

GLASSHOUSE ARTS, CONFERENCE AND ENTERTAINMENT CENTRE

FOOD & BEVERAGE SELECTION

(v) - Vegetarian Option
(gf) – Gluten Free

Meetings / Corporate / Conference

Note: A catering charge of \$70 applies for food & drink service for groups of less than 30 people

On Arrival / Morning Tea / Afternoon Tea

Continuous (on arrival & all day) service of tea, coffee + jugs of filtered water	\$8.5 pp
Single service of tea/coffee + freshly baked biscuits	\$6.5 pp
Single service of tea + coffee combined with food service (min 30 people)	\$4 pp
Add freshly baked biscuits	\$3 pp
Add fresh juice	\$3 pp
Freshly Baked Assorted Pastries and Danishes	\$40 per platter
Single service of tea /coffee and a choice of two of the following:	\$9pp
<ul style="list-style-type: none">• Chocolate & nut brownies• Selection of Friands• Cream filled Cannenolli• Portuguese tarts• Selection of Pear & Raspberry Bread / Banana Bread• Muffins	

Platters

Gourmet Baguettes & Wraps Platter

\$80 per platter

Each platter serves 8 – 10 people and includes a selection of:

- Braised beef & onion
- Smoked salmon diced red onion endive lettuce and vodka dill mayonnaise
- Mediterranean style grilled vegetable
- Chicken caesar
- Chicken, camembert & baby spinach
- Mescalun fried pear, blue cheese and red onion jam (v)
- Vegetable tapas roll (v)

Cheese Platter

Selection of gourmet Australian cheeses, dried fruit, nuts and biscuits

\$80 per platter

Sushi Platter

Assorted Chef's selection of Sushi Rolls (includes vegetarian)

\$60 per platter

Fresh Local Fruit platter

\$40 per platter

Seafood Grazing Platters

Local Prawns & Oysters, Mussels, Smoked Salmon and Salt & Pepper Squid

\$POA

Conference Lunch Options (minimum of 30 people)

Option 1

Glasshouse Express \$15 pp

Lunch

Platters of Gourmet Baguettes and Wraps
Choose 4 options

Ideas from our kitchen

Braised beef & onion
Smoked salmon diced red onion endive lettuce and vodka dill mayonnaise
Mediterranean style grilled vegetable (v)
Chicken caesar
Chicken, camembert & baby spinach
Mesculun fried pear, blue cheese and red onion jam (v)

To accompany your lunch

Fruit platters
Fresh juice & mineral water

In addition

Include platters of Sushi rolls for an extra \$6 per person
Include platters of gourmet Australian cheeses, dried fruit, nuts & biscuits for an extra \$8 per person

Option 2

Picnic Buffet \$17 pp

Lunch

Platters consisting of turkish bread, bagels and ciabatta with:
Tandoori chicken with cucumber ribbons, minted yoghurt, leaves & mango chutney
Roast beef, caramelised onion, salad & wholegrain mustard
Baby rocket, avocado, brie & green tomato relish (v)
double smoked ham with swiss cheese & roma tomatoes

To accompany your lunch

Selection of mini quiches (includes vegetarian)
Spinach & fetta triangles (v)
Platters of seasonal fruit
Fresh juice & mineral water

Option 3
Health Buffet \$26 pp

Lunch

Pita bread or gourmet wraps with:
Marinated lamb in buffalo yoghurt, falafel, hummus and shredded lettuce
Grilled eggplant and mushroom ragout (v)
Falafel, hummus and shredded lettuce (v)

To accompany your lunch

Grilled chicken, egg and cos salad with ranch dressing
Roasted vegetable cous cous salad
Rocket, shaved parmesan, spanish onion & macadamia nut salad with curry dressing
Seasonal fruit platters
Fresh juice & mineral water

(or reduce by one salad for a Health Buffet valued at \$23 pp)

