

PORT OFFICE HOTEL

Melbourne Cup Day Fix Restaurant Luncheon 2011

DATE: Tuesday 1st November

TIME: 12:00PM – seating @ 12:30PM

TICKET PRICE:

Menu Package Price - \$95.00pp

Menu & Beverage Pkg Price - \$150.00pp

Bookings | Tables made up of 10 guests each

Large Bookings may be made up of extended tables

SAMPLE of MENU PACKAGE:

Set Menu

Starters | Shared

organic sourdough served w/ house made paté, marinated olives & dips

Entrée | Guests Choice

vegetarian frittata; potato, pumpkin & leek served w/ a rocket & lemon salad
seared hervey bay scallops & chorizo sausage w/ a corn puree & tomato salsa
berkshire pork belly w/ a petite asian flavoured blue swimmer crab salad

Main | Guests Choice

beetroot & thyme risotto served w/ soft goats cheese & toasted hazelnuts
salmon fillet w/ rocket, goats feta & pine nut salad & a lemon vinaigrette
eye fillet w/ creamed mash potatoes, roasted tomato & a rich red wine jus

Dessert | Shared

chef's selection miniature desserts to share including;
premium cheeses, served w/ quince paste & lavosh
assorted ice-cream & sorbet spoons w/ waffle cone & nut crumble
miniature golden syrup crème brulee & passionfruit tarts w/ fresh cream
warm dark chocolate fondant cakes



FIX RESTAURANT
& WINE BAR



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BEVERAGE PACKAGE:

Beverage Package | 12PM – 3:30PM

local & premium draught beer selection;
cascade prem light, carlton draught, carlton mid, XXXX gold, pure blonde
sparkling wine :
yellowglen pinot noir chardonnay
white wine :
angel cove sauvignon blanc
red wine :
penfolds private release cab shiraz
softdrink

TICKET PRICE INCLUSIONS:

Beverage on Arrival | Guests Choice
yellowglen pinot noir chardonnay | bottled peroni

Additional Inclusions
MC to Host
Gift Bag for each guest
Sweeps

Large Plasma Screens with live audio
Fashions Off the Field; Best Dressed Male & Female Prizes
Lucky Door Prizes & giveaways throughout the day

TICKET SALES:

For further details or to secure your seats for the 2011 Annual Luncheon, please contact the Port Office Hotel as per the details below. Full Menu Updates will be provided in July.

Kindest Regards,

CASSIE VISSER

Functions Sales & Marketing BDM & Wedding Coordinator

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