



THE CENTRE IVANHOE

The Centre Ivanhoe Christmas Collection

Decks the halls with Boughs and Holly!

The 1930's heralded the dawn of the cocktail hour; Cocktails, class, style, and a certain debonair sophistication. The sound was Fox Trot, Dixieland, and Swing, with ballrooms bristling with dapper suit clad men and stunning flapper women layered in pearls.

The Centre Ivanhoe Christmas collection allows you to conjure the glamour of this bygone era, surround yourself with dressed Christmas Trees and all the trimmings to make your event unforgettable!

Catering for cocktail and dining receptions from 30 to 1500 guests, with 5 unique spaces, private bars and fantastic dance floor areas, we offer tailored and all inclusive packages.

Reward your team and let us reward you this Christmas Season and design an event that suits your exact style and budget.

We invite you to view our unique venue.
Contact our Coordinators on (03) 9490 4300
Email us on thecentreivanhoe@banyule.vic.gov.au

The following Packages are
Valid until 31st December 2011

CHRISTMAS COCKTAIL PARTY

The following packages have been designed to include everything you need to have an unforgettable Christmas.

2 hour Package

2 hours of our Standard alcohol package
Select 6 canapés for 9 pieces per person
Christmas Bon Bons
\$39.00 per person

3 hour package

3 hours of our Standard Alcohol Package service
Select 8 canapés for 10 pieces per person with 1 grazing dish
Christmas Bon Bons
\$50.00 per person

4 hour package

4 hours of Standard Alcohol Package service
Select 8 canapés for 10 pieces per person
plus 1 grazing dishes
and 2 sweet items
Christmas Bon Bons
\$61.00 per person

Select your Event Space from our 5 elegant rooms

ROOM HIRE CHARGES

Room and Minimum Numbers	Room Hire
The Great Hall – Minimum 300 guests for catering	\$1,100.00
The Streeton Room – Minimum 150 guests for catering	\$ 500.00
The McCubbin Room – Minimum 90 guests for catering	\$ 400.00
The Conder Room – Minimum 70 guests for catering	\$ 300.00
The Withers Room – Minimum 70 guests for catering	\$ 300.00

* Room Hire is not applicable for 4 hour events with minimum catering numbers



THE CENTRE IVANHOE

We believe all good things come to those who arrive on time...

To start your event, treat your guests to a platter of nibbles on arrival:

Chef's rustic selection of 3 dips w/ crisp lavosh, garlic croute and grissini sticks
\$4.50 / person

Italian style mezze platters with charred vegetables, marinated olives, charcuterie
of cured meats with Italian sausage, salami, sourdough bread and crisp bread
\$6.50 / person

The Cocktail Collection Includes

- Scatter tables, and dry bars with white damask linen table cloths and cocktails napkins
- Black 88cm wrought iron candle sticks with a gold or silver oil filled candle on each table
- Trayed service of canapés and beverages
- Lectern and microphone
- Supervisor to oversee and coordinate your function
- Complimentary Parking



THE CENTRE IVANHOE

Build your menu from our from our

CHRISTMAS CANAPÉS

COLD CANAPÉS

- Chinese Peking duck pancake with sesame hoi sin dipping sauce
- Preserved lemon roesti with smoked salmon and Yarra Valley caviar (GF)
- House made vegetarian rice paper roll with chilli plum dipping sauce (GF, V)
- Hand made nori rolls with assorted fillings served with pickled ginger, wasabi and gluten free soy (GF)
- Mini bagel with smoked rainbow trout, baby capers, Spanish onions and dill sprigs
- Filo pastry cup filled with whipped goat's cheese, fire roasted red capsicum and herb oil

HOT CANAPÉS

- Wagyu burger in a buttermilk bun with crisp pancetta, caramelised onion and roasted tomato relish
- Potato, spinach and pea samosa with mint yoghurt raita (V)
- Spanish paella croquette with squid, chicken, chorizo and saffron rice with lime aioli
- Macadamia nut crusted chicken strip with chipotle mayonnaise
- Thai chicken sausage roll with lemongrass chilli jam
- Assorted vegetarian quiches including spinach and fetta, capsicum and herb (V)
- Mini pizza topped with fresh Roma tomato, buffalo mozzarella and thyme (V)
- Tom yum prawn skewer with coriander and ginger mayonnaise (GF)
- Pork and fennel chipolata in baby baguette with apple relish
- Moroccan spiced shepherd's pie topped with coriander mash and tomato relish

