

HOTEL FRANGOS

Daylesford

SHARED CELEBRATION FEAST

\$70.00 per person - minimum 30 guests

This menu is served on a shared basis and selections must be made prior to your event

3 x Chef's selection of Canapés

2 x Main course

2 x Sides

2 x Desserts

If you choose not to serve canapés with this menu, it will reduce the price by \$10.00 per person

2 AND 3 COURSE PLATED

These menus are served on an alternate placement basis and individual orders are not taken from guests

2 COURSE - \$85.00 per person

3 x Chef's selection of Canapés

2 x Entrée or Desserts

2 x Main course

3 COURSE - \$99.00 per person

3 x Chef's selection of Canapés

2 x Entrée

2 x Main course

2 x Dessert

If you choose not to serve canapés with this menu, it will reduce the price by \$10.00 per person

COCKTAIL PARTY

\$60.00 per person - minimum 25 guests

5 x Cold canapés

5 x Hot canapés

3 x Petite Desserts

UPGRADES

Garden Leaf Salad \$ 5.00 per person

Beer battered chips \$ 5.00 per person

Steamed greens \$ 5.00 per person

Shared Cheese board \$15.00 per person

Tea & Coffee \$ 5.00 per person

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CANAPÉS - CHOOSE THREE OPTIONS

- Chicken rillette, gherkins and herbs
- Huon smoked salmon and horseradish cream
- Roast beef with crème fraiche
- Mini bruschetta, garden fresh tomato, basil, bocconcini
- Mini peppered beef pies
- Cucumber and shrimp, cocktail sauce
- Goat's cheese, beetroot and walnut
- Prosciutto with caramelized onions

MAIN COURSE - CHOOSE 3 OPTIONS

- Green Hills slow cooked beef cheeks, rich beef gravy
- Berkshire pork loin, apple sauce
- Atlantic salmon, beurre blanc sauce
- Roasted Green Hills lamb shoulder, garlic, rosemary, thyme
- Carnaroli risotto, forest mushrooms, truffle oil, walnut and parmesan
- Pan-fried chicken breast, mustard sauce

SHARE PLATE ACCOMPANIMENTS - CHOOSE 2 OPTIONS

- Smashed chats with parmesan and herbs
- Roasted seasonal vegetables with herb butter
- Koukla Greek salad, lettuce, tomato, olives, cucumber, feta
- Beer battered chips, aioli
- Sautéed seasonal greens, pinenuts and garlic

SHARED DESSERT PLATTERS

- Chocolate fudge brownie
- Mini lemon meringue tart
- Mini chocolate tart
- Petite meringue pavlova, seasonal fruit
- Mini profiterole

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TWO AND THREE COURSE PLATED

CHEF'S SELECTION OF CANAPÉS

Chicken rilette, gherkins and herbs

Huon smoked salmon and horseradish cream

Roast beef with crème fraîche

Mini bruschetta, garden fresh tomato, basil, bocconcini

Mini peppered beef pies

Cucumber and shrimp, cocktail sauce

Goat's cheese, beetroot and walnut

Prosciutto with caramelized onions

ENTRÉE - CHOOSE TWO OPTIONS

Salt & pepper squid, roquette, aioli, fresh lemon

Chicken Caesar salad, baby cos leaf, croutons, bacons, parmesan, creamy anchovy dressing

Bruschetta, garden fresh tomato, basil, mozzarella

Crumbed halloumi, spiced honey, roquette salad

Cured Atlantic salmon, crème fraîche, dill

Roasted heirloom beetroot, goat's cheese, walnuts

MAIN COURSE - CHOOSE TWO OPTIONS

Carnaroli risotto, forest mushrooms, truffle oil, walnut, parmesan

Pan-fried chicken breasts, chat potatoes, broccolini, seeded mustard sauce

Green Hills aged eye filet cooked medium, sautéed greens, mashed potatoes, red wine jus

Green Hills slow cooked lamb shanks, sautéed greens, mashed potatoes

Atlantic salmon fillet, warm rocket, chats and pancetta salad, beurre blanc sauce

DESSERT - CHOOSE THREE OPTIONS

Vanilla infused panna cotta, mixed berries coulis

Sticky date pudding, butterscotch sauce

Spanish churros, chocolate sauce

House made tiramisu

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COCKTAIL PARTY

COLD OPTIONS - CHOOSE 5 OPTIONS

Chicken rillette, gherkins and herbs

Huon smoked salmon and horseradish cream

Roast beef with crème fraiche

Mini bruschetta, garden fresh tomato, basil, bocconcini

Cucumber and shrimp, cocktail sauce

Goat's cheese, beetroot and walnut

Prosciutto with caramelized onions

HOT OPTIONS - CHOOSE 5 OPTIONS

Mac & cheese croquettes, garlic aioli

Mini peppered beef pies

Vegetarian tart with seasonal vegetables

Daylesford Collective beer battered fish & chips, sauce tartare

Salt & pepper calamari, aioli

House made herbed meatballs, tomato sugo, parmesan

Beef sliders, milk bun, beef pattie, bacon, cheese

Carnaroli risotto, forest mushrooms, truffle oil

Chef's selection of pizza

DESSERT OPTIONS - CHOOSE 3 OPTIONS

Chocolate fudge brownie

Mini lemon meringue tart

Mini chocolate tart

Petite meringue pavlova, seasonal fruit

Mini profiterole