Option 4
Spice Pack Buffet \$30 pp

Lunch

Selection of 3 meal choices

Ideas from our kitchen

Tandoori chicken with raita
Chick pea and vegetable korma (v)
Lamb rogan josh with spinach and tomato
Mumbai beef cooked with capsicum, tomatoes with creamy sauce & herbs
Malai kofta cottage cheese balls stuffed with sultanas, peas & cooked in cream sauce (v)

To accompany your lunch

Steamed basmati rice,
Vegetable samosas (v)
Pappadams (v)

Bowls of whole pieces of seasonal fruit
Fresh juice & mineral water

Option 5
Grill Buffet \$ 34 pp

Lunch

Seared rib eye minute steak with onions and herb butter
Gourmet sausages with bush tomato chutney
Honey Soy marinated chicken skewers

To accompany your lunch

Mixed grill of Mediterranean vegetables in pesto (v)
Baked pontiac potatoes with sour cream (v)

Fresh baked bread rolls
Seasonal fruit platters
Fresh juice & mineral water

Boxed Lunches

Choose from the following options:

Glasshouse Boxed Lunch \$18 per pack

Gourmet sandwich or wrap, juice or water, piece of seasonal fruit
& gourmet cookie/muffin

Maxi Boxed Lunch \$22 per pack

Two gourmet sandwiches or wraps, juice or water, piece of seasonal fruit
& gourmet cookie/muffin

Cocktail

Canapés – Silver

Choose any combination of the following selection for \$4 per piece per person

Mini potato cakes and cream fraiche (v)
Artichoke and olive petite pies (v)
Vegetable crudités and dips with pita bread (v)
Steamed pork and chive dumpling with oyster sauce
Salt & Pepper squid pieces with barbushco lemon myrtle, chilli syrup
Shot of vishysoise with cheese crust finger
Smoked bacon and red onion mouse on a toasted finger
Spring rolls and cucumber chilli dressing
Mini home made selection of baby tarts
Smoked chicken and kalamata tartlets
Natural oysters freshly shucked with lemon juice
Grilled chicken meat balls with sweet and sour pineapple

Canapés – Platinum

Choose any combination of the following selection for \$5 per piece per person

Bocconcini olive and cherry tomato cups (v)
Avocado and cherry tomato salsa in a crisp filo cup (v)
Brie and caramelized pear on toasted baguettes (v)
Lamb kebabs with mint yogurt
Butterflied fresh prawns with cream and dill
BBQ Peking Duck rolled in pancake with Hoi Sin Sauce
Pork and fresh vegetable mini rice paper roll
Tandoori chicken skewers with lemon tatziki
Chilli and garlic tempura prawns with lime zest aioli
Button mushrooms stuffed with oyster and black fungi duxell
Seared scallops on sweet potato crisps
Cubed sirloin with sesame and coriander top

Canapés – Glasshouse

Choose any combination of the following selection for \$6 per piece per person

Tomato couscous cups (v)
Soy bean sweet potatoes roast pepper tartlets (v)
Thyme roast cashews beetroot filo bowls (v)
Smoked salmon and caper mini pizza.
Fresh Hastings River oyster bloody Mary shots
Herb and sesame crusted Tuna and avocado salsa
Twice cooked pork belly nibbles
Chorizo finger with corn and coriander salsa
Smoked chicken and olive tartlets.
Creamed cheese with smoked salmon vol au vents
Smoked trout mousse in cucumber cup.

Box Dishes

(Stand up food with more substance. Ideal for cocktail functions or Conference lunch)

This is the ideal option to serve when something a little more substantial is required.

It makes an excellent accompaniment to a Cocktail Party for your hungrier guests.

The food is prepared at the event, and served in white china bowls or noodle boxes with forks or chopsticks. Prices are per piece per person.

