



GATEWAY ON MONASH

Limited a la carte menu

Guests will choose from a menu on the night, pre-chosen by you (only suitable for up to 40 guests):

3 Courses @ \$59 per person - please select 3 items from each course

3 Courses @ \$55 per person - please select 3 items from Entrée & Main + Cheese Platters to share

2 Courses @ \$50 per person - please select 3 items from Entrée & Main or Main & Dessert

Additional Starter – Chef's selection of hot & cold canapés @ \$7 per guest (3 pieces per guest)

ENTRÉE

- Chef's Soup of the Day
- Warm Thai beef fillet salad with pickled cucumber, bean shoots & rice noodles, served on a bed of Asian lettuce leaves
- Potato gnocchi tossed with Spanish chorizo sausage, Kalamata olives, oregano, Napoli sauce & topped with shaved parmesan
- Chicken Tikka Marsala (medium heat), served with basmati rice
- Marinated salt & lemon pepper calamari
- Classic Caesar salad with parmesan crisps, bacon, anchovies, cos lettuce, & topped with a poached egg

MAIN

- Corn-fed chicken breast with caramelised radicchio, asparagus, mascarpone & oregano polenta topped with semi-dried tomato pesto & an Italian herb infused jus
- Sumac dusted roast lamb rump with pomegranate jus on a polenta crusted pumpkin arancini & smoked eggplant babaganouj
- Tender milk fed veal cutlet with spinach & roasted capsicum roulade, lemon thyme salted potato batons & a rich Italian tomato sauce
- Salmon fillet on summer vegetables, fondant potato & sauced with verjuice & grape cream sauce
- Char-grilled Gippsland Eye Fillet (250gm) or Gippsland Porterhouse (300gm) served with rosemary & garlic dauphine potato, oven dried tomato, green beans & a peppercorn jus
- Chef's Fish of the day

DESSERT

- Mango panna cotta with kiwifruit slices & surrounded with coconut liquor anglaise sauce
- Raspberry Charlotte with double cream & white chocolate ice-cream
- Chocolate & mint semi freddo cone with coffee anglaise
- Selection of ice creams, with almond tuile biscuit
- Seasonal fruit platter with blue gum honey & Greek style yoghurt dip
- Individual cheese plate with fruit & crackers

:: All prices included 10% GST.



GATEWAY ON MONASH

50/50 Set Menu

The following menu is chosen prior to your function and served alternately to the table on the night.

3 Course Menu @ \$49 per person - please select 2 Entrées, 2 Mains & 2 Desserts

2 Course Menu @ \$41 per person - please select 2 Entrées & 2 Mains or 2 Mains & 2 Desserts

Additional Starter – Chef's selection of hot & cold canapés @ \$7 per guest (3 pieces per guest)

ENTRÉE

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MAIN

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GATEWAY ON MONASH

Cocktail Menu

Choose from one of the Packages below or from individual items to suit your requirements:

COCKTAIL Package #1 @ \$24 – A selection of any 6 items from below
(9 pieces per person, ideal for 1½ - 2 hours duration)

COCKTAIL Package #2 @ \$36 – A selection of any 9 items from below
(14 pieces per person, ideal for 3 - 4 hours duration)

FINGER FOOD Items - \$3 each

COLD:

- Assorted Quiches (Hot or Cold) ♣
- Trio of Dips with Ciabatta ♣
- Vegetarian Bruschetta ♣
- Club Sandwiches ♣

HOT:

- Assorted Quiches (Hot or Cold) ♣
- Cocktail Spring Rolls ♣
- Prawn in Wonton Pastry
- Salmon Goujons with tartare sauce ♧
- Mini Gourmet Pizzas ♣
- Curried Vegetable Samosa ♣
- Steamed Mini Dim Sims ♣
- Cocktail Gourmet Pies ♣
- Homemade Sausages Rolls
- Mini Cajun Beef Kebab ♧

CANAPÉ Items - \$3 each

COLD:

