

PORT OFFICE HOTEL

SIT DOWN FUNCTION PACKAGE 2011

RESTAURANT DINING MENUS

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*Additional Menu's available upon Request
Please liaise with your Function Manager*

MARBLE BAR

LIBER LOUNGE

FIX RESTAURANT
& WINE BAR

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PORT OFFICE HOTEL

SET MENU A

GUESTS CHOICE FROM EACH COURSE

\$50.00 pp

STARTER

ORGANIC SOURDOUGH BREAD
served w/ extra virgin olive oil & balsamic vinegar

ENTRÉE

SALTED CHILLI BABY SQUID
w/ green papaya salad & vietnamese dressing

BERKSHIRE PORK BELLY
served w/ a petite asian flavoured blue swimmer crab salad

VEGETARIAN FRITTATA
potato, pumpkin & leek frittata served w/ a rocket & lemon salad

MAIN

CHAR GRILL RUMP
w/ creamed mashed potatoes, roasted tomato & red wine jus
(please note: your choice of medium rare OR medium well only)

CHICKEN BREAST
served w/ potato gnocchi, fresh spinach & peas

BEETROOT & THYME RISOTTO
served w/ soft goats curd and toasted hazelnuts

ADD-ONS

DESSERT OR CHEESE SELECTION
\$12.00 per person

TEA & COFFEE
\$3.50 per person

**SET COURSE MENU'S ARE AVAILABLE EVERYDAY EXCLUDING SPECIAL EVENTS
GUESTS DINING WILL BE ABLE TO CHOOSE ONE MEAL FROM EACH COURSE**

Minimum numbers 10 pax apply

Please note: Conditions Apply for all function menu's - Contact your function manager for further information

PORT OFFICE HOTEL

SET MENU B

GUESTS CHOICE FROM EACH COURSE

\$59.00 pp

STARTER

ORGANIC SOURDOUGH BREAD
served w/ extra virgin olive oil & balsamic vinegar

ENTRÉE

SALTED CHILLI BABY SQUID
w/ green papaya salad & vietnamese dressing

BERKSHIRE PORK BELLY
served w/ a petite asian flavoured blue swimmer crab salad

SLOW COOKED DUCK
served w/ roasted organic pumpkin & merlot vinaigrette

VEGETARIAN FRITTATA
potato, pumpkin & leek frittata served w/ a rocket & lemon salad

MAIN

CHAR GRILL RUMP
w/ creamed mashed potatoes, roasted tomato & red wine jus
(please note: your choice of medium rare OR medium well only)

CHICKEN BREAST
served w/ potato gnocchi, fresh spinach & peas

MARINATED LAMB WOOD FIRED PIZZA
w/ olives, red onion, soft fetta & tsaziki

BEETROOT & THYME RISOTTO
served w/ soft goats curd and toasted hazelnuts

DESSERT

DARK CHOCOLATE FONDANT PUDDING
served w/ raspberry ripple ice cream

ORANGE CRÈME BRULEE
orange infused crème brulee w/ jaffa ice cream and waffle cone

ADD-ONS

EYE FILLET & FRESH FISH OF THE DAY
\$5.00 per person
Eye Fillet will replace the Char Grill Rump

TEA & COFFEE
\$3.50 per person

**SET COURSE MENU'S ARE AVAILABLE EVERYDAY EXCLUDING SPECIAL EVENTS
GUESTS DINING WILL BE ABLE TO CHOOSE ONE MEAL FROM EACH COURSE**

PORT OFFICE HOTEL

SET MENU C

GUESTS CHOICE FROM EACH COURSE

\$68.00 pp

STARTERS

ORGANIC SOURDOUGH BREAD
served w/ extra virgin olive oil & balsamic vinegar

HOUSE MADE PATE
w/ balsamic onions, rocket, pistachio salad & orange syrup

ENTRÉE

SLOW COOKED DUCK
served w/ roasted organic pumpkin & merlot vinaigrette

PAN SEARED SCALLOPS
served w/ chorizo sausage and a corn puree & tomato salsa

BERKSHIRE PORK BELLY
served w/ a petite asian flavoured blue swimmer crab salad

SALMON CEVICHE
w/ coconut, pickled cucumber, chilli & mint

VEGETARIAN FRITTATA
potato, pumpkin & leek frittata served w/ a rocket & lemon salad