Hokkien noodle box	7
Fish and chips in a box.....	7
Nasi goreng with BBQ pork and shallots in a box.....	7
Green thai curry chicken and steamed rice in a box.....	7
Indian butter chicken w tomatoes, coriander, yoghurt & naan bread	8
Stir fried tofu and vegetables with peanut lime dressing (v)	8
Moroccan beef served with a chickpea and herbed cous cous	9
Butternut pumpkin ravioli with broccoli, toasted almonds and buree blanc	9
Malaysian beef curry w cardamom, star anise & tomatoes.....	9
Lemon, spinach, ricotta tortellini w mint & parsley (v)	9
Salt & pepper calamari, tatsoi leaf w lemon aioli	9
Fine sliced barbequed lamb with mesclun, croutons and mustard dressing	9
Beetroot Risotto with Roasted pumpkin baby spinach wild Mushroom & feta (v)	9
Pumpkin and Basil Gnocchi with a wild tomato salsa (v)	9
Teriyaki salmon, iceberg, cucumber, lime & pickled ginger	10

Dining

Silver

Choice of Two Courses
Choice of Three Courses

\$32 pp
\$41 pp

Two selections of each – alternate service

All meals include bread rolls and butter

Entrée

- Vegetable soup and bread (v)
- Fish chowder and bread
- Mild massaman curry chicken with rice and sweet potato.
- Shaved peppered beef on Turkish bread and rocket and seeded mustard dressing.
- Smoked salmon and avocado mousse with ruski bread.
- Chicken and duck terrine, in a short crust pastry case and red gooseberry glaze, cress and rocket salad.

Mains

- Chicken galantine whole chicken boned and sliced in to medallions served on potato and vegetable rosti and a light jus.
- Beef sirloin slow cooked and served with a oyster mushroom sauce potato chats and vegetables (gf)
- Pork cutlet grilled and served with honey glazed apple compote served with potato fritter and vegetables (gf)
- Baby boneless trout stuffed with tarragon diced onion and tomato poached in cream and white wine liqueur served with white rice and vegetables.
- Twice cooked lamb shanks braised in tomato wine and tradition mirepoix served with potato chats and vegetables (gf)
- Venison marinated in garlic and bay seared and finished with a reduction of Shiraz and white pepper and thyme jus on a potato and root vegetable nest
- Wild mushroom, pine nut, Risotto with parmesan wafer and spinach ball (v)

Desserts

- Vanilla mousse and peach jam
- Rich mud cake
- Mango cheese cake
- Profiteroles
- Melon boat fruit salad
- Red wine Poached pear

Freshly brewed tea and coffee and chocolates

Platinum

Two course

\$45 pp

Three course

\$60 pp

Two selections of each – alternate service

All meals include bread rolls and butter

Entrée

- Thai beef salad with noodle, salad and a chilli, lemongrass syrup
- Caesar Salad with crispy bacon, croutons, shaved parmesan and cos lettuce
- Chicken and fetta ravioli with a mild stilton cheese and continental parsley
- Shaved Peppered Beef Fillet on finely sliced sourdough and cress with a whole seeded mustard dressing
- Smoked salmon and avocado mousse with ruski bread
- Mild massaman curry chicken with rice and sweet potato
- Three Cheese and onion tart with a fresh Cherry tomato salsa (v)

Main

- Local prime scotch fillet with a cabernet jus over baked sweet potato, wild mushroom & wilted broccolini (gf)
- Chicken breast drizzled with garlic butter, wrapped in prosciutto served over white beans & rocket (gf)
- Lamb Shank twice cooked braised in tomato, wine & traditional vegetable broth with kiflar potatoes (gf)
- Steamed coral trout and a warm coriander mild chilli and lemon grass salsa on baby bok choy & rice
- Pork belly slow roasted with figs and caraway jus baby roast vegetable (gf)
- Veal saltimbocca with pan-fried polenta cake and steamed buttered vegetables.
- Asparagus and chickpea tofu in a savoury Thai gravy with jasmine rice and Thai cucumber salad (v)

Dessert

- Sticky date pudding
- Baked ricotta cheesecake
- Cheese platter featuring Hastings Valley and Comboyne Cheeses and water crackers

