

function information

Our function minimum is forty people. A price per head is calculated by adding the food and drink components together. Venue hire, staff and G.S.T. are then added to reach the final quote.

Cocktail Functions:

The Client should confirm which items they wish to choose from the **cocktail menu** (p.3) or discuss alternatives with the café management. Functions may be customized to suit your budget.

Our substantial items are priced at \$10 each.

3 hr cocktail function:

\$25 per head for five items (c1-h12): e.g. c1 h3 h5 ___ ___

\$30 per head for six items and one substantial: ___ ___ ___ ___ ___ ___

5 hr cocktail function:

\$35 per head for five items (c1-h12): ___ ___ ___ ___ ___

\$40 per head for six items and one substantial: ___ ___ ___ ___ ___ ___

Drinks Packages:

The drinks that we serve is Gepetto Semillon Sauvignon Blanc, Geppetto Shiraz and Grandin Sparkling, Boags and Cascade Premium Light, various soft drinks and Jasper coffee or T2 teas.

This **3 hr package** is \$25 per head and our **5 hr package** is \$35 per head

The Elgee Park wine package includes Elgee Park Riesling, Chardonay, Pinot Noir, Cabernet Merlot and Sparkling Cuvee Brut. The 3 hr package is \$35 per head and our 5 hr package is \$45 per head

The Stonier wine package includes Stonier Pinot Noir Chardonnay, Stonier Chardonnay and Stonier Pinot Noir. The 3 hr package is \$40 per head and our 5 hr package is \$50 per head

Sit down Dinners:

Our three course meals range from \$45 - \$65 per head.

Our **suggested menus** can be viewed on pages 4-8. Menus and running schedules should be discussed. The hire and setting of round tables, which seat ten people, costs \$40 each.

More staff are required for sit down dinners.

Additional Information:

Our **Venue Hire** cost is \$700 and each of our **staff** are charged at \$25 per hour. The number of staff required for your function should be discussed with the Event Manager. For a full function quote please contact Christopher Read, the Café and Event Manager on 9789 1671.

Marquees, cakes, music, lighting, flowers, plants and entertainment can also be arranged.

See our special **Corporate Function Packages** on page 9. Substantial discounts are available for functions of over two hundred people. Visit www.mcclllandgallery.com for café menus and information on packages for large lunch bookings or our **picnic hamper menus**.

cocktail menu

cold

- c1 chocolate dipped strawberries
- c2 chicken, walnut and rocket sandwiches with a citrus mayo
- c3 fresh turkish bread served with a trio of dips and gourmet olives
- c4 thai rice paper rolls filled with tofu, vegetables, peanut and sweet chilli sauce
- c5 smoked salmon on crouton with lemon cream cheese, chives and capers
- c6 eye fillet beef on mini toast with tomato, spanish onion and basil salsa
- c7 peking duck crepes with vegetables, herbs and hoi sin sauce
- c8 smoked salmon crepes with lemon, dill and cream cheese
- c9 spinach ricotta pastries with tomato or plum sauce
- c10 duck liver pate on lavosh
- c11 fresh tasmanian oysters
- c12 vegetarian sushi

hot

- h1 chicken breast wrapped in bacon with tomato relish
- h2 crumbed scallop and calamari with our special mayo
- h3 vegetarian spring rolls with sweet chilli or plum sauce
- h4 vegetable risotto balls filled with mushrooms and cheese, tomato relish
- h5 roasted vegetable frittata ,with rocket, parmesan and olives
- h6 king tiger prawns in a spiced batter and served with a tartare sauce
- h7 mini beef and burgundy, thai chicken or thai vegetable pies
- h8 spicy beef or vegetable samosas with a minted yogurt dip
- h9 crumbed risotto filled mushrooms
- h10 fresh assorted mini quiches
- h11 salmon mousse vol au vents
- h12 oysters kilpatrick

substantial

- s1 sizzling cajun prawns
- s2 tempura salmon skewers
- s3 grilled satay chicken skewers
- s4 falafel pockets filled with salad and tzatziki
- s5 lamb Kofta pockets filled with salad and tzatziki
- s6 thai beef noodle salad with a lime coriander, tamarind and chilli dressing
- s7 soba noodle salad with shitake mushrooms, tofu and a soy, ginger, citrus dressing
- s8 mild chicken, vegetable and coconut curry on hokien egg noodles
- s9 fragrant moroccan style chicken *
- s10 guinness steak and mushroom casserole *
- s11 chickpea and pumpkin curry with cashews, coconut, coriander and lemon *
- *served on special roasted basmati rice
- s12 mediterranean lamb burger with tzatziki, feta, olive tapenade
- s13 zhatar spiced lamb cutlets grilled and served on taboulli
- s14 fresh fish, calamari and fries with a wedge of lemon
- s15 roasted duck and shitake mushroom risotto

menu suggestion one

This menu including 5hr drinks is \$95/head *

entrée

choose from one of the following:

risotto stuffed mushrooms with rocket, baby spinach, semi-dried tomato, spanish onion, toasted walnuts, pear and parmesan salad

potato and zucchini rosti with smoked salmon, garden salad
roast capsicum, feta, baby capers and a citrus yogurt dressing

