

A row of white plates, each containing a salmon appetizer garnished with fresh greens and edible flowers. The plates are arranged in a perspective view, receding into the background. The salmon is cooked and sliced, with a filling visible. The garnishes include purple and green microgreens and small yellow and orange flowers.

# Conference & events menu

**BellCity** Hotels,  
Residences,  
& Events



**Meet**

**Day delegate  
packages**

# Half day delegate package

## \$50.00 per person

Up to 6 hours for a minimum of 20 guests

### Arrival

Freshly brewed tea and coffee

### Morning or Afternoon Tea

A selection of two items for either morning or afternoon tea, from a range of sweet, savoury, healthy and bakery items served in your meeting room or pre-function area

### Working Lunch

A classic working lunch served in your meeting room or pre-function area

### Inclusions

- Meeting room hire
- Iced water, mints and chocolate
- Note pads and pens
- White board, flip chart and projection screen
- Dedicated event coordinator

### Extras

Available as an additional per person charge with either half or full day delegate packages.

Grab-n-go breakfast \$10.50 per person  
An individually portioned breakfast ideal for an early start. Select two items from a range of hot and cold options

Hot lunch \$6.00 per person  
To complement the day delegate working lunch add a Chef's selection of two hot dishes, served with steamed rice or crispy potatoes

Half hour mingle \$16.50 per person  
Encouraging delegates to socialise after the meeting, the half hour mingle includes the Chef's selection of three canapés and the Bell City standard beverage package for half an hour

# Full day delegate package

## \$59.00 per person

Up to 8 hours for a minimum of 20 guests

### Arrival

Freshly brewed tea and coffee

### Morning Tea

A selection of two items from a range of sweet, savoury, healthy and bakery items served in your meeting room or pre-function area

### Working Lunch

A classic working lunch served in your meeting room or pre-function area

### Afternoon Tea

A selection of two items from a range of sweet, savoury, healthy and bakery items served in your meeting room or pre-function area

### Inclusions

- Meeting room hire
- Iced water, mints and chocolate
- Note pads and pens
- White board, flip chart and projection screen
- Dedicated event coordinator



# Healthy day delegate package

## \$65.00 per person

Up to 8 hours for a minimum of 20 guests

### Arrival

- Freshly brewed tea and coffee
- Organic yoghurt pots
- Freshly squeezed juice
- Bowl of seasonal whole fruit

### Morning & Afternoon Tea

Served in your meeting room or pre-function area, please select two items:

- Heart Foundation™ apricot oat slice
- Hummus, vegetable crudités and cherry tomatoes
- Individual seasonal fruit cups
- Banana and sultana bread
- Variety of low fat muffins
- Bowl of seasonal whole fruit
- Freshly brewed tea and coffee

### Working Lunch

Served in your meeting room or pre-function area:

- Chef's selection of three low GI gourmet salads
- Chef's selection of two wholemeal wraps
- Individual quiches
- Sliced seasonal fruit platter
- Freshly brewed tea and coffee
- Still and sparkling mineral water

### Inclusions

- Meeting room hire
- Iced water and trail mix
- Note pads and pens
- White board, flip chart and projection screen
- Dedicated event coordinator

### Extras

A private yoga session can be arranged to ensure delegates start the day energised. Please enquire with the events team for pricing or more information

# Morning & afternoon tea menu

## Please select two items

### Bakery

#### Baked fresh daily

- Selection of sweet and fruit muffins
- Scones served with raspberry jam and lightly whipped cream
- Croissants served with butter and preserves
- Warm banana, raspberry, pear and coconut breads

### Sweet

- Mixed selection of old fashioned cupcakes
- Traditional chocolate and coconut lamingtons
- Lemon meringue tarts
- Rich chocolate brownies
- Assortment of fruit filled friands

### Healthy

- Individual serves of market fresh seasonal fruit cups
- Organic yoghurt; a selection of vanilla, berry and natural
- House-made granola with yoghurt and stewed rhubarb

