

A PLATED AFFAIR

THE IMPORTANT THINGS

AT THE BIG GROUP

YOU NEED TO KNOW



GLASSHOUSE



PART OF
THE BIG GROUP

PLATED PACKAGE

Inclusive of three canapés on arrival, plated entrée, alternating main, a choice between one plated dessert or three mini roaming desserts and 5 hour beverage package I.

Luminare

5 hour, three course plated package – *from \$185.00 per person*

Mural Hall

5 hour, three course plated package – *from \$175.00 per person*

Ormond Collective

5 hour, three course plated package – *from \$175.00 per person*

Glasshouse

5 hour, three course plated package – *from \$175.00 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.



PLATED OFFERING

Luminare

3 Course Package – from \$140.00 per person

Inclusive of three canapés on arrival, plated entrée, alternating main and a choice between one plated dessert or three mini roaming desserts

Mural Hall, Ormond Collective and Glasshouse

3 Course Package – from \$130.00 per person

Inclusive of three canapés on arrival, plated entrée, alternating main and a choice between one plated dessert or three mini roaming desserts

Canapés

Chef's selection of three canapés which will compliment your selected menu

Bread

Fresh bread rolls with pots of butter

Entrée

Please select one of the following

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

Cavatelli with pappa al pomodoro, caponata, guanciale and pecorino

Spiced chicken, whipped tahini, charred broccoli and orange dressing

Smoked duck with nectarine, pepperberry, macadamia puree and Davidson plum

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

Crispy eggplant, lemongrass curry, coconut and herb salad

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





Entrée – Black Label Collection

A surcharge of \$3.50 per person

Tuna tartare with toum, crispy chickpeas, chermoula and lime

Yellow curry beef shin with mango, basil, coconut and herb salad

Mains

Please select one main or two of the below to be served alternately

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

Chicken with white polenta, heirloom tomatoes and burnt kale dressing

Roast chicken with gremolata, sautéed artichoke, radishes and black garlic jus

Lamb shoulder with skordalia, pickled baby zucchini, asparagus and dragoncello

Beef cheek with sherry, parsnip puree, watercress and horseradish jus

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

Sticky roast pumpkin with eggplant, wild rice, citrus and almond feta

Mains – Black Label Collection

A surcharge of \$3.50 per person

Salmon with fennel and orange salad, saffron rouille and pink pepper vinaigrette

Roast lamb and cutlet with pomegranate, smoked eggplant, almond and paprika butter

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

Steamed green beans with toasted wheat berries, barley and dill



Plated Dessert

Please select one of the following

- 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 sourdough baguette, quince preserve, walnuts and grapes

Plated Dessert – Black Label Collection

A surcharge of \$2.50 per person

- Aperol Spritz sorbet, passionfruit meringue, orange chips

Or

Roaming Desserts

Please select three of the following

- Mini Milo crème brulee, cookie dough base
- Rum roasted peach, brown sugar pavlova and amaretto cream
- Warm salted caramel fondant tartlet
- Aperol Spritz popsicle
- Mango cheesecake waffle cone
- Churros and chocolate sauce
- Turkish delight chocolate tart with pistachio marshmallow
- Strawberry and lime love cake

Tea and Coffee

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



MENU ADDITIONS

Additional Menu Items

Additional entrée courses priced from – \$22.00 per person

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

A la carte option for entrée and main course – an additional \$55.00 per person

Seasonal antipasto boards served to the table – \$110.00 per table (maximum 10 guests)

Individual plates of assorted cheeses and fresh fruit – \$14.00 per person

Platters of cheese served to the table – \$110.00 per table (maximum 10 guests)

Children's meals (4-12 years old) – \$50.00 per child (three courses)

Band and crew meals – \$70.00 per member (including soft beverages)

Custom Designed Menu

For custom designed menus please allow an additional fee of \$250.00. These menus can be written once your event has confirmed. This menu will then be costed and charged accordingly.

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.



