

FUNCTION MENUS



BALLCOURT
HOTEL

**CELLARDOOR
WINE BAR**

**56-60 Macedon Street,
Sunbury, 3429
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www.ballcourthotel.com.au**

Working Lunch

Sandwich \$70.00/platter **Platters**

Assorted Sandwiches

+ 40 points, minimum of 4 varieties

VEGAN Fruit Platter \$7.00/person
seasonal assortment
+ minimum of 8 guests

Rolls, Wraps and \$85.00/platter **Baguettes**

Assorted fillings

Salads \$30.00/Bowl
Choice of Garden / Greek / Creamy
Pasta / Coleslaw
+ serves 7

From the Deli

Grazing Table \$15.00/person
Selection of meats, cheeses,
antipasto mix, dips, breads, fruits &
nuts
+ minimum of 8 people

Cheese Board \$7.00/person
selection of cheddar, brie and blue
served with dried fruit, crackers and
quince paste
+ minimum of 8 guests

Charcuterie \$28.00/platter **Board**

a selection of cured meats, cheeses,
antipasto mix, cornichons, mixed
olives & nuts

+ *serves 4, larger platters available on
request

Trio of House \$75.00/Platter
Made Seasonal Dips
served with flat bread

Pizza Slabs

Margherita \$30.00/Slab
Napoli sauce, mozzarella cheese,
fresh tomato, mixed herbs

Hawaiian \$30.00/Slab
Napoli sauce, mozzarella cheese,
shaved ham, pineapple

Supreme \$30.00/Slab
Napoli sauce, mozzarella cheese,
salami, bacon, capsicum,
mushroom, olives

BBQ Chicken \$30.00/Slab
Napoli sauce, BBQ sauce,
mozzarella cheese, chicken, onion,
pineapple

Meatlovers \$30.00/Slab
Napoli sauce, mozzarella cheese,
shaved ham, salami, bacon, beef,
onion and drizzled with BBQ sauce

Roast Pumpkin \$40.00/slab
Napoli sauce, mozzarella cheese,
roasted pumpkin, persian fetta,
semi-dried tomatoes, spring onion,
pine nuts

Platters

Chefs Selection Platter . . . \$85.00

40 pieces of the chefs choice
+ 1-4 platters, minimum of 4 varieties 5-9
platters, minimum of 6 varieties 10+
platters, minimum of 8 varieties

Mixed Asian Platter \$70.00

Cocktail Spring rolls, mini dim sims,
thai fish cakes, fried dumplings,
samosas

Sushi Platter \$80.00

mixed sushi with soy, wasabi and
pickled ginger

Sausage Roll Platter \$70.00

A mix of traditional pork sausage
rolls and spinach & ricotta rolls

Bowl Dishes

ALL BOWL DISHES HAVE A MINIMUM ORDER OF 10

Fish and Chips \$9.00

with tartare & celeriac remoulade

GF Thai style beef salad \$9.00

Pork Belly \$9.00

on slaw

Lamb kofta \$9.00

Tabbouleh, sumac yoghurt

VEGAN Mushroom Risotto \$9.00

v Pumpkin Ravioli \$9.00

with burnt butter and sage

Vietnamese chicken \$9.00

salad

with slaw and golden shallots

Canapes

ALL CANAPES HAVE A MINIMUM ORDER OF 20 PIECES

Hot

VEGAN GF Cajun Cauliflower \$2.50

Florets

with citrus sauce

v Cocktail Spring Rolls \$2.50

v Falaffel \$2.50

with tahini

Moroccan Style Chicken . . . \$3.00

Tenders

with aioli

Chicken Skewers \$3.00

in chimichurri w yoghurt

Pork & Veal Meatballs \$3.00

with mint yoghurt

Mini Dim Sims \$2.50

GF Lemon Pepper Dusted . . \$2.50

Calamari

with tartare

Quiche \$3.00

your choice of lorraine / florentine

VEGAN GF Char-grilled Tofu and \$3.00

Vegetable Skewers

Cider Battered Flathead . . . \$3.00

Tails

with tartare

v Spinach and Ricotta \$3.00

Patzizzis

Hot Canapes Cont.