### Savoury

- Pumpkin scones with chive cream cheese spread
- Tomato and parmesan pastry scrolls
- Mini beef pies
- Caramelised onion and goat's cheese frittata
- Spinach and feta filo pastries
- Rustic sausage rolls
- Shaved Virginia leg ham and cheddar cheese croissants
- Individually served soup of the day

# Lunch menu

## Working lunch

Served with tea, coffee, soft drinks and juice

- Chef's selection of three seasonal salads
- A platter of the Chef's selection of two varieties of hand held wraps
- A platter of the Chef's selection of two varieties of mini baguettes
- Assorted petits fours
- Seasonal sliced fruit platter

## Extras

For an additional \$6.00 per person further to the full or half day delegate package, hot food can be served in either your pre-function area, meeting room or CHILL Restaurant buffet style

The Chef's selection of two hot dishes are served with steamed jasmine rice or crispy chat potatoes

Example dishes include:

- Butter chicken
- Beef bourguignon
- Sautéed gnocchi with roast pumpkin, basil and almond pesto
- Thai inspired coconut fish curry
- Spinach and ricotta ravioli with a rich tomato sauce
- Beef stroganoff



A person in a white chef's uniform is holding a smartphone. In the foreground, there are several white plates of food on a dark table. One plate in the center features a round, seared piece of meat, a dollop of green guacamole, and a pile of red caviar. Other plates with similar ingredients are visible in the background.

**Choose**

**Meet &  
celebrate**



A close-up photograph of a white ceramic cup filled with a latte, topped with a thick layer of white foam. The cup sits on a matching white saucer. To the right, a portion of a golden-brown muffin is visible, studded with chocolate chips and fresh raspberries. The background is a dark, textured surface.

**Focus**

**Break  
menus**

# Choose your own adventure

Host your meeting or event your way with our selection of breakfast, lunch, afternoon tea, cocktail parties and dinner ranging from buffet, plated, grazing platters and canapés, available with or without beverages. Prices are valid for a minimum of 20 and a maximum of 500 guests.

## Tea & Coffee

Whole fruit, coffee and tea	\$6.00 per person
Coffee cart and barista	POA
Continuous tea and coffee	
Up to one hour	\$6.00 per person
Two to four hours	\$11.50 per person
Up to eight hours	\$16.50 per person

## Morning & Afternoon Tea

Please select two items, morning and afternoon tea includes freshly brewed tea and coffee

\$9.00 per person

- Selection of sweet and fruit muffins
- Scones served with raspberry jam and cream
- Croissants with butter and preserves
- Warm banana, raspberry, pear and coconut breads
- Mixed selection of old fashioned cupcakes
- Traditional chocolate and coconut lamingtons
- Lemon meringue tarts
- Rich chocolate brownies
- Assortment of fruit filled friands
- Individual serves of market fresh seasonal fruit
- Organic yoghurts; vanilla, berry and natural
- House-made granola with yoghurt and rhubarb
- Pumpkin scones with chive cream cheese spread
- Tomato and parmesan pastry scrolls
- Mini beef pies
- Caramelised onion and goat's cheese frittata
- Spinach and feta filo pastries
- Rustic sausage rolls
- Shaved leg ham and cheddar cheese croissants
- Individually served soup of the day

The image shows three glasses of granola with yogurt and fresh fruit. The foreground glass is in sharp focus, showing a thick layer of white yogurt at the bottom, followed by a generous amount of golden-brown granola. On top of the granola is another layer of white yogurt, and the entire dessert is garnished with fresh strawberries, raspberries, and blueberries. Two more glasses are visible in the background, slightly out of focus, showing the same granola and yogurt structure. The background is a dark, neutral color.

