



MEETING & EVENTS FOOD & BEVERAGE OFFERINGS

At Lancemore Macedon Ranges we aim to provide a new and exciting experience for delegates, while still maintaining a clear focus and passion for meetings and events. Our chefs work tirelessly to design exciting menus for all delegates ensuring a variety throughout your time with us.

Our chefs have the freedom to explore new produce and techniques on a weekly basis and use their skills to bring new ideas to the table, resulting in fresh and up-to-date menus each time you host your event with us.

CONFERRING AT LANCEMORE MACEDON RANGES

On Arrival

Botanica Organic filtered coffee selection and T2 tea selections

Morning break

Botanica Organic filtered coffee selection and T2 tea suite
One gourmet sweet and one gourmet savoury choice selected

Sample options

Zucchini and Spinach Loaf
Peanut Butter Brownies
Mixed Dumplings
Chia, Raspberry and coconut slice

Optional Upgrades - POA

Fruit platters
Dried fruit and nut bowls (replenished throughout the day)
Fresh Juice/Smoothies
Additional item per person - POA

Afternoon Tea

Botanica Organic filtered coffee selection and T2 tea selections
Something traditional to finish the day

Sample options

Chocolate dipped coffee meringues with pistachios
Gourmet Sausage Rolls
Banana caramel macaroons

Conference grazing lunch

Fresh selection of finger sandwiches with a variety of fillings.
Two hot dishes
Seasonal salads

Sample options

Sandwiches

Beetroot, Hummus and salad
Egg mayonnaise, cress
Grilled Mediterranean vegetable, pesto
Poached chicken, herb mayonnaise, rocket

Salads

Grilled peach, prosciutto and orange blossom salad
Waldorf Salad
Thai Beef Salad
Broad Bean and wild rice Salad

Hot Dishes

Beef Wellington and roasted cabbage
Mussels and maghrebi cous cous with crumbed haloumi
Fritters, Spinach and gorgonzola Kiflers
Grilled chicken and twice baked goats cheese souffles

To Finish

Fruit to share

Lunch Upgrades

Takeaway lunch - \$4.00 extra per person
2 Course Plated Restaurant Style Lunch - \$15.00 extra per person
Nespresso Grand Cru - \$2.50 per pod



CONFERRING AT LANCEMORE MACEDON RANGES

Lancemore Selection

Pre Dinner Canapés

30 min service prior to a lunch or dinner service

** Extended time subject to availability
& price to be determined**

Select 3 items \$12.00 per person

Select 6 items \$18.00 per person

Cold canapes

Smoked salmon, dill crème fraiche

Traditional bruschetta

White gazpacho

Parfait en croute, port wine jelly

White bean and sage crostini

Kingfish ceviche

Beef tartare crostini

Tomato water, basil oil

Herbed chicken finger sandwiches

Hot Canapes

Vegetable arancini balls

Salt & pepper calamari

Teriyaki / satay chicken skewers

Chorizo croquettes

Curried vegetable parcels

Falafel

Zucchini and corn fritters

Cauliflower veloute

Braised lamb croquettes

Premium Selection

Pre Dinner Canapés

30 min service prior to a lunch or dinner service

** Extended time subject to
availability & price to be determined**

Select 3 items \$15.00 per person

Select 6 items \$22.00 per person

Cold canapes

Oyster (Natural / Shallot vinaigrette)

Petit shrimp cocktail

Cured ocean trout, celeriac remoulade slider

Crème fraiche, salmon roe

Pork rillettes en croute

Vegetable rice paper rolls

Hot Canapes

Chilli and lemongrass king prawn

Oyster (Kilpatrick)

Bratwurst chipolata

Sticky pork rib

Semi dried tomato, fetta tartlet, petit salad



CONFERRNCING AT LANCEMORE MACEDON RANGES

Grazing Platters

Antipasto \$54

Procuitto Di San Daniele
Sopressa
Bresaola
Pickled vegetables
Mixed olives
Dip selection
Gourmet bread
Falafel

Grazing Platters

Local Cheese and Sweet Platter - \$54

Holy goat's Brigid's Well
Azzurri Cheese Scamorza
Strawberries
Marshmallow
Grapes
Chocolate ganache
Local fresh honeycomb
Lavosh
Grissini

Prices are per platter



LANCEMORE
MACEDON RANGES

CONFERRING AT LANCEMORE MACEDON RANGES INDIVIDUALLY PLATED DINING MENUS

entrée

Rainbow trout escabeche, daikon, lemon (gf, df)

Green asparagus, San Danielle prosciutto, hazelnut, olive (gf, df, vo)

Smoked eel pate, beetroot cream, potato crisps (gf)

Chicken & herb terrine, salsa verde, rye bread croutons (df)

Calamari fritti, romesco, Mizuna (gf, df)

Caramelised onion tart fine, white anchovies, red pepper essence (vo)

Rabbit rillettes, pickled grapes, bacon crackle (df)

main

Moroccan spiced Poussin, warm cous cous salad. cumin yoghurt

Boneless beef short rib, housemade kimchi, crispy noodles (gf, df)

