



HOTEL BRUCE COUNTY

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)



HOTEL BRUCE COUNTY

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

2 COURSE MENU @ \$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

Soup of the day

Slices of House Cured Bresola served with warm carrot pancakes, balsamic, sour cream & herbs

Char grilled Swordfish set on an Asian lentil broth with lime, coriander & sesame

Mixed Salad of Pear, roast cashews, red onion & cherry tomato, with lemon dressing

Warm Satay Beef Salad with mixed lettuce, snow pea shoots, fried shallots and pickled cucumber

Traditional Caesar Salad - Cos leaves, pancetta, parmesan, anchovies, croutons, poached egg

& our own creamy dressing

Main

Fillet of Atlantic salmon set on a vegetable stack accompanied by a mini noodle cake & mustard hollandaise

Pan seared medallions of Veal served on baby carrots & accompanied by a blue cheese

& bacon tart & peppercorn jus

Free Range Chicken Breast served with an olive ratatouille, sweet corn fritter & tarragon jus

Lamb shanks atop a pumpkin & potato roesti with mixed steamed seasonal vegetables & thyme jus

Porterhouse steak served with mash potato, sautéed baby spinach & peppercorn jus

Mushroom Risotto with truffle, tarragon & red capsicum jam & garnished with a parmesan cup

Dessert

Mango Panna Cotta with a caramel tower, raspberry ice cream & seasonal fruits

Lemon & Vanilla Tart served on a compote of berries, crème fraîche & mint

Blueberry Crème Brûlée with nut wafers, exotic sliced fruit & ice cream

Chocolate & Praline Mousse with fresh berries, almond tuile & coulis

Fresh Fruit plate with a champagne and lemon glaze, fresh mint & berry coulis

Trio of House made ice creams with seasonal berries

Selection of Tea, Coffee & Chocolates

All prices quoted include 10% GST.



HOTEL BRUCE COUNTY

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

- Soup of the day
- Char grilled Swordfish set on an Asian lentil broth with lime, coriander & sesame
- Slices of House Cured Bresola served with warm carrot pancakes, balsamic, sour cream & herbs
- Mixed Salad of Pear, roast peanuts, red onion & cherry tomato, with lemon dressing
- Warm Satay Beef Salad with mixed lettuce, snow pea shoots, fried shallots and pickled cucumber
- Traditional Caesar Salad - Cos leaves, pancetta, parmesan, anchovies, croutons, poached egg & our own creamy dressing

Main

- Fillet of Atlantic salmon set on a vegetable stack accompanied by a mini noodle cake & mustard hollandaise
- Pan seared medallions of Veal served on baby carrots & accompanied by a blue cheese & bacon tart & peppercorn jus
- Free Range Chicken Breast served with an olive ratatouille, sweet corn fritter & tarragon jus
- Lamb shanks atop a pumpkin & potato roesti with mixed steamed seasonal vegetables & thyme jus
- Porterhouse steak served with mash potato, sautéed baby spinach & peppercorn jus
- Mushroom Risotto with truffle, tarragon & red capsicum jam & garnished with a parmesan cup

Dessert

- Mango Panna Cotta with a caramel tower, raspberry ice cream & seasonal fruits
- Lemon & Vanilla Tart served on a compote of berries, crème fraiche & mint
- Blueberry Crème Brulée with nut wafers, exotic sliced fruit & ice cream
- Chocolate & Praline Mousse with fresh berries, almond tuile & coulis
- Fresh Fruit plate with a champagne and lemon glaze, fresh mint & berry coulis
- Trio of House made ice creams with seasonal berries

Selection of Tea, Coffee & Chocolates

All prices quoted include 10% GST.



HOTEL BRUCE COUNTY - FUNCTIONS TERMS AND CONDITIONS

HOTEL BRUCE COUNTY 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:

HOTEL BRUCE COUNTY 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 & 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: _____