



GREENVIEW

WEDDINGS | CONFERENCES | CELEBRATIONS

Events Package

# ALTERNATE SET MENUS

## From \$75 per person (3 course)

*Includes room hire for 5hrs, white table linen and napkins, bar staff, dancefloor, audio visual and use of cocktail lounge and Alfresco area.*

Select 2 from each course

## ENTRÉE

- Sweet potato soup, sour cream
- Leek, corn & bacon soup
- Smoked salmon, asparagus, garden salad, lemon & caper vinaigrette
- Thai beef salad, fresh herbs, Thai dressing
- Pumpkin tortellini, semi dried tomatoes, basil cream
- Chicken & mushroom vol-au-vent, baby spinach & balsamic dressing
- Grilled lamb tenderloin, tabouli, sumac aioli

## MAIN

- Brandy cream chicken, beans, baby carrots & mash
- Pork cutlet, apple chutney, baby carrots & mash
- Grilled barramundi fillet, steamed greens, lemon caper butter, rice
- Crisp skin salmon fillet with vegetarian fried rice, bok choy & teriyaki sauce
- Slow roasted beef, creamy mash & seasonal vegetables
- Beef cheeks, vegetables, mash & red wine jus
- Roasted rack of lamb (3) with baked seasonal vegetables & rosemary jus

## DESSERT

- Individual pavlova, tropical fruits, passionfruit coulis
- Chocolate mousse, raspberry compote
- Lemon tart, double cream
- Black forest gateau, shaved chocolate
- Panna cotta, mango & berries
- New York cheesecake
- Chilled mango cheesecake
- All served with icecream or fresh cream



# BUFFET PACKAGES

## From \$60 per person

*Includes room hire for 5hrs, white table linen and napkins, bar staff, dancefloor, audio visual and use of cocktail lounge and Alfresco area.*

### GARDEN BUFFET

Dinner rolls & butter

- 4 items from anti pasti
- 3 items from salad section
- 2 items from roasts or hot dishes
- Steamed seasonal vegetables, roasted potatoes, or steamed or fried rice
- 2 items from dessert
- Tea & coffee

### CELEBRATION BUFFET

Dinner rolls & butter

- 6 items from anti pasti
- 4 items from salad section
- 4 items from roasts or hot dishes
- Steamed seasonal vegetables, roasted potatoes, or steamed or fried rice
- 3 items from dessert
- Tea & coffee

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# BUFFET SELECTIONS

## ANTIPASTI

- Smoked salmon with red onions & capers
- Marinated olive mix
- Cured meats, salami, mortadella, ham
- Hummus, vegetable crudités
- Assorted marinated vegetables
- Selection of cheeses
- Roast beetroot dip, grissini

## SALADS

- Garden leaves, cucumber, cherry tomatoes, capsicum, sprouts, balsamic vinaigrette
- Caesar – cos lettuce, egg, bacon, croutons, parmesan, Caesar dressing
- Quinoa, toasted almond, dried cranberries, lemon, olive oil
- Penne pasta, peas, semi dried tomatoes, red onion, basil pesto mayo
- Roast pumpkin, feta, baby spinach, pepitas
- Couscous, shaved almonds, herbs, Moroccan spices
- Creamy potato salad, bacon, mustard, spring onions
- Thai beef salad (cooked medium)
- Seafood salad add \$4 pp
- Cooked whole prawns add \$4 pp

## ROASTS

- Mustard crusted roast beef, red wine jus
- Sliced glazed leg ham with honey mustard
- Roasted shoulder of lamb, rosemary jus
- Roasted chicken with chicken gravy
- Roasted pork, apple sauce
- All roasts come with roasted potatoes

## HOT DISHES *all served with rice except barramundi*

- Aromatic Thai chicken curry
- Creamy Masala spiced lamb, polenta, tomato salsa
- Slow cooked pork belly with Asian chilli sauce
- Tandoori chicken, rice pilaf, minted yoghurt
- Beef Stroganoff, sour cream
- Grilled barramundi in lemon butter sauce
- Steamed fish in ginger & shallots
- Chicken or beef with cashew nuts in oyster sauce
- Mongolian lamb
- Szechuan chicken or beef

