

BANQUETS & BUFFETS

YOUR MENU. YOUR FLAVOURS.



ENCORE
EVENTS CENTRE

2022 - 2023



CLASSIC

MENU

2 COURSE CLASSIC MENU / \$49 PER PERSON

3 COURSE CLASSIC MENU / \$56 PER PERSON

Beverage packages not included. See page 17 for beverage options.

ENTRÉE

(SELECT TWO TO BE SERVED ALTERNATELY)

Spinach and chickpea falafel hummus bowl, spiced pumpkin chips and crisp pitta *v gf* ve*

Grilled heirloom carrots and asparagus, gingerbread crumbs and coconut labna *v gf ve*

Sliced seared beef, green mango, cucumber, papaya, coconut, and kaffir lime tamarind dressing *gf*

Pan-fried gnocchi, roasted beetroots, lemon pangrattato and soft ricotta *v*

Eggplant parma, layers of eggplant, sugo, buffalo mozzarella, parmesan, basil and rocket *v*

Braised beef short rib pickled vegetables and herb salad *gf*

Sumac and lemon spiced chicken, ancient grains salad, smoked yoghurt and pomegranate molasses *gf*

Minimum 50 people

MAIN

(SELECT TWO TO BE SERVED ALTERNATELY)

Roasted pumpkin, spinach and ricotta rotolo, tomato, olives and balsamic *v*

Chermoula roasted chicken pearl cous cous, orange, mint and pomegranate

12-hour brisket, sweet potato crush, green apple slaw, lemon olive oil *gf*

Spiced braised lamb shank brik, peanuts, golden sultanas, yoghurt and herb salad

Pan fried chicken breast crisp prosciutto, braised cabbage, pomme anna *gf*

Slow roasted porchetta, green apple relish, soft polenta and spiced jus *gf*

Tasmanian salmon, potato galette, fennel, watercress salad and lemon olive oil *gf*

Moroccan spiced roasted pumpkin, fragrant rice, toasted pine nuts and tahini sauce *v gf ve*

DESSERTS

(SELECT TWO TO BE SERVED ALTERNATELY)

Baked apple crumble, crème anglaise

Pavlova, passionfruit, strawberries, double cream *gf*

Warm chocolate brownie, cinnamon cream, meringue, berry compote

Lemon meringue tart, raspberry, white chocolate cream

Sticky date pudding with butterscotch sauce and double cream

Seasonal fruit and raspberry sorbet *gf ve*

Classic tiramisu

LUXE

MENU

2 COURSE LUXE MENU / \$59 PER PERSON

3 COURSE LUXE MENU / \$69.50 PER PERSON

Beverage packages not included. See page 17 for beverage options.

ENTRÉE

(SELECT TWO TO BE SERVED ALTERNATELY)

Braised beef cheek croquette with pickled red onions, rocket and fennel *gf**

Prawns with avocado mousse, vine ripe tomato and petit caper dressing *gf*

Field mushroom, ricotta and caramelised onion ravioli with toasted pine nuts *v*

Grilled chicken tenderloin, soba noodle salad, teriyaki vinaigrette

Chick pea fritters, heirloom beetroot, pomegranate, feta and tahini dressing *v ve**

Chicken satay, coconut rice, coriander, mint, sliced shallot salad *gf*

A gravlax of salmon, capers, dill crème fraiche, horseradish, shallot and herb salad *gf*

Minimum 50 people

MAIN

(SELECT TWO TO BE SERVED ALTERNATELY)

Pan fried snapper fillet, celeriac puree, pickled fennel, walnut salad *gf*

Chermoula rubbed BBQ chicken breast, pistachio couscous,
slow roasted sweet potato, harissa dressing

Lamb rump, white bean skordalia, roasted carrots, mint pea and parsley salad *gf***

Seared fillet of barramundi, steamed clams, saffron potatoes and
bouillabaisse sauce *gf*

300g porterhouse steak* green beans, parsley and feta salad,
red wine jus *gf*

Eggplant parmigiana, buffalo mozzarella, basil oil *v gf*

Slow cooked lamb shoulder, lemon potatoes and roasted feta carrots *gf*

Portuguese BBQ chicken, saffron spiced rice and seasonal greens *gf*

250g char grilled eye fillet*, potato galette, roasted mushrooms, garlic and parsley
butter *gf***

Crispy skin pork belly, chestnut puree, roast carrot, herb potato rosti *gf*

Zaatar spiced spinach pide, green lentil and chickpea salad, saffron, coconut yoghurt
and pomegranate molasses *v ve*

*All steak served medium unless otherwise specified

**\$2.50 surcharge is applicable

DESSERTS

(SELECT TWO TO BE SERVED ALTERNATELY)

Chocolate silk tart, honeycomb cream and salted toffee praline *gf*

Macerated strawberries, crumbled meringue, double cream, raspberry sauce *gf*

Warm apple and rhubarb tart, vanilla bean cream

Tangy citrus lemon tart, raspberry coulis, double cream

White chocolate and passionfruit lamington, lemon curd, mint

Flourless orange and almond cake, whipped mascarpone, pistachio praline *gf*

Buttermilk, cornflake pannacotta, berries, persian fairy floss *gf ve**

Sticky date pudding, butterscotch, spiced double cream

Almond and chocolate pudding with hazelnut praline cream *gf*

Compressed melon, raspberry cream, vanilla and mint syrup *gf*



OPTIONAL EXTRAS

Chefs choice canapés on arrival (1/2 hour) / \$14.50 pp

Chefs choice canapés on arrival (1 hour) / \$17.50 pp

Fresh seasonal fruit platter / \$4 pp

Seafood platter / \$20.50 pp

Antipasto platter / \$6 pp

Garden salad / \$4 pp

Rocket and parmesan salad / \$3.50 pp

Roasted chat potatoes / \$4 pp

Seasonal vegetables with herb butter / \$3.50 pp

Selection of Australian cheese, dried fruit and water crackers *gf** / \$6.50 pp

Minimum 50 people



BUFFETS

YOUR MENU. YOUR FLAVOURS.