GRAZING DISHES

- Malaysian beef rendang, served with steamed jasmine rice and Asian herbs (GF)
- Spinach and potato gnocchi, cherry tomatoes, fresh basil and black olives with parmesan
- Fresh asparagus and lemon risotto with crisp pancetta shard (GF)
- Lemon pepper crumbed flathead with French fries and gribiche sauce
- Salt and pepper squid served with Asian wombok salad and nuoc cham dressing (GF)



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DESSERTS

Mini blueberry and mango crumble served with double cream and lemon thyme (V)
Lemon and Frangelico meringue tart with hazelnut brittle (V)
Raspberry panna cotta with liquorice jelly (GF & V)
Individual fruit salad with fresh mint sprigs and rosewater syrup (GF & V)
Individual coffee and caramel crème brulee (GF & V)

TO FINISH

Freshly brewed coffee, Herbal tea served from a station

SPECIAL DIETARIES

All dietary requirements must be pre ordered with your event coordinator prior to your event



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275 UPPER HEIDELBERG ROAD IVANHOE VICTORIA 3079 • T: 9490 4300 • F: 9490 4306 • E: thecentreivanhoe@banyule.vic.gov.au

CHRISTMAS LUNCHEON

\$62.50 pp

Includes the following;

Crusty Bread rolls
Main Course (choose two served 50/50)
Dessert (choose two served 50/50)
Three hour Alcohol, Soft Drink and Juice Package
Chair covers and Sashes in Christmas theme
Candelabra Centrepieces with Silver or gold and Table Glitter
Christmas Bon Bons
Coffee, Tea and Herbal tea served with Biscotti
Prearranged vegetarian and special meals provided on request

LUNCHEON MENU

Select your courses from the following

Main

Oven baked chicken breast with spiced tomato, chickpea and spinach ragout,
lemon and herb yoghurt (GF)

Roast turkey breast with bacon, prune and herb stuffing, pumpkin and potato
galette, buttered green beans and cranberry jus

Seeded mustard lamb rump on a crisp potato roesti, honey roasted dutch carrots
and rosemary sauce (GF)

Roasted pork loin with black olive mash, crisp pancetta, peperonata and cider
glaze (GF)

Grilled beef eye fillet, sweet potato polenta, roasted parsnip, snap peas and red
wine jus

Salad served to the table

Fresh garden salad with cherry tomatoes and cucumber with Dijon mustard
vinaigrette (GF)

Bread

A selection of handmade rolls with butter, extra virgin olive oil & balsamic vinegar



THE CENTRE IVANHOE

Luncheon Menu continued..

Dessert

Individual plum pudding with cinnamon custard and dark cherry compote (V)

Warm sticky date pudding with brandy cream and butterscotch sauce (V)

Coconut panna cotta with Malibu poached pineapple and pistachio praline (GF & V)

Meringue roulade filled with cassis mascarpone and summer berries (GF)

Orange and cinnamon poached pear with coconut sorbet and honeycomb shards (GF)

To Finish

Freshly brewed coffee, herbal tea and biscotti

SPECIAL DIETARIES

All dietary requirements can be catered for and must be pre ordered with your event coordinator prior to your event

MENU KEY

(V) Vegetarian (may contain egg, dairy products and/or honey)

(GFP) Gluten Free Product

(NF) Nut Free



THE CENTRE IVANHOE

CHRISTMAS DINNER

\$84.00 per person

Includes the following;

Chef Selection of canapés served with Pre Dinner Drinks
Crusty Bread rolls
Entrée (choose two served 50/50)
Main Course (choose two served 50/50)
Dessert (choose two served 50/50)
Coffee, Tea and Herbal tea served with Biscotti
Five hour Alcohol, Soft Drink and Juice Package
Chair covers and Sashes in Christmas theme
Candelabra Centrepieces with Silver or gold and Table Glitter
Christmas Bon Bons
Prearranged vegetarian and special meals provided on request

MENU

Canapés

Our chef's selection of canapés served with pre-dinner drinks

Entree

Sticky pork belly with spiced apple relish on crisp Asian salad (GF)
Caramelised shallot tart with fennel, goats cheese and red wine vinaigrette (v)
Truffled ravioli filled with confit of duck, wild mushroom ragout and orange spiked duck consommé
Pink roasted lamb salad with beetroot and rosemary relish and witlof and citrus salad (GF)
Laksa poached breast of chicken, with green pawpaw salad and nahm jim dressing (GF)
Seafood plate trio – South Australian oyster topped with Champagne dressing and Yarra Valley caviar, Rosette of smoked Atlantic salmon with preserved lemon crème fraiche and chermoula marinated prawn on celeriac remoulade (GF)
Additional \$5.00 per person



