



Gateway on Monash Boutique Hotel

Limited a la carte Menu

Guests will choose from a menu on the night, pre-chosen by you (suitable for up to 40 guests):

3 COURSE MENU @ \$69 per person - please select 3 dishes from each course

2 COURSE MENU @ \$59 per person - please select 3 dishes from Entrée, Main Course & Dessert

ADDITIONAL STARTER – Chef's selection of hot & cold canapés @ \$8 per guest (3 pieces per guest)

Special dietary requirements can be catered for, however please advise prior to your event.

Denotes **V** Vegetarian or **G** Gluten Free dishes or dishes that can become Vegetarian or Gluten Free by request

All prices include 10% GST

Entrée ~ guests order during your event from 3 pre-chosen options

- Chef's soup of the day **V**
- Verona classic Caesar salad with parmesan crisps, pancetta, anchovies, baby cos lettuce, topped with a soft poached free range egg **V G**
- Warm beef, roast pumpkin & spinach salad **G**
- Bruschetta ~ Roma tomato, Spanish onion & basil on char grilled bread **V**
- Szechuan pepper dusted calamari, salad & preserved lemon mayonnaise **G**

Main Course ~ guests order during your event from 3 pre-chosen options

- Seasonal market fish of the day **G**
- Mushroom risotto ~ trio of mushrooms, soft herbs & mascarpone cream **V G**
- Roasted peppers & sage cheddar stuffed chicken breast, saffron cauliflower purée, vegetable pithivier & basil jus
- Lamb rump, eggplant & lentil disk, peperonata & red wine jus
- Char-grilled porterhouse, dauphine potatoes, roasted field mushrooms, semi dried Roma tomato & red wine jus **G**

Dessert ~ guests order during your event from 3 pre-chosen options

- Chocolate terrine with Chantilly espresso panna cotta **G**
- Soft pavlova roulade with mascarpone & trio of berries **G**
- Baked custard tart with hazelnut & white chocolate wheel
- Affogato ~ vanilla bean ice cream served **⊕** a side shot of espresso coffee **G**
- Cheese platter ~ served **⊕** date & fig jam, apricot & golden raisins chutney, water crackers, walnut bread & seasonal fruits **V G**

Tea, Coffee & Chocolates



Gateway on Monash Boutique Hotel

50/50 Set Menu

The following menu is chosen prior to your function and served alternately to the table:

3 COURSE MENU @ \$59 per person - please select 2 Entrée, 2 Main & 2 Dessert dishes

2 COURSE MENU @ \$49 per person - please select 2 Entrée & 2 Main dishes or 2 Main & 2 Dessert dishes

ADDITIONAL STARTER – Chef's selection of hot & cold canapés @ \$8 per guest (3 pieces per guest)

Special dietary requirements can be catered for, however please advise prior to your event.

Denotes **V** Vegetarian or **GF** Gluten Free dishes or dishes that can become Vegetarian or Gluten Free by request

All prices include 10% GST

Entrée ~ please select 2 items that will be served alternately to your guests

- Chef's soup of the day **V**
- Verona classic Caesar salad with parmesan crisps, pancetta, anchovies, baby cos lettuce, topped with a soft poached free range egg **V GF**
- Warm beef, roast pumpkin & spinach salad **GF**
- Bruschetta ~ Roma tomato, Spanish onion & basil on char grilled bread **V**
- Szechuan pepper dusted calamari, salad & preserved lemon mayonnaise **GF**

Main Course ~ please select 2 items that will be served alternately to your guests

- Seasonal market fish of the day **GF**
- Mushroom risotto ~ trio of mushrooms, soft herbs & mascarpone cream **V GF**
- Roasted peppers & sage cheddar stuffed chicken breast, saffron cauliflower purée, vegetable pithivier & basil jus
- Lamb rump, eggplant & lentil disk, peperonata & red wine jus
- Char-grilled porterhouse, dauphine potatoes, roasted field mushrooms, semi dried Roma tomato & red wine jus **GF**

Dessert ~ please select 2 items that will be served alternately to your guests

- Chocolate terrine with Chantilly espresso panna cotta **GF**
- Soft pavlova roulade with mascarpone & trio of berries **GF**
- Baked custard tart with hazelnut & white chocolate wheel
- Affogato ~ vanilla bean ice cream served **with** a side shot of espresso coffee **GF**
- Cheese platter ~ served **with** date & fig jam, apricot & golden raisins chutney, water crackers, walnut bread & seasonal fruits **V GF**

Tea, Coffee & Chocolates



GATEWAY ON MONASH

Cocktail Menu

Choose individual items or from one of our Cocktail Packages
(listed on the second page) to suit your event requirements:

COLD CANAPÉ Selection @ \$3.5 per piece

- Sushi rice wrapped in toasted nori, filled with Asian style vegetables and Teriyaki Chicken or Seafood & Avocado, served with soy sauce & wasabi $\forall \Omega$
- Chinese pancake cone filled with shredded Peking Duck, Asian vegetables & sauced with hoi sin
- Rice paper roll filled with a selection of Asian vegetables with coriander or Thai marinated chicken with Asian vegetables, both with Asian style dipping sauce $\forall \Omega$
- Snapper cured with citrus juices & e.v. olive oil, thinly sliced & served on Asian spoons Ω
- Virgin Bloody Mary shots - classic tomato juice cocktail with a touch of spice $\forall \Omega$
- Bloody Mary by the Sea – freshly shucked Coffin Bay oyster served in a shot glass with a mixture of tomato juice, tabasco & Absolute vodka Ω
- Beef cured in Asian spices, thinly sliced & served with green onions & crispy wonton skins
- Brochette of cherry tomato, marinated Boccocini & basil, served with sun-dried tomato pesto $\forall \Omega$
- Cocktail shot of baby prawns with Marie Rose sauce, dill & lemon Ω

HOT CANAPÉ Selection @ \$3.5 per piece

- Baked baby potatoes stuffed with mascarpone cheese, fresh chives & crispy prosciutto $\forall \Omega$
- Roast pumpkin, fetta & toasted pine nut risotto balls – crumbed & cooked until golden brown \forall
- Bite size pizzette with a selection of Tandoori chicken, Margherita or Moroccan lamb toppings \forall
- Beef basted in black bean sauce served on bamboo skewer with bell peppers
- Mini (two bite) pastries with gourmet fillings of either: Beef & Guinness, Moroccan lamb, Chicken & leek or Angus beef casserole, all encased in a butter short crust pastry
- Classic Indian Samosa (two bite) filled with either curried lamb or vegetables wrapped in a light yoghurt pastry & served with cucumber raita. \forall
- Italian folded mini pizza's filled with Braised duck or Italian style vegetables \forall
- Marinated black tiger prawn cutlets wrapped in crispy egg pastry, served with sweet chilli sauce Ω
- Spring rolls: Chicken, cellophane noodle & vegetables or Asian Vegetables & cellophane noodles, both served with sweet chilli sauce or Peking duck with Asian vegetables & hoi sin sauce \forall
- Steamed open faced dumplings filled with both Chicken and wild chives or Prawn with Chinese mushroom & vegetables, both served with sweet soy sauce
- Crispy pouches of Asian style chicken & vegetable or Asian vegetable wrapped in thin egg pastry \forall
- Steamed Chinese BBQ pork & sesame seed buns
- Marinated chicken pieces in Malay spices served on bamboo skewers with Satay dipping sauce
- Chinese crystal pastry filled with king prawns, tomato & Asian vegetables, steamed & served with sweet soy sauce
- Beef mixed with Mexican spices & cheddar cheese wrapped in fine short crust pastry & baked until golden brown.

SUBSTANTIAL CANAPÉ Selection @ \$8 per item or \$10 for 2 items served 50/50

- Japanese bread crumbed flathead fillet goujons with crispy potato batons & tartare sauce
- Indian style slow cooked butter chicken served with steamed cardamom rice & cucumber raita
- Aussie mini hot dogs - lamb & rosemary chipolatas, topped with cheese, mustard & tomato sauce
- Stir fried marinated beef & chicken strips with Asian vegetables & thin egg noodles tossed in a garlic & ginger soy sauce
- Chinese style fried rice with BBQ pork, baby shrimp, green pea & shredded omelette \mathcal{V}
- Hand size hamburgers (your choice of beef, chicken or vegetarian pattie) with lettuce, tomato, cheese & topped with homemade tomato relish \mathcal{V}
- Warm Thai marinated beef strips served onto lettuce, bean shoots, crispy shallots, spring onions, Vietnamese mint, basil & coriander
- Spinach & ricotta ravioli tossed with Italian plum tomato sauce, basil pesto & parmesan cheese \mathcal{V}
- Braised beef & mushrooms in rich red wine sauce served on creamy roast garlic mash \mathcal{G}
- Tender pieces of lamb braised in Moroccan spices & dried fruits, served with tomato couscous \mathcal{G}
- Cherry tomato & mushroom risotto with baby spinach & shaved parmesan $\mathcal{V}\mathcal{G}$

