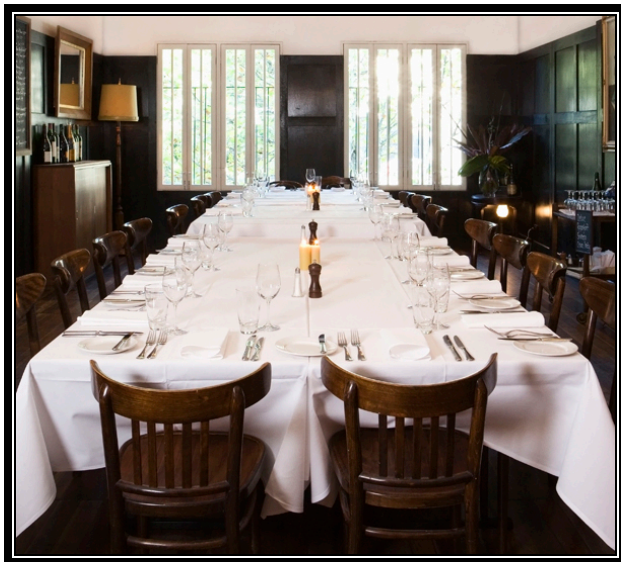


SPRING MENU PACKAGES ~ 2011

Whether you are planning an intimate dinner or a lavish cocktail party for 150, our Executive Chef Ian Curley will design a unique menu tailored to your requirements. Our iconic Melbourne venues, The Tea Room and Siglo, offer distinctly versatile spaces.



TEA ROOM

Complete with dark wood paneling and impressive high ceilings, the Tea Room is reminiscent of a Victorian era Gentleman's Club.

This versatile space caters to all types of receptions, allowing for a variety of room configurations, including cocktail events and intimate dining.

The Tea Room can accommodate up to 50 guests seated or 70 guests standing, and is available for bookings Monday to Sunday, day

SIGLO

Perched over Spring Street, overlooking the gothic spires of St. Patrick's Cathedral and the grandeur of Parliament House, our rooftop terrace offers a view of Old World Melbourne rarely glimpsed.

Siglo can accommodate up to 70 guests seated or 150 guests standing, and is available for bookings Monday to Sunday, days only.



For further information please contact Jess Lazzaro or Terina Davies on 0427 230 166 or (03) 9654 0811. Alternatively email functions@theeuropean.com.au

GUIDELINES

OPERATION TIMES

	Tea Room	Siglo
Breakfast	7.30am to 12pm	9am to 12pm
Lunch	12pm to 5pm	12pm to 4pm
Dinner	5pm to 11pm	n/a
Cocktail	12pm to 12am	12pm to 4pm

PLEASE NOTE – SIGLO IS NOT AVAILABLE FOR GROUPS AFTER 4PM

SEATING CAPACITY

Configuration	Tea Room	Siglo
Cocktail	70	150
Seated Event	50	60

MINIMUM CHARGES

This can be used towards food and beverages

(Room hire is for a maximum of 5 hours)

January – October 2011	Tea Room	Siglo
Breakfast (Mon – Sun)	\$800	\$1000
Lunch (Sun – Wed)	\$1000	\$1500
Lunch (Thur – Sat)	\$1500	\$2000
Dinner (Sun – Wed)	\$2000	n/a
Dinner (Thur – Sat)	\$2500	n/a

** \$500.00 deposit required to secure a booking*

November – December 2011	Tea Room	Siglo
Breakfast (Mon – Sun)	\$1000	\$2000
Lunch (Sun – Wed)	\$2000	\$2500
Lunch (Thur – Sat)	\$2500	\$3000
Dinner (Sun – Wed)	\$3000	n/a
Dinner (Thur – Sat)	\$4000	n/a

** \$1000.00 deposit required to secure a booking*

*Please use the enquiry form to ask about availability and a quote appropriate to your event.
Final numbers are required 48 hours prior to your event. Catering will be charged accordingly.*

BREAKFAST

\$45 PER PERSON

\$65 PER PERSON (includes a glass of champagne on arrival)

ON ARRIVAL

Bircher Muesli with yoghurt

PLEASE CHOOSE THREE OF THE FOLLOWING

European Breakfast ~ scrambled eggs, bacon, mushroom, tomato & toast

Bruschetta with roasted mushrooms, poached egg & roquette

Croque Monsieur

Tom Cooper Salmon with pancakes

Pikelets, clotted cream & maple syrup

Orange Juice, Tea & Coffee

All other beverages are charged on consumption

SET MENU

\$65 LUNCH (not available for dinner)