Freshly brewed tea and coffee and chocolates

Glasshouse

Two Course
Three Course

\$57 pp
\$72 pp

Two selections of each – alternate service

All meals include bread rolls and butter

Entrée

- Chicken and duck terrine, crust pastry, gooseberry glaze
- Beef Carpaccio with Lorne valley olive oil and black olive tapenade (gf)
- Blue swimmer crab cannelloni and champagne tomato compote
- Hastings River Oyster cream chowder (gf)
- Duck confit on braised butter witlof and orange glaze (gf)
- Grilled fennel and Prawn salsa stack with citrus vinaigrette (gf)
- Cheese tortellini roasted pumpkin and pesto sauce (v)

Main

- Venison marinated in garlic and bay leaves Yarras valley olive oil on a kumara cake with thyme scented juniper jus (gf)
- Baby boneless trout stuffed with tarragon, diced onion and tomato, poached in a cream & white wine liqueur served on a bed of white rice
- Mini pork rolls with Lorne Valley macadamia stuffing, red pepper chutney and fresh seasonal vegetables (gf)
- Shredded rocket and Crowdy Bay prawns with scallop gnocchi and a vine ripened tomato, garlic & parsley reduction
- Cajun cornmeal crusted Blue Eyed Cod with spiced tomato Beurre Blanc
- Pork Scaloppine on a bed of sautéed spinach caramelised grape fruit with lemon pesto cream sauce (gf)
- Asparagus and ricotta tart with wilted spinach roast tomato basil coulis (v)

Dessert

- Banana and toffee Broulee with coconut tuille
- Grand Marnier crepes with thickened cream and fresh strawberries
- Tiramisu with fresh strawberries and espresso cream
- Cheese platter featuring Hastings Valley and Comboyne Cheeses and water crackers

Freshly brewed tea and coffee and chocolates

Children's Menu

Choice of 2 mains & desserts from selection below

\$18 per child

Mains

- Crumbed chicken tenders with honey mustard dipping sauce
- Flathead tail fillets with tartare sauce
- Spaghetti Bolognaise
- Veal Schnitzel
- Crumbed Steak
- Penne Pasta with tomato & basil sauce (v)
- Chicken Nuggets

All served with salad & chips or chef's selection of seasonal vegetables

Desserts

- Vanilla ice cream with choice of topping
- Fresh fruit salad with ice cream
- Individual chocolate mud cake with choice of cream or ice cream
- Banana Split

Beverage Packages

Bronze

\$30 pp

Wine:

Casegrain Q Semillon Chardonnay

Specially blended from fruit selected from the Southern Eastern Australian regions. The wine displays fresh fruity aromas which carry into a flavoursome, soft and elegant palate structure.

Grant Burge Benchmark Semillon Sauvignon Blanc

A fresh crisp wine which shows true varietal characters of green melons and tropical fruits, guava, florals and herbaceous notes of freshly cut grass. These notes follow onto the palate which is round and full of generous fruit flavours balanced with crisp acidity and finishes clean.

Casegrain Q Cabernet Merlot

Specially blended from fruit selected from Southern Eastern Australian regions. The wine displays aromas of fresh berries and blackcurrants, with subtle complex characters and a soft, elegant palate structure.

Grant Burge Benchmark Cabernet Shiraz

A vibrant and youthful wine with deep purple hues. The palate is bursting with ripe rich fruit flavours, spices and subtle oak with complimentary soft fleshy tannins and well balanced acid.

Casegrain Stone Circle Sparkling Cuvee

Region: South Eastern Australia

This Sparkling Cuvee is sourced from fruit grown in various regions throughout Australia. It has a delicate pale gold colour with medium beading. Its appealing bouquet is full of lifted fig and green apple characters with a subtle hint of bready complexity. The palate is lively and refreshing, displaying flavours of lemon zest and nectarines. Enjoy well chilled.

