

BANQUETS & BUFFETS

YOUR MENUS. YOUR FLAVOURS.



EnCORE
EVENTS CENTRE



Encore Events Centre chooses to source locally to support the growth of local farmers. Pictured here are Werribee South farmers.

FRESH. SUSTAINABLE. LOCAL.

When planning your next event, our event team and chef are on hand to offer expert advice. Our menus are based on the freshest seasonal produce and we'll work with you to deliver the best culinary experience for you and your guests. We source locally to find the highest quality produce. By choosing local, we're supporting the growth of small business, our local farmers, and decreasing our carbon footprint.

IT'S THE LITTLE THINGS THAT MAKE A BIG DIFFERENCE.

We aim to reduce the environmental impact of our venue by improving the energy performance, reducing water use, using renewable energy and using environmentally responsible construction techniques and materials.



CLASSIC

MENU

2 COURSE CLASSIC MENU / \$39.00 PER PERSON

WITH 4 HOUR BEVERAGE PACKAGE / \$74.00 PER PERSON

3 COURSE CLASSIC MENU / \$50.00 PER PERSON

WITH 4 HOUR BEVERAGE PACKAGE / \$85.00 PER PERSON

COFFEE AND TEA INCLUDED

ENTRÉE (SELECT TWO TO BE SERVED ALTERNATELY)

Grilled chicken skewers served with traditional ceasar salad *gf**

Spinach and ricotta cannelloni, tomato and basil provencal sauce, shaved
parmesan *v*

Sliced seared beef, green mango, cucumber, papaya, shaved coconut, kaffir lime,
tamarind dressing *gf*

Pan fried ricotta gnocchi and wild mushrooms, green peas, toasted hazelnuts and
sage *v*

Chicken galantine, roasted shallot, burnt butter and sage sauce, charred baby
leeks *gf*

Sicilian lasagne layers of fresh pasta, parma ham, pork and beef sugo,
buffalo mozzarella

Braised beef short rib bao, coriander, pickled vegetables

Minimum numbers apply

*ve** vegan options available *gf** gluten free options available *ve* vegan *v* vegetarian *gf* gluten free

MAIN (SELECT TWO TO BE SERVED ALTERNATELY)

Roasted pumpkin, spinach and ricotta rotolo with tomato, olives and balsamic reduction *v*

Grilled chicken breast, lemon, potato puree, thyme jus *gf*

Rosemary and garlic braised lamb shank with Moroccan lemon relish *gf**

Sirloin of beef, rustic sweet potato with pink peppercorn jus *gf*

Braised lamb shank on a butter chive mash with rosemary and red wine sauce *gf*

Prosciutto wrapped chicken breast, braised cabbage, potato fondant, seasonal vegetables, lemon dressing *gf*

Honey glazed slow roasted pork belly, green apple relish, seasonal vegetables, cinnamon spiced jus *gf**

Tasmanian salmon fillet, potato galette, shaved fennel and watercress salad *gf*

Roasted king brown mushrooms, sweet potato fondant, broad bean and lentil salad, pomegranate molasses *ve gf*





DESSERTS (SELECT TWO TO BE SERVED ALTERNATELY)

Baked apple crumble, crème anglaise

Pavlova, passionfruit, strawberries, double cream *gf*

Warm chocolate brownie, cinnamon cream, meringue, berry compote

Lemon meringue tart, raspberry, white chocolate cream

Sticky date pudding with butterscotch sauce and double cream

Seasonal fruit and raspberry sorbet *gf ve*

Classic tiramisu

or

Miniature desserts served on platters to the table *gf** *ve**



LUXE

MENU

2 COURSE LUXE MENU / \$52.00 PER PERSON

WITH 4 HOUR BEVERAGE PACKAGE / \$87.00 PER PERSON

3 COURSE LUXE MENU / \$65.00 PER PERSON

WITH 4 HOUR BEVERAGE PACKAGE / \$100.00 PER PERSON

COFFEE AND TEA INCLUDED

ENTRÉE (SELECT TWO TO BE SERVED ALTERNATELY)

Braised beef cheek croquette with pickled red onions, roquette and fennel *gf**

Prawns with avocado mousse, vine ripe tomato and petit caper dressing *gf*

Field mushroom, ricotta and caramelised onion ravioli with toasted pine nuts *v*

Grilled chicken tenderloin, soba noodle salad, teriyaki vinaigrette

Chick pea fritters, heirloom beetroot, pomegranate, feta and tahini dressing *v ve**

Chicken satay, coconut rice, coriander, mint, sliced shallot salad *gf*

Free range chicken and goats cheese ravioli, sauté wild mushrooms, crisp prosciutto

A gravlax of salmon, capers, dill crème fraiche, horseradish, shallot and herb salad *gf*

Salt and pepper calamari salad, chilli and lime aioli *gf*

Minimum numbers apply

*ve** vegan options available *gf** gluten free options available *ve* vegan *v* vegetarian *gf* gluten free

MAIN (SELECT TWO TO BE SERVED ALTERNATELY)

Tasmanian salmon fillet, kiffler potato, fennel, beetroot puree *gf*

Chermoula rubbed BBQ chicken breast, pistachio couscous, slow roasted sweet potato, harissa dressing

Lamb rump^{**}, white bean skordalia, roasted carrots, mint pea and parsley salad *gf*

Seared fillet of barramundi, steamed clams, saffron potatoes, and bouillabaisse sauce *gf*

300g porterhouse steak, green beans, parsley and fetta salad, red wine jus *gf*

Eggplant parmigiana, buffalo mozzarella, basil oil v *gf*

Lamb shank massaman, roast pumpkin, coconut, coriander, roti bread *gf*^{*}

Bannockburn poussin, mushroom duxelle and soft polenta infused with taleggio and herbs *gf*

