



## MENU PACKAGES



CATS HOSPITALITY

# BREAKFAST

All breakfast selections are accompanied by a continuous supply of freshly brewed coffee, tea and orange juice

## **BUFFET BREAKFAST** - \$33 per person

### CONTINENTAL ITEMS

Selection of artisan bread  
Deluxe toasted muesli  
Range of fruit flavoured yoghurts  
Variety of cereals  
Mini pastries and croissants

### HOT ITEMS

Kossies free range scrambled eggs  
Barwon Valley Smallgoods smoky bacon  
Mushrooms with fetta  
Roma tomatoes with oregano  
Hash browns  
Pork Cumberland chipolatas  
Homemade bean stew  
Sautéed greens

## **PLATED BREAKFAST** - \$25 per person

### TRADITIONAL BREAKFAST

Kossies scrambled eggs, bacon, hash brown, grilled tomato, mushroom with La Madre sourdough bread  
Or

### SALMON BENEDICT

Kossies poached egg, English muffin, crispy kale, smoked salmon, lemon brioche cremolata with tomato salsa  
Or

### SPANISH OMELETTE ROULADE

Kossies free range egg omelette with chorizo, capers, red onions and cheese with La Madre potato and rosemary sourdough

## **COCKTAIL BREAKFAST** - \$35 per person

Five selections from the below menu

### COLD SELECTION

Selection of mini Danish pastries  
Chia, mango and raspberry smoothie  
Housemade granola and yogurt cup with fruit coulis  
Coconut Bircher muesli  
Pancake with mascarpone, maple syrup and walnuts

### HOT SELECTION

Warm quesadilla with avocado, fried egg, melted cheese and sour cream  
Breakfast slider with bacon, egg and tomato served in a buttermilk bun  
Tomato and fetta quiches  
Asparagus and pumpkin tart  
Flat mushroom and haloumi with pesto  
Melted cheese and Champagne ham croissants  
Warm herb focaccia with spinach and zucchini  
Roast capsicum and corn muffin

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## **ARRIVAL TEA AND COFFEE** - \$7.5 per person

Nespresso coffee and tea buffet

## **MORNING AND AFTERNOON TEA BREAKS**

All accompanied by a continuous supply of Nespresso coffee and tea buffet

One selection from the below menu - \$13 per person

Two selections from the below menu - \$17 per person

Mini selection of filled donuts

Assorted large muffins

Chef selection of gourmet pastries

Traditional scones with jam and cream

Selection of assorted friands

Homemade banana bread with citrus cream cheese

Selection of Danishes

Egg, bacon and kale tart with spiced relish

Quinoa, capsicum and corn muffin

Homemade pork, apple and thyme sausage rolls

Melted cheese and Champagne ham croissants

Zucchini, pumpkin and feta frittata

Crumbed maki sushi rolls with wasabi mayonnaise

Mini lamb and rosemary pie

## **HEALTHY MORNING AND AFTERNOON TEA SELECTIONS**

Raw protein ball

Raw cashew and vanilla lamington

Apple and cinnamon cookie

Chia, mango and raspberry smoothie

Quinoa and coconut Bircher muesli

Buckwheat, honey and nut muesli bars

Lemon drop energy ball

Apricot and vanilla cashew bars

## **ADDITIONAL ITEMS** - \$4 per person, per selection



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# CONFERENCE DAY PACKAGES

**FULL DAY PACKAGE** - \$86 per person

**HALF DAY PACKAGE** - \$76 per person\*

UPGRADE TO HEALTHY BUFFET

**FULL DAY PACKAGE** - \$90 per person

**HALF DAY PACKAGE** - \$80.5 per person\*

\*excludes either morning or afternoon tea

Minimum of 20 guests

## INCLUDES:

Nespresso coffee and selections of tea

Morning tea – your selection of 1 item

Buffet lunch – your selection of 2 x hot items, 2 x salads with fresh fruit platter, soft drinks and juices