## DESSERT

- Individual crème brulees
- Cheesecake
- Citrus tarts
- Fresh fruit platter
- Apple & mixed berry crumble, custard
- Chocolate mousse
- Assorted mixed cakes

# CANAPE PACKAGE

**From \$56 per person**

*Includes room hire for 5hrs, white table linen, bar staff, dancefloor, audio visual and use of cocktail lounge and Alfresco area.*

## HOT

- Beef pies with tomato sauce
- Vegetable samosas, curry mayo
- Mini beef burgers, cheese & caramelised onion
- Sausage roll, tomato sauce
- Tempura chicken, sweet chilli dipping sauce
- Panko crumbed prawns, aioli
- Satay chicken skewer
- Pumpkin & feta arancini
- S&P fish cocktails
- Chicken drumettes with spicy dipping sauce

## COLD

- Cucumber bites
- Tomato & basil bruschetta
- Roast beef with horseradish cream
- Assorted finger sandwiches
- Smoked salmon & cream cheese dill tarts

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# LIFE CELEBRATIONS

## From \$30 per person

- Assorted mini sandwiches
- Vegetable samosas, sweet chilli sauce
- Mini sausage rolls, tomato sauce
- Salt & pepper wings
- Vegetable spring rolls, ginger soy dipping sauce
- Assorted pastizzis
- S&P fish cocktails
- Mini beef pies
- Crispy chicken, sweet chilli dipping sauce
- Fried dim sims
- Fish cocktails
- Prawn cutlets
- Crab claws
- Spinach & cheese triangles

## ADDITIONAL ITEMS

- Assorted cakes \$3.50 per person
- Seasonal fruit platter \$3 per person
- Cheese & biscuits platter \$65 per platter (Served approx.10)
- Tea & coffee station \$3.00 per person

## SANDWICH FILLINGS

- **Meat:** Chicken, coleslaw | Chicken, tomato, cheese | Chicken, avocado, Alfalfa sprouts, aioli | Roast beef, coleslaw | Roast beef, mustard, lettuce | Ham, cheese, pickles | Ham, cheese, tomato | Ham, seeded mustard, lettuce | Salami, tomato, cucumber | Pork, seeded mustard | Smoked salmon, cream cheese, cucumber | Prawns, mayo, parsley
- **Vegetarian:** Egg, mayo, lettuce | Curried egg, lettuce | Cheese, tomatoes | Tomato, cucumber, lettuce, mayo | Grilled eggplant, sundried tomato, hommus | Avocado, tomato, cheese | Beetroot, cucumber, carrot, tomato | Tomato, cheese, lettuce

# DAY DELEGATE PACKAGES

All corporate packages include room hire, use of audio visual, lectern, whiteboard and refreshments

## FULL DAY

**From \$52 per person**

On Arrival

- Tea, coffee & chilled orange juice

Morning Tea

- Tea & coffee served with 1 choice of bakery items (muffin, ham & cheese croissant, scone, jam, cream)

Option 1 - **From \$28 per person**

- Light working lunch – A selection of fresh wraps & gourmet sandwiches, fresh fruit, tasty cheese & brie platter with crackers, fresh juice, soft drinks, tea & coffee

Option 2 - **From \$36 per person**

- Express Buffet Lunch - Choose 2 hot dishes and 2 salads from the selection below, bread rolls with butter, fresh fruit platter, tea, coffee & chilled orange juice

Afternoon Tea

- Tea, coffee & chilled orange juice, assorted cakes ( mud cake, cheesecake, orange sponge cake, cake of the day )

Options 1 & 2 include tea, coffee & chilled orange juice on arrival

## BREAKFAST

**Breakfast 1 - From \$26 per person**

- Chilled orange juice, seasonal fruit platter, pastry selection, croissants ( plain ) butter, conserves, tea & coffee ( pastries- apricot, apple, danish, cinnamon scroll, sultana snail )

**Breakfast 2 - From \$29 per person**

- Chilled orange juice, seasonal fruit platter, scrambled eggs, bacon, breakfast sausages, grilled tomato, sauteed mushrooms, hash browns, croissants, butter, conserves, tea & coffee

