Winter 2013



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| Making Your Event Memorable | Country Comfort Greenway |



**Country Comfort Greenway**

46 Rowland Rees Crescent, Greenway, ACT, 2900

*Phone*: (02)62933666

*Facsimile*: (02) 62933444

*Email*: sales.tuggeranonghotel@gmail.com *Internet*: www.countrycomfortgreenway.com

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|  Country Comfort Greenway | Function Lunches and Dinners |

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# OPTION 1 - BUFFET

###### Buffet Choice 1

###### Buffet $39 per person

Antipasto platter for each table

(Including dips, cheeses, salami, olives, semi dried tomato, feta and more)

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Selection of fresh breads

Cold meat platters (Chicken, ham, beef, turkey)

Garden salad

Roast potato, spinach & bacon with light garlic mayonnaise

Sweet potato, rocket, sour cream and semi-dried tomatoes

Condiments, dressings and sauces

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Assorted dessert platter

Freshly brewed coffee and tea

## Buffet Choice 2

### $42.00 per person

Selection of fresh breads

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Roasted pork or lamb

Home style roasted chicken

Roasted pumpkin and potato

Medley roast vegetables

Chef’s selection of salads, condiments and gravies

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Assorted dessert platter

Freshly brewed coffee and tea

###### Buffet Choice 3

###### $48.50 per person

Chef’s selection soup served with crusty roll

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Herbed fillet of beef with shiraz jus and creamed leek

Herb and garlic chat potatoes

Medley roast vegetables

Chef’s selection of gourmet salads and condiments

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Assorted dessert platters of

Vanilla cheesecake

Banana cake

Hazelnut twists

Portuguese tarts

Chocolate profiteroles

Freshly brewed coffee, tea and chocolates

# OPTION 2 – SET MENUS

**Silver Selections**

## Sit Down Menu Alternate Serve

Two Courses $42

Three Courses $48

*Add ½ hr of Chef Selected Canapés $ 8.90*

**Menu**

Freshly baked bread rolls

*Entrées (please select two)*

Braised lamb and vegetable soup

Pumpkin soup

Rocket, chickpea and preserved lemon salad on dukkah lamb slices

Smoked chicken with fetta, green peas, mint, baby spinach and garlic confit

*Mains (please select two)*

Chicken breast supreme with apple box smoked cheddar with vermouth cream

Red wine braised slow cooked lamb shanks with soft root vegetables

Eye fillet steak cooked medium with grilled field mushroom and pinot noir jus

Beer battered flathead fillets with homemade tartar and lemon wedges

King pork cutlet with cider glaze and granny smith compote

Oven baked Tasmanian salmon fillet with citrus oil and creamed leek

*All main meals served with*

Garlic roasted chat potatoes

Medley of roasted vegetables

Garden salad with balsamic vinaigrette

*Dessert (please select two)*

Lemon and lime tart with double cream and cinnamon sugar

Pecan pie with butterscotch sauce and cream

Apple tart with brandy custard and ice cream

Sticky date pudding with butterscotch sauce and ice cream

Chocolate tart with little berry garden

Freshly brewed coffee and tea

***Special dietary requirements can be accommodated in each menu with prior notice.***

**Golden Gastronomy**

**Sit Down Menu Alternate Serve**

Two Courses $45

Three Courses $52

*Add ½ hr of Chef Selected Canapés $ 8.90*

**Menu**

Freshly baked bread rolls

*Entrée (please select two)*

Chicken and vegetable soup

Potato and bacon soup

Salt and pepper squid on a light green salad

Smoked salmon wrapped around a dome of warm Nadine potato salad with chervil hollandaise .Rocket, chickpea and preserved lemon salad on dukkah lamb slices

Smoked chicken with fetta, green peas, mint, baby spinach and garlic confit

Greek salad topped with grilled bacon and parmesan aioli

Duo of Sliders: 1 chilli chicken with mayonnaise, cheddar and rocket and 1 wagyu beef with provolone bush chutney

*Main (please select two)*

Grilled chicken breast supreme with apple box smoked cheddar

with vermouth cream white wine sauce

Eye fillet with grilled asparagus spears medium with a red wine jus

Slow cooked lamb shanks served with a rosemary gravy reduction

Grilled Tasmanian salmon fillet with a Greek salsa and rocket pesto dressing

Wagyu rump steak cooked medium with a mushroom sauce

Market fresh fish grilled and served with fresh salsa verde

Herbed risotto with toasted pine nuts, sundried tomato and spinach, green herb paste and Persian feta

*All main meals served with*

Garlic roasted chat potatoes

Roast medley of vegetables

Garden salad with balsamic vinaigrette

*Dessert (please select two)*

3 citrus tart with honeyed mascarpone with apple & grape freeze

Little mars bar cheesecake, chocolate puddle, raspberry granite, pressed cashew fondant

Pecan pie with butterscotch sauce and double cream

Chocolate tart with little berry garden

Sticky date pudding with butterscotch sauce and pistachio gelati

French apple tart with musk anglaise, shaved glabia and violet rounds

Lemon semi freddo with vanilla bean roundel

Freshly brewed coffee, tea and chocolates

***Special dietary requirements can be accommodated in each menu with prior notice.***

**Beverage Packages**

As a guideline to help you planning your event, we offer a choice of charging on

consumption or a beverage package.

**Consumption Basis**

This is based on a dollar amount set by you. We recommend you start at $20.00 per person. To extend your limit you will require a credit card or cash. We do not allow for accounts to be paid after the event.

**Beverage Packages**

**Standard Package**

House collection of wines: Cabernet Merlot, Sauvignon Blanc, Chardonnay and Sparkling Wine

James Boag Light, Pure Blonde and Carlton Draught

Soft drink and juices

2 hours - $ 25.00 per person

3 hours - $ 29.00 per person

4 hours - $ 33.00 per person

**Premium Package**

House collection of wines: Cabernet Merlot, Sauvignon Blanc, Chardonnay and Sparkling Wine

Pure Blonde, Crown Lager, Corona and James Boag Premium Lite

Soft drink and juices

2 hours - $ 29.00 per person

3 hours - $ 33.00 per person

4 hours - $ 37.00 per person

**Deluxe Package**

House collection of wines: Cabernet Merlot, Shiraz, Sauvignon Blanc, Chardonnay and Sparkling Wine

Pure Blonde, Crown Lager, Corona and James Boag Premium Lite

Spirits – Jim Beam, Smirnoff Vodka, Gordon’s Gin, Bundaberg Rum, Bacardi White rum and

Johnny Walker Red

Soft drink and juices

2 hours - $ 33.00 per person

3 hours - $ 37.00 per person

4 hours - $ 41.00 per person

Prices are fully inclusive of GST

Please Note: All staff have been trained in the responsible service of alcohol.