



THE CENTRE IVANHOE



Cocktail Collection

Prices Valid until 30 June 2012

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 Cocktail collection allows you to conjure the glamour of this bygone era, and design an event that suits your exact style and budget.

Welcome to Spring Summer Dining for 2011 /2012
Available 1st September 2011-1st March 2012

We change our menus seasonally to reflect the ebb and flow of Mother nature,

Spring blossoms and sizzling summer heat are the inspiration for the perfect time to share food and sunshine.

Select from the following menus to tailor a package to suit your exact style, taste and budget

Select your celebration from the following menu

COCKTAIL PARTY PACKAGES

DURATION	NUMBER OF CHOICES	AMOUNT PER PERSON	PRICE PER HEAD INCLUDING BEVERAGES
1 Hour	4 Canapés	6 pieces	\$29.50
2 Hour	6 Canapés	9 pieces	\$37.50
3 Hour	8 Canapés 1 Grazing Item	10 pieces 1 Grazing Dish Item	\$48.50
4 Hour	8 Canapés 2 Grazing Items 1 Dessert Item	10 pieces 2 Grazing Dish Item 1 Dessert Item	\$59.50
5 Hour	9 Canapés 2 Grazing Items 2 Dessert Items	12 pieces 2 Grazing Dish Items 2 Dessert Items	\$69.50

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 or 5 hour events with minimum catering numbers

The Collection Includes:

Scatter tables with white damask linen table cloths and cocktails napkins

Black 88cm wrought iron candle sticks with a gold or silver oil filled

Lectern and microphone, Complimentary Parking



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Select your party food from our Seasonal Menus

COLD CANAPÉS

Chinese Peking duck pancake with sesame hoisin dipping sauce

House made vegetarian rice paper roll with sesame and nuoc cham dipping sauce (V)

An assortment of nori rolls served with pickled ginger, wasabi and soy

Mini buttermilk high tin loaf with roast Milawa free range chicken, crisp bacon and lemon mayonnaise

Tasmanian ocean trout in toast cup with avocado, green chilli, lamb's lettuce and finger lime

Mount Zero olive palmier with Yarra Valley Persian feta, crushed broad beans and lemon (V)

HOT CANAPES

Saffron rice arancini with mushroom ragù filling (V)

Wagyu beef burger with molten Heidi Gruyere, wild rocket, crisped pancetta and truffled mayonnaise in a soft buttermilk bun

Spanish paella croquette - squid, chicken, chorizo and saffron rice with lime aioli

Potato, spinach and pea samosa with coriander yogurt (V)

Assorted vegetarian quiches including spinach and feta or capsicum and herb (V)

Moroccan spiced shepherd's pie with coriander mash and roasted tomato relish

Chilli and red bean empanada served with coriander yoghurt (V)

Spicy chicken sausage roll with black sesame seeds and lemongrass chilli sauce

Thai fishcake topped with sweet corn and coriander salsa

GRAZING DISHES

Classic lamb rogan josh with Kashmiri rice pilaf, katchumber salad and cucumber, mint raita

Romesco crumbed Lakes Entrance flathead with classic fries and almond, lime aioli

Green peppercorn crusted squid on green papaya salad with cherry tomatoes, roasted cashews and mint

Chicken and preserved lemon tagine with chickpeas and minted couscous

'Bangers and mash' – pork chipolatas served on potato puree with rich onion sauce

Koo Wee Rup asparagus, preserved lemon and verjuice risotto with shaved parmesan cheese (V) (GFP)



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DESSERTS

Mango and blueberry trifle with honeyed mascarpone and macadamia brittle

Passionfruit curd and raspberry tart topped with fluffy vodka infused meringue

Raspberry panna cotta with liquorice jelly (GF)

Rich chocolate ice cream with Morello cherry sauce, vanilla, fresh coconut and mint

Mascarpone, pistachio and rose water parfait with raspberry and strawberry salad (GFP)

Or

Victorian Cheese Platter with quince paste, crackers and lavosh

TO FINISH

Freshly Brewed Coffee, Tea and Herbal Tea served with chocolates

Additional menu items available on request, please consult your event coordinator for options and prices.

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

Select Your Beverage Package

Sparkling

Morgan's Bay Sparkling White

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

To upgrade your package speak to your event coordinator



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