**Energise**

**Breakfast  
menus**

# Choose your own adventure Breakfast

## Grab-n-go Breakfast

\$10.50 per person

Eat while you meet, with an individually portioned breakfast, please select two items from the below:

- Bircher muesli cups
- House made granola rhubarb and yoghurt
- Shaved virginia leg ham and Swiss cheese croissants
- Tomato and tasty cheddar cheese croissants
- Oven baked English muffins with bacon and egg
- Freshly brewed tea and coffee

## Networking Breakfast

\$25.00 per person

A selection of items displayed on self serve stations to assist with easy networking, including:

- House made granola with yoghurt and rhubarb
- Berry, passionfruit and melon fruit salad with mint
- House baked danishes
- Shaved leg ham and Swiss cheese croissants
- Potato rosti with Japanese omelette, prosciutto and blistered cherry tomato
- Assorted sweet and savoury muffins
- Orange juice
- Freshly brewed tea and coffee

# Choose your own adventure

## Breakfast continued

### Bell City Breakfast

\$30.00 per person

A hearty breakfast served in your meeting room, one platter of each served to the table:

- Daily baked muffins and assorted French pastries
- Sliced seasonal fruit
- Orange juice
- Freshly brewed tea and coffee

Also, your choice of one of the following:

- Creamy scrambled eggs with sausage, bacon, tomato, potato rosti and toast
- Roast mushrooms with avocado salsa, baked eggs, crème fraîche and toast
- Bacon and egg tart with wilted spinach and blistered tomatoes
- Eggs benedict with smoked salmon or leg ham and hollandaise sauce
- Bubble and squeak with fried eggs, maple bacon and petite herbs

### Buffet Breakfast

\$32.00 per person

The joy of a full buffet breakfast delivered to your meeting room, a minimum number of 40 is required

- A selection of fruit and sweet muffins
- Assorted pastries
- Artisan breads and preserves
- Sliced seasonal fruit platter
- Cereal selection
- Creamy scrambled eggs
- Breakfast sausages
- Crispy double smoked bacon
- Slow roasted roma tomatoes with fresh thyme
- Hash browns
- Orange juice
- Freshly brewed tea and coffee

### Extras

Available for an additional \$4.50 per person

- Petite bircher muesli cups
- House made granola with rhubarb and yoghurt
- Mini virginia leg ham and Swiss cheese croissants
- English muffins with crispy bacon and egg





**Nourish**

**Working  
lunch  
menus**

# Choose your own adventure

## Lunch menus

### Classic Working Lunch

\$22.00 per person

A selection of light refreshments, served in your meeting room or pre-function area:

- A platter of the Chef's selection of two varieties of gourmet hand held wraps
- A platter of the Chef's selection of two varieties of mini baguettes
- Seasonal sliced fruit platters
- Freshly brewed coffee and a selection of tea

### Light Buffet Lunch

\$33.00 per person

A light buffet option served in your meeting room or pre-function area:

- Variety of bread rolls and artisan breads
- Virginia leg ham, mild salami, turkey breast
- Selection of sliced cheese
- Cured vegetables
- Pickled onions and cornichons
- Mustards, relishes and pickles
- Chef's selection of three seasonal salads
- Zucchini and goat's cheese quiche
- Assorted petits fours
- Seasonal sliced fruit platters
- Orange juice and soft drinks
- Freshly brewed coffee and a selection of tea

### Classic Buffet Lunch

\$33.00 per person

A selection of wraps, baguettes, hot food served in your meeting room, pre-function area or CHILL Restaurant:

- Chef's selection of three seasonal salads
- A platter of the Chef's selection of two varieties of gourmet hand held wraps
- A platter of the Chef's selection of two varieties of mini baguette
- Chef's selection of two hot dishes served with steamed jasmine rice or crispy chat potatoes
- Petits fours
- Seasonal sliced fruit platters
- Orange juice, soft drinks
- Freshly brewed coffee and a selection of tea



Indulge

High tea  
menu



# Choose your own adventure continued

## High tea

**Bell City high tea**

**\$35.00 per person**

A delightful way to break up the day, available for morning or afternoon tea. Bell City high tea is served on stylish three tiered stands and includes the following:

- A glass of Veuve Ambal Blanc de Blanc on arrival
- Scones with jam and cream
- Traditional finger sandwiches
- Assorted petits fours and macarons
- Freshly brewed coffee and selected teas





**Celebrate**

**Cocktail  
parties**



# Cocktail parties

Ideal for a post conference catch up, celebration or any kind of social occasion cocktail parties allow guests to mingle in a relaxed and festive atmosphere.

