



*Business Events and Functions at Mildura Grand*



**QUALITY HOTEL MILDURA GRAND**

## **2016 Catering Menu**



*Business Events and Functions at Mildura Grand*

# *Breakfast*

(All prices inclusive of GST)

## Continental Breakfast \$21.50pp

Assorted Cereals, Ham, cheese & tomato croissants, Muffins, Danishes, Fresh Fruit Salad, Yoghurt, Juice, Tea/Coffee

## Hot Buffet Breakfast \$27.50pp

Assorted Cereals, Toast, Fresh Fruit Salad, Yoghurt, Bacon, Eggs, Tomatoes, Hash Browns, Mushrooms, Sausages, Juice, Tea/Coffee

## Big Plated Breakfast \$31.50pp

Assorted Cereals, Toast, Fresh Fruit Salad, Yoghurt served from the buffet

Plated Hot Meal of Bacon, Tomato, Mushrooms, Chipolata Sausages and Hash Browns served with Poached Eggs OR Scrambled Eggs

With Juice, Tea and Coffee served on refreshment buffet



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# Tea Break

(All prices inclusive of GST)

## Tea & Coffee

½ Day Continuous (4 hours or less) - \$4.00 per person

Full Day Continuous (over 4 hours) - \$5.50 per person

## Juice

Served on Consumption - \$16.00 per jug

## Selections

Homemade Biscuits - \$4.00 per person

Scones (Baked Fresh Daily) - \$4.50 per person

Muffins (Baked Fresh Daily) - \$4.50 per person

Danishes - \$4.50 per person

Cakes & Slices - \$5.50 per person

Cheese & Fruit platter - \$6.50 per person

Chef's Assortment Package (3 items)- \$7.00 per person

*Selection of Homemade Biscuits, Scones and Muffins OR Danishes*



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# *Finger Food*

(All prices inclusive of GST)

PER PERSON  
6 items x \$18.00  
8 items x \$24.00  
10 items x \$30.00  
12 items x \$36.00

- Beef & Spiced Tomato Chilli Jam Sliders
- Beetroot Rosti with smoked salmon
- Classic Bruschetta (V) *Fresh tomato, basil, olive oil, onion & garlic*
- Parmesan Crumbed Chicken with a garlic mayo
- Pork & Apple Sausage Rolls topped with a sweet relish
- Pumpkin & Herb Risotto Balls (V)
- Prosciutto wrapped Asparagus Spears finished with *drizzled olive oil & black pepper (GF)*
- Salt & Pepper Calamari with *lemon aioli dressing*
- Savoury Tarts (V)
  - Red Pepper & Thyme
  - Asparagus & Blue Cheese
- Thai Cod Fish Cakes *infused with coriander & ginger*
- Tempura Battered Barramundi Fillets with a *tartare sauce*
- Vegetarian Spring Rolls (V) *complimented with an Asian soy dipping*



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## *Platter Options*

(All prices inclusive of GST)

### PER PLATTER – Serves 10 people

#### **½ HOUR CANAPÉS \$11.00pp**

*Chef's selection of Hot & Cold items – 4 items per person*

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#### **CHEESE & FRUIT \$115 (\$11.50pp)**

*A selection of 3 Cheeses, Dried Fruits, Crostini & Water crackers*

#### **ANTIPASTO PLATTERS \$125 (\$12.50pp)**

*Includes a selection of Marinated olives, Pickled & green vegetables, Bocconcini, Frittata and Cured meats*

#### **SEAFOOD PLATTERS \$185 (\$18.50pp)**

*Chilli & Lime infused Prawns, Cooked green-lipped Mussels, Smoked Salmon, Herb & citrus marinated Calamari on a salad garnish with a Thousand Island dressing*

#### **HOMEMADE PIZZA \$80 (\$8.00pp)**

- CLASSIC - Ham, Cheese & Pineapple
  - VEGETARIAN - Seasonal Roast Vegetables (V)
  - MEAT DELIGHT - Ham, Salami, Prosciutto, Onions & Olives
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#### **GRAND HIGH TEA \$35pp**

*Chef Selection of decadent Savouries & Dessert items, Tea & Coffee Buffet*

- Sparkling wine available at bar prices

*Example: Classic ribbon sandwiches, Quiche Lorraine, Savoury Tartlets, Cream Puff Profiteroles, Red Velvet Cake, Strawberry & Cream Scones, Passion fruit Custard Pastries*



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## *Lunch*

(All prices inclusive of GST)