- Soya Duck in a Tortilla Cup
- Chicken Bang Bang with Spring Onion
- Salmon Roulade on a Garlic Crouton
- Tomato Pancake with Mascarpone, Lemon & Basil ♣ ♧
- Mini Prawn Cocktails ♧
- Honeydew Melon wrapped in Parma Ham with Coriander & Lime ♧
- Natural Oysters with Lime ♧

HOT:

- Blue Eye Tarts with Horseradish
- Calamari Sesame Toasts
- Thai Chicken Dumplings ♧
- Duck Spring Rolls with Ponzu dipping sauce
- Spicy Prawns with Dried Tomato

DESSERT Items - \$3.5 each

- White & Dark Chocolate Strawberries ♣ ♧
- Chocolate Cups with Almond & Raspberry ♣ ♧
- Vodka & Strawberry Jelly Spoons ♣
- White Chocolate Rocky Road ♣
- Chocolate & Brandy Truffles ♣ ♧
- Seasonal Fruit Kebabs ♣ ♧
- Mini Lemon Meringue Tarts ♣
- Homemade Profiteroles ♣
- Orange Muffins with Lemon Icing (can be served warm or cold) ♣

♣ Denotes Vegetarian items or items that can be made Vegetarian by request.

♧ Denotes Gluten Free items or items that can be made Gluten Free by request.

(All prices include GST and are valid until 31st January 2009)



GATEWAY ON MONASH

Beverage Options

Our beverage packages are designed to offer you variety, but still with a set price per person. They have the flexibility to suit your individual function requirements and budget, for anything from post conference drinks for 1 hour to a full dinner of 5 hours. Beverage packages can be served in your private room, in our 5 O'clock Shadow Bar, or on the Outdoor Terrace.

On consumption charging is also available, however a minimum spend may apply.

STANDARD BEVERAGE PACKAGE

Bottled House Red, White & Sparkling Wines, Local Heavy & Light Beer, Soft Drink & Juice

- 1 Hour \$13 per person
- 2 Hour \$18 per person
- 3 Hours \$23 per person
- 4 Hours \$28 per person
- 5 Hours \$32 per person

PREMIUM BEVERAGE PACKAGE

Standard Spirits, Bottled House Red, White & Sparkling Wines,
Local Heavy & Light Beer, Soft Drink & Juice

- 1 Hour \$17 per person
- 2 Hour \$24 per person
- 3 Hours \$32 per person
- 4 Hours \$39 per person
- 5 Hours \$46 per person

DELUXE BEVERAGE PACKAGE

A minimum of 20 guests applies to this package

Your choice of one sparkling, one or two white wines & one or two red wines from below;
Crown Lager, Cascade Premium & Cascade Premium Light; Bottled Mineral Water, Soft Drink & Juice

- 1 Hour \$19 per person
- 2 Hour \$26 per person
- 3 Hours \$34 per person
- 4 Hours \$40 per person
- 5 Hours \$46 per person

Sparkling Wine: Leconfield SYN Cuvee Blanc NV (SA), Jansz Cuvee NV (Tas), Blue Pyrenees Vintage Brut (Vic)

White Wine: Tim Gramp Riesling (Clare Valley, SA), Skipjack or Catalina Sounds Sauvignon Blanc (both Marlborough, NZ), Voyager Semillon Sauvignon Blanc (Margaret River, WA), Tar & Roses Pinot Gris (Strathbogie, VIC), Leconfield Chardonnay (Coonawarra, SA), Sticks Chardonnay (Yarra Valley, VIC)

Red Wine: Red Hill Pinot Noir (Mornington Pen, VIC), Cockfighters Ghost Merlot (Limestone Coast, SA), Rockbare GSM (Barossa, SA), Gemtree Tatty Rd Cabernet Merlot (McLaren Vale, SA), Campbells Bobby Burns Shiraz (Rutherglen, VIC), Tar & Roses Shiraz (Heathcote, VIC), Turner's Crossing Shiraz Viognier (Bendigo, VIC), Tim Gramp Cabernet Sauvignon (McLaren Vale, SA), Katnook Founders Block Cabernet Sauvignon (Coonawarra, SA)