## 60 minutes of drinks & canapés

The Chef's selection of five canapé items and one hour of drinks from the Bell City standard beverage package **\$38.00 per person**

## Canapés only

One hour of canapés, please select five items **\$25.00 per person**  
Two hours of canapés, please select seven items **\$29.00 per person**  
Three hours of canapés, please select nine items **\$33.00 per person**  
Additional canapés are charged at \$3.50 per item, excluding substantial items

## Canapé menu

### Cold

- Assorted sushi served with wasabi and soy sauce
- Creamy fetta, tomato, broad bean bruschetta
- Roasted beetroot and goats cheese tart
- Smoked salmon and cucumber with lemon mascarpone and pickled radish
- Kingfish ceviche with chilli, coriander, lime, red onion & saffron
- Peking duck rice paper rolls with nan jim dipping sauce

### Hot

- Panko crusted prawns served with lemon aioli
- Duck and mushroom ragout tart with crisp enoki mushroom
- Middle eastern spiced lamb meat balls with garlic minted yoghurt
- Beef mignon with garlic mashed potato and micro parsley
- Sumac spiced chicken sausage wrapped in prosciutto
- Blue cheese and caramelised onion arancini
- Pumpkin, fetta and semi dried tomato tart

### Sweet

- Mini meringue with poached strawberries and micro mint
- Petite lemon and passionfruit tart
- Raspberry cheesecake pots
- Belgian chocolate mousse spoons

### Substantial items **\$9.50 per piece**

- Beer battered red emperor and fries served with with tartare sauce
- Beef sliders with Swiss cheese, tomato and pickles
- Flash fried calamari with Asian salad
- Spiced chicken, spinach and fetta pide
- Grilled chorizo with chickpeas, roasted corn and capsicum ragout
- Vegetable soba noodle stir-fry
- Potato and pea curry with basmati rice



**Celebrate**

**Grazing  
platters**

# Grazing platters

Grazing platters are designed to cater for ten people as a light snack. If the meal served at your event is to cater as a main meal, we recommend adding additional platters or items from the substantial canapé menu.

## Seafood

\$95.00 per platter

Panko crumbed prawns, salt and pepper calamari, chilled marinated NZ mussels and prawn wontons

## Sliders

\$95.00 per platter

Beef, Swiss cheese, tomato and pickle; chicken, harissa mayo and cucumber; pulled pork, apple and parsley

## Oriental

\$80.00 per platter

Spring rolls, dim sims, prawn wontons with sweet soy and ginger dipping sauce

## Pies

\$75.00 per platter

Gourmet mini pies including lamb and rosemary, chicken and King Island beef

## Vegetarian

\$75.00 per platter

Panko crumbed mushrooms, goats cheese and cherry tomato tart, pumpkin arancini and olives

## Sandwiches

\$70.00 per platter

Chef's selection of traditional finger and pin wheel sandwiches

## Dips

\$50.00 per platter

Artisan breads and three house made dips

## Cheese

\$85.00 per platter

Fine local and imported cheese served with dry fruit, quince paste and lavosh

## Antipasto

\$55.00 per platter

Assortment of marinated vegetables, chorizo, olives, fetta and turkish bread

## Fruit

\$55.00 per platter

The freshest seasonal fruit sliced and ready to enjoy

## Dessert

\$65.00 per platter

Variety of petits fours including lemon meringue, bitter chocolate opera and raspberry bavarois



**Celebrate**

**Lunch &  
dinner menus**



# Plated menus

## lunch & dinner

Ideal for a more formal occasion, whether it be business or pleasure our variety of menu items ensures that there is something that everyone will enjoy.