Beers:

Hahn Premium Light

Tooheys Extra Dry

Non Alcoholic:

Coke 250ml

Diet Coke 250ml

Sprite 250ml

Mt Franklin Sparkling 250ml

Beverage Packages *continued.....*

Silver

\$37 pp

Wine:

Cassegrain Q Semillon Chardonnay

Specially blended from fruit selected from the Southern Eastern Australian regions. The wine displays fresh fruity aromas which carry into a flavoursome, soft and elegant palate structure.

Grant Burge Benchmark Semillon Sauvignon Blanc

A fresh crisp wine which shows true varietal characters of green melons and tropical fruits, guava, florals and herbaceous notes of freshly cut grass. These notes follow onto the palate which is round and full of generous fruit flavours balanced with crisp acidity and finishes clean.

Cassegrain Q Cabernet Merlot

Specially blended from fruit selected from Southern Eastern Australian regions. The wine displays aromas of fresh berries and blackcurrants, with subtle complex characters and a soft, elegant palate structure.

Grant Burge Benchmark Cabernet Shiraz

A vibrant and youthful wine with deep purple hues. The palate is bursting with ripe rich fruit flavours, spices and subtle oak with complimentary soft fleshy tannins and well balanced acid.

Cassegrain Stone Circle Sparkling Cuvee

Region: South Eastern Australia

This Sparkling Cuvee is sourced from fruit grown in various regions throughout Australia. It has a delicate pale gold colour with medium beading. Its appealing bouquet is full of lifted fig and green apple characters with a subtle hint of breadly complexity. The palate is lively and refreshing, displaying flavours of lemon zest and nectarines. Enjoy well chilled.

Beers:

James Boag's Lite

Tooheys Extra Dry

Hahn Super Dry 3.5

Non Alcoholic:

Coke 250ml

Diet Coke 250ml

Sprite 250ml

Mt Franklin Sparkling 250ml

Mt Franklin Water 600ml

Goulburn Valley Orange Juice 250ml

Beverage Packages *continued.....*

Platinum

\$45pp

Wines:

Cassegrain Stone Circle Sparkling Cuvee

Region: South Eastern Australia

This Sparkling Cuvee is sourced from fruit grown in various regions throughout Australia. It has a delicate pale gold colour with medium beading. Its appealing bouquet is full of lifted fig and green apple characters with a subtle hint of bready complexity. The palate is lively and refreshing, displaying flavours of lemon zest and nectarines. Enjoy well chilled.

Cassegrain Premium 2008 Chardonnay

Region: Hastings River & New England.

This elegant wine is pale straw in colour with a vibrant green hue. Aromas of lemon meringue and lime zest explode on the decadent nose. The palate has excellent length with a provocative mix of green apples, passion fruit pulp and gooseberry.

Grant Burge Barossa Semillon Sauvignon Blanc

A round and full palate suggesting the wine is a wonderful accompaniment with food, a complex palate of tropical fruit flavours with a lemon zest acidity that finishes vibrant and clean.

Cassegrain Premium 2008 Verdelho

Region: Hunter Valley & Central Ranges

This delicate pale straw Verdelho displays complex aromas of jasmine, lime, and passion fruit pulp. A concentrated mouth feel of tropical fruits is delivered on the palate, with flavours of lychees, honeydew melon and lashings of rose petals. These flavours linger on the long fresh palate with lemon like acidity.

Cassegrain Premium 2007 Shiraz

Region: New England & Coonawarra

This elegant wine is dark plum in colour with a brilliant violet hue. Luscious aromas of chocolate, vanilla and ripe blackberries entice the senses. Flavours of cassis, raspberry, aniseed and mint linger on the palate, finishing with a persuasive tannin spine.

Grant Burge Barossa Cabernet Merlot

The palate is rich and luscious with black cherry, bramble fruit and a hint of liquorice balanced with elegant oak and soft approachable tannins, with the complex lingering finish.