vegetable tart, with spinach, feta, olives, cumin, raisins
and toasted almonds, served with a side salad

char grilled sumac squid served on a stack of lemon fennel
on a bed of grilled capsicum, potato and zucchini

soup of your choosing

main course

choose two and one vegetarian:

eye fillet steak served on a roasted vegetable stack covered with a cherry tomato, fresh thyme and balsamic pan sauce

chicken breast roasted in herbs, garlic and lemon, roasted vegetable salad, french beans and peppers with feta and basil

grilled haloumi served on roasted vegetables and taboulli with tomatos, dates, mint, parsley and a garlic-lemon dressing

vegetable risotto balls with a cheese filled capsicum centre and a napoli sauce

rocket, tomato, walnut and parmesan salads on each table

dessert

passionfruit cheesecake served with fresh cream and berries

lemon lime tart served with fresh cream and berries

*Venue hire, staff and GST are not included.

menu suggestion two

This menu including 5hr drinks is \$95/head *

entrée

choose five items from the cocktail menu (p.3, c1-h12) such as:

c5 smoked salmon on crouton with lemon cream cheese, chives and capers

c7 peking duck crepes with vegetables, herbs and hoi sin sauce

h3 vegetarian spring rolls with sweet chilli or plum sauce

h6 king tiger prawns in a spiced batter and served with a tartare sauce

h4 vegetable risotto balls filled with mushrooms and cheese, tomato relish

main course

choose two and one vegetarian:

eye fillet steak served on creamy mash with french beans, capsicum, sweet potato crisps and a red wine jus

grilled salmon fillet served on a lemon, fennel, rocket and herb risotto

grilled haloumi served with french beans, capsicum and risotto

roasted vegetable frittata with rocket, parmesan and olives

rocket, tomato, walnut and parmesan salad on each table

dessert

seasonal fruit pancakes served with maple syrup and vanilla ice cream

cheese plate Gippsland camembert, Willow Grove Tasty and Shadows of Blue with crackers, bread, seasonal fruits, nuts and olives

*Venue hire, staff and GST are not included.

menu suggestion three

This menu including 3hr drinks is \$80/head *

entrée

choose three items from the cocktail menu (p.3, c1-h12) such as:

c7 peking duck crepes with vegetables, herbs and hoi sin sauce

h6 king tiger prawns in a spiced batter and served with a tartare sauce

h4 vegetable risotto balls filled with mushrooms and cheese, tomato relish

main course

choose two and one vegetarian:

rack of lamb cooked in rosemary and garlic
served with lemon and herb risotto with sautéed spinach and pan juices

grilled salmon fillet served on a creamy mash with asparagus, capers and hollandaise

roasted vegetable frittata with rocket, parmesan and olives

spinach tart topped with feta, olives and toasted almonds

rocket, tomato, walnut and parmesan salad on each table

dessert

a tasting platter of caramel slice, coconut slice and chocolate brownie

*Venue hire, staff and GST are not included.

menu suggestion four

This menu including 3hr drinks is \$70/head *

entrée

choose three items from the cocktail menu (p.3, c1-h12) such as:

c5 smoked salmon on crouton with lemon cream cheese, chives and capers

c3 fresh turkish bread served with a trio of dips and gourmet olives

h8 spicy beef or vegetable samosas with a minted yogurt dip

buffet

fragrant moroccan chicken casserole

guinness braised steak and mushroom casserole

chickpea and pumpkin curry with cashews, coconut, coriander and lemon

special basmati rice roasted with aromatic spices
bread, pappadums , lime pickle and other assorted condiments

salad of your choosing

dessert

Your cake will be served with seasonal fruits, berries and fresh cream

*Venue hire, staff and GST are not included.

picnic menu suggestion

This menu including 3hr drinks is \$75/head *

entrée

choose three items from the cocktail menu (p.3, c1-h12) such as:

c7 peking duck crepes with vegetables, herbs and hoi sin sauce

h6 king tiger prawns in a spiced batter and served with a tartare sauce

h4 vegetable risotto balls filled with mushrooms and cheese, tomato relish

buffet

smoked trout fillets

zhatar spiced lamb cutlets

morrocan chickpea salad

roasted vegetable salad

basmati rice salad roasted with aromatic herbs
and garnished with coriander and roasted almond flakes

a tasting platter of caramel slice, carrot slice and chocolate brownie

cheese platter

*Venue hire, staff and GST are not included.

Corporate functions

A fabulous opportunity for your staff to experience team building exercises and celebrate in Australia's leading Sculpture Park. These are outdoor functions held on the sheltered Graham Terrace.

Option One:

Gourmet Sausage Sizzle

A fine selection of continental sausages and veggie dogs, fresh rolls, caramelised onions, grilled mushrooms, lettuce, tomatoes and condiments
3 hour drinks package with beer, wine, champagne, coffee, tea and softs.

\$50 per person *

Option Two:

Cocktail Function

- crumbed calamari with our special mayo
- vegetable risotto balls filled with mushrooms and cheese, tomato relish
- chorizo sausage and vegetable skewers
- grilled satay chicken skewers
- falafel pockets filled with salad and tzatziki

3 hour drinks package with beer, wine, champagne, coffee, tea and softs.

\$70 per person *

*Plus Venue Hire \$700 and GST