



Function Packages

At Elements at the Gardens we offer all inclusive packages to cater to your special occasion.

Our packages include...

- Room hire
- Tea and coffee station
- Table linens
- Presents, registry and cake tables
- Lectern and microphone
- Kids 2 course menu for \$20 (main meal and icecream)

**Please note that Elements at the Gardens has a minimum guest number of 30 Adults*

Function Menu Prices

2 courses \$55

3 courses \$65

(served on a 50/50 alternate basis)

All functions prices include: Turkish bread with olive oil and balsamic vinegar or warm dinner rolls to start

Entrees

- *Leek and ricotta quiche with tomato jam, rocket salad, orange and poppy seed vinaigrette*
- *Roast pumpkin caesar salad with crisp prosciutto, house made dressing and poached egg*
- *Warm thai beef salad with asian greens and sweet chilli and coriander dressing*
- *Zucchini and basil soup with goats cheese cream and parmesan croute*
- *Oven roasted whole field mushrooms on wet polenta with shaved parmesan and olive oil*
- *Spinach and blue cheese crumble with thinly sliced rare roast beef and onion confit*
- *Tea smoked duck breast with rocket, fig, snow pea salad and pomegranate dressing*
- *Crumbed calamari with fennel, wombok and herb salad finished with a hot and sour dressing*
- *Crispy skin salmon with avocado salsa, pickled cucumber, curry oil and aioli*
- *Pan fried quail with roast mushroom, crispy pancetta, baby spinach and port jus*
- *Char grilled kangaroo loin with wet polenta, anchovy and caper vinaigrette, roast cherry tomato and baby endive*
- *Tempura battered scallop and prawns with sushi rice pickled cucumber and chilli and lime dressing*

- Twice cooked pork neck with sticky soy glaze, apple and daikon salad and pork crackling
- Pan seared herb crusted tuna with celeriac remoulade, green beans and poached quail egg
- Salmon gravlax with avocado salsa and crisp wonton and aioli
- Tempura battered prawns with bloody mary sauce, celery, radish and rocket salad and lime aioli

Mains

- prosciutto wrapped chicken stuffed with gruyere and spinach served with apple, hazelnut and cos lettuce salad and a creamy garlic dressing
- Mustard crusted roast rib eye with creamy mash, wilted spinach horseradish cream and beef jus
- Corn fed chicken breast with shallot puree, smoky bacon, peas and parmesan cream
- Cajun spiced kangaroo rump with soft polenta and a tamarind broth, rocket and cherry tomato salad
- Salmon fillet served with creamy mash potato, caesar salad and roast cherry tomato's
- Barramundi served with a chilli tomato, lentil and chorizo stew, watercress salad and sour cream
- Lamb cutlets with hummus, tabouli, caramelised shallots and harissa yoghurt
- Salmon with a lemon and dill coleslaw, mash potato, asparagus and a lemon infused olive oil
- Braised lamb shank with wet polenta, roast cherry tomatoes and gremolata
- Barramundi with cauliflower puree, roast pumpkin, snow peas and cherry tomato salsa
- Braised beef cheek with mash potato, spinach, roast field mushrooms, horseradish cream and beef jus
- Pan fried chicken breast with a chilli and almond sauce, crispy potato skins and guacamole

Desserts

- Turkish delight with chocolate coated iranian figs and hazelnut ice cream

- Warm chocolate brownie with drunken fruit ice-cream and vanilla toffee
- Lemon cheese cake with cinnamon coated macadamia nuts berry couli and chantilly cream
- Vanilla bean crème brulee with marinated persian figs and pistachio shortbread
- Apple and cinnamon frangipane tart with sour cream ice cream and red wine syrup
- Sticky date pudding with caramel sauce, banana fritters, and chantilly cream
- Pavlova with whipped cream, banana, strawberry and blueberry coulis
- White chocolate pannacotta with rose syrup and moscato poached pear

Beverage Package

\$42 Per Person for 4 hours

Package price includes:

- Double Octave Cabernet Merlot
- Lower Octave Shiraz 2013
- Higher Octave Chardonnay
- Middle Octave Semillion Sauvignon Blanc
- Dunes and Greene Sparkling Moscato
- Mt Lawson Cuvee
- All light and domestic beers
- Hills Apple/Pear cider

other options for drink service are arranging a bar tab before your function or allowing guests to pay for their own drinks

Please note that a deposit of \$200 per day is required to secure your functions date, this will be subtracted from your final invoice. In the event that you should cancel this deposit is non- refundable, however it is transferable to a later date.