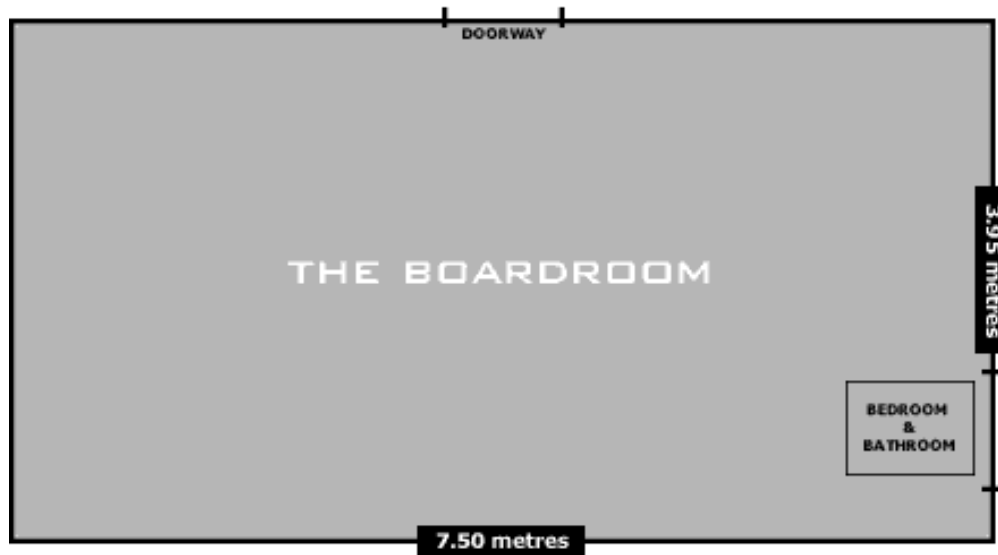
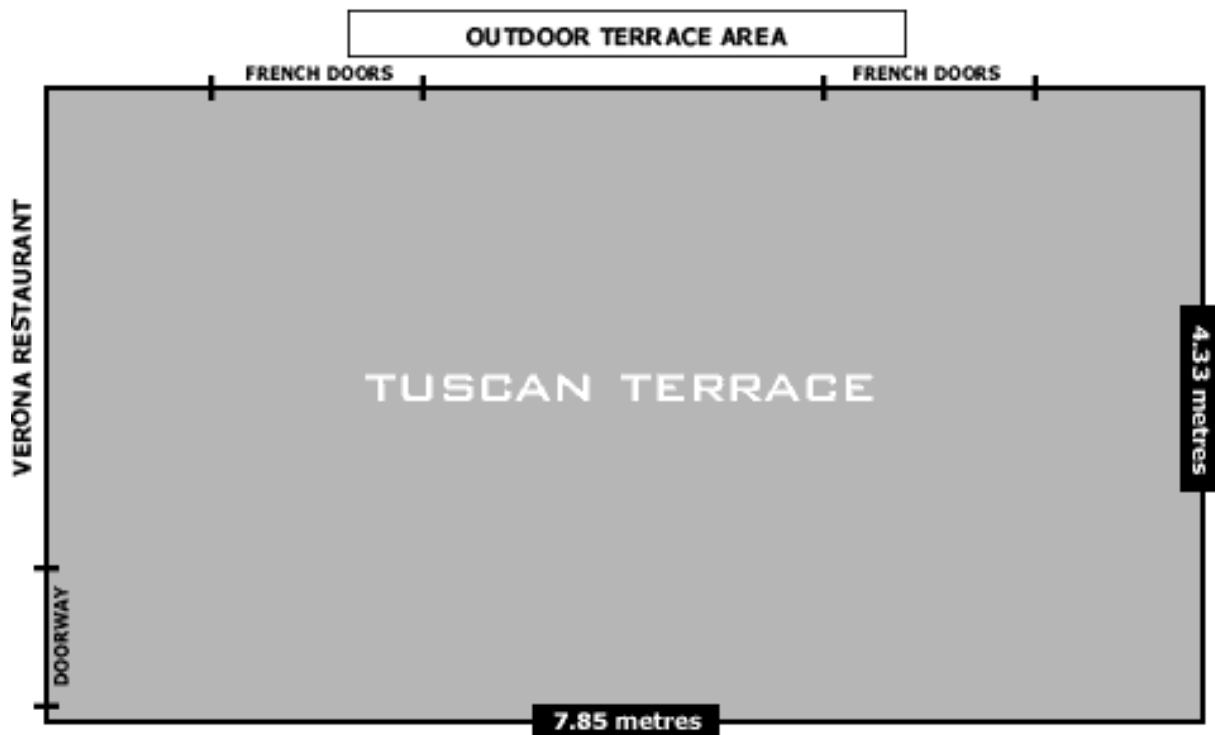
Wine options subject to change without notice, due to un-availability.
All prices stated are inclusive of GST and subject to change.



