

# HOTEL ILLAWARRA

GARDEN & DANCE  
zenya

cucina  
ILLAWARRA

amber  
BAR

## function selection 1

### Cold – Canapés

Olive tapenade, cherry tomato and bocconcini on a grilled crouton  
Herbed chicken, sweet potato and feta frittata  
Terrine of pork belly confit with apple and cranberry  
Chive and cream cheese pancake with smoked salmon  
Cured ocean trout with dill crème fraiche on a grilled crouton  
Fresh rice paper roll with free range chicken, prawn and vegetarian\*

### Hot – Canapés

Grilled polenta with sicilian styled caponata  
Ricotta-stuffed field mushrooms topped w a herb crust  
Arancini balls butternut, ricotta and green peas  
Middle eastern-spiced cauliflower fritters w tzatziki  
Three mushroom and feta cheese tartlet with beetroot tapenade  
Spiced chickpea falafels with tzatziki  
Confit of duck tartlet with fennel and orange  
Thai fish cakes with cucumber and coriander salsa  
Salt and pepper squid with a chilli ginger dipping sauce  
Tempura battered fish pieces with aioli  
Grilled chorizo with tomato relish  
Spicy meatballs in Neapolitan sauce  
Chargrilled eggplant & zucchini pizzetta w marinated artichokes & feta  
Sopressa-salami pizzetta w mushroom, roast capsicum & parmesan  
Morrocan lamb pizzetta with minted yoghurt  
Lamb shank ragu tartlet

### A Little Extra

Mushroom and leek risotto with cream and parmesan throughout  
Confit duck risotto with orange gremolata  
Roast pork roll with onion jam and jus  
Satay chicken noodle box  
Thai beef noodle box

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## Function Selection 1- How it all works

### Food Menu selection

Choose up to five items from the menu, we recommend 2 cold items and 3 hot items for a balanced menu. Cost is \$18.50 per person. (10 canapé's per person)

Menu items marked with an \* please allow an additional \$2.00 per item per person.

Should you wish to add menu items please add \$3.00 per choice per person to your base selection.

Additional menu items marked with an \* please allow an additional \$3.50 per item per person.

Substantial cocktail items listed, when added to a cocktail menu are all \$6.00. These are typically served in a bowl or noodle box.

Cocktail menus are typically served for duration of 90 minutes.

### Beverage Menu selection

Our beverage package consists of;

Draught domestic beers.

Wines from our Rothbury Estate selection - Cabernet sauvignon, Chardonnay and Semillon Sauvignon Blanc. & Killawarra Sparkling wine.

Soft drinks and Mt Franklin Sparkling mineral water.

Duration 90 minutes

Cost per person \$22.50

Bar accounts

Beverages may be charged on consumption. A minimum guarantee of \$500 for a function of 20 guests is required of bar accounts.

Premium beverage packages and cocktail promotions can be tailored to your specific needs. Please contact our Events Manager for further assistance.

All beverages are served responsibly and in accordance with RSA guidelines.

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## function selection 2

### entrée

Soup of the day with cucina's house made bread  
Varieties include tomato, pesto and parmesan, honeyed pumpkin and ginger

Pizzetta of chargrilled eggplant & zucchini w marinated artichokes & feta

Pizzetta of sopressa-salami w mushroom, roast capsicum & parmesan

Wild mushroom and feta tart resting on endive with a honey mustard dressing

Herbed chicken salad with marinated artichokes, beetroot, croutons, rocket finished with a maple dressing

Confit duck Maryland served with truss tomato, rocket and parmesan finished with a balsamic reduction

Twice cooked pork belly resting on a caramelised fennel, apple and cress salad finished with a white wine reduction

King prawn, mussel & chorizo hotpot w fresh herbs & house bread

Seared scallops with a leek and thyme risotto finished with cream and parmesan

Salt and pepper squid with chili dipping sauce, cucumber salsa and salad greens

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## function selection 2 cont..

### mains

Oven roasted sweet potato, rocket and toasted pine nut risotto finished with a balsamic reduction and Parmesan

Penne w grilled chicken, olives, capers, anchovies, baby spinach, finished w napoli & parmesan. (vegetarian option)

Crispy-skinned chicken maryland w a mediterranean potato hash & finished w white-wine-thyme jus

Chicken, mushroom and tomato ragu with tagliatelle and garnished with a pine nut gremolata

Seasoned pork loin with a sweet potato mash finished with roast tomatoes and a wilted spinach creme

Herb crusted lamb rump served with a potato cake, ratatouille and a red wine jus

Grilled scotch fillet with roasted field mushroom, seasonal vegetables, feta whipped mash and a red wine jus

Pan fried ocean trout fillet served over a vegetable terrine finished with salsa verde and lemon

Paella-style saffron risotto w chorizo, scallops, fish, mussels & leek, finished w a mild chilli-jam

King prawn risotto with sautéed leek and thyme finished with a chili onion jam

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## function selection 2 cont..

### desserts

Flourless chocolate hazelnut cake with cognac ganache and double cream

Triple chocolate trifle layered with white chocolate custard garnished with chocolate chards

Gluten free orange and almond cake with mango cream cheese and hazelnut praline

Mixed berry crepe torte with crème patisserie finished with a passion fruit couli

Poached fruit tart filled with marscopone finished with candied orange

Cheesecake with your choice of flavour garnished with a fruit compote

Choc-espresso-syrup cake served warm w double cream

Cucina's tiramisu laced with coffee liqueur, finished with a raspberry compote

Gelato two scoop sundae finished with nuts and warm chocolate sauce

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## Function Selection 2 - How it all works

### Menu Options

- 2 Course Menu with alternate meals per course - \$36.50 pp  
Please select either 2 entrée and 2 mains or 2 desserts OR  
2 mains and 2 desserts. To be served alternately.
- 2 Course Menu with the choice of 3 entrée and 3 mains - \$41.50 pp  
OR 3 mains and 2 desserts
- 3 Course Menu with alternate meals per course - \$46.50 pp  
Please select 2 entrée and 2 mains and 2 desserts. To be served alternately.
- 3 Course Menu with the choice of 3 entrée, 3 mains and 2 desserts - \$50.00 pp
- Breads, dips, vegetables and salads for the table are \$2.50 extra per person

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## Terms and Conditions

1. A deposit of **20%** of is required to confirm your booking.
2. Any tentative booking not confirmed within 10 days from the initial enquiry maybe released at the discretion of HOTEL ILLAWARRA.
3. Confirmation of final numbers and full payment is required 3 days prior to your event, unless other arrangements have been made with us.
4. The client is responsible for any loss or damage caused to the HOTEL ILLAWARRA by guests attending the function.
5. HOTEL ILLAWARRA is not responsible for any loss or damage to equipment or personal effects left in the Hotel during or after the function.
6. HOTEL ILLAWARRA reserves the right to refuse entry or service to any guest and serves all patrons under the guidelines of RSA. All function guests must meet acceptable dress code standards.
7. All Prices are current from the time of printing and subject to change without notice.
8. All outstanding balances must be paid for at the end of function unless other arrangements have been made prior to the event.

### **Cancellation Fees:**

In the event of your function being cancelled within 30 days of your booking, a 50% cancellation fee will be applied based on the initial deposit paid.

Functions that are cancelled within 3 days of your event will incur 100% cancellation fee.

I \_\_\_\_\_ hereby accept the terms and conditions and confirm that all details outlined above are correct.

Signed: \_\_\_\_\_ Date: \_\_\_/\_\_\_/\_\_\_\_\_