

# Keilor Hotel

Established in 1849

## *Function Packages*

*A venue that has been serving the community with warm hospitality for over 160 years.....*

The Marquee is the ideal location for your next special occasion or function.

As an event space the Marquee & Vinery areas can be configured to suit different styles of events from black tie galas & balls to corporate functions to birthday & special celebrations. The Marquee & The Vinery have held many functions & we can cater for your next function may it be...

- Engagement party
- Birthday or a celebratory event or special occasion
  - Wedding anniversary
  - Christening & wakes
- Sporting presentation or gala events
  - Product launches or expo



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### *The Marquee Features*

- Separate entry
- Brilliant gardens
- Separate smoking area
- Pre - dinner drinks & canapés in the Vinery (subject to availability)
- Sound system
- Set dining options
- Fully heated & cooling
- Variety of beverage options
- Own bar with tap beer
- Professional & friendly staff
- Capacity to seat 180 (Marquee)
- Capacity to seat 300 (Marquee & Vinery)
- Cocktail parties for 450

### *The Vinery Features*

- Sit down capacity of 70
- Cocktail capacity of 140
- Classic water fountain
- French provincial setting
- Fully heated

### *The Grange Cellar Features*

- Intimate dining for up to 12 people
- Some of the most spectacular vintage wines
- An elegant dining experience where food & wine fuse together
- Suitable for private wine dinners & lunches
- Menu designed exclusively in consultation with the Executive Chef
- Private waiter for duration of event
- Fully heated & cooling

### *The Taste Room Features*

- Seating up to 45
- Small to medium events and functions
- Long business lunches
- Business meetings - with projection Wi-Fi & Skype facilities
- Wine dinners
- Fully heated & cooling

### *The Classic Boardroom Features*

- U Shape seating up to 20
- Theatre style seating up to 50
- Class room seating up to 40
- Ideal for meetings & training groups
- Fully heated & cooling



# Breakfast

## Continental Breakfast

*(minimum 20 guests)*

Sliced seasonal fruit platter  
Assorted cereals with full cream, skim or soymilk  
Selection of natural & fruit yoghurts  
Fresh baked Danish pastries, croissants & muffins  
Jams & preserves  
Chilled orange juice  
Freshly brewed coffee & a selection of teas

## Full Buffet Breakfast

*(minimum 20 guests)*

Sliced seasonal fruit platter  
Selection of natural & fruit yoghurts  
Assorted cereals with full cream, skim or soymilk  
Fresh baked Danish pastries, croissants & muffins  
Jams & preserves  
Scrambled eggs with chives  
Grilled bacon  
Grilled breakfast sausages  
Roasted tomatoes with sea salt & fresh herbs  
Chilled orange juice  
Freshly brewed coffee & a selection of teas



## *Platters/Cocktail*



*Serves 8-12*

### **Sandwich platter**

A variety of gourmet sandwiches & wraps with vegetarian options available

### **Asian Platter**

A collection of samosas, spring rolls, dim sims & char sui beef meat balls accompanied with a variety of dipping sauces

### **Seafood Platter**

A collection of calamari, prawns, tempura fish, smoked salmon, oysters with dipping sauces

*Serves 8-10*

### **Skewer Platter**

Beef fillet, lamb backstrap, prawn & chicken marinated skewers with dipping sauces

### **Antipasto Platter**

Continental meats, marinated vegetables, breads & dips

### **Gourmet Cheese Platter**

A selection of gourmet cheeses accompanied with dried fruit, nuts & an assortment of crackers

### **Sushi Platter (Vegetarian available)**

### **Sliders Platter**

Shredded slow cooked pork, beef and chicken with coleslaw relish

### **Bakery Platter**

A selection of pies, sausage rolls & pastizzis with dipping sauces

### **Dessert Platter**

Assorted cakes, slices, tarts, gateaux tarts & mousses

### **Sliced Fruit Platter**

A selection of fresh seasonal fruit

## **Cocktail Package**



Salt & pepper calamari with wasabi & citrus dipping sauce  
Assorted gourmet cocktail pies with housemade tomato relish  
Beef meat balls served with Cheese & continental parsley on rocket  
Vegetarian sushi wheels with a wasabi & soy sauce  
House made arancini served with Napoli sauce  
Zucchini & bacon frittata with smokey bbq sauce  
Spinach & ricotta rolls served with tatziki