# DAY DELEGATE PACKAGES

## LIGHT WORKING LUNCH SELECTION

Gluten free/ Vegan available upon request

## WORKING LUNCH

Choice of 1 s/w or 1 wrap pp plus a fruit platter

- Mixed leaf, carrot, beetroot, tomato, cheese, aioli
- Ham, honey mustard, salad
- Chicken, mayo, cheese, cucumber, rocket
- Tomato, cheese, lettuce
- Curried egg & lettuce
- Egg, mayo, lettuce
- Ham, cheese, tomato
- Seasonal fruit platter

## EXPRESS BUFFET LUNCH SELECTION

Choose 2 hot dishes & 2 salads from the selection below

- Served with jasmine rice
- Bread rolls with butter
- Fresh fruit platter
- Tea, coffee & chilled orange juice

### HOT DISHES *all served with rice*

- Aromatic Thai chicken curry
- Creamy Masala spiced lamb, polenta, tomato salsa
- Slow cooked pork belly with Asian chilli sauce
- Tandoori chicken, rice pilaf, minted yoghurt
- Beef Stroganoff, sour cream
- Grilled barramundi in lemon butter sauce
- Steamed fish in ginger & shallots
- Chicken or beef with cashew nuts in oyster sauce
- Mongolian lamb
- Szechuan chicken or beef

### SALADS

- Garden leaves, cucumber, cherry tomatoes, capsicum, sprouts, balsamic vinaigrette
- Caesar – cos lettuce, egg, bacon, croutons, parmesan, Caesar dressing
- Quinoa, toasted almonds, dried cranberries, lemon olive oil
- Penne pasta, peas, semi dried tomatoes, red onion, basil pesto, mayo
- Roast pumpkin, feta, baby spinach, pepitas
- Couscous, shaved almonds, herbs, Moroccan spices
- Creamy potato salad, bacon, mustard, spring onions
- Thai beef salad (cooked medium)
- Seafood salad add \$4 pp
- Cooked whole prawns add \$4 pp



# CHILDREN'S MENU

**\$18 per child**

*Children 12yrs and under*

## MAIN

- Chicken nuggets & chips
- Chicken tenders & chips
- Lasagne & chips
- Vegetarian lasagne & Chips
- Penne Napolitana
- Spaghetti Bolognaise

## DESSERT

- Chocolate mousse
- Icecream & topping
- Fruit salad
- Pavlova



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# BEVERAGE PACKAGES

## SOFT DRINK PACKAGE

**From \$16 per person**

*Pepsi, Pepsi Max, Lemonade, Lemon Squash, Lemon Lime Bitters, Orange Juice, Cool Ridge Water*

## STANDARD BEVERAGE PACKAGE

**From \$37 per adult**

TAP BEER

*Carlton United Brewery Range*

WINE

RICHLAND RANGE

*Pinot Noir, Merlot, Cab Sav, Shiraz, Sav Blanc, Pinot Grigio, Chardonnay, Moscato, Sparkling Cuvee  
Chard Pinot Noir*

SOFT DRINK

*Pepsi, Pepsi Max, Lemonade, Ginger Ale, Lemon Squash, Lemon Lime Bitters, Orange Juice, Cool  
Ridge Water*

## PREMIUM BEVERAGE PACKAGE

**From \$43 per adult**

TAP BEER

*Carlton United Brewery Range inc Craft on tap*

WINE

RICHLAND RANGE

*Pinot Noir, Merlot, Cab Sav, Shiraz, Sav Blanc, Pinot Grigio, Chardonnay, Moscato,  
Sparkling Cuvee Chard Pinot Noir, New Zealand Sav Blanc*

SOFT DRINK

*Pepsi, Pepsi Max, Lemonade, Lemon Squash, Lemon Lime Bitters, Orange Juice, Cool Ridge Water*

## PREMIUM BEVERAGE PACKAGE *including spirits*

**From \$58 per adult**

*Bourbon, Scotch, Rum, Brandy, Vodka, Gin*





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