

SRG

AT THE LANGHAM

Meetings and Event Menus



Functions Menu Canapé Style



Canapé Style

PACKAGE 1
\$32 per person
4 canapes per person – 2 choice canapes

PACKAGE 2
\$48 per person
6 canapes per person – 3 choice canapes

Additional canapes: \$8 per canape

PACKAGE 3
\$64 per person
8 canapes per person – 4 choice canapes

HOT CANAPÉS

Vegetarian

Truffled mushroom & parmesan arancini, truffle aioli (v) (gf on request)

Maccheroni, truffle & cheese croquette

Caramelised onion & Meredith goat cheese croquette, aioli (v)

Meat

Slow-cooked Junee lamb & rosemary pie, crushed petit pois (df, nf)

Malay coconut-crust chicken skewers (gf, df, nf)

Harissa lamb kofta, minted Greek yoghurt (gf, nf)

Seafood

Tempura prawn, chilli-yuzu mayo (df, nf)

Seared Hokkaido scallop, sweet corn purée, crispy eschalots (gf, df)

Lobster spring roll, soy & lime dip

COLD CANAPÉS

Vegetarian

Whipped feta tartlette, heirloom tomato, basil (v)

Smoked tofu tempura, soy, burnt lime (gf, df, ve)

Hand-rolled Vietnamese rice paper rolls, lime sweet chilli (can be v)

Meat

Chicken teriyaki rice pepper roll, lime sweet chilli (gf)

Wollemi duck pancake, hoisin sauce (df)

Soy chilli chicken crêpe

Seafood

Huon salmon tart', ginger, yuzu, shiso, kombu (df)

Fraser Isle spanner crab, nashi pear, chive, yuzu, brioche

Yellowfin tuna tartare, sesame, confit tomato, chives (gf, df)

Tempura prawn, chilli-yuzu mayo (df, nf)

Seared Hokkaido scallop, sweet corn purée, crispy eschalots (gf, df)

Lobster spring roll, soy & lime dip

SWEET

Pistachio & yuzu délice (v, nf)

Custard tart, lemon myrtle, honeycomb (v)

Opera gâteau, raspberry (v)

Salted caramel tart, Chantilly cream (v)

Selection of macarons (v) (gf on request)

For substantial options see next page.

Canapé Style

SUBSTANTIAL CANAPÉS

\$13 per person/piece

VEGETARIAN

Thai noodle salad, sesame, spring onion (vg, gf)

Pumpkin & sage risotto, pepitas pesto (v, gf)

Busiate pasta, basil pesto, aged ricotta (v)

MEAT

Wagyu beef slider, American cheese, lettuce, pickles, secret sauce

Lamb tenderloin skewer, ‘salt & pepper’, capsicum (gf, df)

Borrowdale pork bao, hoisin, cucumber, pickled chilli (df)

SEAFOOD

Blue swimmer crab fried rice, shallot, aged soy (df)

Panko crumbed barramundi, gribiche (df)

King prawn roll, iceberg lettuce, Mary Rose sauce (df)

Artisan Chef Station

Minimum numbers of 25 people

AUSTRALIAN ARTISAN CURED MEATS AND CHEESE
\$40 per person

Cheese - Maffra aged cheddar, Tarago blue, Woombye Double brie

Meats - Prosciutto, Danish salami and double smoked ham (gf)

Selection of grilled vegetables, dips, olives, butter, breads and lavosh (v)

THE LANGHAM DESSERT STATION
\$40 per person

Mini Chocolate tart (v)

Mini Lemon meringue tart (v)

Raspberry and coconut lamington(nf)

Mini éclair (v)

Assorted macarons (v)

OYSTERS STATION
\$24 per person

Pambula Sydney rock oysters

Local Pacific oysters

Lemons, mignonette dressing, Gin lime dressing and hot sauce (v)

CARVERY
\$45 per person

Choice of:

Wagyu beef rump

Southern highlands lamb leg

Slow roasted Berkshire pork shoulder

Served with traditional condiments, gravy and warm bread rolls

Plated Lunch and Dinner Menu

2 COURSE SET MENU

\$95 per person

Alternate drop \$7 per person, per course

3 COURSE SET MENU

\$115 per person

Alternate drop \$7 per person, per course

3 COURSE CHOICE MENU

\$165 per person

Maximum 20 guests, Select 3 menu items, per course

ON ARRIVAL

Bread basket & cultured butter

ENTREE (choice of 2)

Burrata, marinated capsicum, smoked almonds (v, gf, n)

Pan-fried gnocchi, tomato coulis, zucchini flowers, salted ricotta (v, gf)

Scorched blue mackerel, sweet corn, sea herbs (gf, df)

House-cured king salmon, crème fraîche, capers, dill (gf)