## Premium Cocktail Package



Choose from a selection of 4 hot items and 4 cold items (4 hot + 4 cold)

### Cold canapés:

- Assorted vegetarian sushi maki with wasabi & soy dipping sauce & pickled ginger (v)
- Assorted soup shots finished with a crouton (v)
- Pumpnickel toast with beetroot, bocconcini and micro mint (v)
- Stuffed button mushrooms with quinoa & spinach
- Smoked mussel with preserved lemon cous cous & dill (g)
- Smoked salmon on dill pancake with wasabi tobiko sour cream
- Chicken liver pate on melba toast with drunken peel
- Chilled potato chats with chorizo & chipotle aioli

### Hot canapés:

- Crispy ravioli on a char grilled capsicum sauce (v)
- Meatballs with melted cheese & continental parsley on rocket
- Mexican tart with beef strip, salsa, guacamole, sour cream finished with roasted capsicum (v)
- Assorted vol au vents - chicken, tuna & salmon Mornay
- Lollipop chicken drumsticks with apricot dipping sauce
- Assorted chicken tenderloin skewers with 3 assorted sauces
- Mini sliders - pork, beef & chicken with coleslaw and relish
- Vanilla spiced duck & pickled ginger spring roll with tamarind dipping sauce
- Assorted dumplings with dipping sauces

### Optional extra:

*Dessert canapés*

### Dessert canapés:

- Orange and chocolate brownie with lime cheese whip (v)
- Mango lassi with coconut foam (v) (g)
- Mini Dutch pancake stack with maple syrup, dusted with icing sugar
- Tasmanian brie on crisp walnut bread with quince paste (v)
- Assorted Mini Donuts with chocolate dipping sauce
- Banoffee shots
- Cannoli with cream cheese & burnt fig & pistachio



## Grazing Table

What do Grazing Tables include?

Produce is subject to availability and depends on price per head, however the below list is a summary of what you will see on a table:

Assorted bread rolls, sliced loaves, whole loaves, bread sticks and crackers;  
Platters of cold meats, including a selection of prosciutto, salami, ham Italian cacciatore sausage.

Assorted marinated or pickled vegetables.

Platters of cheese, typically including 4 varieties\*- such as a blue, a soft white triple cream brie, a semi-soft and a cheddar (quality, variety and selection is subject to price).

Assorted chocolate/sweet products, such as Dutch pancakes, donuts, mousses, pet fours, slices and tarts, assorted wafers, dried fruits & nuts.

Assorted olives and marinated vegetables, such as artichokes, giardiniera, cornichons or caper berries.

A selection of fresh seasonal fruit, vegetables and herbs for both decoration & consumption.



(picture only for advertising use)

# Lunch Buffet Menu



Minimum 30 persons

All Buffets are served with Bread Rolls and Butter

Please choose 2 x salads, 2 x hot dishes & 2 x side dishes from selection below

## Salads

### Greek Salad

Cucumber, feta, olives, tomatoes, with balsamic reduction (g) (v)

### Spanish Slaw

Red & white cabbage, carrot, mint, parsley with a pomegranate dressing (g) (v)

### Bavarian Potato Salad

Potatoes, red onion, herbs & mustard (g) (v)

### Garden Salad

Mixed lettuce, tomatoes, cucumber, red onion & balsamic dressing (g) (v)

## Hot dishes

Steamed market fish with spiced corn salsa (g)

Sticky chicken drumsticks with bok choy & ginger sauce (g)

Braised beef with red wine jus & roasted rosemary chat potatoes

Roast lamb with minted ricotta & pea puree (g)

BBQ pork loin with Asian greens

Traditional Beef Lasagne

Chicken satays with tandoori sauce

Butter chicken or lamb Rogan Josh

Steamed market fish on Israeli cous cous & lemon sauce (g)

(Upgrade to salmon POA)

## Side dishes

Fragrant rice with toasted coconut

Steamed seasonal vegetables

Braised red & white cabbage

Creamy mashed potato

Roasted root vegetables

Wilted greens

(All side dishes are Vegetarian)