DESSERT CANAPÉ Selection - \$4 each

- Coconut & mango petit crème brulée $\mathcal{V}\mathcal{G}$
- Asian spoons of flavoured gels including orange, raspberry & tangerine $\mathcal{V}\mathcal{G}$
- Macadamia nut & orange frozen soufflés $\mathcal{V}\mathcal{G}$
- Petit seasonal fruit salad served in chocolate cups with Midori syrup $\mathcal{V}\mathcal{G}$
- White & Dark chocolate suited strawberries $\mathcal{V}\mathcal{G}$
- Mini lemon meringue tarts $\mathcal{V}\mathcal{G}$
- Baby chocolate coated gelatini cones with chocolate, vanilla, mango & hazelnut icecreams \mathcal{V}
- Creamy Brie with strawberry or Blue cheese with pear, served on toasted rosemary & grape bread \mathcal{V}
- White chocolate Rocky Road squares $\mathcal{V}\mathcal{G}$
- Dark chocolate & Grand Marnier rum balls \mathcal{V}

COCKTAIL PACKAGE OPTIONS

Choose individual items from above or one of the following packages:

Cocktail Package #1 @ \$20 – Select 1 cold & 3 hot items (6 pieces pp/ideal for ½-1 hour)

Cocktail Package #2 @ \$26 – Select 2 cold & 4 hot items (8 pieces pp/ideal for 1-1½ hours)

Cocktail Package #3 @ \$32 – Select 3 cold & 5 hot items (10 pieces pp/ideal for 2-2½ hours)

Cocktail Package #4 @ \$38 – Select 4 cold & 6 hot items (12 pieces pp/ideal for 3-3½ hours)

For any event over 3 hours we recommend 1 or 2 substantial canapés also be served.

\mathcal{V} Denotes Vegetarian items or items that can be made Vegetarian by request.

\mathcal{G} Denotes Gluten Free items or items that can be made Gluten Free by request.

(All prices include GST)



GATEWAY ON MONASH - FUNCTIONS TERMS AND CONDITIONS

GATEWAY ON MONASH is a **4½ Star** Boutique style Hotel. We are renowned for our professionalism when catering to the needs of the Function Organizer. We have, however, certain policies, which will enable us to ensure the success of every event.

CONFIRMATION & DEPOSIT:

Within 14 days of making a tentative booking, a deposit of \$10.00 per person is required to confirm your Reservation for functions totaling less than \$2000.00. For functions over \$2000.00 a deposit of 25% of the overall quoted cost is required to secure your reservation. Should the deposit not be received within this time, Management reserves the right to cancel the booking and re-allocate the venue. The deposit is non-refundable in the event of cancellation less than 4 weeks in advance.

QUOTATION COSTS:

All prices are based on current costs and may be subject to cost of living increases. Any tariff changes will be advised two months prior to an increase in price to meet rising costs. All quoted prices are inclusive of 10%GST.

CONFIRMED NUMBERS:

Final menu selections and function details are required at least 14 days prior to your Function. Guaranteed final numbers for catering purposes must be confirmed 72 hours prior to your Function. Minimum per person charges will be based on the number of guests submitted at that time or that of the minimum guest requirements.

PAYMENT:

Payment in full is required at the conclusion of your Function by cash, credit card or bank cheque. Payment by cheque must be received 7 days prior to your Function.

FUNCTION DURATION:

Luncheon Functions must conclude by 4.00 pm. Evening Functions are of a 5 hour duration and conclude by 11.30 pm when we close the bar. We ask that guests vacate the premises by 12.00 mid night. For each ½ hour or part thereof that a Function continues past the agreed finishing time, a fee of \$3.50 per guest will be incurred to cover additional Staffing costs. An extension of function by 1 hour is available by prior arrangement; in this instance the bar will close at 12.30am for guests to vacate by 1.00am. Cost of extension is \$220.00 in addition to food & beverage consumed.

FOOD & BEVERAGE POLICY:

We regret that clients & guests/invitees are not permitted to bring any food or beverages onto the premises.

INSURANCE:

GATEWAY ON MONASH will not be responsible for loss of, or damage to, merchandise left in our complex prior to, during or after a Function. The Organizers are financially responsible for any damage caused to our Complex by their guests, before, during or after a Function.

CLEANING:

General cleaning of Function areas are included in catering costs, however additional cleaning charges may be incurred if a Function has created conditions considered to be above normal.

OWN ENTERTAINMENT:

Musicians, bands and entertainers are not permitted on our premises without the prior consent of Management.

We look forward to being of service to you and your Guests on this very special occasion. I/We hereby agree to all the above Terms and Conditions.

Signed on behalf of the Client:

_____ Date Signed: _____

Name: _____ Date of Function: _____