Sea Bream fillet, pipis, white gazpachio, pickled cucumber

Pumpkin gnocchi, sage beurre noisette, pepitas (v)

Slow cooked pork shoulder, fennel, kohlrabi, date jus

Prawn & leek agnolotti, peas, shellfish bisque

Seared duck breast, confit duck leg salad, sour cherry jus (gf, df)

dessert

Coconut syrup cake, ginger ice cream (gf, v)

Caramel panna cotta, croquant, honeycomb cookie crumble (v)

Strawberry cheesecake, wild berry sorbet (vegan)

Chocolate gateau, mandarin, dark chocolate sorbet (v)

Matcha crepes, honey, blueberries, green tea ice cream

Individual cheese plate, lavosh, fresh fruit, nuts (v)

side dishes - \$5.00 per person per selection

Broccolini – Lemon and caper vinaigrette

Roasted Chat Potatoes – Garlic and Rosemary

Roquette Salad – Balsamic Dressing and

Parmesan

Sweet Potato Fries – Chimichurri

Brussels Sprout Salad – Crispy prosciutto, maple

Mixed Leaf Salad – Mustard Dressing

2 Course Alternate Menu –

\$65.00 per person

3 Course Alternate Menu inclusive of 1 side dish -

\$75.00 per person

Menu's are changed seasonally and are subject to change



**LANCEMORE
MACEDON RANGES**

CONFERRING AT LANCEMORE MACEDON RANGES SHARED TABLE DINING MINIMUM 10 GUESTS

Entrées

Spiced and pickled eggplant, Roti bread
Salted cod brandade, tapioca crisps

Main

Select 2 proteins to be served alternately from below

Roasted pork belly, Star Anise Jus

4 point lamb rack, Rosemary Jus

Chicken and mushroom ballotine, Thyme Jus

Salmon Fillet, Lemon and dill beurre blanc

200g Striploin steak served medium, Truffle Jus

Cheese & Spinach tortellini, creamy semi dried tomato pesto
sauce

Sides served to share down the middle of the table *(includes all)*

Honey & Seeded mustard Kipfler Potatoes

Braised red cabbage

Broccolini - Lemon and caper vinaigrette

Rocket, Parmesan & Balsamic Salad

Brussels Sprout Salad - Crispy prosciutto, maple butter

Sweet Potato Fries Chimichurri

Dessert

Australian cheese platters served with fresh fruit, nuts &
crackers

*Example menu - Menu' are changed seasonally and are subject to
change*



**CONFERRING AT
LANCEMORE MACEDON RANGES
5 COURSE TASTING MENU WITH PAIRED WINES -
\$140.00 PER PERSON
MINIMUM 10 GUESTS**

course 1

Lancemore Macedon Ranges farmed rainbow trout escabeche, kohleahi, paprika gel
Lindenderry Pinto Gris (Macedon Ranges, VIC)

course 2

Roasted fennel, baby beetroot, Persian fetta, prosciutto salad
Lindenderry Rose (Macedon Ranges, VIC)

course 3

Calamari risotto, mussels, miso sauce, fresh herbs
Lindenderry Chardonnay (Mornington Peninsula, VIC)

course 4

Striploin beef, black garlic puree, onions, fondant potatoes, truffle jus
Lindenderry Shiraz (Grampians, VIC)

Gin & Tonic Granita

course 5

Baked ricotta cheesecake, plum foam, nashi pear salad, pistachio praline
Campbells Classic Rutherglen Topaque (Rutherglen, VIC)

Example menu - Menu' are changed seasonally and are subject to change



CONFERENCING AT LANCEMORE MACEDON RANGES SHARED FEAST STYLE DINING MENUS

MINIMUM 10 GUESTS

Lancemore Macedon Ranges
Shared Feast
\$70.00 per person

Selection of gourmet breads
Antipasto plate – cured meats, pickled
vegetables, olives, chutney

Veal & pork meatballs, tomato sugo
Arancini balls
Tomato, bocconcini, basil salad

Pumpkin Gnocchi with burnt butter and sage
sauce

Blackened Chicken on wilted Kale
Roasted heirloom carrots, candied barley,
Persian Fetta

Mixed leaf salad, mustard dressing

Individual chocolate and mint crème brulee,
with crème fraiche

Lancemore Macedon Ranges
Deluxe Shared Feast
\$90.00 per person

Selection of gourmet breads
Antipasto plate – cured meats, pickled
vegetables, olives, chutney

Veal & pork meatballs, tomato sugo
Scallops served with flavoured butter
Arancini balls
Tomato, bocconcini, basil salad

King Garlic Prawns
Pumpkin Gnocchi with burnt butter and sage
sauce

Slow cooked beef cheek, roasted sweet potato
and baby beets
Roasted heirloom carrots, candied barley, Persian
Fetta
Chef Special Salad

