

CATERING | ELIZABETH BAY HOUSE



| HALL & SALOON PACKAGES | | PER PERSON | INCLUSIONS |
|------------------------|--|-----------------------|---|
| 3 HOUR LUNCH OR DINNER | | \$90.00 ³ | <ul style="list-style-type: none"> • 2 Courses sit down • Beverage on consumption |
| 4 HOUR LUNCH OR DINNER | | \$115.00 ³ | <ul style="list-style-type: none"> • 3 course sit down • Beverage on consumption |
| 5 HOUR LUNCH OR DINNER | | \$120.50 ³ | <ul style="list-style-type: none"> • 3 Courses sit down • Beverage on consumption |

| UPGRADE OPTIONS | PACKAGE | PER PERSON | |
|-----------------|--------------------|-------------------|--|
| | CANAPES ON ARRIVAL | additional \$9.00 | |
| | ALTERNATE SERVE | additional \$5.50 | |
| | CHEESE TO FINISH | additional \$9.00 | |

1 ALL PRICES INCLUDE GST. CATERING PRICES ARE MON – SAT & VALID UNTIL 31 MARCH 2012
 2 WHERE GUEST NUMBERS FALL BELOW 18 PEOPLE OR ARE ON A PUBLIC HOLIDAY A TAILORED PROPOSAL WILL BE PROVIDED.
 3 SUNDAY SURCHARGE OF \$10.00 PER PERSON

2 OR 3 COURSE SIT DOWN LUNCH OR DINNER

CANAPES ON ARRIVAL

Chef will prepare canapés to compliment your menu selections

ENTRÉE SELECTION

Spiced duck tortellini with consume of shitake and abalone mushrooms

Crisp skinned ocean trout green pea and potato crush with beetroot and horseradish glaze

Swordfish tataiki with citrus and mint salad and layered between crisp egg pastry sheets

Milawa blue cheese bavarois with quince jus and pan roasted asparagus tips

MAIN COURSE

Rice wine and ginger marinated veal parsnip puree and glazed baby root vegetables

Salmon with lime and ginger prawn mousse wrapped in potato with creamed leeks

Roasted lamb fillet flavoured with garam masala on a toasted rice fritter with mild red curry sauce

Seared sirloin and baby onions with Yorkshire pudding, horseradish cream and sweet balsamic jus

DESSERT

Pistachio and orange panna cotta with hazel nut biscotti

Cinnamon rice pudding with coconut custard and raspberries

Rhubarb ginger and apple crumble tart served with a demitasse of warm vanilla anglaise

Poached Corella pears with chocolate and whiskey mousse

Toby's Estate coffee, assorted teas and hand-made petit fours

DELUXE BEVERAGE PACKAGE

| | |
|---------------------------|------------------------------------|
| Full strength beer | Crown Lager |
| Low alcohol beer | Cascade Premium Light |
| Sparkling wine | Wine Society Vintage Brut |
| White wine | Woodhouse Semillon Sauvignon Blanc |
| Non alcoholic | Mineral Water & Orange Juice |

PREMIUM BEVERAGE PACKAGE

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|---------------------------|---|
| Full strength beer | Crown Lager |
| Low alcohol beer | Cascade Premium Light |
| Sparkling wine | Wine Society Vintage Brut |
| White wine | Riverstone Semillon Sauvignon Blanc OR Riverstone Chardonnay |
| Non alcoholic | Mineral Water & Orange Juice |

Red wine is not available for events in the hall and saloon to protect the sandstone floor of the house. Beverages also available on consumption.