

## FUNCTION ALTERNATE SERVICE MENU

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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-piri sauce

Curry potato & vegetable samosa w/ mango

chutney

Fried chicken ribs, buffalo, ranch, & honey sesame

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ENTRÉE (choose 2)

Panko crumbed calamari, lemon, mixed lettuce, capers, pickles, ranch dressing

Pulled beef risotto, honey roasted pumpkin, spinach, cream, parmesan

Pork belly, rocket, walnut, raisin, pear salad, candied red wine, virgin oil, parmesan, bearnaise

Crumbed chicken skewer, asian slaw, wasabi, kewpie mayo

Gnocchi, red wine braised lamb, fire-roasted peppers, spinach, parmesan

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MAIN (choose 2)

Char grilled scotch fillet, duchesse potato, baby carrots, bok choy, au jus

Braised lamb shank, creole tomato, polenta mash, caramelized garlic, french beans

Olive crumbed pork loin, sweet potato mash, sugar snaps, horseradish cream reduction

Blackened salmon fillet, roasted chats, zucchini spirals, bearnaise

Char grilled chicken breast, mac & cheese, bacon, onion, silverbeet, remoulade

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DESSERT (choose 2)

Lemon tart, double cream

Beignet (Creole donuts), vanilla dip

Bourbon chocolate mud cake, chocolate ganache

Chilled coconut sago pudding, lychee and mango compote

Sticky date pudding, warm caramel sauce

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PRICING

Two course, two option, alternate service (entrée & main OR main & dessert) = \$55 per person

Three course, two option, alternate service (entrée + main + dessert) = \$65 per person

ADD ONS

Canapes (approx. 4 pieces/person) = \$15 per person

Fruit & cheese platters = \$7.5 per person

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# RADCLIFFE'S

RESTAURANT | FUNCTIONS | BAR | CATERING