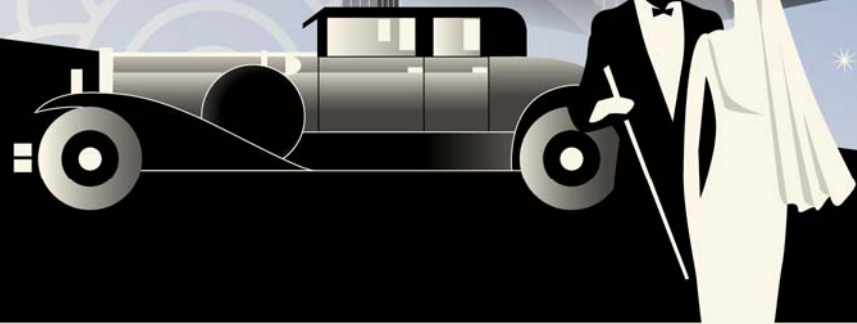




THE CENTRE IVANHOE



The Cultural Couture Menu Collection

The Centre Ivanhoe is the perfect location to create unforgettable memories.

Our five elegant Reception rooms offer style and sophistication, and are the perfect setting for your vintage or classically styled wedding. Every space reveals elegant 1930s Hollywood glamour, boasting tall ceilings and large parquet dance floors.

Each room has its own private entrance and bridal suite, and every detail will be catered to with care by our dedicated wedding planner.

At The Centre Ivanhoe you can now incorporate menu items from your families' heritage, to add that special personal touch. Have a private meeting with our chef and design your menu to your exact specifications. We can bring in chefs from all over the world with expertise in any cuisine, and can lend that authentic touch to your wedding.

The following menus have been designed to include everything you need to create the event of a life time!

Dining events from 30 to 500 guests

Cocktail style from 60 to 1000 guests

Whatever kind of celebration you have in mind, from the intimate to the grand, this legendary venue can bring your dream to life.

EUROPEAN VOGUE

The following items are exclusive to the European Vogue

CANAPES

A selection of canapés served with pre-dinner beverages

APPETISER PLATTER

On the table to start

Tapas Platter

Marinated green olives, spicy grilled chorizo, paella croquettes with brava sauce, pan seared mushrooms with parsley, marinated calamari and hand rolled grissini

Or

Antipasto Platter

Platter of cured and smoked local meats with marinated mushrooms, kalamata olives, roasted red peppers, artichokes and goat's feta, served with crusty bread

PASTA ENTRÉE

Please select two from the following:

Braised Beef Ravioli

Large round ravioli filled with braised beef, sautéed pencil leeks and beef consommé

Ricotta and Sweet Potato Canneloni

Ricotta, sweet potato and sautéed onion cannelloni topped with rich Napoli and béchamel sauce (V)

Roasted pumpkin and parmesan ravioli

Ravioli topped with creamy braised leek (V)

Vegetarian Lasagne

Vegetable lasagne filled with eggplant, capsicum, tomato and field mushrooms and rich Napoli sauce (V)

Tasmanian salmon and dill ravioli served with lobster and brandy bisque, caramelised shallots and mixed herb salad

Handmade spinach and ricotta rotolo

With verjuice braised mushroom filling and sage brown butter

Sweet potato and chive gnocchi tossed with green herb salsa verde, cherry tomatoes and parmesan shavings



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MAIN COURSE

Roasted barramundi

Wrapped in crisp pancetta with lemon scented crushed kipfler potatoes, seasonal greens and tarragon beurre blanc

Free range chicken roulade

With roasted garlic stuffing on warm potato salad with crisp pancetta, mustard cress, aioli and light jus

Braised lamb shoulder

Served on sautéed spinach with cauliflower puree, honey roasted Dutch carrots and braising juices

Roasted and carved fillet of Limestone Coast beef

With potato and thyme gratin, sautéed spinach, beetroot relish and green peppercorn jus (GFP)

Grilled eye fillet of beef

On chive potato puree with broccolini, whole roasted garlic and Diane sauce

Roasted chicken breast

With lemon and parsley stuffing, pumpkin mash, garden peas and mint infused jus

Slow roasted Tasmanian ocean trout

On almond and lime mash with fennel, orange, green olives, Tarago marinated goat's cheese feta, mint and sherry vinaigrette

Roasted rump of Murray Valley lamb

With Queensland blue pumpkin mash, snow peas, warm eggplant chutney and spring onion jus

BREADS

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

SALADS

Fresh garden salad with tomatoes, cucumber and Dijon mustard vinaigrette



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DESSERT

Toffee and banana pudding With caramel sauce and cinnamon ice cream

Rich chocolate tart with coffee cream, white chocolate lattice and raspberry coulis

Black forest roulade With Belgian chocolate shavings and dark cherry compote

Baked apple and raspberry crumble with vanilla bean anglaise and pistachio fairy floss

