

**LANCEMORE**  
**MANSION HOTEL**  
**WERRIBEE PARK**

**MEETING FOOD AND BEVERAGE**





Lancemore Mansion Hotel has a continued focus on delivering bespoke offerings to each and every guest.

There are a variety of options available ensuring that delegates are provided with a selection of food and beverage items to keep them focused, stimulated and encourage networking over shared meals and experiences.



Image — Pavilion – Lancemore Mansion Hotel





## DAY DELEGATE PACKAGE

Day Delegate Package  
Food and Beverage Inclusions:

Freshly Brewed Bean to Cup  
+ Specialty Tea Selections

Morning Tea  
Grazing Lunch  
Afternoon Tea



# MORNING + AFTERNOON BREAKS

## MORNING TEA

*2 varieties included (sample)*

Ricotta & Spinach Filo Pastry  
Mini cakes  
Carrot cake  
Gourmet sausage rolls

## AFTERNOON TEA

*2 varieties included (sample)*

Scones  
Arancini  
Beef Sliders  
Profiteroles

## A LITTLE EXTRA

*Additional selection*

|                              |                   |
|------------------------------|-------------------|
| Bowls of Chocolate           | \$8.00 per person |
| Bowls of Dried Fruit and Nut | \$8.00 per person |
| Whole Fruit Bowls            | \$8.00 per person |
| Soft Drinks                  | \$6.00 per drink  |
| Fresh Juices                 | \$6.00 per drink  |

Networking lounge beverages will be available to delegates including a variety of mineral waters and soft drinks – charged on consumption to master account unless specified otherwise.

Full Plant Based and Vegetarian Menus are available – please speak with your coordinator.



# LUNCH BREAK

## SAMPLE MENUS

Chicken mushroom with garlic cream sauce parmesan, spinach

Pumpkin gnocchi with ratatouille

Sauté green bean with garlic olive oil

Chefs Daily Salad

Fresh Bread Roll

Roast Beef porterhouse with chimichurri.

Sweet Potato with Feta, Pomegranate, Dukkah

Spinach ricotta ravioli with spinach garlic cream sauce

Chefs Daily Salad

Fresh bread roll

## MIX IT UP

|                                       |                     |
|---------------------------------------|---------------------|
| Take Away Lunch / Picnic Lunch        | \$8.00 per delegate |
| Cheese Platter (10 people)            | \$160 per platter   |
| Antipasto Grazing Platter (10 people) | \$160 per platter   |

Networking lounge beverages will be available to delegates including a variety of mineral waters and soft drinks



## DINING EXPERIENCES

|                           |                                   |
|---------------------------|-----------------------------------|
| 3 Course Alternate Menu   | \$120.00 per person               |
| Sharing Menu              | \$120.00 per person               |
| BBQ Menu                  | \$120.00 per person               |
| Side Dishes               | \$8.00 per person / per selection |
| 30 minutes Canapes        | \$18.00 per person                |
| Grazing Antipasto         | \$54.00 per platter               |
| Grazing Cheese and Sweets | \$54.00 per platter               |

Private function room hire may apply



# PLATED DINING

## ENTRÉE

### **Spinach & Ricotta Agnolotti (V)**

Potato & Leek Velouté, Shaved Grana Padano, Truffle Oil

### **Crispy Pork Belly (GF/DF/NF)**

Pickles Apple Salad, Maple Glaze

### **King Prawn Salad (GF/DF)**

Avocado Salsa, Lemon Dijon Vinaigrette

### **Grilled Halloumi Caprese Salad (V)**

Toasted Baguette, Basil, Balsamic Glaze

### **Thai Smoked Chicken Salad (GF)**

Thai Basil, Mint, Coriander, Red Onion, Red Chili, Mango, Roasted Peanuts, Lemongrass Dressing

## MAIN

### **Miso Portabella Mushroom (V/VG/GF)**

Portabella Mushroom, Creamy Sweet Potato Mash, Silver beet, Miso Gravy

### **Parwan Prime Flat Iron Medallion (GF/NF)**

Creamy Mash Potato, Brussels Sprout, Red Wine Jus

***Upgrade to Eye Fillet Medallion +14***

### **12-Hour Slow Cook Lamb Shoulder (GF/NF/DF)**

Smoked Eggplant Puree, White Bean Caponata

### **Goulburn Valley Grain Fed Pan Seared Pork Cutlet (GF/NE)**

Crushed Potato, Green Peas, Caramelize Red Cabbage, Apple Cider Glaze Sauce

### **Free Range Chicken Supreme (GF/NF)**

Chicken Breast Wing Bone Filled with Persian Cheese, Spinach, Olives, Sun Dried Tomato, Pumpkin Puree, Caramelize Baby Onion, Chicken Sage Jus

