



RADISSON
MEETINGS

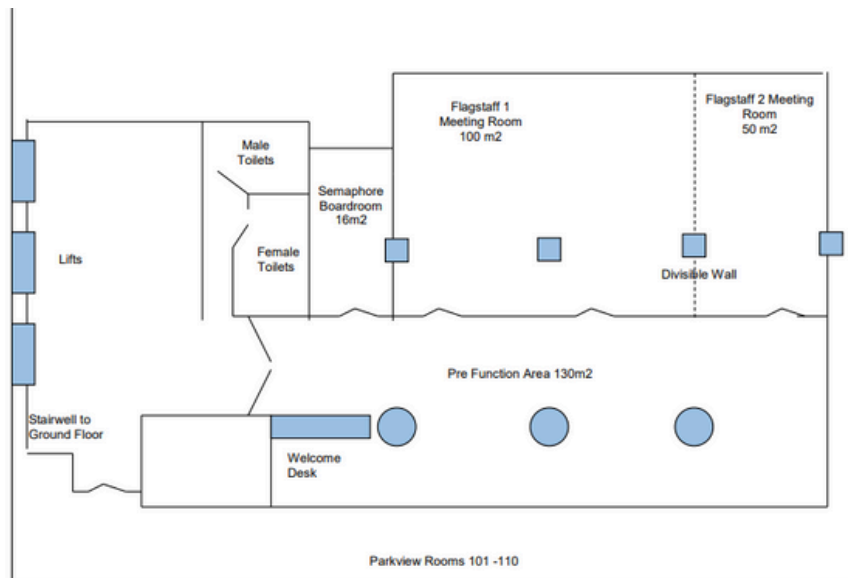
TAILORED TO YOUR EVENT

Banquet Brochure

RADISSON EVENTS

Making your event a success

Function Room	Dimensions			Maximum Suggested Seating Style Capacity						
	Floor area (m2)	Room size (m)	Ceiling height (m)	Boardroom	Theatre Style	Dinner / Banquet	Cocktail	Classroom	U-Shape	Cabaret (8 per table)
Semaphore Room	16	3 x 5.3	2.7	6	-	-	-	-	-	-
Flagstaff 1	100	12 x 8	3.4	18	70	54	120	36	18	40
Flagstaff 2	50	6 x 8	3.4	16	40	18	50	18	16	16
Flagstaff 1 and 2	150	18 x 8	3.4	-	110	72	170	54	-	64
Pre-Function Area	130	3	-	-	-	-	-	-	-	-
Parkview Room	20	-	2.7	8	14	-	-	-	8	8
Lawn Bowls	200	10 x 20	-	40	150	110	150	55	40	88
HQ's on William	250	-	-	-	-	-	150	-	-	-



PRIVATE DINING, PLATED

ENTRÉE

- Vodka cured Salmon, citrus crème fraîche, orange, fennel and herb oil (GF)
- Middle eastern Falafel, rocket and fennel salad, dip, roasted cumin, stone baked zaatar bread (V)
- Herb crusted Roast Beef with grain mustard sauce, pickled vegetable and petite greens
- Vine ripened tomatoes, young mozzarella, sweet basil pesto, arugula and reduced balsamic (V) (GF)
- Pork belly bites, lime chilli kaffir salsa, coconut sauce, palm sugar peanut praline, crispy rice noodles
- Soup of the day with grilled sourdough (V)

MAINS

- Confit duck leg, braised red cabbage, fondant potato, star anise jus and crispy sage
- Pumpkin ravioli, roasted butternut pumpkin, pine nuts, sage butter and goats cheese (V)
- 12-Hour slow cooked aromatic beef cheek, carrot mash, seasonal greens, Asian jus (GF, DF)
- Free range stuffed chicken breast, chickpea mash, zucchini and roasted cumin (GF)
- Pan seared catch of the day, green beans, herb butter sauce, rustic herb mash and flying fish caviar (GF)
- Pan seared Birchley pork cutlet sous-vide till tender served with toasted winter barley risotto, Harcourt apple and fig vincotto, sage, fennel