MAIN

EYE FILLET
w/ creamed mashed potatoes, roasted tomato and red wine jus
(please note: your choice of medium rare OR medium well only)

CHICKEN BREAST
served w/ potato gnocchi, fresh spinach & peas

PORK CUTLET COTOLETTA
served w/ tuscan cabbage & parsley salad

BETROOT & THYME RISOTTO
served w/ soft goats curd and toasted hazelnuts

FRESH FISH OF THE DAY
served w/ seasonal accompaniments

DESSERT

DARK CHOCOLATE FONDANT PUDDING
served w/ raspberry ripple ice cream

ORANGE CRÈME BRULEE
orange infused crème brulee w/ jaffa ice cream and waffle cone

PREMIUM CHEESE PLATE
w/ quince paste, muscatels and lavosh

ADD-ONS

TEA & COFFEE
\$3.50 per person

**SET COURSE MENU'S ARE AVAILABLE EVERYDAY EXCLUDING SPECIAL EVENTS
GUESTS DINING WILL BE ABLE TO CHOOSE ONE MEAL FROM EACH COURSE**

Please note: Conditions Apply for all function menu's - Contact your function manager for further information

PORT OFFICE HOTEL

DEGUSTATION MENUS

FIVE OR SEVEN COURSE DINNER WITH MATCHING WINES

5 COURSE DEGUSTATION DINNER \$150.00 pp

APPETISER

SHUCKED NATURAL OYSTERS
sourced locally, served w/ a red wine vinaigrette

STARTER

PAN SEARED SCALLOPS
served w/ chorizo sausage, corn puree & tomato salsa

ENTREE

SLOW COOKED DUCK
served w/ roasted organic pumpkin & merlot vinaigrette

MAIN

CAPE GRIM RIB-EYE FILLET
served w/ truffled mashed potatoes, asparagus & bone marrow jus

DESSERT

CHOCOLATE FONDANT PUDDING
served w/ raspberry ripple ice cream

FINISHED WITH FRESHLY BREWED COFFEE & FRIENDS

7 COURSE DEGUSTATION DINNER \$180.00

APPETISER

SHUCKED NATURAL OYSTERS
sourced locally, served w/ a red wine vinaigrette

STARTER

PAN SEARED SCALLOPS
served w/ chorizo sausage, corn puree & tomato salsa

ENTREE

BERKSHIRE PORK BELLY
Served w/ a petite asian flavoured blue swimmer crab salad

PALATE CLEANSER

APPLE SORBET
w/ vodka liqueur

MAIN 1

FRESH FISH FILLET
served w/ seasonal accompaniments

MAIN 2

CAPE GRIM RIB-EYE FILLET
served w/ truffled mashed potato, asparagus and bone marrow jus

DESSERT

DARK CHOCOLATE FONDANT PUDDING
served w/ raspberry ripple ice cream

FINISHED WITH FRESHLY BREWED COFFEE & FRIENDS

ADD-ONS

CHEESE SELECTION
\$9.00 per person

DEGUSTATION DINNERS ARE AVAILABLE EVERY DAY EXCLUDING SPECIAL EVENTS. EACH COURSE IS PRESENTED WITH MATCHING WINE & A SOMMELIER TO EXPLAIN THE MENU

Please note: Conditions Apply for all function menu's - Contact your function manager for further information

PORT OFFICE HOTEL

CONFERENCE CATERING

SELECTION AS FOLLOWS

MORNING TEA

\$15.00 pp

Chef's Selection:

