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TRENTHAM
ESTATE

Functions Packages 2018



Overlooking the iconic Murray River near Mildura, Trentham Estate Winery is distinctive among Australia's notable wineries.

Providing a stunning natural landscape, enjoy the elegant surrounds for your special occasion, where breathtaking views, exquisite menu options and fine wines collide to create a truly unforgettable experience.

Contact Trentham Estate

Sturt Highway, Trentham Cliffs, NSW

T: 03 5024 8888

restaurant@trenthamestate.com.au





Set Menu

2 courses (Entrée and mains or main and dessert) \$60

3 courses (Entrée, main and dessert) \$70

Entrées

(select two dishes, served alternatively)

- Pumpkin and gorgonzola arancini w confit garlic aioli
- Beer battered prawn w avocado and tomato salsa
- Pork belly w apple and celeriac remoulade
- Individual house made chicken liver pate with toasted focaccia
- Calamari marinated with sweet chilli and lemon pepper with Asian salad and garlic aioli
- Goats cheese and caramelized onion tart w seasonal salad

Mains:

(select two dishes, served alternatively)

- Eye fillet char grilled to medium on herb and garlic mash with seasonal vegetables, Merlot jus
- Eye Fillet wrapped in bacon, chargrilled to medium, rosemary potatoes, greens, mushroom sauce
- Lamb Shank in red wine jus with vanilla mash and seasonal greens
- Herb and parmesan panko crumbed chicken breast, aioli w seasonal salad
- Confit duck leg w vanilla mash and seasonal green
- Chicken supreme filled w cream cheese and rocket, on roasted potatoes and green, jus
- Mallee lamb rump w ratatouille and cous cous
- Pork cutlet, vanilla mash, seasonal greens, sticky plum sauce
- Crispy skin Australian salmon, pea and parmesan risotto
- Barramundi w dill and aioli slaw, vanilla beurre blanc
- Vegetarian croquettes w salad and citrus aioli

Sweet:

(select two dishes, served alternatively)

- House made traditional tiramisu
- Local flourless orange cake w mascarpone
- Citrus and vanilla bean panna cotta w muddled berries
- Chocolate and olive oil mousse w almond praline
- Choc fudge w strawberries and cream
- Individual meringue basket w fresh fruit and cream



Canapé Menu

**\$60 per person Choose 8 canapés to be served to your guests over a 3-hour period.
(include minimum 3 cold choices)**

Canapés: Hot

- Pumpkin and gorgonzola arancini
- Veal meatball w tomato and aromatics
- Charred asparagus w Murray pink salt and olive oil
- Panko mushroom w confit garlic aioli
- Slow cooked pork belly w hoisin glaze
- Beer battered barramundi w house made tartare
- Marinated chicken skewers w rosemary and olive oil
- Calamari marinated with sweet chilli and lemon pepper
- Panko crumbed chicken with garlic aioli
- Mini lamb kofta with tzatziki

Canapés: Cold

- Bruschetta w local tomato, Spanish onion and fresh herbs
- Bruschetta w roasted red capsicum, olive and fetta
- Vegetarian frittata
- Caramelized onion and goat cheese vol-au-vents
- Smoked salmon blini, dill and mascarpone cheese
- Roast beef and horseradish cream canapés
- Rolled seafood crepes
- Prawn cocktail
- Melon and goats cheese squares
- Mini rice paper rolls filled with roasted chicken and Asian noodles

Canapés: Sweet

- Mini dark chocolate mousse cups with toasted pecans
- Lemon curd tartlets with fresh strawberries
- Strawberry pasty bites with mascarpone
- Mini Nutella cheesecakes
- Crunchy peanut butter cups
- Chocolate covered strawberries with pistachios



Buffet Menu

2 Course \$60 | 3 Course \$70

Entrée

Salt and Pepper Calamari

Asian style salad and garlic aioli **GF**

Trio of dips

with toasted Trentham focaccia **V**

Stuffed mushrooms

Arborio rice and capsicum **V**

Main

Twice cooked Pork Belly

with a sticky palm sugar and lime dressing **GF**

Chargrilled Chicken skewers

with satay sauce

Slow braised lamb shanks

in a ratatouille sauce

Served with seasonal

vegetables and garden salad

Dessert

Lemon curd tart

Sticky date pudding

Chocolate mousse

served with double thick cream



Additional Options

Share Trentham's Antipasto platters (to suit 10 people) \$120

Share Chef's selection of Cheese (to suit 10 people) \$120

Share Trentham's Dukkah, Balsamic, olive oil and freshly baked focaccia (to suit 10 people) \$50

Dessert Platters (to suit 10 people) \$120

Canapés on arrival (choose 3) \$15 per person

Canapés on arrival (choose 5) \$ 25 per person

Kids Meals:

We offer a \$25 set menu for children with a choice of:

Main:

Nuggets with chips and salad

Mini steak with chips and salad

Penne pasta with Napoli sauce

Dessert:

Chocolate fudge cake with double thick cream

Ice cream with chocolate or strawberry topping

Functions Conditions and Booking Fees

Conditions:

Please note – Prices apply until December 2018 – 2019 pricing will incur 5% increase

Minimum Guests: 40 Guests required for functions

Tentative bookings: Will be held for a seven-day period.

Confirming numbers: Numbers will need to be confirmed 5 business days prior to the event, once final numbers have been confirmed this will be the final cost. No separate accounts.

Dietary Requirements: are needed on confirmation 5 business days prior to the event

Payment: All functions must be paid for in cash, EFTPOS or credit card prior to or on the day of the event.

Strictly no BYO food or alcohol (cake accepted)

BYO Cake: can be cut and served by our chefs with double thick cream for \$5 per person

Booking Fees for Private Functions

Lunch

Restaurant:	Min. 40 Max. 60	Venue Hire fee:	Wed to Sunday \$500
Veranda:	Min. 40 Max. 80	Venue Hire fee:	No Charge

For bookings of over 80 guests a marquee will be required, please ask the Manager for Marquee pricing.

Dinner

Restaurant	Min. 40 Max. 60	Venue Hire fee:	Wed to Sunday \$500
Veranda	Min. 40 Max. 80	Venue Hire fee:	Wed to Saturday \$500

For bookings of over 80 guests a marquee will be required, please ask the Manager for Marquee pricing.

Bar Requirements

One bar tab only for functions. Alternatively, an open cash bar can be arranged

Spirits not included in drinks packages

All guests if asked are required to produce I.D.

Bar Closes at 11:00pm at the latest

Venue Closes at 11:30pm

Function booking times are:

Lunch -Wednesday to Sunday from 11:00am

Evenings -Wednesday to Saturday from 6:00pm

Sunday evenings are not available



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