



The Women's College Plated Function Menus

Please select an entrée, a main course and a dessert

All menus includes freshly brewed coffee, a selection of teas, orange juice and iced water

2 Course Menu - \$45 per person

3 Course Menu - \$55 per person

'Alternate Drop' menus are available for 50 people or more only at \$10.00
extra per person.

1 x Alcoholic Drink on arrival add \$5.00 per person

Corkage' at \$8.00 per person and 'Cakeage' at \$4.00 per person is available

If you are interested in pre-dinner canapés, a separate Cocktail Reception Menu can be
provided and the costs are

\$4.00 per canapé per person

OR

\$5.00 per person for "**Chefs Choice**" of two canapés

All prices are GST inclusive

Please note: These prices refer to a four hour function only, a surcharge will be charged for any
functions longer than four hours



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Entrée

Crab and gruyere tart with a roquette salad and cider vinaigrette

Smoked chicken, cider pear and Persian fetta salad with a raspberry vinaigrette

Brochettes of scallop and salmon with saffron quinoa and a beetroot relish

BBQ duck and crispy noodle salad

Middle Eastern lamb fillet on Moroccan vegetables and pearl couscous

Tempura soft shell crab with a lime chilli mango salsa

Beetroot tart tartin with fresh goats cheese and baby watercress

Warm lentil haloumi and eggplant salad
(Also available as a Main Course) - **Vegetarian**

Zucchini fritters with a beetroot and fetta salad
(Also available as a Main Course) - **Vegetarian**

Crispy pork belly on white beans, triple smoked bacon and confit fennel
with fig vinocotto



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Main

Stout braised beef, roast garlic, mashed cannellini beans and broccolini

Chicken breast with wild mushroom and Spanish jamon farce and a Pedro Ximénez sauce

Oven roasted barramundi fillet on a warm kipfler potato salad with saffron mayonnaise

Oyster sauce glazed salmon on a bed of Udon noodles, Asian greens and shiitake mushrooms

Grilled chicken lemon thyme on chorizo kipfler and asparagus

Pork loin with cider vinegar glaze sauté potato and baby vegetables

Dukkah lamb cutlets with grilled eggplant, saffron quinoa and French beans

Slow cooked shin of beef with gratin potato and button onions

Twice cooked Chinese spiced duck with roasted eggplant, edamame beans and a sesame sauce

Pan fried tofu with caramelised tamari sauce, garlic shoots and baby cress
(Also available as an entrée) - **Vegetarian**



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Dessert

Passionfruit panna cotta with pistachio biscotti

Berry tasting plate with a raspberry panna cotta, strawberry wine jelly and a chocolate panpepato

Sunken chocolate cake with hazelnut brittle and double cream

Raspberry white chocolate tart with a dark chocolate sauce

Chocolate brioche bread and butter pudding with vanilla bean icecream

Orange crème brûlée with a sablé biscuit

Poached pear and almond tart with a vanilla bean crème anglaise



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Drinks Packages

The following drinks are included in the package:

Heavy and mid strength beer

Sparkling wine

White wine

Red wine

Juice

Water

1 Hour	\$20.00 per person
2 Hours	\$27.00 per person
3 Hours	\$32.00 per person
4 Hours	\$37.00 per person

Drinks can also be charged on Consumption

\$25 per bottle of wine

\$5.00 per glass of wine or stubbie of beer