



*The ideal setting for the perfect day*

*Special Occasions & Functions*

**PACKAGE  
2012**

The Pavillion Function Centre caters for a minimum of 40 adults weekdays or 60 adults weekends. Prices valid from 1<sup>st</sup> June 2011 to 31<sup>st</sup> May 2012. Public Holiday surcharges may apply.

Please feel free to speak with us about your specific catering requirements and allow us to adjust or create a package to accommodate your needs.

*The Pavillion Function Centre & Gardens*  
Cnr Back Kootingal & Nundle Roads Nemingha  
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## *The Ideal Setting for your next Function*



The *Pavillion* Function Centre is nestled amongst four acres of delightful gardens that create an ideal setting for any celebration or event. Our fully licensed venue can cater for up to 160 guests for a seated meal, or 250 for a deluxe cocktail party.

Your guests will be impressed by our unique and tranquil setting, whilst enjoying gourmet country style cuisine prepared by our inspirational caterers. Functions are our specialty at The *Pavillion* and with our dedication and professional staff we will ensure your function is a success. We know just how important this is to you.

Our function packages include: -

- Exclusive use of our landscaped gardens and function room for the duration of your function.
- Experienced owner operators with over 15 years experience in hospitality.
- Professional and friendly food and beverage staff.
- Delicious menu choices prepared by our qualified caterers.
- Use of our gardens for pre-dinner socialising.
- Ample well lit on-site parking.
- Tables set with linen cloths and napkins.
- Assistance with theming and decorations
- Large central dance floor.
- Microphone and PA system.
- Fully controlled sound & lighting system.

I hope this information is of some assistance in making an informed decision about your important event. We highly recommend you organise a site inspection so that our beautiful garden setting can be truly appreciated. If you further enquiries please do not hesitate to contact us or visit our website [www.pavillion.com.au](http://www.pavillion.com.au)

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## Special Occasion Packages

### *Cocktail Food*

#### **Garden Canapés**

(approx. 1-hour)

- Fried pita triangles served with hummus
- Asian Vegetarian spring rolls served on crispy noodles with sweet sauce
  - Individual mini quiches with assorted fillings
  - Sourdough croutons topped with various tapenades
- Platters of fine Tasmanian cheeses, dips and seasonal fruit served with crackers

**Pre-Dinner \$10.00 per person**

#### **Deluxe Canapés**

(approx. 1-hour / Choice selection of 5)

- Antipasto platters of roast capsicum, kalamata olives, Australian feta cheese, smoked salmon, cherizo sausage & caper berries
- Crisp Croutons w/ fresh prawns, homemade pates & caviar in a filo basket
  - Satay chicken shaslicks with a creamy peanut sauce
  - Mini meatballs & herb chipolatas with tomato relish
  - Szechwan pepper tempura prawns with lemon aoli
    - Warm puff pastry parcels of spinach & feta
- Tender Salt & pepper calamari shallowed fried, served w/ lemon on rocket
  - Atlantic Salmon on cucumber, dolloped with crème fraiche
    - Button Mushrooms with garlic/feta
    - Smoked Salmon crepe roulade
  - Bite size angus beef burgers with tomato relish
  - Beer battered fish & chips in newspaper cones
- Tandoori chicken tenderloin wraps with yoghurt dipping sauce
  - Roasted Mediterranean vegetables & lavish wraps
    - Gourmet Japanese sushi and nori rolls
- Cheese scones topped w/ honeyed ham & grain mustard butter
  - Spicy pumpkin soup shots

**Pre-Dinner \$12.50 per person**

#### **OR for your Cocktail Function**

- Selection of 5 mixed canapés \$12.50 per person (Approx. ½ hour duration)
- Selection of 8 mixed canapés \$18.50 per person (Approx. 1-hour duration)
- Selection of 10 mixed canapés \$23.50 per person (Approx. 1 ½ hour duration)
- Selection of 12 mixed canapés \$29.50 per person (Approx. 2 hour duration)



## Special Occasion Packages

### Sit Down Banquet

Can be combined with platter options

#### 1 Course Main Meal

(Alternate Serve)

Main Meal Only ~ \$27.00 p/p

#### Canapes and Main Meal

(Alternate Serve)

½ hour canapés + Main Meal ~ \$32.00 p/p

#### 2 Course Meal

(Alternate Serve)

Main & Dessert ~ \$39.00 p/p

Entrée & Main ~ \$45.00 p/p

#### 3 Course Meal Package

(Alternate Serve)

Entrée, Main, & Dessert ~ \$55.00 p/p





## *Additional Tailored Packages*

Available for Weddings, Morning-After Brunch,  
Bridal or Baby Showers or just for that Special Occasion!



## PROVINCIAL-STYLE BREAKFAST

*From \$16.00 per person*

- **Continental Breakfast** including French Pastries and Croissants, sliced seasonal Fruit & Yoghurt, cereal, Bircher Muesli and Assorted Breads & Toast. Served with Orange Juice, Brewed Coffee and Tea.  
**\$16.00 per person**
- **Country Plated Breakfast** with Scrambled Eggs, Bacon, Sausage, Hash Brown, Tomato, Mushrooms & Toast. Served with Fresh Fruit Orange Juice, Brewed Coffee and Tea.  
**\$21.00 per person**  
**(\$24.00 per person with Continental Buffet)**
- **Gourmet Breakfast** Enjoy a glass of Stony Peak Sparkling with fresh seasonal fruit and juices, **Eggs Benedict** Poached eggs and smoked ham topped with Hollandaise sauce on a toasted muffin Served with Freshly Brewed Coffee and Tea.  
**\$31.00 per person**  
**(\$35.00 per person with Continental Buffet)**

## *Traditional High-Tea*

*From \$32.50 per person*



- A selection of Hot and Cold Miniature Finger-Food items served on Traditional High Tea Platters with Freshly Brewed Coffee and a selection of Infused Teas
- As an optional extra throw in a glass of Champagne if you like!