Pink snapper crudo, sweet & sour blood plum, cucumber, chilli (gf, df)

Wagyu tartare, egg yolk, fried capers, Dijon mustard (gf, df)

Chicken liver parfait, white onion chutney, puffed peas (gf)

Confit duck terrine, blistered grapes, cornichons, crouton (df)

MAINS (choice of 2)

Poached blue eye cod, eggplant, lemon basil (gf, df)

The James Caesar salad, poached chicken, parmesan

Short rib of beef, cauliflower, charred eschalot, jus (gf)

Caramelised root vegetable gratin, goat curd, pickled zucchini (gf)

Heritage lamb, glazed pumpkin, onion purée, rosemary (gf, df)

Japanese pumpkin risotto, salted pepitas, balsamic vinegar (ve, gf, df)

Pan-fried barramundi, bok choy, miso glaze, sesame (df)

Mulloway, Spanish onion, confit cherry tomato, basil (gf, df)

SIDES (choice of 2 classic)

Cauliflower gratin, chive crumb

Garden salad, tomato vinaigrette (ve, gf)

Baked carrot, cumin, yoghurt (gf)

Fries, parmesan, truffle aioli (gf, df)

Market greens, preserved lemon, toasted hazelnuts (n, df, gf)

Roasted chat potatoes, rosemary (gf, df)

DESSERT (choice of 2 classic)

Custard tart, lemon myrtle, crème fraîche, honeycomb (v)

Valrhona Kalingo chocolate mousse, praline caramel, malt ice cream (v, gf, n)

Vacherin, mango, lime mascarpone, mint (gf, v)

Pistachio & yuzu délice, coconut sorbet

Petit four selection (add \$9)

Beverage Packages



Banquet Wine Packages

DURATION	STANDARD	DELUXE	PREMIUM
2 HOURS	\$50pp	60pp	\$70pp
3 HOURS	\$55pp	\$68pp	\$80pp
4 HOURS	\$60pp	\$75pp	\$90pp
5 HOURS	\$65pp	\$82pp	\$100pp

Banquet Wine Packages

STANDARD

SPARKLING (included)
Frankie Sparkling, South-East Australia

WHITE (choice of one)
Quilty & Gransden Pinot Gris, Mudgee, NSW
Quilty & Gransden Chardonnay, Orange, NSW

ROSÉ (optional upgrade +\$5pp)
Wicks Estate Rosé, Adelaide Hills, SA

RED (choice of one)
Quilty & Gransden Pinot Noir, Orange, NSW
Quilty & Gransden Shiraz, Orange, NSW

BEERS (included)
Sydney Beer Co. Lager 4.5%
Heaps Normal Quiet XPA <0.5% (Non-alcoholic)

NON-ALCOHOLIC
Still & Sparkling Mineral Water
Soft Drink & Fruit Juices

DELUXE

SPARKLING
Wicks Estate Vintage Sparkling, Adelaide Hills, SA

WHITE (choice of one)
Wicks Estate Pinot Gris, Adelaide Hills, SA
Wicks Estate Chardonnay, Adelaide Hills, SA

ROSÉ (included)
Wicks Estate Rosé, Adelaide Hills, SA

RED (choice of one)
Wicks Estate Pinot Noir, Adelaide Hills, SA
Wicks Estate Shiraz, Adelaide Hills, SA

BEERS (included)
Sydney Beer Co. Lager 4.5%
Young Henry's 'Newtown' Pale Ale 4.8%
Heaps Normal Quiet XPA <0.5% (Non-alcoholic)

NON-ALCOHOLIC
Still & Sparkling Mineral Water
Soft Drink & Fruit Juices

PREMIUM

SPARKLING
Bandini Prosecco, Veneto, Italy

Upgrade to House of Arras 'Blanc de Blancs',
Tasmania +\$8pp

WHITE (choice of one)
Te Mata Estate Sauvignon Blanc, Hawkes Bay, NZ
Te Mata Estate Chardonnay, Hawkes Bay, NZ
Aquilani Pinot Grigio, Veneto, Italy

ROSÉ (included)
'M' de Minuty, Côtes de Provence, France

RED (choice of one)
Storm Bay Pinot Noir, Coal River Valley, TAS
Te Mata Estate Syrah, Hawkes Bay, NZ
Te Mata Estate Cabernet Blend, Hawkes Bay, NZ

BEERS (choice of two)
Sydney Beer Co. Lager 4.5%
Young Henry's 'Newtown' Pale Ale 4.5%
Asahi 'Super Dry' Lager 5.0%
Heaps Normal Quiet XPA <0.5% (non-alcoholic)

CIDER (included)
Barossa Cider Co. Cider 4.5%

NON-ALCOHOLIC
Still & Sparkling Mineral Water
Soft Drink & Fruit Juices