Individual crème brulee
Selection of local cheeses



LANCEMORE
MACEDON RANGES

CONFERENCING AT LANCEMORE MACEDON RANGES

TASTES OF THE WORLD

SERVED BUFFET STYLE OR SHARD PLATES TO THE TABLE

MINIMUM OF 10 GUESTS \$70 PER PERSON

Australian BBQ

Selection of bread
Gourmet Sausages
Grilled steaks
Hot smoked salmon
Teriyaki chicken
Grilled corn on the cob
Caramelised onions
Creamy potato salad
Coleslaw
Greek salad
Selection of condiments and sauces
Individual pavlova, cream, banana, passionfruit
Selection of cheese, dried fruit, nuts

Smoke & Fire (American)

Tostada chips
Guacamole, tomato salsa
Corn bread
Chicken wings
Lamb ribs
Beef brisket
Pulled pork
Grilled corn on the cob
Mac & Cheese
Fries
Coleslaw
Waffles
Selection of cheese, dried fruit, nuts



CONFERRING AT LANCEMORE MACEDON RANGES

LANCEMORE COCKTAIL - \$68.00 PER PERSON

Cold canapes (select 4)

Smoked salmon, dill crème fraiche
Traditional bruschetta
White gazpacho
Parfait en croute, port wine jelly
White bean and sage crostini
Kingfish ceviche
Beef tartare crostini
Tomato water, basil oil
Herbed chicken finger sandwiches

Hot Canapes (select 3)

Vegetable arancini balls
Salt & pepper calamari
Teriyaki / satay chicken skewers
Chorizo croquettes
Curried vegetable parcels
Falafel
Zucchini and corn fritters
Cauliflower veloute
Braised Lamb Croquettes

Grazing (select 2)

Pea and ham risotto (Vegetarian optional)
Battered flathead and chips
Beef sliders
Scallop and pork brochettes
Thai green chicken curry, steamed rice (Vegetarian optional)
Spaghetti, Napoli sauce
Vegetable tagine, cous cous

Dessert (select 3)

Petit cheesecake selection
Lemon curd tartlet
Chocolate brownie
Mixed profiterole
Vanilla panna cotta, compote
Mini pavlova
Petit chocolate dipped eclair



CONFERENCING AT LANCEMORE MACEDON RANGES

PREMIUM COCKTAIL SELECTIONS - \$75.00 PER PERSON

Cold canapes (select 3)

Oyster (Natural / Shallot vinaigrette)
Petit shrimp cocktail
Cured ocean trout, celeriac remoulade slider
Crème fraiche, salmon roe
Pork rillettes en croute
Vegetable rice paper rolls

Hot Canapes (select 3)

Chilli and lemongrass king prawn
Oyster (Kilpatrick)
Bratwurst chipolata
Sticky pork rib
Semi dried tomato, fetta tartlet, petit salad

Grazing(select 2)

Seared tuna nicoise salad
Breaded lamb cutlet, Caponata
Pork and veal meatballs, spicy tomato sugo
Pork belly, braised red cabbage, apple slaw
Char grilled flat iron steak, bernaise sauce
Semi dried tomato, fetta tartlet, petit salad

Dessert (select 4)

Chocolate mousse, raspberries
Churros, Nutella dipping sauce
Creme brulee
French macarons



CONFERRING AT LANCEMORE MACEDON RANGES BEVERAGE PACKAGES

Lindenderry Package

Wine Selection

(select 1 White and 1 Red)

Lindenderry Sparkling NV (Regional, SA)
Lindenderry Semillon Sauvignon Blanc (WA)
Lindenderry Pinot Gris (Regional, Vic)
Lindenderry Chardonnay (Regional, Vic)
Lindenderry Pinot Noir (Regional, Vic)
Lindenderry Shiraz (WA)
Carlton Draught & James Boags Light
Mineral water, Soft Drinks & Juice

2 hours - \$40.00 pp

3 hours - \$52.00 pp

5 hours - \$64.00 pp

Beer upgrades

Beer Upgrade - \$5.00pp per selection

Furphy

Peroni

Crown Lager

Pure Blonde

Asahi

Corona

Mountain Goat Steam Ale

James Squire 150 lashes

Deluxe Package

Wine Selection

Lindenderry Sparkling NV (Regional, SA)
Lindenderry Semillon Sauvignon Blanc (WA)
Lindenderry Pinot Gris (Regional, Vic)
Lindenderry Chardonnay (Regional, Vic)
Lindenderry Pinot Noir (Regional, Vic)
Lindenderry Shiraz (WA)
Carlton Draught & James Boags Light
Mineral water, Soft Drinks & Juice

Beer Selection – select 3

Furphy,

Crown Lager

Peroni

Pure Blonde

Asahi

Corona

Mountain Goat Steam Ale

James Squire 150 lashes

Spirit Selection

(select 2)

Scotch, Whiskey, Gin, Vodka, Bourbon, Rum, Brandy, Port

2 hours - \$77.00 pp

4 hours - \$87.00 pp

5 hours - \$100.00 pp

Lancemore Macedon Ranges practices responsible service of alcohol and has the right to refuse service to intoxicated patrons.



**LANCEMORE
MACEDON RANGES**