Pork and Fennel Sausage Rolls \$3.50

Korean Fried Chicken \$3.50

v Tomato & mozzarella \$3.50
Arancini balls

v Porcini Mushroom \$4.00
Arancini balls

Arancini Balls \$4.50
Choice of Duck and Plum or Fig and Blue Cheese

Ham and Mozzarella \$3.50
Croquette
w saffron ailloi

Party Pies \$3.00
Brand TBC

Thai fish balls \$3.50
w nam jim dip

Coconut Prawn lollipops .. \$4.50
w honey & apricot dip

Sliders \$5.00
choice of cheeseburger or veal

Cold

GF Mixed Sushi Rolls \$2.50
with soy, pickled ginger & wasabi

v Wonton wrappers \$2.50
w avocado, tomato, red onion, salsa

Chicken liver parfait on ... \$3.00
crostini
w macerated cherry

Smoked Salmon Rosette .. \$3.50
on a potato laki w sour cream

VEGAN Mini Bruschetta Bites ... \$2.50
tomato, basil, red onion and balsamic vinaigrette

v Zucchini & Corn \$3.00
Fritters
with mint yoghurt

GF v Rice paper rolls \$3.50
discuss fillings with us

Pepper beef on crout \$3.50
w horseradish cream

Sweets

Slices
choose from; brownie, caramel, mint, hedgehog, coconut, lemon

Choc Chip Cookies

Macarons

Lemon Tartlets

Mixed Mini Muffins
choose from; blueberry, raspberry, choc chip, banana, apple & cinnamon

Scones
served with jam and cream

Chocolate Tartlets
white / milk / dark / mousse available

Buffet Style Menus

ALL BUFFET MENUS ARE INCLUSIVE OF BREAD, ROLLS & CONDIMENTS

BBQ Package

MINIMUM ORDER OF 30 GUESTS

30.00PP FOR 3 MEATS & 2 SALADS (ADDITIONAL MEATS AT \$7PP / ADDITIONAL SALADS AT \$4PP)

Pork & Fennel Sausages

GF Lemon & Herb Chicken Thighs

Classic Beef Sausages

BBQ Chicken Wings

v Vege Burgers

Lamb & Mint Sausages

Minute Steak

Wagyu Beef Burgers

Chilli Garlic Prawns

VEGAN Balsamic & Rosemary Field Mushrooms

GF VEGAN Vegetable and Tofu Skewers

v Vege Frittata

Spit Roast Meats

MINIMUM ORDER OF 35 GUESTS

\$35.00PP FOR 2 MEATS & 2 SALADS (ADDITIONAL MEATS AT \$7PP / ADDITIONAL SALADS AT \$4PP)

Lamb

Beef

Chicken

Salads

BOTH OF THE ABOVE OPTIONS ARE INCLUSIVE OF 2 OF THE FOLLOWING SALADS / ADDITIONAL SALADS AT \$4PP

Potato Salad

Creamy Pasta Salad

Greek Salad

Caesar Salad

Quinoa Tabbouleh

Garden Salad

Beetroot, Rocket, Hazelnut & Goats Cheese

Moroccan Spiced Couscous

Curried Lentil Salad

Rocket, Pear & Parmesan Salad

Set Menu

2 COURSE \$32.50 / 3 COURSE \$42 / 4 COURSE \$50 / 5 COURSE \$58

ALL COURSES SERVED ON A 50/50 SPLIT, ALTERATIONS WILL INCUR SURCHARGES

Canapes

3 Canapes per person

To be selected from the hot and cold options
+ 20 guests, choose 3, 30 guests, choose 4, 40 + Choose 5 +

Entrée

Soup

served with fresh bread

Thai Beef Salad

Pan Fried Garlic Prawn

w mango salsa

Beetroot & Goats Cheese Salad

with rocket and balsamic glaze

Main

Chicken Breast

Stuffed w fetta & spinached, wrapped in crepinette, served on french lentils

✓ Pumpkin & Sage Ravioli

in a pumpkin cream sauce w sage, burnt butter & roast pinenuts

200g Porterhouse

served w creamy mash & red wine jus
+ Add \$5pp to upgrade to surf & Turf +

Pan Fried Salmon

w pickled beetroot relish, salmon croquette & herb oil

Dessert

Profiterole

w honeycomb ice-cream, chocolate sauce & honeycomb

Lavender Panna Cotta

w champagne strawberries

Sticky Date Pudding

Caramel Sauce

Dark Chocolate Marquise

candied orange

Cheese

Shared Cheeses and Fruits

A selection of 3 cheeses, an assortment of crackers, quince paste, fresh and dried fruits

Optional Additions

Fresh Bread \$2.00pp

w butter & olive oil / balsamic dip

+ served with entrées

Roast Chat Potatoes \$3.00pp

with sea salt & rosemary

+ served as a shared dish with mains

Garden Salad \$2.00pp

+ served as a shared dish w mains

Garlic Green Beans \$2.50pp

in garlic & butter w parmesan