Stone Circle Regional 2008 Hastings River Chambourcin

This elegant Chambourcin is an example of the exciting wines that are being produced from the Hastings River region. The tradition of grape growing began here in 1837 and has expanded over the years to embrace the maritime climate. Chambourcin is a hybrid that was purposely planted here for its characteristics. As a young fresh wine it exhibits flavours of black cherry and plum with spicy and savoury overtones.

Cassegrain 2007 Merlot Cabernet

Region: Coonawarra, New England & Hunter Valley

This elegant wine is dark plum in colour with an intense crimson hue. Aromas of cassis, mulberries and violets arouse the senses, whilst flavours of blood plum, vanilla bean and wild blueberry lace the palate.

Beer:

James Boag's Lite

Wicked Elf Pale Ale

James Boag's Premium

Heineken

Non Alcoholic:

Coke 250ml

Diet Coke 250ml

Sprite 250ml

Mt Franklin Sparkling 250ml

Mt Franklin Water 600ml

Goulburn Valley Orange Juice 250ml

Glasshouse Food & Beverage Packages

Beverage Packages *continued.....*

Glasshouse

\$52pp

Cassegrain Stone Circle Sparkling Cuvee

Region: South Eastern Australia

This Sparkling Cuvee is sourced from fruit grown in various regions throughout Australia. It has a delicate pale gold colour with medium beading. Its appealing bouquet is full of lifted fig and green apple characters with a subtle hint of bready complexity. The palate is lively and refreshing, displaying flavours of lemon zest and nectarines. Enjoy well chilled.

Cassegrain Edition Noir 2008 Riesling

Region: Eden Valley

This 2008 Riesling is delicate lemon in colour with a brilliant green hue. Aromas of apple blossoms and lime sherbet entice the senses. The palate is powerful, lively and generous offering intense citrus and pear flavours. The crisp mineral acidity lingers on the palate leading to a decadent persistent finish

Cassegrain Edition Noir Three Tiers

Region: Orange, Tumbarumba, Hunter Valley

A complex blend of fruit characters from the three varieties makes for an exciting flavour journey. This wine displays aromas of lychees from the Verdelho, melon from the Chardonnay and a touch of apricot from the Viognier. The palate is rich with a full mouthfeel, kept in balance with clean crisp acidity.

Cassegrain Edition Noir 2008 Pinot Noir

Region: Tumbarumba

This elegant Pinot Noir is bright ruby in colour. The bouquet is a complex combination of raspberry and blackcurrant aromas, along with a touch of vanilla from the French oak. The palate is full and soft, with a hint of tannin, as a good pinot should be.

Cassegrain Edition Noir 2007 Tempranillo

This vibrant Tempranillo is deep ruby red in colour with a purple hue. Aromas of blackcurrant, mint and violets entwine seductively on the nose. Vanillin oak is beautifully married with raspberries and mocha creating an explosion of flavours on the juicy, concentrated palate.

Beer:

James Boag's Lite

Wicked Elf Pale Ale

James Boag's Premium

Heineken

Corona

Non Alcoholic:

Coke 250ml

Diet Coke 250ml

Sprite 250ml

Mt Franklin Sparkling 250ml

Mt Franklin Water 600ml

Goulburn Valley Orange Juice 250ml

Beverage Options

Standard 4 Hour Beverage Package

- Add \$10.00 per hour per person for every hour additional to the standard 4 hour beverage package
- Add \$12.5 for Basic Spirits per person. Add \$3 per person per hour past the standard 4 hour beverage package.
- Add \$15 for Cocktail on arrival per person.
 - Cosmopolitan, Caipiroska, Mojito, Passionfruit Daiquiri
- Add \$10 for Mocktail on arrival per person.

Beverage and Cocktail minimum 30 guests

Dinner Service – minimum 50 guests

Other Charges:

- **Catering charge of \$70 applies for food/drink service of less than 30 people**
 - Surcharges in Public Holidays
 - Staff charges may apply to smaller Functions or Corporate Catering
 - Decorations, table dressings etc can be arranged through the Glasshouse
 - Corporate Equipment and Supplies arranged via the Glasshouse
-