Afternoon tea – your selection of 1 item

Pads, pens, mints and iced water

In-built audio visual

Flipchart and whiteboard

**SYNDICATE MEETING PACKAGE** - \$69 per person

Minimum of 5 guests

## INCLUDES:

Nespresso coffee and selections of tea

Chef's selection of morning tea item

Working lunch with fresh fruit platter, soft drinks and juices

Chef's selection of afternoon tea item

Pads, pens, mints and iced water

In-built audio visual

Flipchart and whiteboard

# CONFERENCE DAY PACKAGES

## CONFERENCE LUNCH MENUS

### HOT DISH SELECTION

Chicken, chickpea and butternut curry with sumac rice  
Korean ginger chicken stir fry with hokkien noodles  
Braised beef with mushroom and creamy potato mash  
Italian meatballs with rich tomato sauce and herbed pasta  
Slow baked salmon with black bean sauce, bok choy and sushi rice cake  
Sweet potato, spinach and lentil dhal with raita and pappadums  
Housemade beef lasagne  
Sri Lankan pork curry with coconut rice

### COLD SALAD SELECTION

Roasted corn and tofu salad with Sriracha ranch dressing  
Chimichurri chickpea salad  
Manzanilla salad  
Spiced lentil and kale salad  
Pesto cauliflower and spinach salad  
Tomato, bocconcini and basil salad  
Baby potato salad with chorizo and lemon dressing  
Traditional Caesar salad  
Create your own garden salad station

### HEALTHY LUNCH MENU

Chicken tagine with lemon and olives  
Cauliflower, lentil and brown rice  
Spiced quinoa, sweet potato and broccoli salad  
Raw superfood salad with almond, pineapple and turmeric dressing  
Chia, date and walnut slice  
Freshly sliced fruit

### SANDWICH MENU

Dukkha zucchini, roasted capsicum, baba ganoush and salad mix with Turkish bread  
Mexican spice rubbed slow roast beef tortilla wrap with guacamole, sour cream and iceberg lettuce  
Vietnamese chicken baguettes with coriander pesto, cucumber, spring onion and salad leaves  
Champagne ham, sliced cheese, caramelised onions, mizuna in fresh multigrain bread

# COCKTAIL PACKAGES

**CHEF'S SELECTION OF 3 CANAPÉS** - \$13 per person (pre-dinner only)

**FOUR CANAPÉS** - \$18 per person (30 MIN)

**SIX CANAPÉS** - \$27 per person (60 MIN)

**EIGHT CANAPÉS** - \$36 per person (90 MIN)

**TEN CANAPÉS** - \$45 per person (2HRS+)

## COLD SELECTIONS

Crumbed maki rolls with wasabi mayonnaise, pickled ginger and soy sauce

Vietnamese vegetable rice paper roll with satay sauce

Smoked duck pancake with cucumber and hoisin sauce

Beetroot and goat cheese tart with toasted walnuts

Smoked salmon kibbeh on blini with sumac yoghurt

Pork belly with daikon salad and sambal

Pulled chicken and pickled cucumber

Leek and cheddar tarts with micro herb salad

## HOT SELECTIONS

Panko crumbed calamari with Japanese mayonnaise

Steamed vegetable dim sim with sour sauce

Mac and cheese croquettes with bacon relish

Chickpea and sweet potato fritter with tahini yoghurt

Mushroom and goat cheese arancini with smoked mayonnaise

Piri piri popcorn chicken with lime mayonnaise

Moroccan lamb kofta with coriander hummus

Mediterranean prawns with romesco sauce

Italian spiced mozzarella stick with a New York relish

Pulled pork steam bao buns with Asian slaw

New Orleans style sticky chicken with lime and coriander salsa

## DESSERT SELECTIONS

Orange cake

Chocolate and caramel tart

Mini caramelised lemon tart

Various profiteroles

Assorted macarons

Chocolate filled churros

Chef's selection of mini desserts

Dark chocolate mousse with raspberry coulis

**ADDITIONAL CANAPÉS** – \$5 per person, per selection



# COCKTAIL PACKAGES

For a more substantial offering, add grazing dishes to your cocktail package \$8 per person, per item or choose from the below packages:

**THREE CANAPÉS & ONE SUBSTANTIAL** - \$25 per person (60 min)

**SIX CANAPÉS & ONE SUBSTANTIAL** - \$40 per person (2 hrs)

**TEN CANAPÉS & TWO SUBSTANTIAL** - \$60 per person (3 hrs)

## SUBSTANTIAL SELECTIONS

Beef slider with mustard pickles, gherkins and American cheddar

Crab cake with pineapple salsa

Silken tofu with cucumber and mint

Soft shell crab taco with shaved fennel and corn puree

Forest mushroom risotto with pecorino cheese

Battered whiting with lemon remoulade and chips

Cheese kransky hot dog with red onion, salad and chimichurri

Panko crumbed squid rings with Marie Rose sauce

Chicken kaarage with Japanese mayonnaise



# EVENT DINNERS

## PREMIUM DINNER MENU

Minimum of 20 guests

Two-course alternate drop - \$65 per person

Three-course alternate drop - \$75 per person

Freshly baked bread selection

### ENTRÉE

Asian pork belly with pickled cabbage, enoki mushroom and daikon salad

Crab and leek tart with petite gourmet salad

Poultry terrine with caramelised apple chutney and grilled brioche

Hickory smoked duck breast with caramelised pear salad

Lamb back strap with confit tomatoes and pickled cauliflower

Beef tataki with coriander and hot mint salad with ponzu dressing

House smoked salmon, grilled asparagus with lemon dressing

Marinated chicken salad with truffled remoulade and micro herbs

Dill marinated prawns with fennel salad, avocado and lime salsa

Pork loin salad with tuna mayonnaise, caperberries and lemon

### MAIN

Braised beef cheek bourguignon with creamed potato and cremolata

Corn fed chicken breast with dauphinois potato and tarragon jus

Slow roasted eye fillet with Portobello mushroom, pomme puree and red wine jus

Charred pork loin with polenta and sauce chasseur

Barramundi with asparagus, pickled shitake and sauce vierge

Confit duck leg with onion tart tatin and thyme jus

55 degree baked salmon with herb risotto cake and beurre blanc

Swordfish with braised fennel and puttanesca sauce

Middle Eastern chicken breast with chermoula roast vegetables and tahini yoghurt

Roast lamb rump with confit garlic mousseline and rosemary jus

### SIDES

**One included in package, additional sides are \$5 per person, per selection**

Greek salad with oregano and fetta

Green bean salad with tofu

Mediterranean vegetable salad with balsamic reduction

Rocket, witlof and blue cheese salad

Tomato, bocconcini and basil salad

Pumpkin, freekeh and goats cheese salad

Kardinia coleslaw with French mustard

Kipfler potatoes with rosemary and confit garlic

Steamed carrots with honey, almonds and caraway

Seasoned vegetable with thyme

Buttered cabbages with bacon lardons

Sweet potato puree with lemon oil

Buttered corn with chipotle mayonnaise and Parmesan

Broccoli with sesame butter



# EVENT DINNERS

## PREMIUM DINNER MENU (continued)

Minimum of 20 guests

Two-course alternate drop - \$65 per person

Three-course alternate drop - \$75 per person

### DESSERT

Trio of profiteroles with chocolate brownie soil and berry compote

Oreo biscuit mousse with Irish cream and chocolate sauce

Cheesecake with strawberry compote and raspberry meringues

Chocolate mousse with crunchy praline wafers and passionfruit coulis

Murray River salted caramel and chocolate macaron with coffee crème anglaise

Mint sable with dark chocolate mousse and minted crème anglaise

Lemon meringue tart with white chocolate anglaise and passionfruit popping pearls

