



Belvedere Room Cocktail Party Packages

PREMIUM PACKAGE - \$2500

Includes-

- 5 hour room hire
- Food & beverage staff
- Cocktail style room set up
- 1 x Security guard
- Private fully stocked bar
- 8 catering platters of your choice (suitable for up to 60 guests)
- \$500 bar tab to get you started

PLATINUM PACKAGE - \$3000

Includes-

- 5 hour room hire
- Food & beverage staff
- Flexible room set up
- 1 x Security guard
- Private fully stocked bar
- 10 catering platters of your choice (suitable for up to 80 guests)
- \$750 bar tab to get you started

*Please note a Sunday function incurs a \$500 Surcharge

Additional platters can be added to either package. Refer to next page for offers and pricing.



Catering Platters

PARTY PLATTER \$80

Assorted mini pizza
BBQ meatballs
Potato wedges
Karaage Chicken

VEGETARIAN PLATTER \$90

Curry Lentil Pies
Mushroom Arancini
Samosas
Gyoza

GOURMET PLATTER \$100

Peking duck Wellington
Halloumi Chips
Roast Ratatouille Tart
Buffalo Chicken Wings

GLUTEN FREE PLATTER \$115

Curry Lentil Pies
Pumpkin Arancini
Sausage Rolls
Party Pies

SEAFOOD PLATTER \$120

Tempura Scallops
Kataifi Prawn
Salt & Pepper White Bait
Panko Calamari

DIPS PLATTER \$60

Hummus, beetroot and spiced capsicum dips with a selection of bread

PASTRY FAVOURITES \$80

Party pies
Assorted mini quiches
Sausage rolls
Mini pasties

ASIAN PLATTER \$90

Mini beef dim sims
BBQ pork wontons
Cocktail spring rolls
Prawn twisters

ANTIPASTO PLATTER \$120

Cured meats, trio of dips, sun-dried tomatoes, olives, marinated chargrilled capsicum, assorted breads and grissini sticks

VEGAN PLATTER \$95

Empanada
Falafel w Hummus
Sliders Tomato Lettuce and relish
Moroccan Pumpkin Flowers
Rice paper rolls

OPTIONAL EXTRAS

(not available within the party packages)

Seasonal Fruit Platter \$90
Assorted fresh sandwiches \$70
Tea & Coffee Station \$50

Each platter contains 40 pieces unless otherwise specified
*8-10 pieces per person are recommended as a light supper
*10-12 pieces per person are recommended as a meal replacement



Two or Three Course Menu

TWO COURSE \$45 | THREE COURSE \$54 | KIDS 12 & UNDER \$15 FOR A KIDS MAIN & ICE-CREAM.
MENU IS SERVED ON A 50 / 50 BASIS. MINIMUM OF 40 GUESTS.

ENTRÉE - SELECT 2

Mushroom arancini on a rocket salad with aioli (v)

Roasted pumpkin soup (v)

Satay chicken skewers served on fragrant rice with Asian salad

Crumbed and lightly fried calamari with rocket, lemon and tartare

Warm roasted root vegetable salad (v)

MAIN - SELECT 2

Chicken breast served with potato galette and a creamy sauce

Lamb Shank in Red Wine and Rosemary Sauce with Mashed Potato and Peas

Char sui pork belly with parsnip puree and wilted greens

Spinach and ricotta cannelloni with a rocket and pear salad (v)

Roast pumpkin risotto, caramelised onion, pine nuts and crumbled feta (v)

DESSERT - SELECT 2

Apple crumble tart with double thickened cream

Traditional lemon meringue pie with double cream

Chocolate mousse in a brandy snap basket with double thickened cream and mixed berries

Sticky date pudding with hot butterscotch sauce, vanilla ice cream

Chocolate brownie served with chocolate hazelnut sauce and vanilla ice cream



Buffet Menu

ADULTS \$52 | KIDS 12 & UNDER \$27
MINIMUM OF 60 GUESTS. DIETARY CAN BE CATERED FOR WITH PRIOR NOTICE.

MEATS- SELECT 2

Roast beef
Pork loin with crackle
Roast lamb
Roasted turkey breast
Glazed ham

HOT DISHES - SELECT 2

Slow cooked beef cheek
Lamb korma with fragrant rice
Satay chicken with steamed rice
Spinach gnocchi with Napoli sauce and basil (v)

INCLUDED ACCOMPANIMENTS

Scallop potatoes
Roast vegetables
Broccolini
Garden salad
Coleslaw
Gravy and assorted condiments
Bread rolls

DESSERTS

Red wine poached pears
Assorted cakes, slices, and macarons

OPTIONAL EXTRAS

Trio of dips; hummus, beetroot, spiced capsicum with a selection of bread - \$60 per table
Antipasto; cured meats, trio of dips, sundried tomatoes, olives, marinated capsicum, assorted bread,
and grissini sticks - \$80 per table
Chef's selection of hot and cold seafood - \$120 per table
Fresh seasonal fruit platter - \$70 per table



Weddings

The Seaford Hotel is the ideal venue for a quality wedding reception without the expensive price tag. With a large central dance floor lit up by brand new modern pendants and the capacity to host 120 guests seated or 220 guests standing, The Ballarto Room provides the perfect backdrop for your wedding.

\$1,000 ROOM HIRE INCLUSIONS:

- 5 hour reception duration
- Room set up including placement of bonbonniere and place cards for you
- Function host for the evening
- Food and beverage staff
- 1 x Security guard
- White or black table linen with matching napkins
- Complimentary cake cutting
- Use of all AV facilities

Select from either our seated or buffet menus, prices as stated. Prefer to host a stand up cocktail wedding? Chat to us today about catering options.

OPTIONAL EXTRAS

- 1/2 hour canapes on arrival – \$8 per person
- Antipasto platters for the tables – \$8 per person

- Black or white chair cover with your choice of sash colour – \$3.50 per chair
- Table runners in your choice of colour – \$5 per table
- Black or white bridal table skirting (8m long) – \$55
- Black or white cake table skirting (3m long) – \$25

Conferencing Menus

The Ballarto Room is fully equipped to host a range of corporate events including all day conferences, trade shows, business meetings etc. The room is equipped with data projector and screen, complimentary WiFi, whiteboard with markers, lectern and two wireless microphones.

ROOM HIRE FEES -

\$300 including AV, set up & tea and coffee station

MORNING & AFTERNOON TEA SELECTIONS

Self-service tea and coffee station half day - \$4.50 per person

All-day self-service tea and coffee station - \$6.0 per person

Freshly baked scones with jam and cream - \$5.0 per person

Mini croissants with ham and cheese - \$7.0 per person

Assorted sweet danishes and mini muffins - \$6.50 per person

Assorted cakes and slices - \$5.50 per person

Gluten-free option - \$8.50 per person

LUNCH SELECTIONS

Chef's selection of 4-point sandwiches - \$9.50 per person

Gluten-free option - \$8 per person

Gourmet wraps - \$10.0 per person

Fresh seasonal fruit platter - \$90 each

Chef's selection of hot finger food - \$90 each

Jugs of soft drink - \$ 11 each

Jugs of orange juice - \$ 14.50 each

ALL DAY DELEGATE PACKAGE - \$45 PER PERSON (minimum 20 guests)

INCLUSIONS:

Room hire for up to 8 hours

All day self service tea and coffee station

Morning tea: ham and cheese croissants

Lunch: a selection of sandwiches, wraps, hot finger food and fresh fruit platters, served on a self service buffet table

Afternoon tea: freshly baked scones with jam and cream