GATEWAY on MONASH

Conference Room Dimensions

<u>CONFERENCE ROOM</u>	<u>ROOM HIRE *</u>		<u>SET-UP STYLE - MAXIMUM NUMBERS</u>				
	Full Day Session	Half Day Session	U-Shape	Banquet Style	Boardroom Style	Theatre Style	Cocktail Style
TUSCAN TERRACE	\$300	\$250	24	32/80*	20	40	50/150*
THE BOARDROOM	\$250	\$200	n/a	14	10	n/a	n/a
All of the above rates include 10% GST.			*When using the adjoining Verona Restaurant and/or the Outdoor Terrace area (weather permitting).				
* Room Hire rates are indicative only and may vary for individual functions requirements, please request a quote.							





GATEWAY ON MONASH - FUNCTIONS TERMS AND CONDITIONS

GATEWAY ON MONASH is a **4½ Star** Boutique style Hotel. We are renowned for our professionalism when catering to the needs of the Function Organizer. We have, however, certain policies, which will enable us to ensure the success of every event.

CONFIRMATION & DEPOSIT:

Within 14 days of making a tentative booking, a deposit of \$10.00 per person is required to confirm your Reservation for functions totaling less than \$2000.00. For functions over \$2000.00 a deposit of 25% of the overall quoted cost is required to secure your reservation. Should the deposit not be received within this time, Management reserves the right to cancel the booking and re-allocate the venue. The deposit is non-refundable in the event of cancellation less than 4 weeks in advance.

QUOTATION COSTS:

All prices are based on current costs and may be subject to cost of living increases. Any tariff changes will be advised two months prior to an increase in price to meet rising costs. All quoted prices are inclusive of 10%GST.

CONFIRMED NUMBERS:

Final menu selections and function details are required at least 14 days prior to your Function. Guaranteed final numbers for catering purposes must be confirmed 72 hours prior to your Function. Minimum per person charges will be based on the number of guests submitted at that time or that of the minimum guest requirements.

PAYMENT:

Payment in full is required at the conclusion of your Function by cash, credit card or bank cheque. Payment by cheque must be received 7 days prior to your Function.

FUNCTION DURATION:

Luncheon Functions must conclude by 4.00 pm. Evening Functions are of a 5 hour duration and conclude by 11.30 pm when we close the bar. We ask that guests vacate the premises by 12.00 mid night. For each ½ hour or part thereof that a Function continues past the agreed finishing time, a fee of \$3.50 per guest will be incurred to cover additional Staffing costs. An extension of function by 1 hour is available by prior arrangement; in this instance the bar will close at 12.30am for guests to vacate by 1.00am. Cost of extension is \$220.00 in addition to food & beverage consumed.

FOOD & BEVERAGE POLICY:

We regret that clients & guests/invitees are not permitted to bring any food or beverages onto the premises.

INSURANCE:

GATEWAY ON MONASH will not be responsible for loss of, or damage to, merchandise left in our complex prior to, during or after a Function. The Organizers are financially responsible for any damage caused to our Complex by their guests, before, during or after a Function.

CLEANING:

General cleaning of Function areas are included in catering costs, however additional cleaning charges may be incurred if a Function has created conditions considered to be above normal.

OWN ENTERTAINMENT:

Musicians, bands and entertainers are not permitted on our premises without the prior consent of Management.

We look forward to being of service to you and your Guests on this very special occasion. I/We hereby agree to all the above Terms and Conditions.

Signed on behalf of the Client:

Date Signed: _____

Name: _____

Date of Function: _____