250g char grilled eye fillet^{**}, potato galette, roasted mushrooms, garlic and parsley butter *gf*

Crispy skin pork belly, chestnut puree, roast carrot, herb potato mash *gf*

Mild yellow squash curry, grilled cauliflower, hot and sour salad, crisp shallots *ve gf*





DESSERTS (SELECT TWO TO BE SERVED ALTERNATELY)

Chocolate mousse, honeycomb, salted macadamia praline *gf*

Macerated strawberries, crumbled meringue, double cream, raspberry sauce *gf*

Warm apple and rhubarb tart, vanilla bean cream

Tangy citrus lemon tart, raspberry coulis, double cream

White chocolate and passionfruit lamington, lemon curd, mint

Flourless orange and almond cake, whipped mascarpone, pistachio praline *gf*

Buttermilk, cornflake pannacotta, berries, Persian fairy floss *gf ve**

Sticky date pudding, butterscotch, spiced double cream

Almond and chocolate pudding with hazelnut praline cream *gf*

Seasonal fruit and raspberry sorbet *gf ve*

or

Miniature desserts served on platters to the table *gf* ve**



OPTIONAL EXTRAS

Chefs choice canapés on arrival (1/2 hour) / \$13.00 per person

Chefs choice canapés on arrival (1 hour) / \$16.00 per person

Fresh seasonal sliced fruit platter / \$3.50 per person

Seafood platter / \$6.00 per person

Antipasto platter / \$5.00 per person

Garden salad / \$3.00 per person

Roquette and parmesan salad / \$3.00 per person

Roasted chat potatoes / \$3.00 per person

Seasonal vegetables and herb butter / \$3.00 per person

Selection of Australian cheese and crackers / \$5.50 per person

Premium beverage package upgrade (4 hours) / \$13.00 per person



BUFFETS

YOUR MENUS. YOUR FLAVOURS.

Served stand up / \$25.00 per person
with 4 hour beverage package / \$60.00 per person
Served seated / \$30.00 per person
with 4 hour beverage package / \$65.00 per person

Please choose 3 items

Served stand up / \$35.00 per person
with 4 hour beverage package / \$70.00 per person
Served seated / \$40.00 per person
with 4 hour beverage package / \$75.00 per person

Please choose 4 items

Served stand up / \$45.00 per person
with 4 hour beverage package / \$80.00 per person
Served seated / \$50.00 per person
with 4 hour beverage package / \$85.00 per person

Please choose 6 items

Minimum numbers apply

ve* vegan options available gf* gluten free options available ve vegan v vegetarian gf gluten free

COLD ITEMS

Wild mushroom, brie, thyme tart, baby beetroot, candied walnut, spinach salad *v*

Chickpea fritters, ancient grains, minted yoghurt *v ve**

Gravlax of salmon, salad of cress, red onion, baby capers, horseradish cream *gf*

Seared salmon, mizuna, avocado, snow peas, lemon vinaigrette *gf*

Chorizo sausage, chickpea salad, semi dried tomatoes, charred zucchini, basil *gf*

Moroccan style chicken salad, citrus, spiced yoghurt, mint, coriander *gf*

Minimum numbers apply

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HOT ITEMS

Rare roasted beef sirloin, seeded mustard crust, roasted root vegetables,
port wine jus

Spinach, ricotta cannelloni, napoli sauce *v*

Chicken, mushroom ravioli, gremolata

Roast high country pork belly, celeriac purée *gf*

Jumbo ravioli filled with ricotta and spinach, lemon zest, asparagus,
thyme butter cream sauce *v*

Baked lemon lamb, mint salsa *gf*

Grilled chicken breast, green olive pepperonata *gf*

Roast Gippsland beef, lentils du puy, vine ripened tomato glaze *gf*

Crispy skin barramundi with lemon caper gremolata *gf*

Sumac and lemon spiced chicken, ancient grains salad *gf*

Char grilled Gippsland beef with garlic and tomato polenta, salsa verde *gf*

Roasted king brown mushrooms, sweet potato fondant, broad bean and
lentil salad, pomegranate molasses *ve gf*

Minimum numbers apply

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SALADS AND SIDES

Green bean salad, shaved fennel, marinated fetta, ciabatta croutes *gf**

Herb and citrus pearl couscous, flaked almonds, currants *ve*

Frissee lettuce salad, soft-boiled eggs, candied bacon, broad beans, ranch dressing *gf*

Warm maple glazed pumpkin, sweet potato crisps *ve gf*

Greek style salad, parsley, kalamata olives, feta, roasted roma tomatoes *gf*

Morrocan chickpea, cauliflower, red capsicum, sliced shallots *ve gf*

Creamy potato, chive mash *gf*

Garden salad, mustard dressing *ve** *gf*

Roasted potato salad with cornichon, seeded mustard, sour cream, parsley *gf*

Fragrant Thai noodle salad *ve** *v**

DESSERT

Pecan pie with butterscotch sauce, cream

White chocolate, raspberry baked cheesecake, wild berry coulis

Individual lemon meringue tart, passionfruit coulis, double cream

Mandarin curd, cream cheese, vanilla mousse, freeze dried mandarin, cinnamon crumbs *gf**

Sticky date pudding, macadamia butterscotch sauce

Selection of fine Australian cheese, dried fruits and water crackers *gf**

Selection of miniature desserts *gf** *ve**

Seasonal fruit and raspberry sorbet *gf ve*

Minimum numbers apply

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EnCORE
EVENTS CENTRE

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