



GATEWAY ON MONASH

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 ♯ Vegetarian or ♯ 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 du Jour ♯
- Rosemary prawn & scallop skewers with seasoned roast chat potatoes & drizzled with a light jus ♯
- Teriyaki marinated beef with steamed rice, sautéed julienne vegetables & teriyaki sauce
- Salt & pepper calamari with ribbons of cucumber, red capsicum, shredded cos, grilled lemon & a light sesame dressing
- Trio of tomato risotto with grilled chicken, vegetables & parmesan crisp ♯♯

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

- Seasonal market fish du jour ♯
- Baked gnocchi in Napoli sauce with bacon, spinach & topped with a golden parmesan gratin ♯
- Pan fried chicken breast filled with apricot & served with potato gratin, buttered greens & a cherry tomato jus ♯
- Gippsland pasture fed Porterhouse, from the char-grill & served with hand cup chips, red wine jus & baby spinach ♯
- Seared Victorian lamb rump with rosemary & sea salt roast chats, French beans & rosemary jus ♯

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

- Winter warmer chocolate pudding with decadent chocolate fudge sauce & berry ice cream
- Tarte au Citron ~ organic lemon curd tart with crisp meringue peaks, & white chocolate crème anglaise
- Trio of ice creams, served with an almond tuile biscuit ♯
- Individual cheese plate with fruit & crackers

Tea, Coffee & Chocolates



GATEWAY ON MONASH

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 **G** 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 du Jour **V**
- Rosemary prawn & scallop skewers with seasoned roast chat potatoes & drizzled with a light jus **G**
- Teriyaki marinated beef with steamed rice, sautéed julienne vegetables & teriyaki sauce
- Salt & pepper calamari with ribbons of cucumber, red capsicum, shredded cos, grilled lemon & a light sesame dressing
- Trio of tomato risotto with grilled chicken, vegetables & parmesan crisp **V G**

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

- Seasonal market fish du jour **G**
- Baked gnocchi in Napoli sauce with bacon, spinach & topped with a golden parmesan gratin **V**
- Pan fried chicken breast filled with apricot & served with potato gratin, buttered greens & a cherry tomato jus **G**
- Gippsland pasture fed Porterhouse, from the char-grill & served with hand cup chips, red wine jus & baby spinach **G**
- Seared Victorian lamb rump with rosemary & sea salt roast chats, French beans & rosemary jus **G**

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

- Winter warmer chocolate pudding with decadent chocolate fudge sauce & berry ice cream
- Tarte au Citron - organic lemon curd tart with crisp meringue peaks, & white chocolate crème anglaise
- Trio of ice creams, served with an almond tuile biscuit **G**
- Individual cheese plate with fruit & crackers

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 $\mathcal{V}\mathcal{G}$
- Bite size sweet muffins including triple chocolate, blueberry/?, raspberry/white chocolate & apple/cinnamon \mathcal{V}
- 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 and are valid until 30 November 2009)



GATEWAY ON MONASH

Beverage Options

Our beverage packages are designed to offer you variety, but still with a set price per person. They have the flexibility to suit your individual function requirements and budget, for anything from post conference drinks for 1 hour to a full dinner of 5 hours. Beverage packages can be served in your private room, in our 5 O'clock Shadow Bar, or on the Outdoor Terrace.

On consumption charging is also available, however a minimum spend may apply.

STANDARD BEVERAGE PACKAGE

Bottled House Red, White & Sparkling Wines, Local Heavy & Light Beer, Soft Drink & Juice

- 1 Hour \$13 per person
- 2 Hour \$18 per person
- 3 Hours \$23 per person
- 4 Hours \$28 per person
- 5 Hours \$32 per person

PREMIUM BEVERAGE PACKAGE

Standard Spirits, Bottled House Red, White & Sparkling Wines,
Local Heavy & Light Beer, Soft Drink & Juice

- 1 Hour \$17 per person
- 2 Hour \$24 per person
- 3 Hours \$32 per person
- 4 Hours \$39 per person
- 5 Hours \$46 per person

DELUXE BEVERAGE PACKAGE

A minimum of 20 guests applies to this package

Your choice of one sparkling, one or two white wines & one or two red wines from below;
Crown Lager, Cascade Premium & Cascade Premium Light; Bottled Mineral Water, Soft Drink & Juice

- 1 Hour \$19 per person
- 2 Hour \$26 per person
- 3 Hours \$34 per person
- 4 Hours \$40 per person
- 5 Hours \$46 per person

Sparkling Wine: Leconfield SYN Cuvee Blanc NV (SA), Jansz Cuvee NV (Tas), Blue Pyrenees Vintage Brut (Vic)

