN SAUSAGE: FIORI DI LATTE, SHAVED FENNEL BULB, CAPERS, ANCHOVIES, RED ONION, PARMAGIANO REGGIANO

WOODSIDE CHEESEWRIGHT: "EDITH" ASH RIND GOAT CHEESE, WILLABRAND FIGS, ROCKET AND FIG FINCOTTO. (VEGETARIAN OPTION)

BAROSSA FINE FOODS CORN FED CHICKEN: FIORA DI LATTE, PESTO, PINE NUTS, DRESSED WITH TAHINI AND YOGHURT

HAHNDORF VENISON FILLET INFUSED WITH MOROCCAN SPICES, FIORA DI LATTE, CARAMELISED ONION AND HARISSA

SPENCER GULF PRAWN CUTLETS, BAROSSA FINE FOODS CURED HAM, FIORI DI LATTE, CHILLI, MANGO, AND ROCKET



Standard

LECONFIELD SYN CHARDONNAY PINOT NIOR

WOODSTOCK 2017 'LITTLE MISS COLLETT' MOSCATO

D'ARENBERG 2017 'THE STUMP JUMP' SAUVIGNON BLANC

D'ARENBERG 2016 'THE STUMP JUMP' SHIRAZ

COOPERS PALE ALE, HAHN SUPER DRY AND COOPERS LIGHT

ADELAIDE HILLS CIDER

ASSORTED SOFT DRINKS, ORANGE JUICE AND APPLE JUICE

4 Hour

\$45.00

5 Hour

\$55.00

After 5 Hours

\$6.00 PER HOUR

Premium

LECONFIELD SYN CHARDONNAY PINOT NIOR

WOODSTOCK 2017 'LITTLE MISS COLLETT' MOSCATO

FOX CREEK 2018 SAUVIGNON BLANC

MR. RIGGS 2016 YACCA PADDOCK TEMPRANILLO

D'ARENBERG 2016 'FOOTBOLT' SHIRAZ

COOPERS PALE ALE, HAHN SUPER DRY AND COOPERS LIGHT

ADELAIDE HILLS CIDER

ASSORTED SOFT DRINKS, ORANGE JUICE AND APPLE JUICE

4 Hour

\$60.00

5 Hour

\$70.00

After 5 Hours

\$7.00 PER HOUR

Drink On Consumption

MINIMUM SPEND OF \$1500

Corkage

\$20 PER BOTTLE