



**BALLARAT HOTEL
AND CONVENTION CENTRE**

GROUP DINING





Feast

\$51 per person - Choose any 5 dishes from the seafood, poultry/meat, vegetarian and dessert selections, as well as 1 dish from each of the carb & vegetable selections, & 2 salad selections.

Crusty bread, tea and coffee included. Served buffet style or shared plates on table.

Seafood

- Salmon steak with sauce verde (gf)
- Crumbed baked market fresh fish fillet - tomato, caper & lemon salsa (gf)
- Garlic & sage prawns (gf)
- Calamari & scallops on a vegetable remoulade (gf)
- Seafood paella (gf)

Poultry/Meat

- Semi Dried tomato filled chicken breast (gf)
- Chermoula chicken tenders - tahini dressing (gf)
- Turkey breast - apple & walnut stuffing & cranberry sauce
- Rosemary leg of lamb - sautéed capsicum & jus (gf)
- Roast pork - crackling, roasted pears & jus (gf)
- Roast beef sirloin - mustard gravy (gf)
- Lamb rogan josh - minted yoghurt & naan bread

Vegetarian

- Burrito- smoked cheese & tomato salsa
- Ratatouille on a saffron pearl cous cous
- Pesto & semi dried tomato pasta
- Ricotta & spinach ravioli - confit tomato & sage
- Spinach & mushroom crepe - swiss sauce

Carbs

- Roast potato (gf)
- Scallop potato (gf)
- Creamy mash (gf)
- Steamed jasmine rice (gf)

Vegetables

- Roast pumkin (gf, df)
- Green beans (gf, df)
- Asian greens (gf, df)
- Cauliflower cheese bake
- Peas/Carrots (gf, df)
- Broccolini (gf, df)

Salads

- Medley of tomato, fresh basil, balsamic vinegar & roasted pine nuts (gf, df)
- Shaved cabbage, carrots, capsicum coleslaw (gf, df)
- Egg & potato seeded mustard salad (gf)
- Salad nicoise - French beans, potato, olives, eggs (gf)
- Cos lettuce, shaved parmesan & croutons with a creamy Ranch style dressing (gf)
- Greek style salad with cherry tomatoes, capsicum, cucumber, olive & feta (gf)

Dessert

- Chocolate mud cake - white chocolate sauce, berries
- Fresh fruit salad - double cream, raspberry compote (gf)
- Cheese board - selection of 3 cheeses, crackers, dried fruits

Lemon tart - berry folded cream

Fancy More?

- Antipasto board - \$7pp
- Seafood station - Oysters, prawns, seafood salad - \$15pp
- Cheese presentation - \$8pp
- Chef's Dessert buffet - \$8pp



Plated

Alternate serve

2 course \$59 per person, 3 course \$69 per person

Bread rolls, assorted teas, freshly brewed coffee

Entree (Choose 2)

Twice cooked pork belly - red radish, red onion, cornichon, parsley, sour cranberry & apple compote (gf, df)

Produce plate - cured meats & hot smoked salmon, ciabatta

Soup of the day - pumpkin & chives, sugo di tomato, chicken & sweet corn, lentil & labneh (gf)

Seared pacific scallops - pea mousse, caramelized cauliflower, homemade strawberry vinegar (gf)

Spinach & ricotta cheese ravioli - crispy pancetta, charred haloumi

Cured tuna & Hamachi (king fish) - shaved fennel & apple salad, orange segment (gf, df)

Main (Choose 2)

Pan-fried salmon fillet - barley & herb salad, feta cheese, orange & tomato salsa (gf)

Marinated chicken breast - Mexican rice, black bean, charred pineapple, mint salsa (gf, df)

Barramundi fillet - kipfler potato, tomato beurre blanc (gf)

Lamb rump - baby carrots, parsnip glazed maple, mojo picon (gf, df)

Sirloin steak - smoked cheese croquette, pumpkin puree, market green, thyme jus (gf)

Chicken breast - herb mash, field mushroom, market green, thyme jus (gf)

Brine pork rib-eye - rocket, parmesan chats salad, grafted stout labneh (gf)

Dessert (Choose 2)

Rhubarb, cranberry & white chocolate crumble - cinnamon & anise labneh

Vanilla bean pannacota - strawberry compote & meringue (gf)

Dark chocolate & pear tartlet - double cream

Brandy snap tuile - sorbet selection, marinated berry compote (df)

Flourless orange jaffa cake - passion fruit coulis (gf)

Chocolate & hazelnut semi freddo

Sides

Garlic and rosemary potatoes - \$3pp

Market green vegetables - \$3pp

Green salad - \$3pp



Cocktail

Pre Dinner - Pick 3 canape selections - \$15 per person

1 Hour - Pick 6 canape selections - \$29 per person

Gala Cocktail - Pick 6 canape selections and 2 grazing boxes - \$59 per person

Cold

- Assorted sushi (veg, seafood, meat) (gf, df)
- Pork rillette on toasted ciabatta (df)
- Duck confit crusty baguette (df)
- Brie - quince on French toast (v)
- Hot smoked salmon on croustade (df)
- Cocktail of assorted oyster shots (gf, df)
- Tartlet of goat cheese & caramelized pear (v)
- Beef carpaccio - balsamic glaze & parmesan (gf)

Grazing Box

- Fish & chips - tartare & lemon
- Mushroom risotto
- Thai green chicken curry - rice (gf, df)
- Beef Pad Thai - udon noodles
- Fettucini - beef ragout, parmesan, fresh basil
- Vegetable and tofu fried rice - kimchi omelette (v, gf, df)
- Traditional fried rice - lap cheong sausage
- Italian style prime beef meatballs, garlic ciabatta