### **Pan Seared Infiniti Barramundi (NF/DF/GFO)**

Pome Anna, Mango & Black Bean Salsa

***Upgrade to Ora King Salmon Steak +14***

## DESSERT

### **Neapolitan Cheesecake (NF)**

Waffle Crumble, Meringue

### **Strawberry Dulce De Leche Mousse (NF/GF)**

Strawberry Crumble, Chocolate Garnish

### **Sticky Date Pudding**

Butter Scotch Sauce, Mascarpone

### **Classic Crème Brulee**

Sable Crumble, Fresh Berries

### **Chocolate Sorbet Dome (GF, NF, DF)**

Macerated Strawberry

## SIDES +8

### **Roasted Potato (GF, NF, DF, V, VEG)**

Garlic Rosemary

### **Char Grilled Broccolini (GF, NF, DF, V, VEG)**

Extra Virgin Olive Oil

### **Garden Salad (GF/NF/DF/V/VEG)**

Mix Leaves, Tomato, Cucumber, Red Onion, Radish, Pomegranate Lemon Dressing

### **Heirloom Carrots (GF/NF/DF/V/VEG)**

Honey Glazed





# MENU SELECTIONS – DINNER CANAPES

## FISH

Cold Smoked Local Barramundi -  
Fennel, Crème Fraiche, Rice  
Cracker (GF)

Beetroot Cured Salmon-  
Cucumber, Cassava Cracker  
(GF/DF)

Kingfish Ceviche Tostada -  
Avocado, Radish

## VEG

Assorted Rice Paper Rolls (V/VG/GF/DF)

Pumpkin Arancini (V/VG/GF)

Mediterranean Vegetable Tartlet - Pesto (V/DF)

Tomato, Basil & Olive Crostini (V/VG/DF)

Goats Cheese, Beetroot and Mint Tapioca Cracker (V/GF)

## MEAT

Jamon and Potato Croquettes

Chicken & Leek Puff Pastry Tarts

Roast Beef- Potato Rosti, Mustard Mayo (GF)



30 Minute Canapes Service  
Selection of 3 items  
Selection of 6 items

\$18.00 per person  
\$36.00 per person

## SHARED DINING

Minimum 25 guests

### ENTRÉE

**Homemade Dips & Bread**, Grilled Vegetables, Marinated Olives, Hummus, Tzatziki (V)

**Black Truffe Arancini**, Grana Padano, Mushroom, Vegan Mayo (V/NF)

**Braised Chicken & Basil Empanada**, Roasted Red Capsicum, Witlof, Soft Herbs (NF)

### MAIN — SELECT 2

**Moroccan Spiced Lamb Shoulder**, 12hrs Slow Cooked Lamb Shoulder, Miso Glazed Roasted Baby Carrots, Parsnip Puree, Lamb Jus (GF/NF/DF)

**Mediterranean Chicken Supreme**, Feta Stuffed Chicken Breast, Roasted Pepper, Pumpkin Puree, Grilled Spring Onion, Shallots, Chicken & Sage Jus (GF/NF)

**Werribee South Infinity Barramundi**, Crispy Skin Barramundi, Local Farm Produced Petit Vegetables, Chardonnay Saffron Sauce (NF/DF/GFO)

*Upgrade to third main for +14*

### SIDES

**Roasted Potato**, Garlic Rosemary (V/VG/GF/NF/DF)

**Garden Salad**, Mix Leaves, Tomato, Cucumber, Red Onion, Radish, Pomegranate & Lemon Dressing (V, VG, GF, NF, DF)

### DESSERT

Assorted Petits Gâteaux





## BBQ BUFFET MENU

Minimum 25 guests

### COLD SELECTION

Assortment of Victorian Cured Meats & Pickles (GF, DF)

Grilled Vegetables, Marinated Olives (V, VG, GF, DF)

Fresh Baked Bread Rolls & Sliced Bread (V)

Coleslaw Salad with Crème Fraiche, Sour Cream & Vegan Mayo (V, VG, GF)

New Potato Salad, Grain Mustard, Crème Fraiche, Cornichons Red Peppers (V, VG, GF, DF)

Salad Leaves, Sliced Beetroot, Sliced Onion, Sliced Cheese, Sliced Tomato (V, VG, GF, DF)

### HOT SELECTION

Striploin Fillet Marinated with Garlic & Rosemary (GF, DF)

Black Angus Beef Patties (GF, DF)

Pork & Fennel Sausages (GF, DF)

Garlic & Rosemary Chicken Thighs (GF, DF)

Grilled Corn on Cob (V, VG, GF, DF)

Grilled Field Mushrooms (V, VG, GF, DF)

Caramelized Onions (V, VG, GF, DF)

### SWEET SELECTION

Strawberry & Mix Berry Pavlova (V, VG, GF)

Petit Lemon Tartlets (V)

Fresh Fruit Platter



## BEVERAGE PACKAGES

### MANSION PACKAGE

Counterpoint Sparkling Brut  
Counterpoint Semillon Sauvignon Blanc  
Counterpoint Pinot Grigio  
Counterpoint Chardonnay  
Counterpoint Rose  
Counterpoint Shiraz  
Counterpoint Cabernet Merlot  
Furphy, Peroni & Peroni Leggera  
Mineral water, Soft Drinks & Juice