Almond moelleux with vanilla cream and piña colada sauce

Artisan cheese platter to share with quince paste, dried fruits and lavosh

Freshly brewed selection of tea and coffee



# EVENT DINNERS

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## BUFFETS

### BBQ BUFFET

\$64 per person

Minimum of 20 guests

Freshly baked bread selection

### BBQ ITEMS

Slow roasted porterhouse with rosemary jus

Cajun chicken with black eyed peas

Lamb sausages with caramelised onion

### SALAD ITEMS

Chunky ratatouille

Sarladaise potatoes

Steamed greens with fetta

Coleslaw with French mustard

Rocket, witlof and blue cheese salad

Tomato and bocconcini with basil oil

Condiments - mustards, horseradish and tomato relish

### DESSERT ITEMS

Apple crumble with custard

Bread and butter pudding

Seasonal fruit platter

Freshly brewed selection of tea and coffee

### DINNER BUFFET

\$72 per person

Minimum of 30 guests

Freshly baked bread selection

Moroccan spiced chicken with cracked wheat and mint yoghurt

Roasted Atlantic salmon with spinach, sundried tomato and citrus beurre blanc

Braised pork loin with red cabbage and apple chutney

Mixed pepper penne with cherry tomatoes, basil and lemon oil

Roast chat potatoes with Murray River smoked sea salt

Steamed rice with black sesame seeds

Broccolini and fetta with lemon

Green bean and mizuna salad

Niçoise salad

### DESSERT ITEMS

Traditional tiramisu

Selection of mini desserts

Artisan cheese platter to share with quince paste, dried fruits and lavosh

Freshly brewed selection of tea and coffee

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# EVENT DINNERS

## BUFFETS

### DELUXE BUFFET

\$79 per person

Minimum of 50 guests

Freshly baked bread selection

Tasting plater of shucked oysters, smoked salmon, cured meats and Kalamata olives

Steamed Portarlington mussels with tomato, basil, chorizo and white wine sauce

Chicken breast with ratatouille and tapenade

Roasted barramundi with baby bok choy and green curry sauce

Braised duck leg with risoni and orange jus

Eye fillet with baby spinach and bordelaise sauce

Roast chat potatoes with Murray River smoked sea salt

Steamed kaffir and lemongrass jasmine rice

Broccolini with fetta and lemon

Green bean and mizuna salad

Niçoise salad

### DESSERT ITEMS

Filled choux pastries

Selection of mini desserts

Artisan cheese platter to share with quince paste, dried fruits and lavosh

Freshly brewed selection of tea and coffee



# BEVERAGES

You are welcome to select a beverage package to be served with your lunch or dinner, or your group can choose beverages upon consumption. Please note, a cash bar minimum spend may apply. Please select one white wine and one red wine from your desired package. Sparkling wine, beer, soft drink, juice and still water is included with all packages.