White Wine: Tim Gramp Riesling (Clare Valley, SA), Skipjack or Catalina Sounds Sauvignon Blanc (both Marlborough, NZ), Voyager Semillon Sauvignon Blanc (Margaret River, WA), Tar & Roses Pinot Gris (Strathbogie, VIC), Leconfield Chardonnay (Coonawarra, SA), Sticks Chardonnay (Yarra Valley, VIC)

Red Wine: Red Hill Pinot Noir (Mornington Pen, VIC), Cockfighters Ghost Merlot (Limestone Coast, SA), Rockbare GSM (Barossa, SA), Gemtree Tatty Rd Cabernet Merlot (McLaren Vale, SA), Campbells Bobby Burns Shiraz (Rutherglen, VIC), Tar & Roses Shiraz (Heathcote, VIC), Turner's Crossing Shiraz Viognier (Bendigo, VIC), Tim Gramp Cabernet Sauvignon (McLaren Vale, SA), Katnook Founders Block Cabernet Sauvignon (Coonawarra, SA)

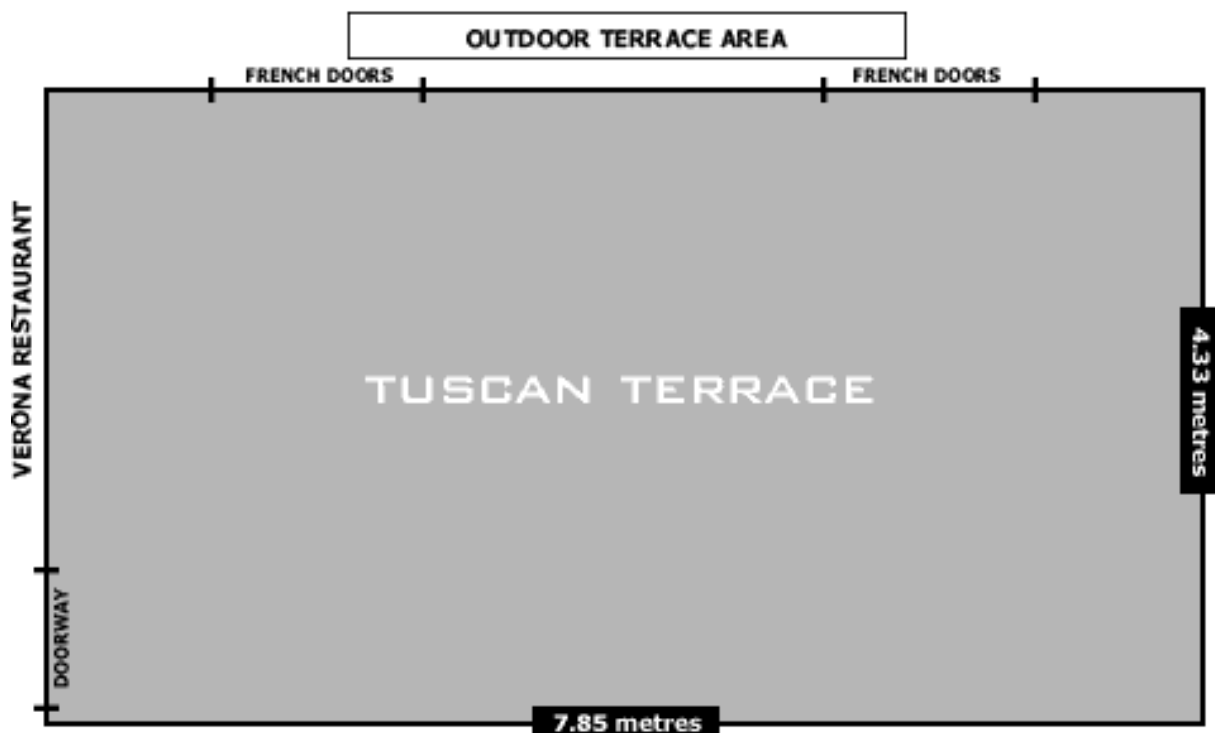
Wine options subject to change without notice, due to un-availability.
All prices stated are inclusive of GST and subject to change.



GATEWAY on MONASH

Conference Room Dimensions

<u>CONFERENCE ROOM</u>	<u>ROOM HIRE *</u>		<u>SET-UP STYLE – MAXIMUM NUMBERS</u>				
	Full Day Session	Half Day Session	U-Shape	Banquet Style	Boardroom Style	Theatre Style	Cocktail Style
TUSCAN TERRACE	\$300	\$250	24	32/80*	20	40	50/150*
THE BOARDROOM	\$250	\$200	n/a	14	10	n/a	n/a
All of the above rates include 10% GST.			*When using the adjoining Verona Restaurant and/or the Outdoor Terrace area (weather permitting).				
* Room Hire rates are indicative only and may vary for individual functions requirements, please request a quote.							





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: _____