



## SPIT BBQ BUFFET

A fabulous & popular package for parties, birthdays, anniversaries, reunions, engagements, christenings & more... (halal and coeliac friendly)

**history  
gardens  
great food and service**

Greet and meet your guests on the lawns or in the courtyard of Old Government House. Dine in the garden marquee with up to 240 guests or for up to 30 guests in your own private Garrison room

### INCLUDING

Linen cloths and napkins, willow with fairy light table centre pieces, music system, breads, all food and staff, fresh brewed teas and coffees with chocolates.

No room hire or staff costs.

**Menu** : This is a two course package. Your choice of entree and main or main and dessert... Birthdays and celebrations work well with entree and main and then having your cake as a sweet with teas and coffees...

**Drinks** : Just add drinks to this buffet. Choose a set price drinks package or an on consumption package from our drinks information sheet.

**Cost:** 2 Courses \$68 and 3 Courses \$78 per guest



Parramatta Park

T 9687 2662

[www.lachlans.com.au](http://www.lachlans.com.au)

On Saturday nights use our Premium Event Package except in Winter. This Spit BBQ Buffet Package is available any other day or night. On Public Holidays there is a 10% surcharge. This Spit BBQ Package is a 4 hour event.

HERITAGE DINING IN SYDNEY

# Spit Buffet

## SPIT BBQ BUFFET

### Entrée

Hot and Cold Hors d'oeuvres and Canape, often in the courtyard, on the lawns overlooking the river or on our long Garrison verandah

### Savoury Tarts

atlantic salmon, baby caper and black caviar  
sweet onion, goats cheese and spiced beetroot relish  
mushroom duxelle with feta and pinenuts

### Chinese Spoons

fried eggplant sambal with puffed rice  
roast duck breast with vegetable vermicelli, red curry

### Brushetta

with slow cooked chilli olives, herbed Australian feta and flute bread

### MAINS

Roast Spit Beef carved by our Chef's (hot)  
Thai Green Barramundi (hot)  
Honey Soy Slow Cooked Chicken (hot)

Jasmine Rice (hot)

Butter Poached Baby Potatoes (hot)

Leafy Green Salad

with reduced balsamic vinaigrette (cold)

Mediterranean Pasta Salad (cold)

### DESSERT

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

Fresh Brewed Tea and Coffee  
with after dinner chocolates  
and fresh bread rolls to start

**plus drinks on consumption**

(menu detail may vary a little from time to time)



**\$68.00 per guest**

2 courses entrée main or main dessert with breads, Tea, Coffee and Chocolates