### **Set menu - all guests receive the same two or three courses**

Two courses \$45.00 per person | Three courses \$60.00 per person

### **Alternate drop - alternate choices are plated from the below options**

Two courses \$50.00 per person | Three courses \$65.00 per person

## Entree

- Roast vegetable terrine with sundried tomato, basil and parsley oil salad
- Crab, prawn and avocado with shaved cucumber, chilli and preserved lemon
- Red emperor croquettes with aioli and snow pea shoots
- Smoked ocean trout with fried sage, burnt butter and dill mascarpone
- Cured wagyu beef, cornichons, pickled onion and brioche crumbs
- Pumpkin and almond tortellini with butternut puree, ricotta and asparagus

## Main

- Victorian beef eye fillet with smoked potato mash, spring onion and kale
- Chicken breast on chickpea dahl with candied onions, harissa jelly and cucumber salad
- Baked kingfish with beetroot glaze, baby carrots and fried spinach
- High country lamb backstrap with cauliflower puree and onion rings
- Baked goats cheese stuffed tomato with kalamata chips and olive oil jelly
- Aged Victorian beef porterhouse with confit kipfler potato, mushroom puree and semi dried cherry tomatoes
- Grilled salmon with asparagus puree, caviar, broad beans and pickled radish
- Twice cooked pork belly with Chinese master stock and herb salsa

## Dessert

- Coconut panna cotta with grilled pineapple, brioche crumbs and mint syrurp
- Chilli chocolate tart with freeze dried plum, mascarpone and kaffer lime dust
- Vanilla sago pudding with passionfruit gel, raspberry cream and lemon balm
- Dark chocolate hazelnut pudding with fresh berries and double cream
- Salted caramel brownie with frozen yoghurt dome, banana and raspberries
- White chocolate and Baileys charlotte with candied macadamias
- Saffron poached apple pear tart with toasted coconut and freeze dried rhubarb crumbs
- Tea, coffee and chocolates



A buffet menu titled "Feast Buffet menus" is displayed over a photograph of a buffet station. The station is filled with various food items, including sandwiches, salads, and potatoes. In the foreground, there is a large metal tray containing several golden-brown fried potatoes. Behind it, a wooden tiered stand holds several sandwiches, some cut in half. To the left and right of the stand are white bowls containing different types of salads and dips. In the background, stacks of white plates are visible, and people are seen serving themselves at the buffet. The overall atmosphere is that of a busy, well-stocked buffet.

**Feast**

**Buffet  
menus**

# Buffet menus

## lunch & dinner

Buffet lunch and dinners can be enjoyed in your event room or break out area and are intended to be self service. Buffets require a minimum of 40 guests.

## Bell City signature buffet **\$75.00 per person**

### Antipasto

- House marinated roast vegetables, fetta and olives
- Italian sausage, cured meats
- A selection of assorted breads

### Gourmet salads

- Greek salad with fetta and olives
- Grilled chicken with green mango, chilli and herbs
- Roasted potato salad with cornichons, egg, bacon and seeded mustard
- Cracked wheat with orange, rocket and a spiced yoghurt dressing
- Smoked trout with rocket, dill and capers in a creamy dressing

### Hot selection

- Soup of the day
- Spiced herb couscous
- Roast pumpkin with parsley butter
- Crushed chat potatoes with harissa and toasted almonds
- Oven baked barramundi with lemon, sage and baby capers
- Slow roasted aged Victorian beef sirloin with mustard jus
- Slow roasted pork shoulder with crackling and apple chutney
- Spinach and ricotta ravioli in a rich tomato sauce with shaved pecorino
- Moroccan spiced chicken and tomato tagine

### Dessert

- Sliced seasonal fruit platters
- Assorted petits fours
- Assorted cakes
- Local and imported cheese served with dried fruit, quince paste and lavosh
- Tea and coffee

# Buffet menus

## lunch & dinner continued

### Bell City BBQ buffet

\$50.00 per person

#### Gourmet salads

- Chef's selection of three gourmet salads
- Selection of assorted bread and rolls

#### Hot selection

- Roasted chat potatoes
- Beer caramelised onion rings
- Grilled corn on the cob with parsley butter
- Beef minute steak
- Gourmet beef sausages
- Lemon and thyme marinated chicken thighs