(g) - Gluten Free (v) - Vegetarian

- Please inform Management of any further dietary requirements

## Dinner Buffet Menu Option 1



Minimum 50 persons

Served with assorted baked bread & condiments

### From the Larder section

**Garden Salad** - Tomatoes, red onion, fresh lettuce leaves, cucumber & house dressing (g) (v)

**Greek Salad** - Cucumber, feta, olives, tomatoes, with balsamic reduction (g) (v)

**Caesar Salad** - Crispy bacon, croutons, shaved parmesan & anchovy dressing

### Hot section

Steamed market fish with spiced corn salsa (g) (*Upgrade to salmon POA*)

Roast lamb with minted ricotta & pea puree

Traditional Lasagne

Creamy mashed potato

Steamed seasonal vegetables

### From the Pastry section

Fresh sliced fruit platter

Assorted cakes, slices & gateaux

*All with condiments*

## Dinner Buffet Menu Option 2



Minimum 50 persons

With a selection of soup of the day with assorted baked bread & condiments

### Cold Section

**Greek Salad** - Cucumber, feta, olives, tomatoes, with balsamic reduction (g) (v)

**Caesar Salad** - Crispy Bacon, croutons, shaved parmesan & anchovy dressing

**Bavarian Potato Salad** - Potatoes, red onion, herbs & mustard (g) (v)

**Garden Salad** - Tomatoes, red onion, fresh lettuce leaves, cucumber & house dressing (g) (v)

**Marinated green lip mussels** with lemon wedges

### Hot Section

Braised beef with red wine jus & roasted rosemary chat potatoes

Steamed market fish with spiced corn salsa (g) (*upgrade to salmon POA*)

Roast lamb with minted ricotta & pea puree

Traditional Lasagne

Creamy mashed potato

Steamed seasonal vegetables

### From the Pastry Section

- Fresh sliced fruit platter

- Assorted cakes, slices & gateaux

- Trifle

*All with condiments*

(g) - Gluten Free (v) - Vegetarian

*- Please inform Management of any further dietary requirements*



# Dinner Buffet Menu Option 3



Minimum 50 persons

*with assorted baked bread & condiments*

## **From the Larder section**

**Garden Salad** - Tomatoes, cucumber & balsamic dressing (g) (v)

**Caesar Salad** - Crispy Bacon, croutons, shaved parmesan & anchovy dressing

**Bavarian Potato Salad** - Potatoes, red onion, herbs & mustard (g) (v)

**Garden Salad** - Tomatoes, red onion, fresh lettuce leaves, cucumber & house dressing (g) (v)

**Marinated green lip mussels** with lemon wedges

**Cous Cous Salad** - Green beans, tomatoes, olives & vinegarette (g) (v)

**Antipasto Platter** - Marinated vegetables, continental meats including, smoked ham, salami & assorted condiments

## **From the Carvery**

Orange & honey roast pork

Red wine & mustard marinated roast beef

*With assorted condiments*

## **Hot section**

Braised beef with red wine jus & roasted rosemary chat potatoes

Creole chicken with chilli fired okra and bean sauce

Steamed market fish on cauliflower cous cous & preserved lemon sauce

Traditional Lasagne

Fragrant jasmine rice with toasted coconut

Steamed seasonal vegetables

## **From the Pastry section**

Fresh sliced fruit platter

Assorted cakes, slices & gateaux

*All with condiments*

(g) - Gluten Free (v) - Vegetarian

*- Please inform Management of any further dietary requirements*

# Beverage Packages



## Package One

### Beer

Cascade Light - Draught  
Carlton Draught - Draught

### House Wines

Sparkling - Stony Peak  
Sauvignon Blanc - Shaky Ground NZ  
Shiraz Cabernet - Lindeman's Henry & Sons  
Moscato - Banrock Station

### Soft Drinks

Selection of soft drink and juices

## Package Two

### Beer

Cascade Light - Draught  
Carlton Draught - Draught  
Carlton Dry  
Your choice of a third Premium Draught beer or cider

### Wines

Seven Trick Pony Shiraz  
Squealing Pig Sauvignon Blanc  
Brown Brothers Moscato

### Soft Drinks

Selection of soft drink and juices

## *Additional Extras*

*we can offer that we have on site are:*

DJ  
Jukebox  
Duo band  
Balloons & giant balloons  
Centrepieces  
Table decorations  
Chair sashes  
Personalised chocolates  
Flower walls  
Light up LOVE standing sign  
Photo booth  
Garden games  
Canapés & arrival drinks for the garden  
Celebrant  
Photographer  
String quartet for your ceremony



For function package pricing and enquiries please contact Functions Manager Hayley Sayers  
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