



PREMIUM EVENTS

Imagine... 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
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 200 guests
sitdown banquets, buffet and tailored events

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 quality 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

PREMIUM EVENTS

FOR THE MOST IMPORTANT EVENTS...

THIS IS OUR PREMIER
DAY AND EVENING
PACKAGE.

BANQUET OR BUFFET
THIS PACKAGE AVAILABLE EVERY
SATURDAY EVENING
AND
ALL DAYS AND EVENINGS FOR THE
MOST IMPORTANT EVENTS

INCLUDES ALL DRINKS

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Premium Event Buffet

Fresh Breads and Dampers

Entree

Included in every buffet

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

Mains

choose 4 hot or cold from Meats

AND 4 hot or cold from Salads & Vegetables

Meats

Peri Peri Marinated Chicken (hot)
Honey Soy Slow Cooked Chicken (hot)
Beef Striploin, fresh herb and shiraz jus (hot)
Massaman Beef Curry (hot)
Thai Green Barramundi (hot)
Fresh Atlantic Salmon, tomato & orange salsa with fresh lemon wedges (hot)
Marinated Calamari
with a with a citrus vinaigrette (cold)

and

Salads & Vegetables

Crispy Thai Noodle Salad (cold)
Spanish Cous Cous Salad (cold)
Greek Style Salad (cold)
Mediterranean Pasta Salad (cold)
Moroccan Pumpkin Salad (cold)
Jasmine Rice (hot)
Coconut and Toasted Almond Basmati (hot)
Butter Poached Baby Potatoes (hot)

Desserts

Included in every buffet

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

Steaming Hot Coffee and Teas
handmade liqueur chocolates

Extra Selections

Seafood and other options available

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

Extra Selections for Buffet

Choose from these great options to add to your Premium Event Buffet

Meats, Salad & Vegetables (hot or cold)
from the Premium Event Buffet selections
\$8 per extra dish per guest

Thai Seafood Cakes (C)
rocket salad and Namjim sauce \$9 per guest

Fresh Oysters in the Half Shell
from the buffet (3 or 6 per guest) (cold)
\$8 for 3 per guest
\$14 for 6 per guest

Whole Fresh King Prawns (cold)
\$market price

Fresh Seafood Extravaganza
ALL added to your buffet

Whole Fresh King Prawns
with lemon, sea salt and citrus vinaigrette
Smoked Salmon, *sour cream, capers and leek*

Thai Seafood Cakes (C)
rocket salad and Namjim sauce

Fresh Oysters
in the shell, sea salt and fresh lemon

Thai Seafood Cakes (C)
rocket salad and Namjim sauce

plus \$20 per guest

PRICING Banquet & Buffet

3 Course Banquet or Buffet including service, drinks, A premier venue from one of Australia's most professional hospitality teams

(Drinks are included in these packages at a discounted price)
4 hour \$135 per guest 5 hour \$155 per guest

Even More Banquet & Buffet Possibilities

- Add Hors d'oeuvres & Canape with pre dinner drinks \$12 per person
- Port with your coffee \$5 per person
- Cheese, Fruit & Antipasto Platters \$12 per person
- Extra Time \$8 per person per half hour



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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 quality bottled wines, champagne, beers, fresh juices, still & sparkling waters. Photography in the historic grounds. Maitre d' and MC. No room hire or staff costs.

Lachlan's
OLD GOVERNMENT HOUSE

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EXCITING HERITAGE DINING IN SYDNEY

Premium Event Entree Selection

Roast Pumpkin, Zucchini and Ricotta Slice (V)
with beetroot coulis

Penne Pasta (V)
cream basil pesto, roast pine nuts,
parmesan and cracked pepper

Roast Vegetable Risotto (V C)
shaved parmesan & pumpkin flower

Salt and Pepper Calamari
on rocket with a with a citrus vinaigrette

Smoked Salmon (C)
fettucine, lemon and fried leek

Thai Seafood Cakes (C)
rocket salad and Namjim sauce

Chicken Tenderloins
crumbed, crisp fried, green vegetable stir fry
and sweet chilli sauce

Roast Duck Breast
noodles and plum sauce

Pork Belly Confit
caramelized roast pumpkin
and grilled granny smith apple

Blue Cheese Arancini
caramelized onion & coriander pesto yoghurt

Chicken Peri Peri
marinated chicken breast skewers
Jasmin rice and chopped green leek

Vegetarian (V) Coeliac Friendly (C)

Premium Event Mains Selection

Free Range Chicken Breast (C)
on risotto with garlic aioli

Chicken Breast Supreme (C)
filled with chorizo, peppers and mozzarella
Served with steamed beans

Pork Cutlet
honey glazed with apple kimchi

Pork Belly Confit (C)
caramelized roast pumpkin, grilled granny smith apple

Fresh Atlantic Salmon Fillet
on steamed buk choy with a tomato and orange salsa

Roast Barramundi Fillet
Jasmin rice, roast pine nuts and buk choy

Seared Lamb Roulade
potato rosti, tomato onion demi

Roast Southern Grass Fed Sirloin
on potato mash with a fresh herb and shiraz jus

Penne Pasta (V)
cream basil pesto, roast pine nuts, parmesan
and cracked pepper

Roast Pumpkin, Zucchini and Ricotta Slice (V)
with beetroot coulis

Turkey Breast Roulade
wseasoned bread stuffing kumera mash
and cranberry

Premium Event Dessert Selection

Chilled Chai Latte Crème Brulee
cardamon, cinnamon and shaved white chocolate

Dark Chocolate and Macadamia Brownie
with an intensely chocolately interior and whipped cream

Tobelorone Icecream
dark chocolate and honey nougat icecream,
brandy anglaise

Franjelico Milk Chocolate Mousse
with hazelnut toffee and light fresh cream

Sticky Date Pudding
served hot with butterscotch sauce
and vanilla icecream

Citrus Tart
made with Grand Marnier and fresh cream

Apple and Raspberry Crumble
with vanilla icecream

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

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OLD GOVERNMENT HOUSE