### PLATTER OPTIONS – PER PERSON

#### **OPTION 1 - \$18.50pp**

*Gourmet rolls and wraps using freshly baked bread, Fresh Fruit Platter, Juice, Tea and Coffee*

#### **OPTION 2 - \$21.50pp**

*Chef's selection of Homemade Soup, A variety of Deluxe Point Sandwiches, Fresh Fruit Platter, Juice, Tea and Coffee*

#### **OPTION 3 - \$24.50pp**

*Chef's selection of Hot Finger Food, A variety of Deluxe Point Sandwiches, Fresh Fruit Platter, Juice, Tea and Coffee*

#### **PACKED LUNCH - from \$15.50pp**

*Chef's selection of roll or sandwich filling, A piece of fruit, Homemade flapjack and muffin, bottle of water OR juice*

#### **COLD ANTIPASTO SELECTION OF CURED MEATS - \$26.50pp**

*Chef's selection of Cured Meats, Cheese, Pickled Vegetables and Fresh Bread, Fruit platter, Juice, Tea and Coffee*



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## *Lunch or Dinner*

(All prices inclusive of GST)

### BUFFET OPTIONS – PER PERSON

#### **BBQ BUFFET - \$31.50pp**

*Pork Sausages, Chicken Kebabs, Hamburgers, Porterhouse Steak, Fresh Salads, Bread, Fruit Platter, Juice, Tea and Coffee*

#### **QUALITY HOT FORK FOOD - \$33pp**

*Two Hot Dishes, Steamed Rice, Bread Rolls, Fruit Platter, Juice, Tea and Coffee*

#### **HOT AND COLD BUFFET - \$38pp**

*Two Hot Dishes, Steamed Rice, Cold Meat Platters, Variety of Fresh Salads, Fruit Platter, Dinner Rolls, Juice, Tea and Coffee*

#### **HOT AND COLD CARVERY BUFFET - \$45pp**

*One Hot Dish, Two Roast Meats and Vegetables, Variety of Fresh Salads, Fruit Platter, Dinner Rolls, Juice, Tea and Coffee*

#### **DESSERT BUFFET - \$12pp** *Chef's Selection of assorted cakes and tarts*

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#### **HOT DISH OPTIONS**

**Beef Stroganoff** – *Beef strips, flamed with brandy and flavoured in paprika spice, finished in a rich cream sauce*

**Tandoori Chicken** - *Tender braised chicken, seasoned in aromatic spices, yoghurt and coriander*

**Fish Pie** – *Poached selection of fresh water fish, bound with a Bechamel sauce and topped with creamed mash potato*

**Chicken Coq au vin** – *Braised with red wine and garnished with bacon, mushroom and onion*

**Stir-fry Vegetables and Hoi Kin Noodles (V)** *in a sweet chilli asian sauce*

#### **ROAST MEAT OPTIONS** *Beef, Pork, Chicken, Lamb*



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## *Dinner*

(All prices inclusive of GST)

### PLATED OPTIONS – PER PERSON

#### **ONE COURSE MEAL - \$37.50pp**

Main

*(2 choices per course – Served alternately)*

#### **TWO COURSE MEAL - \$49.50pp**

Entrée & Main OR Main & Dessert

*(2 choices per course – Served alternately)*

#### **THREE COURSE MEAL - \$59.50pp**

Entrée, Main & Dessert

*(2 choices per course – Served alternately)*

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#### **CHILDREN'S MENU - \$10.50pp (3-12 years)**

Main - Chicken Strips, Pasta OR Fish served with chips OR vegetables

Dessert - Ice cream sundae





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## ENTREES

*Confit of Salmon - In a rich tomato & fresh herb broth*

*Mushroom Risotto - Topped with crispy parmesan shards*

*Pressed Chicken Terrine - Garnished with herb salad and homemade apricot relish*

*Roast Pumpkin & Cream of Coconut soup*

*Salt & Pepper Calamari - Lightly floured and fried, served with fresh green leaves, garlic aioli and lemon*

*Slow Cooked Braised Pork Belly - Spiced Pork Belly with pickled vegetables and pear chutney*

*Spinach & Ricotta Ravioli – Served with a basil and tomato napolitana sauce and parmesan wafer*



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## MAINS

*Braised Beef Cheeks - On creamy celeriac mash with peas and finished with lemon zest and herb gremolata*

*Chicken Saltimbocca - Supreme Chicken Breast wrapped in sage and prosciutto, served with sautéed greens and parsley mash*

*Herb Crusted Barramundi fillet - Served with fondant potatoes, greens and a Buerre Blanc sauce*

