



THE CENTRE IVANHOE



Spring Summer Dining 2011-2012

Discover a new range of food and beverage options, fundamental to the success of your event, whether it's an intimate dinner for 30 or a cocktail party for 800 guests. Our menus are changed seasonally to reflect the ebb and flow of mother nature, and our kitchen team, led by our new Head Chef, work with the freshest ingredients, sourced from the best suppliers to provide a quality product to each and every client.

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

DINING MENU

Prices Valid Until June 2012

The following packages have been designed for a 5 hour event

Three Course Soft Drink Beverage Package \$65.00 per person

Three Course Alcoholic Beverage Package \$78.50 per person

Add Canapés on arrival for \$6.50 per person

Choose two items from each course to be served alternately

2 course menus are also available

LUNCH MENU

Prices Valid until 30 June 2012

The following packages have been designed for a 3 hour event

Two Course Soft Drink Beverage Package \$46.50 per person

Two Course Alcoholic Beverage Package \$57.00 per person

Three Course Soft Drink Beverage Package \$54.50 per person

Three Course Alcoholic Beverage Package \$64.50 per person

3 hour function duration and 3 hour beverage package

Minimum Numbers

Please note that a minimum numbers of 50 adult guests apply Monday to Friday.

A minimum number of 60 adult guests apply on Weekends.



THE CENTRE IVANHOE

ON EACH TABLE

Warm Turkish bread served to the table with a selection of three dips

ENTRÉE

Peppered rare roast beef with Caprese salad of vine ripened tomato, mozzarella and basil, olive oil and apple balsamic vinegar

Leek, spinach and cherry tomato tart with frisée and parmesan salad and basil oil (V)

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

Coconut poached chicken breast on green papaya salad with cucumber, bean shoots, mint, chilli-roasted peanuts and spicy tamarind dressing

Roasted pumpkin and parmesan ravioli topped with creamy braised leek (V)

MENU KEY

All dietary requirements can be catered for with notice.

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

(GF) Gluten Free Product*

*Whilst this dish is prepared with gluten/nut free products, we cannot guarantee 100% gluten or nut free as the dish is prepared in kitchens that also use gluten products and nuts.



THE CENTRE IVANHOE

MAIN COURSE

Char grilled fillet steak served with sweet potato galette, Koo Wee Rup asparagus and rich jus

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

Seared Tasmanian salmon on potato and cauliflower puree with seasoned green vegetables and sauce vierge

Farmed Queensland barramundi with basmati rice cake, mild sweet potato coconut curry, snap peas, crisped curry leaves and coriander

Oven baked breast of chicken on pumpkin and sage risotto with sautéed baby spinach and seeded mustard sauce

Roasted beef fillet with mushroom, bacon and celeriac ragout, crisp potato strings, green beans and thyme jus

Herb roasted free range chicken breast with potato, pea and feta crush, blistered vine ripened cherry tomatoes and herb shoots

SALAD SERVED TO THE TABLE

Fresh garden salad with wedges of ripe tomato, cucumber and red onion with Dijon mustard vinaigrette

DESSERT

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

Warm sticky date and walnut pudding with butterscotch sauce and vanilla ice cream

Apple and blueberry crumble served with cinnamon and lime cream

Individual lemon meringue pie with passionfruit coulis and double cream

Flourless chocolate cake with mixed berry compote and pure cream



THE CENTRE IVANHOE

BUFFET MENU

Prices Valid until 30 June 2012

\$67.00 per person

5 hour function duration and beverage package

Minimum numbers apply

Add Canapés to start \$6.50 per person for 45 minute service

ON EACH TABLE

Basket with warm breads, butter and Murray River salt flakes

Main Course – select 3 items

Thai yellow chicken curry in rich coconut sauce with sweet potatoes, shallots and steamed jasmine rice

Sticky chilli pork belly served on sesame rice noodles with stir fried Asian vegetables

Black olive and potato gnocchi in rich tomato Napoli with Mediterranean vegetables and fresh basil leaves

Massaman beef and potato curry with coconut steamed rice, roasted peanuts, lime leaf and coriander

Barbecued lamb noisettes on roasted root vegetables with rosemary oil and minted yoghurt



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SALADS AND VEGETABLES – Select 1 item

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

Fresh garden salad with cherry tomatoes, slices of cucumber with Dijon mustard dressing

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

Additional Salad - \$3.80

TO FINISH

Selection of gourmet cakes, pastries and desserts
Seasonal fresh fruit platter

Coffee, Tea and Herbal Tea served with chocolates

** 18th and 21st Birthday Celebrations will incur a security charge



THE CENTRE IVANHOE

Children's Menu

Valid until 30 June 2012

Entrée

Penne with Napoli Sauce
served with parmesan cheese (optional)

Main Course

Crumbed Chicken Strips and Fries
served with tomato sauce

Dessert

Vanilla Ice Cream
served with flavoured toppings and sprinkles

Served with Soft Drinks

Please Note:

Children's Prices Below

0 – 2 yrs old: No Meal No Charge

2 – 12 yrs old: \$40 per child - Children's menu only

13 -17 yrs old: Adult Meals soft drink only @ 80% of adult price



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Select Your Beverages From The Following Packages

Some of our Packages include standard beverages, to build your own use the following;

Standard Beverage Packages

Sparkling

Morgan's Bay Sparkling

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 Event Coordinator for an Upgraded Beverage Packages



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