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Dining Menu Continued

Main

- Pancetta wrapped pork loin with apple macadamia nut stuffing, sweet corn puree and cider jus
- Rosemary smoked lamb rump with potato and spinach galette, honey carrots, seeded mustard sauce (GF)
- Chargrilled beef eye fillet with horseradish mash, grilled red peppers, green beans and salsa verde (GF)
- Lime gremolata rubbed Tasmanian salmon with sweet corn puree, roasted sweet potato, asparagus and chive beurre blanc (GF)
- Turkey roulade with apricot, pistachio stuffing, roasted kipfler potatoes, seasonal vegetables, with rich chicken jus

Salad served to the table

- Fresh garden salad with cherry tomatoes and cucumber with Dijon mustard vinaigrette (GF)

Bread

- A selection of handmade rolls with butter, extra virgin olive oil & balsamic vinegar

Dessert

- Honey panna cotta with mixed berry ice cream and almond praline
- House made summer pudding - slices of panettone with fresh summer berries, raspberry coulis, black sesame seed wafer and baby mint
- Individual plum pudding with brandy anglaise and cherry compote
- Frozen plum pudding parfait with blackberry sauce and white chocolate shards
- Chocolate Pavlova with chocolate and coffee cream and minted fresh berries (GF)

To Finish

- Freshly brewed coffee, herbal tea and biscotti



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Christmas Buffet

\$70.00 per person

Includes the following;

Chef Selection of canapés served with Pre Dinner Drinks
Crusty Bread rolls
Christmas Buffet
Coffee, Tea and Herbal tea served with Biscotti
Five hour Alcohol, Soft Drink and Juice Package
Chair covers and Sashes in Christmas theme
Candelabra Centrepieces with Silver or gold and Table Glitter
Christmas Bon Bons
Prearranged vegetarian and special meals provided on request

Menu On Arrival

Pre dinner beverages and chefs selection canapés

Main Course – select 3 items

Char grilled turkey medallions served with a sage and macadamia nut stuffing and a black pepper jus
Sticky chilli pork belly served on sesame rice noodles with stir fried Asian vegetables
Black olive and potato gnocchi tossed through rich tomato napoli with Mediterranean vegetables and fresh basil leaves
Full leg of Virginian ham, glazed with apricot and cloves and served with an assortment of mustard condiments
Barbecue lamb noisettes on roasted root vegetables with rosemary oil and minted yoghurt



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Salads and Vegetables – Select 2

Roquette, sun dried tomato and kalamata olive salad with balsamic and parmesan cheese

Fresh garden salad with cherry tomatoes and cucumber with a Dijon mustard vinaigrette

Cumin roasted pumpkin with spinach, pine nuts and lemon vinaigrette
Roasted chat potatoes with whole roasted cloves of garlic, sprigs of rosemary and sea salt

Breads

A selection of handmade country style rolls served with butter, extra virgin olive oil and balsamic

Dessert

Warm plum pudding with a brandy anglaise

Tropical fruit Pavlovas

Lemon meringue tartlets

Black Forest Roulade

Seasonal Fresh Fruit Platter

To Finish

Freshly brewed coffee, selection of tea, served from a Buffet Station

SPECIAL DIETARIES

All dietary requirements must be pre ordered with your event coordinator prior to your event

MENU KEY

(V) Vegetarian (may contain egg, dairy products and/or honey)

(GFP) Gluten Free Product

(NF) Nut Free

Whilst we can prepare gluten/nut free products, we cannot guarantee that they are 100% gluten or nut free as the dish is prepared in kitchens that also use gluten products and nuts.



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CHRISTMAS BEVERAGE PACKAGE

Sparkling
Morgan's Bay Sparkling Cuvee

White
(Please select one)
Morgan's Bay Sauvignon Blanc
Morgan's Bay Chardonnay

Red
(Please select one)
Morgan's Bay Cabernet Merlot
Morgan's Bay Shiraz Cabernet

Beers
Carlton Draught
Cascade Light
Selection of Soft drinks and Jugs of Iced Water

Extras

Upgrade your Beer

Stella Artois for an extra \$2.00 per person per hour
Heineken \$2.50 per person per hour

Beverages on Consumption

We are able to cater for functions with beverages on consumption. Please choose from our wine, and beverage list. A minimum spend applies, along with the cost of the food **courses, and any other extras you may request.**

Spirits

Spirits are available for purchase at the bar, a fee of \$150 to offer this to your guests

*Prices and menus subject to change



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