#### Dessert

- Seasonal sliced fruit platters
- Poached berry pavlova with vanilla cream
- Local and imported cheese with dried fruits, quince paste and lavosh
- Tea and coffee

### Bell City buffet

\$60.00 per person

#### Gourmet salads

- Selection of assorted breads
- Greek Salad with fetta and olives
- Cracked wheat with orange, rocket and a spiced yoghurt dressing
- Roasted potato salad with cornichons, egg, bacon and seeded mustard
- Grilled chicken with green mango, chilli and herbs

#### Hot selection

- Spiced herb couscous
- Steamed seasonal vegetables
- Roasted chat potatoes with parsley butter
- Oven baked red emperor fillets with lemon, sage and baby capers
- Spinach and ricotta ravioli in a rich tomato sauce with shaved pecorino
- Slow roasted beef sirloin with mustard jus
- Moroccan spiced chicken and tomato tagine

#### Dessert

- Sliced seasonal fruit platters
- Assorted petits fours and sweet treats
- Local and imported cheese with dried fruits, quince paste and lavosh
- Tea and coffee





**Cheers**

**Beverages**

# Beverage packages & menu

Beverage packages help set the budget for an event and are a great way to entertain in an all-inclusive atmosphere. All beverage packages include James Boags Draught, James Boags Premium Light, wines as selected, soft drinks, iced water and juice.

## Bell City standard package

One hour	\$16.00 per person	Two hours	\$22.00 per person
Three hours	\$28.00 per person	Four hours	\$35.00 per person
Five hours	\$41.00 per person		

Sparkling	<i>Pepperton Estate Brut Cuvee, New South Wales</i>
White	<i>Wolf Blass Bilyara Sauvignon Blanc, South Australia</i>
Red	<i>Wolf Blass Bilyara Shiraz, South Australia</i>

## Bell City signature package

Please select one white, one red and one sparkling

One hour	\$21.00 per person	Two hours	\$27.00 per person
Three hours	\$33.00 per person	Four hours	\$40.00 per person
Five hours	\$46.00 per person		

Sparkling	<i>The Hill Cuvee Brut, Bellarine Peninsula, Victoria</i> <i>Azahara Sparkling, Murray Darling, Victoria</i>
White	<i>Endless Sauvignon Blanc, Victoria</i> <i>The Hill Chardonnay, Bellarine Peninsula, Victoria</i>
Red	<i>Azahara Shiraz, Murray Dowling, Victoria</i> <i>Endless Pinot Noir, Yarra Valley, Victoria</i>



# Beverage packages & menu continued

## Bell City platinum package

Please select two white, two red and one sparkling

One hour	\$26.00 per person	Two hours	\$32.00 per person
Three hours	\$38.00 per person	Four hours	\$45.00 per person
Five hours	\$51.00 per person		

Sparkling *Veuve Ambal Blanc de Blanc, Burgundy, France*  
*Thorn-Clarke Pinot Chardonnay Sparkling, Eden Valley, SA*

White *Alta Sauvignon Blanc, Adelaide Hills, SA*  
*The Sticks Chardonnay, Yarra Valley, VIC*  
*Omrah Sauvignon Blanc Semillon, Great Southern Region, WA*

Red *Tar & Roses Shiraz, Heathcote, VIC*  
*Black Cottage Pinot Noir, Marlborough, New Zealand*  
*Cape Barren Native Goose Shiraz, McLaren Vale, SA*

## Non alcoholic packages

Including unlimited soft drink and water

One hour	\$6.00 per person
Two hours	\$10.00 per person

# Beverage packages & menu continued

## Extras

<b>Beverages on consumption (minimum spend may apply)</b>	Glass	Bottle
<i>Wolf Blass Bilyara Sauvignon Blanc, South Australia</i>	\$7.50	\$28.00
<i>Wolf Blass Bilyara Shiraz, South Australia</i>	\$7.50	\$28.00
<i>Pepperton Estate Brut Cuvee, New South Wales</i>	\$7.50	\$28.00
<i>James Boags Draught Beer</i>	\$4.50	
<i>James Boags Premium Light Beer</i>	\$4.00	
<i>Spirits: vodka, gin, blended scotch whisky, rum, bourbon</i>	\$6.50	
<i>Soft drink: coca cola, sprite, fanta, lemon squash</i>	\$3.50	
<i>Fruit juice: orange, apple, pineapple</i>	\$3.50	

