



# FUNCTION INFORMATION

2011

Thank you for expressing interest in the Eltham Hotel for your forthcoming function.

Included in this package are our menu selections, pricing details and general information for your perusal. Should you have any further inquires please do not hesitate to contact us.

Should you wish to view the function facilities, please make an appointment.

## Contact Details

**Phone:** (03) 9439-9224 **Fax:** (03) 9431 1948

**Email:**

[eltham.hotel@alhgroup.com.au](mailto:eltham.hotel@alhgroup.com.au)

**Web:**

[www.elthamhotel.com.au](http://www.elthamhotel.com.au)

## GENERAL INFORMATION:

The Eltham Hotel is ideal for every special occasion; including Birthdays, Engagements, & Business or Social Club Functions. At the Eltham Hotel we offer a relaxed setting, with exceptional service and quality food & beverage. We specialize in gluten free catering and provide gluten free selections in all of our menus.

### **Function Room Capacity:**

Cocktail Style:	60
Sit down:	38
U shape	26
Boardroom	30

### **Beer Garden & BBQ Packages**

The rear section of the Beer Garden in our Sports bar is also available for private functions and you have a choice of 3 barbeque packages cooked by your own personal chef. A minimum of 20 people is required for this option.

### **Conferences**

We have a selection of corporate breakfast, morning/afternoon tea or lunch menus. We can also cater for larger corporate breakfasts in our modern bistro setting. The following equipment is available at no extra charge whiteboard, projector screen, flip Charts, TV, DVD. Projector hire is available - \$80

### **Room Hire Charges**

Full day	\$200
Half day	\$120 (maximum 3 hours – corporate functions only)
Evenings	\$200 (maximum 5 hours)
Beer Garden	No Charge

## BIRTHDAY FUNCTIONS

### **ASK ABOUT OUR \$1100 BIRTHDAY PACKAGE:**

- 5 hours room hire
- Finger Food for 60 guests
- Room set-up & linen
- Security for your function
- Sound system
- Room access on the day of the function
- Helium Balloons (your choice of colours) \*

\*conditions apply

# COCKTAIL MENU

Select from

- Prawn won tons
- Vegetarian mini spring rolls
- Mini quiches
- Assorted pizza fingers (gf option)
- Party Pies
- Sausage Rolls
- Samosas
- Seafood vol au vents
- Chicken satay skewers (gf)
- Baby bruschetta
- Tempura prawn cutlets
- Calamari Rings
- Fish Goujonettes (gf)
- Dips & crudities (gf option)
- Spinach, fetta and sun dried tomato tartlets
- Roast beef and caramelised onion tartlets
- Steamed prawn dumplings (gf)

Choice of 7 Items \$15 per person

Choice of 9 Items \$18 per person

# PREMIUM COCKTAIL MENU

Choice of 7 Items \$22 per person

Select from

- **Mini Fillet Mignon** (gf)  
Eye fillet wrapped in bacon and skewered
- **Prawn Cutlet & Salmon Roe** (gf opt.)  
Peeled prawn cutlet served on crouton with salmon roe
- **Tasmanian Salmon Skewers** (gf)  
Marinated in soy & mirin
- **Smoked salmon Canape** (gf)  
Tasmanian smoked salmon filled with camembert
- **Tom Yum Prawn** (gf)  
Prawn cutlet cooked in spicy & sour Thai style sauce
- **Spicy Lamb Strips** (gf)  
Lamb marinated in wine, chilli & soy skewered and grilled
- **Oyster Shooter** (gf)  
Oyster natural with a splash of tomato juice and a hint of Worcestershire sauce
- **Roast Duck Peking Style**  
Roast duck fillet sliced & served with hoi sin sauce & spring onion
- **Scallop Bruchette** (gf)  
Plump scallops wrapped in bacon, cooked in garlic butter & white wine
- **Exotic Bruchetta**  
Prawn, mango & coriander  
Beef & balsamic onion

**A minimum of 30 guests required for this menu**  
**All items are handmade in our kitchen**

## ADDITIONS AVAILABLE:

### **Seafood Platter**

**\$150**

Oysters, Prawns, Scallop Skewers, Calamari rings, Battered Fish, Smoked Salmon and Squid, Mussel & Shrimp marinated in balsamic vinegar and pesto.

### **Antipasto Platter**

**\$85 per platter**

A selection of marinated vegetables, continental meats, breads & crackers – available for your guests on arrival

### **Cheese & Fruit Platter**

**\$85 per platter**

A selection of fine cheeses, seasonal fruits & crackers

### **Dips & Crudities Platter**

**\$85 per platter**

A trio of dips served warm Turkish bread

### **Hot Food platter**

**\$85 per platter**

A selection of party pies, sausage rolls, mini quiches, samosas, spring rolls & calamari.

