

SEAVIEW WILLIAMSTOWN



Banquet Package

Look no further than Seaview Williamstown Events Centre for the most picturesque glimpse of the beautiful town of Williamstown and greater Melbourne CBD, offering the perfect backdrop to your next special banquet event.

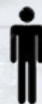



VENUE HIRE: \$1000.00 per wing or **\$1800.00** for entire function space
(5 hour event time frame + 3 hour bump in period)

Inclusions:

- Basic audio-visual equipment including plasma screens, in-house PA system, and hand-held wireless microphones
- Licensed bar (minimum beverage spends apply)
- Experienced event management
- Front of house service staff and chef team
- Dining furniture and table linen
- Stage and lectern provided on request
- Display easels
- Set up, pack down, and hygiene cleaning
- Cakeage
- Crockery and glassware
- On site parking

Additional Charges:

- Security if required (\$80.00 per hour)
*Security is mandatory for 21st birthday celebrations and/or events with over 100 guests.
- Unlimited tea and coffee station (\$4.00 per person)
- White chair covers (\$3.50 per chair)

FUNCTION SPACE				
EAST OR WEST WING	130	2	3	1
EAST AND WEST WING	260	4	6	2

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ALL PRICES INCLUSIVE GST.

MAIN

OPTION 1: 2 COURSE SET MENU

\$78.00 PER PERSON

OPTION 2: 3 COURSE SET MENU

\$88.00 PER PERSON

NOTE:

- **SELECT 2 CHOICES IN EACH COURSE TO BE SERVED ALTERNATIVELY TO YOUR GUESTS (MINIMUM OF 25 PEOPLE)**
- **INCLUDES SIDE OF BREAD AND BUTTER PER GUEST**

ENTREE

- **Pumpkin & ricotta ravioli** w brown butter & sage sauce, pine nuts, tomato, and parmesan
- **Ricotta gnocchi** w tomato sugo and parmesan
- **Forrest mushroom risotto** w sage, pine nuts, and truffle (max of 50 serves)
- **Beef carpaccio** w arugula, red onion, pine nuts, parmesan, capers & olive oil
- **Smoked salmon salad** w croutons, sweet garlic mayo, dill, red onion, and micro herbs
- **Roast chicken caesar salad** w crumbed egg
- **Herb crusted cauliflower steak** w white bean purée
- **Seared scallop** w mint & pea purée, and crispy bacon
- **Clam chowder**
- **Minestrone** w black bean

Limited Christmas Offer (November and December only)

- **Classic prawn cocktail**

- **Stuffed roast chicken kiev** w roast garlic potato mousseline, spinach purée, green pea & olive oil
- **Eye fillet** w roast pumpkin n sweet potato mash, green beans & rosemary port jus
- **Braised lamb shank** w root vegetables, rosemary, and peas on rustic mash potato
- **Crispy skin salmon fillet** w niçoise salad of potato, green beans, olives, and anchovy
- **Barramundi fillet** w coconut and clam broth, and a pickled Asian inspired herb salad
- **Crispy pork belly** w celeriac mash, and a date & cilantro relish
- **Large Field Mushroom**, stuffed with roma tomato's, rosemary and garlic served with a lentil and parsley salad

Limited Christmas Offer (November and December only)

- **Roasted turkey breast** filled with cranberry ricotta, sautéed brussel sprouts and pork wine glaze

DESSERT

- **Sticky date pudding** w butterscotch sauce & double cream
- **Apple crumble tart** w double cream
- **Eton mess** w meringue, berries, banana & double cream
- **Chocolate panna cotta** w mandarin segment, braised dates & double cream

Limited Christmas Offer (November and December only)

- **Christmas pudding** w brandy anglaise

CHILDREN'S MENU

2 COURSE (UP TO 12 YEARS OLD)

\$19.50 PER CHILD - PLEASE SELECT ONE MAIN

- Beef lasagna w salad
- Crumbed chicken tenders w fries and salad

DESSERT

- Chocolate ice cream sundae

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Package Upgrades

STANDARD ANTIPASTO PLATTER at \$18 per person (min 20)

Includes cheese, cured meats, olives, marinated pickled vegetables, bread, crackers, and dried fruits

GOURMET CHEESE SELECTION at \$20 per person (min 20)

Selection of Australian and International Cheese, crackers, quince jam, dried fruits, and nuts

PETIT FOURS + SWEET TREATS at \$20 per person (min 20)

Selection of handmade tartlets, choc truffles, miniature cakes, and biscotti

GRAZING TABLE at \$22 per person (min 30)

Includes selection of shaved cured meats, cheese, fresh & dried fruits, crackers, pretzels, fresh bread, selection of dips, olives, and pickles

SEAFOOD PLATTER at \$30 per person (min 20)

Selection of whole king prawns, natural oysters, smoked salmon or trout, marinated mussels in tomato salsa, cocktail sauce, and finished w seasonal fruit

FRUIT PLATTER at \$10 per person (min 10)

Includes seasonal fruits

Please notify your event coordinator of any dietary requirements prior to function