**Add Basic Spirits to any beverage package** \$5.00 per person per hour  
Includes vodka, gin, blended scotch whisky, rum and bourbon

**Cocktail on arrival** \$10.00 per person  
Including one welcome cocktail per person, please select from the below:

Mai Tai:

Havana Club white rum, Cointreau, Coruba dark rum, pineapple juice, orange juice and grenadine

Margarita:

Shaken or stirred with Anejo 1800 Tequila, Cointreau and lemon juice

Caramel martini:

Butterscotch schnapps, Absolut vanilla and white crème de cacao

Ruby Tuesday:

Mozart chocolate liqueur, Frangelico, Chambord and cream

Strawberry margarita:

Anejo 1800 white tequila, Cointreau and strawberry liquor

Cosmopolitan:

Absolut Citron, Cointreau, cranberry juice and lime

A photograph of a man in a white chef's uniform, smiling and standing in a kitchen. He has his arms crossed and is wearing a white button-down shirt with a black pen in the left chest pocket and a blue pen in the right chest pocket. The background shows a professional kitchen with stainless steel equipment.

# Glossary & appendix

# Glossary of terms

<b>Arancini:</b>	Stuffed rice ball coated in bread crumbs and fried
<b>Bavaois:</b>	Thick Bavarian cream similar to pastry cream
<b>Bourguignon:</b>	French beef stew with red wine and mushrooms
<b>Bruschetta:</b>	Italian grilled bread rubbed with garlic and oil
<b>Ceviche:</b>	Fish cured with citrus juice
<b>Cornichons:</b>	Small savoury pickled cucumber
<b>Creme Fraiche:</b>	Sour cream
<b>Crudités:</b>	Traditional French appetizer of sliced vegetables
<b>Granola:</b>	Cereal made with rolled oats, nut, honey and baked crisp
<b>Harissa:</b>	Hot chilli paste
<b>Mascarpone:</b>	An Italian cheese made from cream, similar to ricotta
<b>Meringue:</b>	Dessert made with whipped egg whites and sugar
<b>Pecorino:</b>	Hard Italian cheese similar to parmesan
<b>Petits fours:</b>	Small confectionary items
<b>Prosciutto:</b>	Dry cured Italian ham
<b>Rosti:</b>	Swiss dish containing mostly shredded potatoes
<b>Sautéed:</b>	Cooked in a pan with small amounts of oil or butter

## Chef's selection example menus

### Wraps

- Roast beetroot with ricotta, rocket and coriander
- Chicken and apple with whole egg mayonnaise, tomato and sprouts
- Slow baked lamb with cucumber, cumin, yoghurt and mixed leaves
- Smoked salmon, avocado mousse, caper and cos lettuce
- Roast vegetables with fetta, semi dried tomatoes and baby spinach

### Baguettes

- Spiced roast pumpkin, basil and walnuts
- Roast beef, sweet mustard pickle, tomato and parsley
- Turkey breast, cranberry aioli, cos lettuce and brie
- Double smoked ham, cheddar cheese and dijon mustard
- Mild salami, sundried tomato pesto, rocket and onion

### Hot dishes

- Butter chicken
- Beef bourguignon
- Thai inspired coconut fish curry
- Spinach and ricotta ravioli in a rich tomato sauce
- Sautéed gnocchi with roast pumpkin, basil and almond pesto

All menus and pricing are valid until the 30th June 2015. Bell City reserves the right to alter menu items and attempts to cater for a variety of cultural and dietary requirements, please discuss your needs with your event coordinator.