Gourmet Platters

COLD

- Assorted sushi vegetable, seafood & meat
- Seared rare beef tataki, pickled vegetables
- Olive, capsicum & tomato bruschetta
- Insalata baby bocconcini cheese, spinach, tomato & balsamic dressing
- Caramelized onion & blue cheese tarts

Hot

- Cheese gouge're (cheese puff)
- Salt and pepper squid (gf, df)
- Pumpkin arancini (v, gf)
- House made sausage rolls - tomato relish (df)
- Mini pies
- Steamed dumplings (veg, meat, seafood)
- Garlic prawns (gf)
- Assorted mini pizza (meat, veg)
- Caramelised onion & blue cheese tartlet (v)
- Southern style chicken tenders
- Assorted quiches (meat, veg)

Sweet

- Mini strawberry trifle
- Lemon tartlets
- Chocolate truffle
- Coffee tiramisu with bitter chocolate
- Apple tartlet
- Assorted choux (profiteroles) - mixed flavours
- Assorted macaroon

\$75 per platter, serves 8/10 pax

HOT

- Assorted mini pastry of sausage rolls, pies & pasties with homemade sauces
- Steamed pork & prawn dumplings, dipping sauce
- Tempura prawns & scallops, herb aioli
- Mini toasted goat cheese & basil on crusty baguette
- Pumpkin semi dried tomato vegan arancini
- Mini beef sliders, onion jam horseradish mayo



Live Cooking

American Style BBQ

Includes Live Cooking Station- \$55 per person

Basket of assorted freshly baked bagels & breads

APPETIZERS Select 4

Hawaiian style marinated chicken drumsticks
Assortment of cold cut meats - corn beef, maple glazed ham, salami & smoked fish
Barbecue style beef & noodles salad
Potato, smoked bacon & boiled egg salad
Pasta salad - green beans & cherry tomatoes (V)
NY style Caesar salad (build your own station) (V)

CHARCOAL GRILL Select 4

Overnight slow cooked lamb leg asadero with chimichurri
USA pork spare ribs slow cooked
NY sirloin steak with American mustard crust, bourbon reduction
Corn cobs with peanut butter & cajun spice (V)
Butterfly chicken, south Carolina spiced rub with Jamaica steamed rice
Coca cola marinated chicken wings, range dressing & celery
Pumpkin & barley pie with corn & chilly salsa (V)
Texas style roast potato & sweet potato wedges with sour cream & assorted salsa (V)
Macaroni & cheese pasta baked (V)
Crumbed chicken tenders

DESSERTS Select 4

Flap Jacks with maple syrup
Bread & butter pudding - warm custard & berries
Fresh fruit platter
Assorted American pies - whipped cream & toppings
Cheese platter with crackers & dried fruits

Assorted teas, freshly brewed coffee

Cooking Stations

Looking for something different?
Try one of our themed cooking stations

All served with assorted teas, freshly brewed coffee

Paella

Includes Live Cooking Station- \$45 per person

Freshly baked foccacia & aioli
Paella de veduras (Vegetarian)
Paella Mixta (Meats, Seafood & Vegetables)
Traditional Portugese tarts
Churros - chocolate, caramel & seasonal berry dipping sauces

Burger Bar \$45 per person

Freshly baked buns, tomato sauce & aioli
Hand cut potato & sweet potato chips
DIY burger - beef, chicken & vegetable patties, lettuce, cheese, tomato, bacon, cucumber & onion
Pavlova & Ice cream station with all the toppings
Apple pie & cream

Taco Bar \$45 per person

Taco shells & Burrito wraps
Corn chips
Mexican fried rice (Vegetarian)
DIY tacos - beef, chicken, beans, lettuce, tomato, cheese, corn salsa & sour cream
Mexican donuts - chocolate, caramel & berry dipping sauces
Baked cheesecake with fruit salsa

Asian Bar \$45 per person

Dumplings - Vegetable, pork & prawn
Mini pork buns
San choy bau
Vegetarian fried rice
Sweet & sour chicken
Fresh fruit - chocolate, caramel & berry dipping sauces



Beverages

Packages

Standard

Bancroft Bridge NV Sparkling - Multi Regional
Bancroft Bridge Sauvignon Blanc - Multi Regional
Willowglen Moscato - Multi Regional
Bancroft Bridge Shiraz - Multi Regional
Furphy Ale - Geelong, Vic
Hahn Premium Light - Sydney, NSW
Iron Jack - Sydney, NSW
Soft Drink
Juice

Two Hours unlimited service - \$36pp
Every additional hour @ \$6pp per hour (max 5 hours)

Signature

NV 6Ft6 Prosecco - King Valley, Vic
Scotchman's Hill Moscato - Peninsula, Vic
Stumpy Creek Sauvignon Blanc - Moorooduc, Vic
Scotchman's Hill Shiraz Bellaraine - Peninsula, Vic
Furphy Ale - Geelong, Vic
Hahn Premium Light - Sydney, NSW
Iron Jack - Sydney, NSW
Cider
Soft Drink
Juice

Two Hours unlimited service - \$46pp
Every additional hour @ \$7pp per hour (max 5 hours)

On Consumption

A bar tab can be set at the beginning of your event for a specified amount, applicable to restrictions and selections made by you. This can be reviewed as the function progresses, and at any stage you can choose to extend or conclude the tab. A cash bar can then be run for guests to purchase beverages for their enjoyment.

Cash Bar

A fully stocked bar of wines, spirits and beers can be made available for guests to purchase beverages throughout the event.

Jugs

\$39 each - (5 standard drinks)

Sangria
Pimm's Cup
Mai Tai
Mohito Mocktail (non alcoholic- \$25)