### **Fruit Platter**

**\$85 per platter**

A selection of seasonal fruits

### **Sandwich Platter**

**\$75 per platter**

Mixed point sandwiches

### **Cake Platter**

**\$60 per platter**

A selection of Carrot, Orange and Chocolate cake slices

### **Children's Platter**

**\$50 per platter**

Party Pies, Sausage Rolls, Chicken Nuggets, Margarita Pizza

All platters serve approximately 10 people

# BBQ PACKAGES

(Prices includes a chef to cook your BBQ)

## **Budget BBQ                      \$15 per person**

Sausages  
Hamburgers  
Chicken Ribs  
3 salads  
1 Fruit Platter

## **Gold Packages                      \$25 per person**

Steaks  
Hamburgers  
Chicken skewers  
Chipolata  
3 Salads  
1 Fruit Platter

## **Platinum packages              \$35 per person**

Steak (Eye Fillet)  
Chicken Fillet  
Prawn skewers  
Salmon  
Chipolatas  
3 salads  
1 Fruit & Cheese platter

Salads are coleslaw, potato & green

Vegetarian options & additional Antipasto platters  
are also available

\*Please note a minimum of 20 guests are required for the BBQ  
package

# ELTHAM HOTEL FUNCTION MENU

*2 Course Set Menu \$32*

*3 Course Set Menu \$39*

## Entrées

**SOUP OF THE DAY** (gf by request)

**THAI CHICKEN** (gf)

Chicken fillet pieces marinated in Thai spices served on crisp vegetables with pineapple and coconut dressing

**PRAWN COCKTAIL** (gf)

Peeled prawn cutlets served on salad greens with mango sauce

**CHICKEN SKEWERS** (gf)

Chicken tenderloins brushed with basil pesto and extra virgin olive oil, grilled and drizzled with balsamic glaze

**PANKO CALAMARI**

Japanese style crumbed calamari rings fried and served with tartare sauce

**BAKED MUSHROOMS CAPS** (gf)

Filled with char grilled vegetables and cheese

**LASAGNE**

Homemade Italian style favourite

**LAMB SPEARS** (gf)

Marinated Lamb strips grilled and served with lemon garlic yoghurt

Choice of two served on a 50/50 basis

# MAINS

## **EYE FILLET STEAK (gf)**

200g premium fillet steak served on potato rosti with red wine jus

## **SWISS CHICKEN FILO**

Chicken fillet pieces with leg ham, mushrooms, cream and a hint of mustard baked in filo pastry

## **CHICKEN FILLET AEGEAN (gf)**

Chicken breast fillet filled with roast pumpkin, spinach, and fetta baked and drizzled with pesto sauce

## **CHICKEN NEPTUNE**

Chicken breast fillet grilled, topped with prawns, scallops, mussels, calamari & shrimps in a white wine garlic cream sauce

## **LAMB SHANKS (gf)**

Slowly cooked to perfection to our chef's secret recipe

## **TASMANIAN SALMON (gf)**

Grilled and served with lemon herb butter

## **PORK FILLET MEDALLIONS (gf)**

Crusted with crushed nuts and black peppercorn, served on poached pear with blue cheese sauce

## **VEAL GALANTINE (gf)**

Veal slices filled with sage and chicken slowly cooked in muscat and raisin sauce

## **MAINS SERVED WITH BOWLS OF SALAD AND VEGETABLES**

Choice of two served on a 50/50 basis

## DESSERTS

### **PAVLOVA** (gf)

Aussie favourite with fresh whipped cream and summer berries

### **APPLE STRUDEL**

Homemade in our kitchen served with cream and ice cream

### **LEMON MERINGUE PIE**

Individual whole pie served with cream

### **BACI CAKE** (gf)

Flourless chocolate cake

### **RASPBERRY MOUSSE CUP** (gf)

White chocolate mousse with a swirl of raspberry

Choice of two served on a 50/50 basis

gf = gluten free

# CONFERENCE PACKAGES

**Continental Breakfast** - cereal, warm ham & cheese croissants, orange juice & percolated coffee & tea.

**\$15 per person**

**Cooked Breakfast** - bacon, sausage, hash brown, tomatoes & Turkish bread served with a choice of scrambled, fried or poached eggs and orange juice & percolated coffee & tea.

**\$20 per person**

**Deluxe Breakfast** - Croissants, assorted Danishes & muffins bacon, sausage, hash brown, tomatoes & Turkish bread served with a choice of scrambled, fried or poached eggs and orange juice & percolated coffee & tea.

**\$25 per person**

## **Morning Tea / Afternoon Tea**

Danish Pastries, Muffins, Scones with jam & fresh cream or assorted Fruit Platter

**\$10 per person**

## **Lunch**

Choose two of the following

- Mixed sandwiches
- Chicken Caesar subs<sup>2</sup>
- Thai beef wrap
- Sweet chilli wrap
- Mediterranean Foccacia (veg)

**\$15 per person**

**A self serve tea & coffee station, water & mints are included in our room hire for corporate functions.**