THE DRINKS

Luminare, Mural Hall and Ormond Collective Beverage Package I

2 hrs - \$30.00pp 3 hrs - \$35.00pp 4 hrs - \$40.00pp 5 hrs - \$45.00pp

NV Sparkling, Habitat VIC

2017 Sauvignon Blanc, Republic, South Eastern Australia

2017 Shiraz, Republic, South Eastern Australia

Furphy Refreshing Ale, James Boags Premium Light

Orange Juice, Soft Drink

Glasshouse Beverage Package I

2 hrs - \$30.00pp 3 hrs - \$35.00pp 4 hrs - \$40.00pp 5 hrs - \$45.00pp

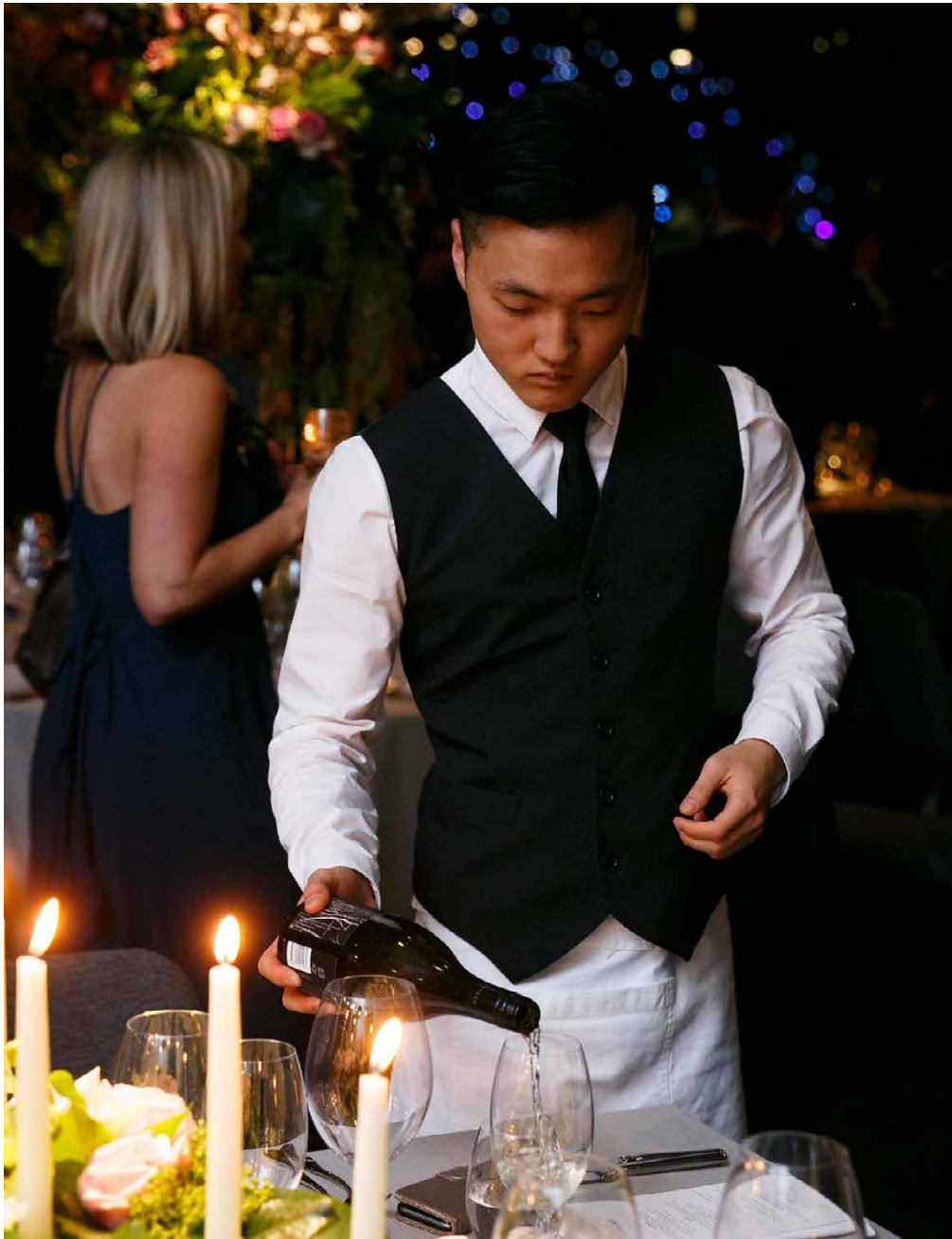
NV Sparkling, Habitat VIC

2017 Sauvignon Blanc, Republic, South Eastern Australia

2017 Shiraz, Republic, South Eastern Australia

Carlton Draught, Cascade Light

Orange Juice, Soft Drink



Luminare, Mural Hall and Ormond Collective Beverage Package II

2 hrs - \$38.00pp 3 hrs - \$45.00pp 4 hrs - \$50.00pp 5 hrs - \$58.00pp

Please select 2 whites and 2 reds to accompany the sparkling wine

- NV Sparkling, Veuve Ambal, Loire Valley, France
- 2017 Sauvignon Blanc, Tai Nui, Marlborough NZ
- 2016 Pinot Gris, Kuku, Marlborough NZ
- 2016 Chardonnay, Bellvale, Gippsland VIC
- 2017 Pinot Noir, Scotchmans Hill Jack and Jill, Bellarine Peninsula VIC
- 2014 Shiraz, Heartland Spice Trader (by Ben Glaetzer), Langhorne Creek SA
- 2015 Cabernet Merlot, West Cape Howe WA
- Kirin, James Boags Premium Light
- Harcourt Apple Cider, Yarra Valley VIC
- Orange Juice and Soft Drink

Glasshouse Beverage Package II

2 hrs - \$38.00pp 3 hrs - \$45.00pp 4 hrs - \$50.00pp 5 hrs - \$58.00pp

Please select 2 whites and 2 reds to accompany the sparkling wine

- NV Sparkling, Veuve Ambal, Loire Valley, France
- 2017 Sauvignon Blanc, Tai Nui, Marlborough NZ
- 2016 Pinot Gris, Kuku, Marlborough NZ
- 2016 Chardonnay, Bellvale, Gippsland VIC