Individual cherry and coconut cake served with white chocolate and peppermint soil

Honey panna cotta with nutty ice cream and almond praline

Freshly brewed coffee, herbal tea and petit fours



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

ORIENTAL LILY

The following items are exclusive to the Oriental Lily Package

The package Includes

Platter of Appetisers

Your selection of Rice and Vegetables

Four Courses – your choice of one dish from each course

To Finish - a seasonal Fresh Fruit Platter

APPETISERS- Select three

Vegetables spring rolls with chilli plum dipping sauce

Peking duck pancakes with Hoi Sin

House made crab noodle balls

Thai fish cakes

Prawn crackers with creamy peanut sauce

Chicken and ginger wontons

Prawn and chive wontons

Vegetarian money bags

Pork siu mai

Prawn and lemongrass gyoza

Teriyaki beef koftas with coriander and mint salsa

Laksa spiked prawn toast

Coconut chicken, tom yum, coriander rice paper rolls

RICE – Select one

Classic fried rice

Coconut steamed rice

Saffron rice

Cantonese fried rice

VEGETABLES – Select one

Stir fried vegetables with soy and chilli

Quick fried spinach with garlic and bean curd

Tofu with bok choy in oyster sauce

SOUP – Select one

Chicken and sweet corn

Szechwan soup

Won ton soup

Hot and sour soup

Bean curd, mushroom and spinach soup



THE CENTRE IVANHOE

Oriental Lily Continued...

CHICKEN – Select one

Five spiced roasted chicken
Chicken satays with peanut sauce
Braised red chicken in soy
Cantonese lemon chicken
Peking sliced chicken stir fried in capital sauce
Drunken chicken
San Choy Bau served with crisp iceberg lettuce and herbs

BEEF – Select one

Beef with peppers and oyster sauce
Beef and mandarin stir fry
Stir fried beef and crisp snow peas
Mustard and red chilli oil beef with leeks
Sichuan peppered beef medallions
Five spiced beef with lotus root

SEAFOOD – Select one

Stir fried prawns in garlic sauce and leeks
Honey prawns
Whole steamed market fish with julienne vegetables with X O dressing (signature dish)
Hot and spicy squid with cucumber and coriander salad
Cantonese ginger and onion squid stir fry
Deep fried fish with sweet and sour sauce
Asian steamed mussels with mint salad

PORK – Select one

Chinese barbecued pork fillets
Sweet and sour pork
Deep fried pork with spicy plum sauce
Sweet kecap pork curry
Singapore spare ribs
Coriander pork with fresh pineapple
Crispy five spiced pork

NOODLES - Select one

Wok fried rice noodles
Classic Pad Thai
Hokkien noodles with chicken and baby corn

TO FINISH

Seasonal Fresh Fruit Platter



THE CENTRE IVANHOE

SPICE BAZAAR

The following items are exclusive to the Spice Bazaar Package

The package Includes;

PLATTES SERVED TO THE TABLES

Platters served to each table

- Vegetarian samosas
- Curry vegetarian puffs

Accompanied with raita, date chutney, mango chutney served to the table

ON THE BUFFET

Gourmet salad leaves, crushed cashew and lime dressing

Selection of Naan and pappadums

RICE - Select one

Saffron steamed rice

Steamed Basmati Rice

Steamed Jasmine Rice

VEGETARIAN PANEER - Select one

Palaak Paneer

Red Lentil Dahl

Eggplant and Potato Curry

Chana Masala – Chickpea curry

Fresh vegetable curry, stir-fried, cooked in rich cashew nut and coconut milk

MEAT AND CHICKEN - Select two

Beef vindaloo, marinated in wine, malt vinegar and chillies

Massaman beef and potato curry, lime leaves and fresh coriander

Yellow chicken curry in rich coconut sauce, sweet potatoes and shallots

Butter chicken

Lamb korma rich flavoured with mild spices and fennel

Traditional lamb rogan josh

DESSERT BUFFET

Selection of gourmet cakes and delectable pastries

Freshly Brewed coffee, herbal tea and chocolates

ADDITIONAL EXTRAS

Salads - Select one - \$3.50 per person

Tomato, cucumber, red onions with fresh coriander and green chillies

Fresh tomato, spiced feta, red onions in garam masala dressing



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SPICE BAZAAR Continued

Biryani rice - \$4.50 per person

Flavoured with brown onions, mint, saffron and rose water.

Served your choice of one of the following

- Chicken Beef or Lamb

Additional Hot Selection - \$4.50 per person

Seasonal fresh fruit platter, served on buffet - \$5.00 per person

All of our packages come inclusive of the following beverage packages

STANDARD BEVERAGE PACKAGE

Sparkling

Morgan's Bay 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

Upgraded Beverage Package

Please consult your Wedding Coordinator for an Upgraded Beverage Package



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