BUFFET OPTION ONE

Please choose three items

\$30.50 pp

BUFFET OPTION TWO

Please choose four items

\$40.50 pp

BUFFET OPTION THREE

Please choose six items

\$51 pp

Beverage packages not included. See page 17 for beverage options.

Minimum 50 people

COLD ITEMS

Wild mushroom, brie, thyme tart, baby beetroot, candied walnut, spinach salad *v*

Chickpea fritters, ancient grains, minted yoghurt *v ve**

Gravlax of salmon, salad of cress, red onion,
baby capers, horseradish cream *gf*

Seared salmon, mizuna, avocado, snow peas, lemon vinaigrette *gf*

Chorizo sausage, chickpea salad, semi dried tomatoes, charred zucchini, basil *gf*

Moroccan style chicken salad, citrus, spiced yoghurt,
mint, coriander *gf*

HOT ITEMS

Rare roasted beef sirloin, seeded mustard crust, roasted root vegetables, port wine jus

Spinach, ricotta cannelloni, napoli sauce *v*

Chicken, mushroom ravioli, gremolata

Roast high country pork belly, celeriac purée *gf*

Jumbo ravioli filled ricotta spinach, lemon zest, asparagus, thyme butter cream sauce *v*

Baked lemon lamb, mint salsa *gf*

Grilled chicken breast, green olive pepperonata *gf*

Roast Gippsland beef, lentils du puy, vine ripened tomato glaze *gf*

Crispy skin barramundi with lemon caper gremolata *gf*

Sumac and lemon spiced chicken, ancient grains salad *gf*

Char grilled Gippsland beef with garlic and tomato polenta, salsa verde *gf*

Roasted king brown mushrooms, sweet potato fondant, broad bean and lentil salad,
pomegranate molasses *ve gf*

SALADS AND SIDES

Green bean salad, shaved fennel, marinated feta, ciabatta croutes *v gf**

Herb and citrus pearl couscous, flaked almonds, currants *ve*

Frissee lettuce salad, soft-boiled eggs, candied bacon, broad beans, ranch dressing *gf*

Warm maple glazed pumpkin, sweet potato crisps *ve gf*

Greek style salad, parsley, kalamata olives, feta,
roasted roma tomatoes *gf*

Moroccan chickpea, cauliflower, red capsicum, sliced shallots *ve gf*

Creamy potato, chive mash *gf*

Garden salad, mustard dressing *ve* gf*

Roasted potato salad with cornichon, seeded mustard, sour cream, parsley *gf*

Thai green papaya salad with prik nam pla

DESSERT

Pecan pie with butterscotch sauce, cream

White chocolate, raspberry baked cheesecake, wild berry coulis

Individual lemon meringue tart, passionfruit coulis, double cream

Mandarin curd, cream cheese, vanilla mousse, freeze dried mandarin, cinnamon crumbs *gf**

Sticky date pudding, macadamia butterscotch sauce

Fresh seasonal fruit platter *v ve gf*

KIDS

\$29 PER CHILD

This menu is designed for children under 12 years of age

Please select one main course and one dessert

Iced water, soft drinks and juice included

MAIN

Chicken parmigiana and chips

Classic cheese burger and chips

Vegetable cheese burger and onion rings *v ve**

Battered flathead fillets and chips

Spaghetti bolognese *v* ve**

Cheesy beef lasagne, chips and salad

Grilled chicken tenderloin skewers and seasonal vegetables *gf*

Steak, creamy mash, pan juices and seasonal vegetables *gf*

Crispy tofu and stir fry vegetables *ve gf v*

DESSERT

Lime jelly, Freddo frog *gf v*

Ice cream sundae with chocolate sauce *gf v*

Fruit salad, raspberry sorbet *gf v ve*

Cocoa mousse, strawberries *gf v ve**

Chocolate dipped banana, honeycomb *gf v*



BEVERAGES

Your beverage package duration must match your food service times.
All alcoholic packages include beer, light beer, red and white wine, soft drinks, coffee and assorted teas.

HOUSE PACKAGE

Please ask us for our latest wine selections

1 hour / \$15 pp

2 hours / \$22 pp

3 hours / \$29 pp

4 hours / \$37 pp

PREMIUM PACKAGE

Please ask us for our latest wine selections

1 hour / \$22 pp

2 hours / \$29 pp

3 hours / \$36 pp

4 hours / \$43 pp

NON-ALCOHOLIC PACKAGE

Includes soft drinks, juice, coffee and assorted teas

1 hour / \$8.50 pp

2 hours / \$10.50 pp

3 hours / \$12.50 pp

4 hours / \$15.50 pp

5 hours / \$18.50 pp

CASH OR CONSUMPTION

A minimum spend applies for on consumption bars. Prices will vary in accordance with event requirements. Minimum 20 guests.

ENCORE
EVENTS CENTRE

80 Derrimut Rd Hoppers Crossing, VIC Australia 3029
1300 156 557 / encore@wyndham.v1i8c.gov.au / encoreeventscentre.com.au