

FUNCTION BUFFET MENU

Thank you for the opportunity to quote for your event to be held in Radcliffe's Conservatory Garden. Radcliffe's is located in the heart of Echuca's historic Port district and is in close walking distance to a vast array of accommodation and tourist sites.

Our Conservatory Garden Function Room is like no other, with live grape vines cascading from the ceiling it's the ideal setting for all types of functions. The room set-up can be customized for your own personal needs and requirements. Floor plans will be discussed with our experienced Function Coordinator, who can personally show you through the venue and answer any questions you may have.

Inclusions:

- Exclusive use of the Conservatory Garden with private access
- Room set-up with tables/chairs/stage as required
- White linen table cloths (if required)
- All crockery, cutlery & glassware
- All day tea & coffee station
- Water station
- Personalised planning assistance with our Function Coordinator
- Cordless microphones (x2) & lectern
- Personalised sign at Radcliffes entrance directing guests to function room
- Heating/Airconditioning
- Private bar (if required)
- Set-up and cleaning of the room

NOTES:

- Minimum numbers of 40 apply unless otherwise agreed with management.
- Menu may vary slightly due to seasonal produce & prices may be subject to change
- Special dietary requirements are charged extra \$5 per person
- A non-refundable room hire deposit is required to secure your booking. This fee covers the cost of set-up, cleaning and pack-down of the Conservatory Garden. Room hire is \$400 Sunday-Friday or \$550 on a Saturday.

Name: Agrim Pty Ltd

BSB: 013 671

Account #: 289625836

- We require a completed booking form and deposit to confirm your booking. If we do not receive both of these we reserve the right to re-sell your preferred function date.
- Final numbers are due 14 days prior to function & full payment is due 7 days prior to function date
- Public Holiday 20% surcharge may apply

CHEF'S CHOICE CANAPÉS

(Chefs will choose a selection from this list)

Macaroni and cheese croquettes, ketchup aioli
Flame grill meatballs, adobo aioli
Salmon ceviche in chinese spoons
Spanish empanda w/ sour cream sofrito

Maple beef gravlax, blini pancake, horseradish cream
Panko crumbed chicken skewers, piri-iri sauce
Beef chimichanga, chimichurri sauce
Fried chicken ribs, buffalo, ranch, & honey sesame

MAIN ROAST CARVERY BUFFET

Roast porterhouse of yearling beef w/ sea salt & cracked pepper
Roasted potatoes w/ caramelized garlic
Roasted pork loin with maple glaze
Steamed seasonal vegetables w/ dill butter
Chicken breast marinated in herb pesto
Roasted pumpkin & carrot
Pasta salad w/ ham, capsicum, seeded mustard & dill vinaigrette
Fresh tossed garden salad
Asian noodle salad
Bread rolls and butter

DESSERT BUFFET

Selection of house made desserts
Seasonal fruit platters
Bowls of freshly whipped cream

PRICING

Two course main buffet carvery & dessert \$50 per person
Three course (canapes, main buffet carvery, dessert buffet) \$60 per person
Antipasto platters \$7.5 per person
Fruit & cheese platters \$7.5 per person
