

Premium Event Buffet

Fresh Breads and Dampers

Entree

Hot and cold hors d'oeuvres and canape served with predinner drinks in the courtyard

Meats

Hot and Cold

Tender Prime Roast Sirloin with a rich port jus (hot)
Lean Pork Roulade with fig and ginger (hot)
Peanut Satay Chicken (hot)
Leg Ham off the bone
Calamari marinated in lime juice and olive oil

Salads

an exciting Chef's selection of seasonal fresh salads including roast pumpkin, leek and red bean salad, tomato and Spanish onion, green leaf salad, pasta salad with olives, sun dried tomato and roast eggplant, potato salad or hot whole potatoes with herb butter

Desserts

Choose 4 or 5 desserts from Premium Event banquet menu or the petite and cocktail dessert medley with chocolate dipped strawberries, baby lemon meringue, chocolate torte, pecan and more served to the centre of your guests tables

Steaming Hot Coffee Twinings Teas and beautiful liqueur chocolates

Extra Selections

a wide variety of seafood, and other dishes are available

“...we will guarantee you and your guests will have a great evening”

Extra Selections for Buffet

Add any of these dishes to your buffet for just \$5.90 per dish or exchange one of the hot & cold meat dishes for \$3.90 per dish

Spinach Ravioli with ricotta, basil, fresh tomato and parmesan (hot)

Beef Satay with peanut & almond sauce (hot)

Nile Perch Fillets with citrus beurre blanc (hot)

Lamb Curry with rice (hot)

Chicken Curry with coconut Jasmine rice (hot)

Oysters in the half shell (3 per guest) (cold)

Add any of these dishes to your buffet for just \$7.90pp per dish or exchange any one of the dishes for one in the buffet for \$5.90pp per dish

Whole Fresh King Prawns (cold)

Smoked Atlantic Salmon (cold)

Crab and Polenta Cakes (hot)

Seafood Buffet Combo with King Prawns, Smoked Salmon, Oysters and Crab and Polenta Cakes plus \$15.90 per guest or exchange 3 dishes plus \$11.90 per guest

Pricing

3 Course Banquet or Buffet including alternate service, drinks, hors d'oeuvres to start with pre dinner drinks... A premier world class venue from one of Australia's most professional hospitality teams

(Drinks included in these packages at a discounted price)

4 hour	5 hour
\$124 per guest	\$139 per guest

Even More Banquet or Buffet Possibilities

- Extended Hors d'oeuvres \$7.9 per person
- Port with your coffee \$4.9 per person
- Cheese & Fruit Platters or Antipasto Platters \$7.9 per person
- Extra Time \$7.9 per person per half hour



PREMIUM EVENTS

Imagine... your wedding in the most important National Trust House in Australia, World Heritage, sandstone courtyards, old English hedges, long vine covered verandahs, silk lined garden marquees, views through the trees to the river, private dining rooms and a *fabulous evening for you and your guests...*

**history
gardens
world class food and service**

silk lined garden marquee, private garrison rooms, weddings, upmarket business functions, celebrations of all kinds from 10 to 240 guests sitdown banquets, buffet and more

INCLUDING

linen cloths and napkins, table centre pieces, surround sound music, all food and beverages, a fabulous 4 or 5 hour event with drinks including great bottled wines, champagne, beers, fresh juices, still & sparkling waters.

Photography in the magnificent grounds. Maitre d' and MC. No room hire or staff costs.



Parramatta Park

T 9687 2662

www.lachlans.com.au

This Premium Event Package is your main Saturday evening package. On Saturday evenings it is only available as a 5 hour package. Any daytime or other evening the package is available as either a 4 or 5 hour event.

EXCITING HERITAGE DINING IN SYDNEY

Premium Event Entree Selection

Soup of the day

Caesar Salad with virgin olive oil, balsamic vinegar, egg yolk in the dressing, bacon, anchovies & croutons and shaved parmesan

Spinach Ravioli with ricotta, basil, fresh tomato and parmesan

Tempura Chicken Breast fillets with mesclun and plum sauce

Caramelized Onion and Goats Cheese Tart with beetroot relish

Salt and Pepper Calamari with lime and citrus dressing

Spinach and Fetta Slice with with rice flour pastry, spiced beetroot relish and roast garlic yoghurt

Roast Duck Breast on glass noodles with julienne vegetables and a sweet chili and roasted sesame seed dressing

Pan Fried Green Prawns marinated with ginger, chilli, olive and sesame oils served with soft noodles and a mango curry

Coriander and Lime Fish Cakes cooked golden brown and served with an orange and tomato salsa

Tasmanian Smoked Salmon with tomato and dill mayonnaise and coloured pasta garnish

Premium Event Mains Selection

Chicken Breast on couscous with basil pesto

Lean Pork Ribeye on kumera mash with a honey mustard glaze

Roast Sirloin on potato mash with a horseradish cream sauce

Barramundi Fillets on jasmine rice with dill and lime butter

Supreme of Chicken filled with sun dried tomato, pine nuts and crème cheese

Seared Lamb Rump on potato mash with a rich port and rosemary jus

Char Grilled and Roasted Vegetable Stack with drizzled pesto and kumera crisps

Eye Fillet of Beef char grilled with a potato and olive galette and a rich port jus

Turkey Breast Roulade with bread stuffing and cranberry on wilted spinach

Individual Seafood Pie with steaming sautéed green beans

Atlantic Salmon with baby buk choy and a white wine and lemon grass sauce

Premium Event Dessert Selection

Passionfruit Bavaois with mango coulis

Chocolate Mud Slice with blueberry compote and vanilla bean mousse

Tobelorone Icecream, dark chocolate and honey nougat icecream on a vanilla anglaise

Milk Chocolate Mousse with hazelnut praline, fresh strawberries and light whipped cream

Hot Apple and Raspberry Crumble with light cream and berry garnish

Fresh and Seasonal Tropical Fruit Compote with a passionfruit and Cointreau syrup

Lemon and Vodka Tart with citrus zest, marmalade and fresh cream

Petite Cocktail Dessert Medley including chocolate dipped strawberries, baby lemon meringue, chocolate torte, pecan and more served to the centre of your guests tables

Individual Chilled Creme Brulee with shaved white chocolate

Banana and Caramel Dessert with sponge layers and white chocolate

www.lachlans.com.au

Lachlan's
OLD GOVERNMENT HOUSE