**\$32.50 per person**  
**(\$36.00 per person with a glass of**  
**Signature *P*avillion Champagne Cocktail)**

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## Special Occasion Package

### Function Drinks

#### Beverage packages

One hour	\$16.50 p/p
Two hours	\$22.50 p/p
Three hours	\$29.50 p/p
Four hours	\$34.00 p/p
Five Hours	\$40.00 p/p

Upgrade to Premium Beers for an Additional \$4.00 per person / per hour

Includes - Basic Beers, Rosemount Estate Wines, champagne cocktails, non- alcoholic punch, and soft drinks.  
A full range of spirits and premium beers are available for purchase or on account.  
Cash bar or account is available outside of timed package.

**OR**

#### **Drinks charged on consumption**

	Glass	Bottle
<i>P</i> avillion Signature champagne cocktail	\$4.50	
Rosemount Estate Road Dry White Wine	\$4.20	\$19.75
Rosemount Estate Road Dry Red Wine	\$4.20	\$19.75
Stony Peak Brut Reserve (NV)	\$4.50	\$20.50

Alternative wines are available from our full wine list, or by special request

#### **Beer**

Hahn Premium Light - \$4.50  
Tooheys New, Old, Extra Dry, XXXX Gold - \$4.80  
Corona, Crown Lager, Five Seeds - \$6.50

#### **Soft Drinks**

*P*avillion Signature Punch - \$3.70  
Coca Cola, Diet Coke, Lemonade, Dry Ginger Ale,  
Tonic & Mineral Water - \$3.00  
Orange, Apple, Pineapple Juice - \$3.20

#### **Spirits**

*Includes mixer*  
Standard nip - \$6.00  
Liquers nip - \$6.20  
Premium nip – from \$6.50



## Special Occasion Packages

### Optional Extras

2 course children's menu \$19.00 per person  
(Menu available on request)

Occasion Cake \$150.00 (plus gst)  
Professionally designed and decorated for your special occasion  
Available as Mud or Fruit Cake

Cake plated as dessert\* \$4.50 per person  
Served with berry coulis [or] warm caramel sauce and premium ice-cream

Champagne for Toasts Half glass \$3.00 / Full glass \$4.50

### Table & Room Decorations

#### Table

Trestle Table (seats 6 – 8)	-	Included
Round Table (180cms, seats 10-12)	-	Included (7 tables only.)
Round Table (150cms, seats 8-10)	-	\$20.00 per table

#### Chair

Chair Covers	-	\$4.50 per chair
Chair Sashes	-	\$1.50 per chair

#### Decorations

Easel & Frame	-	Included
Table Runners / Overlays	-	\$3.00 per table
Votive with placid or floating Tealights	-	\$1.00 each
Selection of Vases & Centrepiece Mirrors	-	from \$4.50 per item

Please enquire about **pavillion décor hire** list for further décor options

\*Cake as dessert is also available with outside catered cakes



## Special Occasion Menu

2011 / 2012

### Entrée

Tempura Prawns with Asian Salad and Wasabi Mayo  
Parmesan crusted tenderloins of Chicken with Dill Aioli and Mescalín  
Tomato and Bacon Sauce on a bed of Angel Hair Spaghetti  
Pork Mignons on Watercress Salad with Cranberry Vinegar  
Baked Honey Ham with Asparagus drizzled with a Hot Honey Butter Reduction  
Atlantic Smoked Salmon with a Saffron Potato and Chive Salad  
Potato, Fetta and Haloumi Cheese Spring Rolls with Candied Tomatoes and Salad Greens

### Main Fare

Moisture infused Pork Cutlet on potato and parsnip Mash, Spring Vegetable with Apple Jus  
Atlantic Salmon Fillet baked in a Filo Pastry with a basil Hollandaise Sauce  
Mustard Crusted Chicken Breast on a Bed of Parmesan and Potato Risotto and a Creamy Chardonnay Sauce  
Sliced Sirloin of Beef on crisp chats with Ratatouille Vegetables  
Braised Lamb Shanks in a Tomato and Red Wine Jus on a Sweet Potato and Nutmeg Mash  
Barramundi Fillet with a Creamy Chardonnay Vin Blanc and tossed Spring Vegetables

### Dessert

Chocolate Tart with Galliano Strawberries and Double Cream  
Macadamia Nut and Bailey's Iced Parfait with Liqueur Berries  
Grand Marnier Crème Brule with Tulle Biscuit  
Crepes with Forest Berries and Premium Vanilla Bean Ice Cream  
Sticky Macadamia Nut & Honey Pudding with Crème Anglaise  
Berry Messy Merang crunch tossed with a Mascarpone Cheese, Berries and Cream

*Served with Freshly Brewed Coffee and a Selection of Tea Infusions*

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