

Formal Lunch & Dinner Function Menu

ENTRÉE

HOME MADE PUMPKIN AND COCONUT SOUP roasted garlic croutons and chives

GRILLED KING PRAWNS on potato rosti, wilted baby spinach, lemon hollandaise

ANTIPASTO selection of Reggiano parmesan, prosciutto, marinated olives & grissini

POTATO GNOCCHI tossed in tomato basil sauce, chilli,
blue swimmer crab meat, crisp prosciutto

GRILLED PESTO COATED LAMB FILLET on fried couscous, roasted capsicum, onion
confit and red wine glaze.

CHICKEN AND HALOUMI SALAD baby cos lettuce, cherry tomatoes, Spanish onions,
grilled Haloumi and chicken fillets, seeded mustard dressing

MAIN

GRILLED OCEAN TROUT FILLET roasted potato mash, steamed broccolini,
lemon hollandaise

FILLET STEAK MIGNON (cooked medium), glazed Parisian potatoes,
baby beans, red wine reduction

SLOW ROASTED LAMB SHANK sweet potato mashed, wilted English baby spinach,
mustard sauce

CORN FED CHICKEN BREAST rubbed with lemon and thyme, served with potato
gratin, steamed Asparagus spears and fine lemon hollandaise

GRILLED VEAL MEDALLION on warm risotto cake, topped with king prawns,
baby bok choy and fine Brandy cream Sauce.

ROASTED MEDITERRANEAN VEGETABLE STACK on Napolitana sauce,
balsamic dressed wild rocket salad

DESSERT

WARM APRICOT GLAZED BREAD & BUTTER PUDDING BRANDY infused anglaise,
Chantilly cream and fresh strawberries

CHOCOLATE WRAPPED MUD CAKE double chocolate mud, piped with ganache
and wrapped in Chocolate, with fresh strawberries and whipped cream

VIENNESE APPLE STRUDEL with smooth brandy custard,
fresh cream and vanilla bean ice cream

LEMON MERINGUE TART served on wild raspberry couli, Chantilly cream
and mango gelato

ITALIAN TIRAMISU creamy Mascarpone mousse with coffee syrup soaked sponge
fingers, finished with fresh cream & vanilla bean ice cream

CHEESE PLATE Tasmanian Brie & cheddar, with lavosh crisp bread and candied fruit

Vittoria Coffee & Whitard of Chelsea Teas

MENU PRICING

	Monday - Friday	Saturday	Sunday
Arrival Canapes	\$9	\$10	\$10
Main & Dessert	\$45	\$50	\$55
Entrée & Main	\$50	\$55	\$60
Entrée, Main, Dessert	\$60	\$65	\$70

Beverages

BEVERAGES

	3 hour package	4 hour package	5 hour package
Packages	\$24	\$30	\$36

BEVERAGE PACKAGE INCLUDES

Deakin Estate Brut NV, VIC

2008 Quarisa JQ Quarisa Semillon Chardonnay, SA

2008 Quarisa JQ Shiraz, SA

Cascade Light, Victoria Bitter & Softdrinks

*** Add extra \$3 per guest for Crown Lager

Adam Room:

Minimum spend charge is approximately \$1,000
food and beverage.

Cello's Restaurant:

Exclusive use – minimum charge 60 guests to be
used as a guide.

Terms & Conditions:

- Canapé selection is required 3 days prior to
function date.

- A deposit is required to secure booking.
- Payment is to be finalised on confirmation of
final number of guests 3 working days prior to
function date. Final charges will be based on the
number of guests attending the function or the
confirmed number of guests; whichever is greater.
- Prices current as of 1 February 2010, and are
subject to change.
- Payment by AMEX or Diners Club will be subject
to a 3% surcharge.

THE *Castlereagh*
Boutique Hotel ★★★★★

169-171 Castlereagh Street Sydney 2000
Phone 02 9284 1000 Fax 02 9284 1999
www.thecastlereagh.com.au

