

Standard Packages

Room Hire fees will apply - please refer to the Room Hire Tariffs .

Choose one of the following options
All meals are served on a 50/50 basis - served alternatively
Then choose the dishes from the menu selection following.

Menu 1 -

One soup and two main dishes	\$37.50 per person
Two main dishes and one dessert	\$37.50 per person
One soup, two main dishes & one dessert	\$45.00 per person

Menu 2 -

Hot/cold entrée and two main dishes	\$43.00 per person
Two main dishes and one dessert	\$43.00 per person
Two hot/cold entrée, two mains & two desserts	\$49.00 per person

Menu 3 -

Soup, hot/cold entrée, two mains & two desserts	\$60.00 per person
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Children's Meals

See attached children's page	\$15.00 per child
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All options include tea/coffee and after dinner chocolates

Additional Options -

1/2 hr Canapés on arrival (3 per person)	\$5.50 per person
1/2 hr Pre dinner drinks (Beer, Wine, Soft)	\$9.00 per person
Bowl of salad per table	\$2.00 per person

Room Hire

Room	Half Day (4 hours)	Full Day (8 hours)	Evenings Mon-Thurs (5 hours)	Evenings Fri - Sun (5 hours)	Sundays (4 hours)
Winston	\$80.00	\$150.00	\$130.00	\$200.00	\$100.00
McArthur	\$150.00	\$250.00	\$180.00	\$250.00	\$170.00

All prices include GST

Prices valid from 1st January 2011. Prices are subject to change

Menu 1

Choice of Soups

- Cream of pumpkin garnished with sour cream and chives
- Potato and leek
- Lamb, vegetable and barley broth
- Minestrone with parmesan crouton
- Spicy beef and lentil
- Chicken and vegetable

Choice of Mains

- Roast leg of lamb
Served with gravy, mint jelly and roast vegetables
- Fillet of baby barramundi
Marinated in Thai spices, topped with an Asian salad and served on a bed of coconut milk and ginger rice
- Rack of lamb
A herb crusted lamb rack with a red wine and rosemary jus
- Roast loin of pork
Filled with an apple macadamia herb stuffing with a redcurrant sauce.
Served on a bed of mashed potato and seasonal vegetables
- Chicken Mediterranean
Chicken breast filled with spinach and sundried tomatoes wrapped in filo pastry. Oven baked, served with a light green peppercorn cream and white wine sauce
- Chicken camembert
Chicken breast filled with camembert, oven baked and served with a cranberry sauce and seasonal vegetables

Choice of Desserts (subject to change)

- Pavlova
- Hot apple pie with cream
- Lemon tart
- Fresh fruit salad
- Baked cheesecake
- Sticky date pudding with caramel sauce
- Chocolate mousse

Menu 2

Choice of hot/cold entree

- Smoked salmon salad - Smoked salmon served on a rocket salad, garnished with capers and Spanish onions with a horseradish cream dressing
- Chicken Caesar salad - Traditional Caesar salad topped with anchovies
- Seafood avocado cocktail - Selected seafood with avocado and salad garnish and cocktail sauce
- Harissa chicken skewers - Chicken marinated in a Moroccan spice mix served on a bed of cous cous, topped with a minted yoghurt
- Tempura Prawns - Prawns cooked in a Japanese batter served with a wasabi mayonnaise
- Chicken Risotto - Tender pieces of chicken with roasted vegetables in a creamy risotto, topped with shaved parmesan
- Lamb provencale - marinated lamb pieces grilled and served on a bed of ratatouille with a red currant glaze.

Choice of Mains

- Roast leg of lamb
Served with gravy, mint jelly and roast vegetables
- Fillet of baby barramundi
Marinated in Thai spices, topped with an Asian salad and served on a bed of coconut milk and ginger rice
- Rack of lamb
A herb crusted lamb rack with a red wine and rosemary jus
- Roast loin of pork
Filled with an apple macadamia herb stuffing with a redcurrant sauce.
Served on a bed of mashed potato and seasonal vegetables
- Chicken Mediterranean
Chicken breast filled with spinach and sundried tomatoes wrapped in filo pastry. Oven baked, served with a light green peppercorn cream and white wine sauce
- Chicken camembert
Chicken breast filled with camembert, oven baked and served with a cranberry sauce and seasonal vegetables

Choice of Desserts (subject to change)

- Hot apple pie with cream
- Lemon tart
- Fresh fruit salad
- Baked cheesecake
- Sticky date pudding with caramel sauce
- Pavlova

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Menu 3

Choice of hot/cold entree

- Sesame Barramundi spring rolls - served with an Asian salad with a coriander and lime dressing
- Caramelised onion and brie tart - a short crust tart filled with caramelized onion and brie with a hint of balsamic
- Warm chicken salad - sliced chicken breast tossed in a salad of mixed greens, cherry tomatoes, Spanish onions and toasted pinenuts with a honey mustard dressing
- Singapore beef skewers - skewers of eye fillet marinated in Asian spices served on a bed of stir fried vegetables drizzled with a sweet soy sauce
- Prawn salad - Prawns served with a rocket salad and a creamy garlic dressing
- Smoked salmon roulade - smoked slices rolled with a salmon mouse served with slices of Spanish onion, capers and a horseradish cream
- Country terrine - A traditional French terrine of pork, veal, and chicken with herbs, peppercorns and brandy, served with a Cumberland sauce.

Choice of Mains

- Roast leg of lamb - served with gravy, mint jelly and roast vegetables
- Fillet of baby barramundi - Marinated in Thai spices, topped with an Asian salad and served on a bed of coconut milk and ginger rice
- Rack of lamb - A herb crusted lamb rack with a red wine and rosemary jus
- Roast loin of pork - Filled with an apple macadamia herb stuffing with a red-currant sauce. Served on a bed of mashed potato and seasonal vegetables
- Chicken Mediterranean - Chicken breast filled with spinach and sundried tomatoes wrapped in filo pastry. Oven baked, served with a light green peppercorn cream and white wine sauce
- Chicken camembert - Chicken breast filled with camembert, oven baked and served with a cranberry sauce and seasonal vegetables
- Chicken Neptune - A chicken breast filled with lobster wrapped in filo pastry, oven baked, served with a lemon hollandaise sauce and seasonal vegetables.
- Eye fillet Saint Hubert - 200 gram eye fillet cooked medium with sautéed mushrooms and bacon topped with a red wine jus, served on a potato rosti with vegetables
- Veal cutlet - a veal cutlet lightly crumbed in parmesan and rosemary. Served on garlic potatoes with a port sauce.

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Menu 3

Choice of Desserts (subject to change)

- Pavlova
- Hot apple pie with cream
- Lemon Tart
- Fresh Fruit Salad
- Baked cheesecake
- Sticky date pudding with caramel sauce
- Chocolate mousse
- Brandy snap baskets with fresh strawberries and cream
- Dark chocolate pudding with double cream
- Vanilla panna cotta with mango couli
- Chocolate dipped profiteroles
- Raspberry roulade