

# CORPORATE LUNCH

THE IMPORTANT THINGS

# AT THE BIG GROUP

YOU NEED TO KNOW



GLASSHOUSE



PART OF  
THE BIG GROUP

# CORPORATE LUNCH

## Corporate Lunch Packages

The Corporate Lunch Package is valid Monday through to Friday excluding Public Holidays.

## Packages

Two courses inclusive of beverages, duration 2 hours \$95.00 per person

Three courses inclusive of beverages, duration 3 hours \$105.00 per person

*The above pricing does not include the venue hire fee, audio-visual or any additional third party inclusions, please speak to your sales manager who will outline these costs.*

## Pricing

Current menu prices are valid until 30 June 2019. For all events post this date, please allow a price increase of approximately 3%. All quoted prices are inclusive of GST.





# LUNCH OFFERING

## **Menu**

Two courses inclusive of beverages - \$95.00 per person

Three courses inclusive of beverages - \$105.00 per person

## **Bread**

Lunch is accompanied by fresh bread rolls with pots of butter

## **Entrée**

*Please select one entrée*

Cured salmon with Tom Kha sauce, finger lime and crispy shallots

Spiced chicken, whipped tahini, charred broccoli and orange dressing

Twice cooked pork, pumpkin, pickled mustard greens and black bean dressing

Ricotta gnocchi with pea and mint salsa verde, zucchini and hazelnuts

## **Main**

*Please select one main*

Barramundi with chickpeas, spiced carrot, cauliflower and zhoug beurre noisette

Chicken with white polenta, heirloom tomatoes and burnt kale dressing

Beef fillet with confit kipflers, roast onions, chimichurri and jus

Sticky roast pumpkin with wild rice, citrus and almond feta

## **Side**

Seasonal fresh garden salad with white balsamic dressing

**Additional Accompaniments** - \$3.50 per person

Fried chat potatoes with thyme and garlic salt

Maple roasted baby carrots with cumin and sesame crumble

Shredded kale with ricotta and chilli salt



**Plated Dessert**

*Please select one dessert*

Warm chocolate fondant, cherry compote, chocolate soil and vanilla ice cream

Milo, milk and bickies: Milo crème brulee, chocolate biscuit crumbs, milk foam

Coconut mousse with roasted pineapple and passionfruit

Rum roasted peach, brown sugar pavlova and amaretto cream

Individual cheese plate – Tarago triple cream brie and Pyengana Cheddar served with sour dough baguette, quince preserve, walnuts and red grapes

**Tea and Coffee**

Freshly brewed coffee, assorted teas, infusions served with homemade treats

**Inclusive Beverages**

**Luminare, Mural Hall and Ormond Collective**

NV Sparkling, Habitat VIC

2017 Sauvignon Blanc, Republic, South Eastern Australia

2017 Shiraz Cabernet, Republic, South Eastern Australia

Furphy Refreshing Ale, James Boags Premium Light

Chilled Still Water, Orange Juice, Soft Drink

**Glasshouse**

NV Sparkling, Habitat VIC

2017 Sauvignon Blanc, Republic, South Eastern Australia

2017 Shiraz, Republic, South Eastern Australia

Carlton Draught, Cascade Light

Orange Juice, Soft Drink



# UPGRADES

## **Luminare, Mural Hall and Ormond Collective**

Upgrade available to Package II - \$8.00 *per person*

NV Sparkling, Veuve Ambal, Loire Valley, France

2017 Sauvignon Blanc, Tai Nui, Marlborough NZ

2014 Shiraz, Heartland Spice Trader (by Ben Glaetzer), Langhorne Creek SA

Kirin, James Boags Premium Light

Harcourt Apple Cider, Yarra Valley VIC

Orange Juice and Soft Drink

## **Glasshouse**

Upgrade available to Package II - \$8.00 *per person*

NV Sparkling, Veuve Ambal, Loire Valley, France

2017 Sauvignon Blanc, Tai Nui, Marlborough NZ

2014 Shiraz, Heartland Spice Trader (by Ben Glaetzer), Langhorne Creek SA

Stella Artois and Cascade Light

Harcourt Apple Cider, Yarra Valley VIC

Orange Juice and Soft Drink



# ADDITIONS

## **Additions to Menu**

An additional selection of entrée, main or dessert to be served alternately – \$8.00 per person per course

Platters of fresh seasonal fruits served to the table – \$75.00 per table (10 guests)

Platters of cheese served to the table – \$95.00 per table (10 guests)

## **Crew Meals**

Band and crew meals – \$30.00 per member (including soft beverages)

## **Special Meal Requirements and Allergies**

Our menus have been designed to provide alternative options for vegetarians, vegans, gluten free/coeliac, dairy/lactose free and nut free guests at no additional charge.

Guests who have other specific requirements e.g. fructose free, no garlic, paleo diet, no butter etc; will incur an additional dietary fee of \$30.00 per person as our chefs will prepare a special meal for each of these guests.

Any special dietary requirements are to be advised no later than 7 business days prior to the function date, special requests may not be accommodated after this time. We cannot guarantee that allergens will not be present in selected and/or provided food. This is due to the potential for trace allergens in the working environment and supplied ingredients.

Upon receiving the list of dietaries (14 days out from your event), if more than 5% of your guests have a specific dietary requirement; your Event Manager will consult our Head Chef and offer an alternative menu that is more suitable for all of your guests.

**THANK YOU**  
*PUT YOUR FEET UP*  
**FOR GETTING**  
*WE'LL HANDLE IT FROM HERE*  
**IN CONTACT**



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