## BASIC PACKAGE (A)

Two hours - \$35 per person

Three hours - \$40 per person

Four hours – \$45 per person

BEE BOP CABERNET MERLOT Bellarine Peninsula VIC

BEE BOP SHIRAZ Bellarine Peninsula VIC

BEE BOP CHARDONNAY Bellarine Peninsula VIC

BEE BOP SAUVIGNON BLANC Bellarine Peninsula VIC

BEE BOP MOSCATO Bellarine Peninsula VIC

BEE BOP SPARKLING BRUT Bellarine Peninsula VIC

Standard beer offering - Carlton Draught, Cascade Light and/or Great Northern

\*Bee Bop \$36 per bottle on consumption

## STANDARD PACKAGE (B)

Two hours - \$40 per person

Three hours - \$45 per person

Four hours – \$50 per person

NINE YARDS PINOT NOIR Bellarine Peninsula VIC

NINE YARDS SHIRAZ Bellarine Peninsula VIC

NINE YARDS CHARDONNAY Bellarine Peninsula VIC

NINE YARDS SAUVIGNON BLANC Bellarine Peninsula VIC

NINE YARDS PINOT GRIGIO Bellarine Peninsula VIC

NINE YARDS SPARKLING PINOT CHARDONNAY Bellarine Peninsula VIC

Standard beer offering - Carlton Draught, Cascade Light and/or Great Northern

\*Nine Yards \$42 per bottle on consumption

## DELUXE PACKAGE (C)

Two hours - \$45 per person

Three hours - \$50 per person

Four hours – \$55 per person

JACK RABBIT PINOT NOIR Bellarine Peninsula VIC

JACK RABBIT SHIRAZ Bellarine Peninsula VIC

JACK RABBIT CABERNET SHIRAZ Bellarine Peninsula VIC

JACK RABBIT MERLOT Bellarine Peninsula VIC

JACK RABBIT CHARDONNAY Bellarine Peninsula VIC

JACK RABBIT SAUVIGNON BLANC Bellarine Peninsula VIC

JACK RABBIT RIESLING Bellarine Peninsula VIC

JACK RABBIT PINOT GRIGIO Bellarine Peninsula VIC

JACK RABBIT ROSE Bellarine Peninsula VIC

JACK RABBIT BLANC de BLANC Bellarine Peninsula VIC

Deluxe beer offering – Stella Artois (on request), Carlton draught, Great Northern and/or Cascade Light

\*Jack Rabbit \$56 per bottle on consumption

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# BEVERAGES

## PREMIUM PACKAGE (D)

Two hours - \$55 per person

Three hours - \$60 per person

Four hours - \$65 per person

CIMICKY TRUMPS SHIRAZ Barossa SA

HOLLICK THE BARD CABERNET Coonawarra SA

ANGOVE FAMILY CREST CHARDONNAY McLaren Vale SA

MT RILEY SAUVIGNON BLANC Marlborough NZ

LEURA PARK BLANC de BLANC SPARKLING Bellarine Peninsula VIC

Premium beer offering - Stella Artois (on request), Carlton draught, Great Northern and/or Cascade Light

\*Premium package wines are not available on consumption

## BEVERAGE EXTENSIONS

Add \$5 per person to package for 30 min extension

Add \$10 per person to package for 60 min extension

Add \$3 per person for each additional wine selection above four chosen options

## COCKTAILS on consumption

(Cocktail kegs – minimum spend \$1,800 = 115 cocktails)

Selection of two cocktails - \$16 per cocktail

Espresso Martini

Passionfruit Caprioska

Green Apple Mojito

## SPIRITS

Spirits can be purchased upon consumption

### BASE RANGE

\$8

Smirnoff Vodka

Gordon's London Dry Gin

Johnnie Walker Red Scotch Whisky Bundaberg Rum

Bulleit Bourbon

Bacardi Rum

Malibu Rum

Southern Comfort

Kahlua

Akropolis Ouzo

Canadian Club

Chatelle Napoleon Brandy

# BEVERAGES

## SPIRITS (continued)

Spirits can be purchased upon consumption

### MID \$9.5

Kettle One Vodka  
 Tanqueray Gin  
 Johnnie Walker Black Scotch Whisky Captain Morgan Spiced Rum  
 Jack Daniels Whiskey  
 Dickel Bourbon No.8  
 Pimms No1.  
 Baileys Irish Cream

### PREMIUM RANGE

Grey Goose Vodka	\$13
Tanqueray 10 Gin	\$13
Johnnie Walker Blue	\$22
Talisker 10yr Single Malt Scotch Whisky	\$18
Makers Mark Bourbon	\$12
Tawny Port	\$8

\*Full spirit range available in Geelong Social Club and President's Room South bars only

\*A range of any 5 spirits can be chosen to be in President's Room Central and North Bars

## BEER

	Bottle	285ml	425ml
Carlton Draught	\$6.8	\$5.5	\$7.7
Cascade Light	\$5.5	\$4.8	\$7
Great Northern	\$7	\$5.5	\$7.7
Victoria Bitter	\$7	-	-
Crown Larger	\$9	-	-
Pure Blonde	\$8	-	-
Corona	\$9	-	-
Lazy Yak Stella	\$9	-	-
Artois	\$9	-	-

## CIDER BOTTLES

Bulmers	\$9	-	-
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## SOFT DRINK (490ml or PET) \$4

Coke  
 Diet Coke  
 Sprite  
 Fanta  
 Lift  
 Dry Ginger Ale  
 Cascade Lemon Lime & Bitters\*

## JUICE (490ml) \$5

Orange  
 Apple  
 Pineapple  
 Cranberry  
 Tomato

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