2 hours - \$48.00 per person

3 hours - \$54.00 per person

4 hours - \$63.00 per person

5 hours - \$72.00 per person

### BESPOKE VICTORIAN WINE PACKAGE

Cloud St Sparkling  
Cloud St Pinot Grigio  
Cloud St Sauvignon Blanc  
Cloud St Chardonnay  
Cloud St Pinot Noir  
Cloud St Shiraz  
Furphy & Peroni Leggera  
Mineral water, Soft Drinks & Juice

2 hours - \$56.00 per person

3 hours - \$62.00 per person

4 hours - \$71.00 per person

5 hours - \$80.00 per person

\*Wines subject to availability & vintage



## BEVERAGES ON CONSUMPTION

### BEER

|                         |         |
|-------------------------|---------|
| Furphy Refreshing Ale   | \$12.00 |
| Peroni 'Nastro Azzurro' | \$12.00 |
| Asahi 'Super Dry'       | \$14.00 |
| Peroni 3.5              | \$11.00 |

### CIDER

|                |         |
|----------------|---------|
| Somersby Apple | \$14.00 |
| Somersby Pear  | \$14.00 |

### CHAMPAGNE & SPARKLING WINES

|   |          |
|---|----------|
| Cavedon Prosecco - King Valley, VIC     | \$70.00  |
| Tropo Blanc de Blanc Adelaide Hills, SA | \$66.00  |
| Champagne Taittinger - France           | \$150.00 |

### WHITE WINES

|  |         |
|--|---------|
| Dandelion Vineyards - Riesling Eden Valley, SA | \$65.00 |
| Lark Hill - Riesling- Canberra, ACT            | \$80.00 |

|  |         |
|--|---------|
| Cloud Street - Sauvignon Blanc Yarra Valley, VIC | \$65.00 |
| Dog Point - Sauvignon Blanc - Marlborough, NZ    | \$80.00 |

|   |         |
|---|---------|
| Cloud Snake & Herring - Chardonnay - Margaret River, WA | \$75.00 |
| Shadowfax - Chardonnay - Werribee, VIC                  | \$82.00 |

### ROSÉ

|  |         |
|--|---------|
| Fontaine Rosé - Grenache Rosé - Barossa Valley, WA | \$70.00 |
| Rameau Petit Amour - Rosé - Provence, France       | \$75.00 |



## BEVERAGES ON CONSUMPTION

### RED WINES

|                                     |         |
|-------------------------------------|---------|
| Alta - Pinot Noir Yarra Valley, VIC | \$70.00 |
| Mulline - Pinot Noir Geelong, VIC   | \$80.00 |

|   |         |
|---|---------|
| Main & Cherry - Tempranillo- McLaren Vale, SA                   | \$70.00 |
| Unico Zelo Truffle Hound Nebbiolo + Barbera - Claire Valley, SA | \$65.00 |

|  |         |
|--|---------|
| Pirathon Blue Label- Shiraz- Barossa Valley, SA  | \$75.00 |
| Scotchman Hill - Shiraz Bellarine Peninsula, VIC | \$95.00 |

|  |         |
|--|---------|
| Two Hands 'Sexy Beast' - Cab Sauv - McLaren Vale, SA | \$75.00 |
| Swell Seasons - Cab Sauv - Margaret River, WA        | \$95.00 |

### DESSERT WINES

|   |         |
|---|---------|
| Scotchmans Hill – Pink Moscato Bellarine Peninsula, VIC | \$60.00 |
| Urlar Late Harvest Riesling 375ml Gladstone, NZ         | \$70.00 |



## BEVERAGES ON CONSUMPTION (NON-ALCOHOLIC)

### COCKTAILS

|   |         |
|---|---------|
| HOT GINGER GIN  | \$17.00 |
| Four Pillars Bandwagon Dry Gin, Strangelove Hot Ginger Beer |         |

### TRADITIONAL G&T

|   |         |
|---|---------|
| Four Pillars Bandwagon Dry Gin, Tonic Water | \$16.00 |
|---|---------|

### ZERO ALCOHOL WINE & BEER

|  |         |
|--|---------|
| NON 1 - Salted Raspberry &<br>Chamomile Wine Yarra Valley, VIC | \$60.00 |
| Nort Refreshing Ale Merewether, NSW                            | \$10.00 |

### SODAS

|                            |         |
|----------------------------|---------|
| Strangelove Cloudy Pear    | \$6.00  |
| Strangelove Mandarin       | \$6.00  |
| Capi Sparkling Water 750ml | \$10.00 |
| Pepsi Soft Drinks          | \$6.00  |

## COCKTAILS

Charged to the master account only

### APEROL SPRITZ

Aperol and sparkling wine, topped with soda.

\$18.00

### NEGRONI

This classic Italian aperitif is the best way to start any meal of the day.

Campari, Plymouth Gin + Rosso Vermouth

\$22.00

### THE STORMY

Havana Club Dark Rum, Lime and Capi Ginger Beer.

\$22.00

### COSMOPOLITAN

Madonna's cocktail. Vodka, Cointreau, cranberry and citrus.

\$22.00





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Please visit [lancemore.com.au/conferences](https://lancemore.com.au/conferences) or  
call +61 3 8616 0534 for more information