Fresh Fruit

Pastries

Muffins – Sweet and Savoury

AFTERNOON TEA

\$15.00 pp

Chef's Selection:

Mixed Danishes

Pastries

Fresh Fruit

WORKING LUNCHES

OPTION A @ \$33.00 pp

Includes the following:

MORNING TEA

as above

LUNCH

chef's selection of assorted gourmet sandwiches

COFFEE & TEA

unlimited tea & coffee station

BEVERAGES

orange juice served with lunch

OPTION B @ \$48.00 pp

Includes the following:

MORNING TEA

as above

LUNCH

chef's selection of assorted gourmet sandwiches

AFTERNOON TEA

as above

COFFEE & TEA

unlimited tea & coffee station

BEVERAGES

orange juice served with lunch

OPTION C @ \$53.00 pp

Includes the following:

MORNING TEA

as above

LUNCH

banquet style lunch including antipasto platters, woodfired pizza platters & assorted sandwich platters

AFTERNOON TEA

as above

COFFEE & TEA

unlimited tea & coffee station

BEVERAGES

unlimited softdrink

Minimum numbers of 20 pax apply

PORT OFFICE HOTEL

BEVERAGE PACKAGES

YOUR CHOICE FROM THE FOLLOWING BEVERAGE OPTIONS

The Port Office Hotel offers a variety of beverage packages for you to select from. If you have any questions regarding the package best suited to your needs, please do not hesitate to call.

ON ACCOUNT

Your guests consume, over a nominated period, the liquor to be served of your choice, with the account being finalised at the conclusion of the function.

FIXED LIMIT BAR TAB

Your own set dollar limit with selection of beverage inclusions. The Port Office Hotel will provide coloured identification wristbands for each of your guests receiving access to your bar tab.

SET PACKAGES

A Beverage Package elected for a period of time and charged upon a price per head, with your selection from the following 'all-inclusive' options

STANDARD BEVERAGE PACKAGE

Includes the following:

Wolf Blass Bilyara Sparkling
Rothbury Estate Chardonnay
Rothbury Estate Semillon Sauvignon Blanc
Rothbury Estate Cabernet Merlot
Local Draught Beers on Tap
Softdrink

Without basic spirits

2 hours = \$27.00 pp
3 hours = \$34.00 pp
4 hours = \$40.00 pp
5 hours = \$45.00 pp

Including basic spirits

2 hours = \$41.00 pp
3 hours = \$55.00 pp
4 hours = \$68.00 pp
5 hours = \$80.00 pp

PREMIUM BEVERAGE PACKAGE

Includes the following:

Les Petites Vignette French Sparkling
Angel Cove Sauvignon Blanc
Penfolds Private Release Shiraz Cabernet
Local & Premium Draught Beers on Tap
Softdrink

Without basic spirits

2 hours = \$34.00 pp
3 hours = \$44.00 pp
4 hours = \$52.00 pp
5 hours = \$58.00 pp

Including basic spirits

2 hours = \$48.00 pp
3 hours = \$65.00 pp
4 hours = \$80.00 pp
5 hours = \$93.00 pp

DELUXE BEVERAGE PACKAGE

Includes the following:

Les Petites Vignette French Sparkling
Vasse Felix Chardonnay
Secret Stone Sauvignon Blanc
Vasse Felix Cabernet Merlot
Local, Premium & Imported Draught Beers on Tap (*excludes Asahi*)
Softdrink

Without basic spirits

2 hours = \$37.00 pp
3 hours = \$47.00 pp
4 hours = \$55.00 pp
5 hours = \$61.00 pp

Including basic spirits

2 hours = \$51.00 pp
3 hours = \$68.00 pp
4 hours = \$83.00 pp
5 hours = \$96.00 pp

STANDARD PACKAGE BONUS:

Guests can purchase Basic spirits for **\$4.00** each on a cash bar or bar tab for the duration of the package – available in Marble Bar and Liber Lounge ONLY
Minimum numbers of 30 pax applies for all Beverage Packages