

## Corporate package

### Entrée

Select one dish

Prosciutto rolled with asparagus, semi-dried tomato and shaved parmesan  
Confit salmon on shredded beetroot salad, goats curd, olive oil and oregano  
Lawar - Balinese spiced chicken salad with green beans, bean and snow pea sprouts, coriander and crispy shallots  
Slow roasted tomato on puff pastry with basil pesto, eggplant compote and rocket salad  
Tasmanian ocean trout gravlax on mustard dill potato salad with micro-leaves and mustard cress  
Glass noodle salad of chicken and squid with lime and chilli dressing  
Pumpkin and ricotta gnocchi with beurre noisette and crisp fried sage leaves  
Vine ripened tomato and cucumber salad, sesame carrots, olives, thyme yoghurt curd and sumac-dusted crispbread  
Leaves of smoked salmon on a lemon zest, rosemary, Spanish onion and parmesan risotto  
Sauté of four mushrooms and fresh herbs in a puff pastry frame

### Main course

Select one dish

Roasted fillet of blue eye cod with tomato, lemon and herb salsa  
Individual schnapper and leek pie with a bundle of green beans, butter beans and asparagus  
Poached salmon fillet with Roma tomato confit and a sauce of celery leaf, cream and lemon juice  
Rolled roast of duck on silverbeet with a medley of roast vegetables, pears, star anise and orange zest \*  
Roast corn-fed chicken breast on crushed desirée potatoes, roast cherry tomatoes and an aged balsamic reduction  
Herb crusted loin of lamb with roast kipfler potatoes, roast parsnip and crushed green peas \*  
Grilled cutlet of veal on the bone, with herbed asparagus and broccoli, grilled polenta batons  
Black pepper dusted fillet of beef on a white bean, Swiss brown mushroom and red wine ragout  
Prosciutto wrapped beef fillet on sautéed eschalot potatoes with a rustic red pepper and zucchini braise  
Sautéed field mushroom on chargrilled sirloin, roast kipfler potatoes and a buttered white wine reduction

To accompany main course:

\* Served with chat potatoes and fresh herbs

Steamed vegetables if not already included in the dish

Green salad with apple cider vinegar, Dijon mustard and olive oil dressing

Sour dough bread roll

### Cheese and dessert

Select one dish

Selection of cheese with fresh fruit and lavoshe (individual plates or platter for the table)  
Cherry and almond frangipan tart sprinkled with kirsch and fresh mint  
Caramelised banana pancakes with palm sugar, coconut cream and a wedge of fresh lime  
Individual tira mi su  
Steamed double chocolate pudding with warm chocolate sauce and double cream  
Crème caramel with whipped cream and fresh strawberries  
Individual apple and cinnamon tart, served warm with crème anglaise  
Three melon salad with fresh mint and lime sorbet

Coffee and selection of tea with biscotti

MONDAY TO SATURDAY PRICES LISTED

Sunday and public holiday prices will be quoted separately including surcharge

1

## Beverages

Bennetts Lane NV Brut  
Scotchmans Hill Swan Bay Sauvignon Blanc Semillon  
Scotchmans Hill Swan Bay Shiraz  
Local beer and light beer  
Orange juice, soft drinks and mineral water

## Corporate package details

Prices vary due to each venue's specific facilities and requirements:

This package at the MCA - \$147.50 per person

This package at Wharf 8 or Overseas Passenger Terminal - \$152.50 per person

This package at Paddington Town Hall or Gap Bluff Centre - \$135.50 per person

Dinner packages at the UNSW - [UNSW Venues](#)

Please contact us if you have another venue in mind and we will customise a quote for your event.

Package price includes:

Menu and beverages as listed

1:20 waitstaff ratio plus supervisor and barman, and chefs for a 4½ hour function

Hire of crockery, cutlery, glassware, linen, kitchen and bar equipment

10% GST

Package extension past 4½ hours - \$8.50 per person per hour

Under 120 guests - a staff charge of \$284.90 applies

This package does not include venue hire

Please contact us for other options such as adding canapés on arrival, alternate service of dishes, dietary requirements, cocktails and upgrading to Premium or Premium Plus beverages.