- 2017 Pinot Noir, Scotchmans Hill Jack and Jill, Bellarine Peninsula VIC
- 2014 Shiraz, Heartland Spice Trader (by Ben Glaetzer), Langhorne Creek SA
- 2015 Cabernet Sauvignon, Mojo, Coonawarra SA
- Stella Artois and Cascade Light
- Harcourt Apple Cider, Yarra Valley VIC
- Orange Juice and Soft Drink



Beverage Extras

Variety of bar spirits with mixer – \$8.00 each

Laurent Perrier Brut L-P NV Champagne 750ml – available for \$65.00 a bottle

Charged on consumption when a full beverage package has been confirmed

Beer Upgrade: Corona, Asahi, Stone & Wood Pacific Ale, 4 Pines Kolsch, Mountain Goat Steam Ale, Brick Lane Brewing Co. Lager – Additional \$2.00 per person

You may mix and match wines from the packages, please contact your Event Manager to organise a quote

Spirits Bar/Cart

You are welcome to provide your own spirits, with a maximum bottle limit of 1 bottle per 5 guests.

These are to be served from a bar or cart, we will supply the mixers for the spirits, glassware and the garnish as required. No corkage charge per bottle will apply.

To provide spirits service from the bar or the onsite sprits carts provided, we will require an additional 2 staff members for the first 100 guests, and 1 additional staff member for every 100 guests thereafter. These staff members are charged at \$54.00 per hour with a minimum of 4 hours per staff member.

Please speak to your Event Manager to have this included in your proposal.

Cocktails

Cocktails range from \$9.50 to \$10.50 per drink

If you wish to offer cocktails at your event please ask your Event Manager for The Big Group cocktail list.

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



GLASSHOUSE



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THE BIG GROUP