Christmas Packages 2019





Cocktail Packages

One-hour package \$34.00 pp

4 canapes

One-hour classic drink

package

Reserved space

Christmas theme pack

Two-hour package \$52.00 pp

7 canapes

Two-hour classic drink

package

Reserved space

Christmas theme pack

Three-hour package \$71.00 pp

10 canapes Three-hour classic drink package Reserved space Christmas theme pack



Canapes menus

Cold canapes

Vol-au-vent with chicken and herbs Mini tartlet with tuna mousse Prawn twisters Mini rolls with smoked salmon Marinated red pepper bites in sesame rolls Marinated feta in mini brioche Vegetable rice paper rolls Rosette of salmon on toast Prosciutto on buckwheat blinis King fish ceviche on tartlet Mini californian rolls

Hot canapes

Cheese and potato croquette spinach and feta cheese rolls Shitaki and tofu gyoza Mini quiche Loraine Vegetable spring rolls Jalapenos filled with cheese and panko crumbed Cheese and spinach dumplings Chicken satay with peanut sauce Sun dried tomato and mushroom balls Goat cheese and spinach tarts Tandoori winglets with mint chutney Steamed pork wontons





Buffet lunch of dinner

\$49.00 per person

ENTRÉES

Chicken terrine with peppered cranberry compote Tartar of tuna, pickled cucumber and mustard mayonnaise Vegetarian Antipasto Platter Penne, pesto & cherry tomato salad Caesar salad with herb croutons Seasonal assorted lettuce leaves Assorted dressings and condiments

MAINS

BBQ pork spare ribs Fillet of perch with baby capers, dill, white wine lemon butter sauce Braised Brussel sprouts Fondant potatoes

CARVERY

Roast Turkey with chestnut & walnut stuffing and giblet Port sauce Roast pork with Calvados & cinnamon apple sauce

DESSERT

Traditional Christmas pudding with Brandy sauce Drunken sticky pudding Seasonal exotic selection of fruit

Tea, coffee & petite four

Add a drink package

Two-hour \$27.00 pp Three Hour \$36.00 pp



Plated lunch or dinner

One-course \$29.00 pp Two-course \$45.00 pp Three-course \$54.00 pp

ENTRÉES

King fish ceviche Cherry tomato & freeze', lime vinaigrette and pomegranate

Quinoa, goat cheese, chickpeas, herb salad and balsamic glaze

Braised crispy skin pork belly, red cabbage , jam & honey soy glaze

MAINS

Turkey, spinach and Pimento roulade, apricot crumbed sweet potato mash & tossed baby asparagus

Duo of pan seared salmon and scallop red pepper romesco & celeriac remoulade

Pumpkin and Spinach agnolotti, corn puree, toasted hazelnut and burnt sage butter

DESSERTS

Christmas pudding with wild berries, cognac Anglaise, vanilla bean ice cream

Warm chocolate brownie, seasonal berry compote, double cream

Pavlova topped with strawberries and mango and scooped passion fruit drizzle

Tea, coffee & petite four

Add a drink package One-hour \$18.00 pp Two-hour \$27.00 pp Three Hour \$36.00 pp

Bookings & information

conference@batmanshill.com.au

0396146344 - Dial 3 for events

Can't find what you need?

Just ask



623 Collins Street, Melbourne 3000 VIC Opposite Southern Cross Station

