



ART GALLERY FOOD + WINE EVENTS | WEDDINGS | COCKTAILS | DINNERS | SEMINARS

ART GALLERY FOOD + WINE

## DINNER PACKAGES

Prices are per person (inclusive of GST) & include dining tables + chairs, linen, tableware + service.

Prices exclude wine and room hire.

*(These charges are for a minimum of 75 guests. P.O.A for smaller groups)*

Events held on a Sunday or public holiday will incur additional fees. P.O.A.

### BANQUET

Per Person

set entrée, set main course, set dessert

3 hours	<b>\$87.00</b>
4 hours	<b>\$95.00</b>
5 hours	<b>\$100.00</b>

### ALTERNATE

Per Person

set entrée, two main courses (50/50), set dessert

3 hours	<b>\$91.00</b>
4 hours	<b>\$99.00</b>
5 hours	<b>\$108.00</b>

### À LA CARTE

Per Person

set entrée, guests' choice of 2 main courses, set dessert

3 hours	<b>\$102.00</b>
4 hours	<b>\$110.00</b>
5 hours	<b>\$116.00</b>

## SPECIAL DIETARY REQUIREMENTS

Special order meals can be arranged at no additional cost providing you forward all dietary requests no less than 48 hours prior to the event. While we appreciate advance notice of special requirements, we are always prepared for any last minute requests.

Vegetarian + other diet sensitive meals are always on hand on the night.

## DINING TABLES + CHAIRS

#### ■ Table options

oval or rectangle seating 8-10 guests per table

#### ■ linen options

black or white or a combination of both

#### ■ chair options

150 Italian Kartell black chairs

80 Scandinavian beech-wood chairs or

60 Italian Belini grey chairs

*There is a fee of \$3.00pp for the handling of hired chairs and the removal + storage of chair covers + sashes.*



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## DINNER MENU

### CANAPÉS

included in the package, Chef's selection to compliment your menu

sour dough baguette with organic butter

### ENTRÉE

terrines of Onkaparinga goats cheese + vegetables with petite salad + vinaigrette  
roasted antipasti – oven baked layers of melanzane, peppers, buffalo mozzarella + basil leaves with vine fresh tomato sauce  
twice baked Gruyère soufflé with salad of watercress, pear + toasted hazelnuts  
Harris smoked salmon roulade rolled with poached pear, crème fraiche, baby spinach + dill with wild rocket leaves  
garlic marinated Spencer Gulf prawns with lemon herb risotto + a splash of Ambra limoncello + **\$2pp**  
ceviche – scallop, salmon, barramundi, citrus vinaigrette, avocado, coriander + salmon pearls  
free range chicken breast – poached + shredded on Indonesian style 'gado gado' salad with spicy peanut sauce  
twice cooked duck breast (pink) on grilled eggplant + soba noodles with toasted sesame dressing  
local charcuterie – share platters of premium cured meats + pâté with pickled garden vegetables + crostini

### MAIN COURSE

S.A. caught swordfish fillet on ratatouille with green goddess sauce  
seared Atlantic salmon fillet with slow braised leeks, carrots + Pernod sauce  
Riverland free range chicken, Hills Cider glaze, burnt butter gnocchi + crispy sage leaves  
French style chicken (free range) + mushrooms with savoury leek bread pudding  
Fleurieu lamb (pink), wrapped in prosciutto, smooth green peas, caramelised onions, gremolata + fresh mint  
crispy skin duck breast, orange, watercress + radish salad, confit carrots, citrus sauce  
roasted pork loin rolled with apples + prunes, wholegrain mustard cream sauce, crackling  
slow cooked Pinot Noir braised beef cheek with potato, turnip gratin + crispy kale  
beef eye fillet (medium rare), smoky pomme purée, caramelized onions, soy + ginger infused shiraz glaze + **\$4pp**

### DESSERT

individual Pavlovas topped with a fluffy mix of passion-fruit, lemon curd + whipped cream  
classic vanilla bean panna cotta with fresh berries + coulis  
warm tarte tartin of Adelaide Hills apples with caramel sauce + Tweedvale pure cream  
caffè latte panna cotta, espresso jelly, vanilla meringue kisses, Nocello syrup, almond wafer  
warm lemon polenta cake with native finger lime, citrus segments, Cointreau syrup + Tweedvale pure cream  
Haigh's 70% dark chocolate crème, almond-amaretto anglaise, orange crisps  
share platters of three South Australian cheeses, fresh + dried fruits, crackers + lavosh  
roaming dessert – your choice of three dessert canapés

### KICCO COFFEE + SCULLERY MADE TEA

included in the dinner

optional addition of Haigh's chocolates served with tea + coffee - **\$6pp**

### AVAILABILITY

Menus are subject to change, depending on market availability.