*Honey Roasted Duck Leg - Accompanied by slow braised apple and red cabbage with parsley herb potatoes*

*Pan Seared Salmon - On a bed of spring onion and potato mash, topped with blanched broccolini and a rich Romesco Spanish sauce*

*Pepper Crusted Porterhouse Steak - Served on a cheese and garlic mash, buttered spinach with a mushroom infused sauce*

*Roasted Lamb Rump - Marinated in rosemary, lemon and garlic, served with potato gratin, fresh asparagus and red currant jus*

*Twice Cooked Pork Belly - Served with herb croquettes, green beans and drizzled thyme jus*



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## DESSERTS

*Deconstructed Cheesecake - Passionfruit, Mixed Berry OR Rhubarb*

*Dark Chocolate Mousse - Served with zesty orange and pistachio crumb*

*Vanilla Pannacotta – Served with candied strawberries and almond Sable shortbread biscuit*

*Sticky Date Pudding – Served with a rich butterscotch sauce and fresh cream*

*Grand Hotel Tiramisu – A classic Italian dessert served with marscapone cream cheese and coffee anglaise*

*Mango and Coconut Trifle – Layers of fresh mango, sponge and cream finished with coconut*

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**Celebratory Cake**

*Served on buffet (or bagged – please provide bags) - \$1.50 per person*

*Served on buffet with strawberries & cream - \$2.50 per person*

*Served to guests (plated) with strawberries & cream - \$3.50 per person*



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## *Wake Menu*

(All prices inclusive of GST)

### CATERING PACKAGE – \$19.00pp

*Saying farewell to a loved one can be a very emotional and stressful time for grieving family and friends.*

*Our professional team will be on hand to take away some of the strain by taking care of all the arrangements to prepare a beautiful fitting wake for your loved one.*

*Our specifically designed wake menu provides a variety of quality food served in an intimate surrounds, so your focus can be given to the more sensitive issues on the day.*

#### **INCLUSIONS:**

- Club Lounge Room Hire
- White table linen
- Ribbon Sandwiches
- Savoury hot finger food items
- Homemade Cake / Slices
- Tea & Coffee buffet

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#### **BEVERAGE OPTIONS – 2.5 HOURS DURATION**

##### **Beverage Package - \$19.00pp**

- Draught beer, Premium Wine, Soft drink & Fresh Juice

**Bar Tab** – Available on consumption



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# Beverages

(All prices inclusive of GST)

## PACKAGE OPTIONS – PER PERSON

### **Pre-dinner Drinks - \$12.00pp (per ½ hour)**

Sparkling wine, Red and White wine, Tap Beers, Juice and Soft drink, served for a period of ½ hour.

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### **Standard Package (5 hour duration) \$42.00pp**

Sparkling wine, Red and White wine, Tap Beers, Juice and Soft drink.

#### **Sparkling Wine – Please choose one of the following:**

- Yellowglen Yellow
- Rothbury Estate Sparkling Cuvee
- Yellowglen 'White' Sparkling Moscato

#### **White Wine – Please choose two of the following:**

- Rothbury Estate Sauvignon Blanc
- Wolf Blass Red Label Chardonnay
- Trentham Estate Moscato

#### **Red Wine – Please choose one of the following:**

- Lindemans Bin 50 Shiraz
- Rothbury Estate Shiraz Cabernet Sauvignon
- Wolf Blass Eaglehawk Merlot

#### **Tap Beer - Carlton Dry and Cascade Premium Light**

**Note - Varieties subject to change**



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# *Beverages*

(All prices inclusive of GST)

## PACKAGE OPTIONS – PER PERSON

### **Premium Package (5 hour duration) \$52.00pp**

*Sparkling wine, Red and White wine, Tap Beers, Juice and Soft drink.*

#### **Sparkling Wine – Please choose one of the following:**

- Asti Riccadonna
- Lindemans Reserve Label Pinot Noir Chardonnay Brut
- Yellowglen Pinot Noir Chardonnay

#### **White Wine – Please choose two of the following:**

- Jamiesons Run Sauvignon Blanc
- Lindemans Reserve Chardonnay
- Secret Stone Sauvignon Blanc
- Wolf Blass Yellow Label Riesling

#### **Red Wine – Please choose one of the following:**

- Lindemans Reserve Merlot
- Penfolds Koonunga Hill Shiraz Cabernet
- The Guilty Shiraz
- Wolf Blass Yellow Label Cabernet Sauvignon

**Tap Beer - Carlton Dry *and* Cascade Premium Light**

**Note - Varieties subject to change**