



THREE COURSE GALA PACKAGE

PACKAGE INCLUDES CATERING, BEVERAGES AND ROOM HIRE AS BELOW

THREE COURSE GALA PACKAGE ~ \$115 PER PERSON

ENTRÉE

Lamb cutlets with morrocan pearl cous cous salad and cucumber yoghurt

Braised red wine lamb arrancini with butternut squash puree and infused basil oil

Seared scallops with watercress, watermelon, radish and cucumber salad

Roasted vegetable tart with buffalo mozzarella, arugula and blasamic glaze

Whole grilled prawns, green papaya salad, with lime, coriander, chilli dressing

Crab, spinach and ricotta ravioli, roasted capsicum cream sauce, parmesan

Pork belly, salad of micro greens, house pickled vegetables, soy sesame dressing

Poke plate, marinated sashimi tuna, sushi rice, nori, green onions and avocado

Italian pork meat balls, pear and apple spiced sauce, dried cranberries, glazed pecans

Crispy calamari, with Thai rice noodle salad, vegetables and fresh herbs

MAIN

Cajun spiced beef tenderloin, peppernatta, potato roesti, chimichurri, seasonal greens

Pork belly, with crispy skin, apple fennel salad, parsnip puree, roasted heirloom carrots, jus

Crispy skin snapper, chorizo corn black bean salad, grilled brocolini and lemon aioli

Porterhouse, with roasted mushroom demi glace, roasted vege parcel, seasonal greens

Seared salmon, beetroot puree, wilted spinach, potato roesti, glazed pecans, lemon wedge.

Risotto with roasted mushrooms, roasted cherry tomatos, buffalo mozzarella, watercress.

Chicken roulade, stuffed with spinach, fetta and sunptoms, parsnip puree, seasonal greens, jus.

Duck breast, Moroccan butternut puree, glazed carrots, brocolini, cherry jus.

Lamb shank, slow cooked in red wine, creamy mash potato, roasted seasonal greens

Braised beef short rib, filo pastry pumpkin tart, roasted heirloom tomatoes, seasonal greens

Chicken filo parcel, filled with cranberry chutney and camembert, mashed potato, seasonal greens

DESSERT

Carlton black brownie, pistachio, port raspberry coulis, vanilla bean cream

Chocolate ganache tartlet, honeycomb, pistachio gelato, raspberries.

Lemon curd tartlet, Italian meringues, fresh berry mint sauce.

Saffron and vanilla poached pear, white chocolate crème anglaise, lemon almond biscotti

Passionfruit pavlova, fresh berries, starfruit, chocolate cream, kiwi couli

Vanilla bean panna cotta, strawberry sauce, meringues and fresh strawberries

Frozen dark chocolate mousse, espresso crème anglaise, sablé pastry cookie, berries

Cheese board to share (1 per table)
– 4 cheeses, fig jam, fruit and crackers

Petit Four dessert platter (1 per table)
– mixture of mini desserts
– 2 per person



THREE COURSE GALA MENU

FOUR HOUR DRINK PACKAGE INCLUDES

Ten of CUB's favourite draught beers and ciders

Morgan Bay Sauvignon Blanc, Cabernet Shiraz & Sparkling wines

Soft-drinks (Pepsi, squash, etc) and orange juice

Espresso coffee and selection of teas (bar service only)

Beverage upgrades available

VENUE HIRE INCLUDES

Dressed tables – black linen, white napkins, black chair covers, gold sash and a candle centrepiece

Large built in dance-floor

Wireless hand held microphone and lectern with microphone

PA system for background music with iPod connectivity

Three plasma screens

Large outdoor 'Brewers Yard'

Complimentary WiFi

Note: • \$500 venue hire fee applies for events under 100 pax.

• Seasonal changes may apply to this menu

Gala