DESSERTS

- Selection of artisan cheese served with crackers, quince paste, dried fruits and nuts
- New York cheese cake berry compote, freeze dried berries
- Apple crumble Victorian apples, spices, ANZAC crumb, cream
- 70% Dark chocolate whiskey mousse, peanut praline crumble, chocolate spice
- Lemon curd tart with cardamom cream and candied ginger (GFR)

SIDE DISHES - ADDITIONAL \$8 PER PERSON

SELECT 2 SIDES TO BE SERVED WITH MAIN COURSE ON A SHARING BASIS

- Mixed green salad
- Spice roasted seasonal root vegetables
- Thyme, rosemary and garlic roasted potatoes
- Steamed seasonal vegetables, lemon herb butter

*All served with baked bread rolls to start

CLASSIC CANAPÉ MENU

COLD SELECTION

- Bruschetta of heirloom tomatoes, basil and grana padano (V)
- Smoked salmon, avocado crème fraîche, herb crouton
- Poached chicken, chive and lemon mayonnaise finger sandwiches
- Rare roast beef, micro herbs and a Dijon dressing
- Beetroot hummus tarts (V) (GFR)
- Vietnamese rice paper rolls with sweet chilli sauce (V) (DF) (GF)

WARM SELECTION

- Char siew pork puff
- Mini assorted gourmet pies
- Peking duck spring roll, hoisin sauce
- Beef rendang puff
- Caramelised onion, roasted tomato and feta cheese tart (V) (GFR)
- Spinach and onion pakora, lemon yoghurt (V)
- Peri peri chicken skewers
- Vegetable spring roll with sweet chili sauce (v)
- Lamb borek with sumac yogurt
- Assorted Arancini with dip (gf)





DELUXE CANAPÉ MENU

COLD SELECTION

- Avocado and shrimp cocktails (GF) (DF)
- Freshly shucked oysters with compressed apple and chilli (GF) (DF)
- Seared scallop lemon emulsion pickled cucumber fennel
- Tuna tartar and avocado cones, ponzu dressing, shiso, togarashi
- Melon, prosciutto, goats curd, compressed basil, vincotto
- Spiced grilled corn and bean sesame cups, avocado lime mousse, Tabasco, fried shallots

WARM SELECTION

- Tandoori spice grilled chicken skewer with mint chutney
- Tempura pumpkin flowers sundried tomato, goats' cheese Mediterranean herbs
- Crispy pork belly bites, coconut sauce, peanut brittle and Asian herbs
- Salt and pepper calamari, lime Szechuan pepper salt, lemon aioli arugula
- Spiced pumpkin tartlet, pepitas vincotto, petite herbs

DESSERT CANAPÉ

Finish your cocktail party with something sweet. Items can be mixed and added to either the Classic Canapé or Deluxe Canapé menus.

- Individual pavlovas with seasoned fruits and coulis
- Lemon curd tarts
- Dark Chocolate whiskey mousse spiced cocoa, peanut brittle
- Churros with spiced dark chocolate freeze dried fruit





GRAZING PLATTERS

Serves between 8 - 10 guests

REGULAR PLATTER

- Gourmet pies, Vegetable spring rolls, Samosa, Sausage rolls served with selection of dipping sauces

DELUXE PLATTER

- Tandoori Chicken skewers with mint chutney, Assorted Arancini with dips, Sausage rolls, Spiced potato wedges with cheese and truffle dip, vegetable spring rolls

VEGETARIAN PLATTER

- Beetroot hummus tart (Gf), lentil and quinoa cups with avocado (Gf), Vegetable gyoza with sweet chili dip, spinach and feta boreks, assorted vegetarian arancini (gf)

LOCAL VICTORIAN CHEESE AND CURED MEAT PLATTER

- 3 Varieties of local Victorian cheeses and international artisanal cheese served with Hungarian salami, Prosciutto, Cured ham and a selection of condiments, pickles, crackers and grilled sour dough