2 COURSES

\$75 LUNCH OR DINNER

3 COURSES

SET ENTRÉE

Carpaccio of beetroot, goats curd & smoked walnuts

MAIN COURSE – ALTERNATE DROP

Roasted eye fillet with Bourguignon garnish

Seasonal mushroom risotto, truffle oil

DESSERT

Tiramisu with chocolate crisp bread

Tea & Coffee

*All menus are seasonal and may be subject to variation.
All prices are GST inclusive and are subject to change*

A LA CARTE

\$75.00 PER PERSON (entrée & main or main & dessert) **2 COURSES**
\$85.00 PER PERSON **3 COURSES**

FIRST COURSE – CHOICE OF

Roasted Moreton Bay bug, crispy chicken, white cabbage & chervil salad

Vitello Tonnato

Carpaccio of beetroot, goats curd & smoked walnuts

MAIN COURSE – CHOICE OF

Cotoletta of chicken with Italian coleslaw

Roasted eye fillet with Bourguignon garnish

Seasonal mushroom risotto with truffle oil

DESSERTS – CHOICE OF

Lemon Tart with vanilla cream

Tiramisu & chocolate bread crisp

Coffee & Tea

Almond Biscotti

*All menus are seasonal and maybe subject to variation.
All prices are GST inclusive and are subject to change*

A LA CARTE

\$95.00 PER PERSON

CANAPÉS ON ARRIVAL

Bruschetta of olive, tomato & buffalo mozzarella

FIRST COURSE – CHOICE OF

Roasted Moreton Bay bug, crispy chicken, white cabbage & chervil salad

Vitello Tonnato

Smoked, pressed tomato terrine, balsamic glaze

MAIN COURSE – CHOICE OF

Roasted eye fillet with Bourguignon garnish

Pan roasted king fish, sauce Jacqueline & Israeli cous cous

Greek lamb, moussaka & spring roll of braised shoulder

DESSERT – CHOICE OF

Chocolate salty caramel, peanuts & sour cream ice cream

Tiramisu & chocolate bread crisp

Selection of imported cheese

Coffee & Tea

Biscotti

*All menus are seasonal and maybe subject to variation.
All prices are GST inclusive and are subject to change*

A LA CARTE

\$110 PER PERSON ~ LUNCH OR DINNER

CANAPÉS ON ARRIVAL

Smoked Salmon Blini with crème fraîche

FIRST COURSE – A CHOICE OF

Truffled duck liver, smoked eel & foie gras parfait

Smoked, pressed tomato terrine, balsamic glaze

Carpaccio of grass fed beef, shaved parmesan & roquette

MAIN COURSE – A CHOICE OF

Roasted eye fillet with Bourguignon garnish

Pan roasted kingfish, oyster & mussel escabèche

Greek lamb, moussaka & spring roll of braised shoulder

SIDES

Rocket salad with aged balsamic

Kipfler potatoes with confit garlic

DESSERT – A CHOICE OF

Chocolate salty caramel, peanuts & sour cream ice cream

Delice de Bourgogne, apple paste & accompaniments

White chocolate, pear & passionfruit parfait, pear sorbet

Coffee, Tea & Chocolate Truffles

*All menus are seasonal and maybe subject to variation
All prices are GST inclusive and are subject to change*

DEGUSTATION MENU

\$130 PER PERSON

\$200 PER PERSON WITH MATCHED WINE

Degustation menus with matching wines can be designed to your specific requirements.

Jamon & aged cheddar Gougères

~

Truffled duck liver, smoked eel & foie gras parfait

~

Roasted Moreton Bay bug, crispy chicken, white cabbage & chervil salad

~

A CHOICE OF

Pan roasted kingfish, oyster & mussel escabèche

Or

Beef Wellington with mushrooms & Madeira sauce

~

Delice de Bourgogne, apple paste & accompaniments

~

Chocolate salty caramel, peanuts & sour cream ice cream

~

Coffee & Tea

Petit Fours

COCKTAIL

COCKTAIL PACKAGES

1-2 Hour Package

3 pieces	Select 1 cold & 2 hot items (or dessert)	\$25.00 per person
5 pieces	Select 3 cold & 2 hot items (or dessert)	\$37.50 per person

2-3 Hour Package

6 pieces	Select 3 cold & 3 hot items	\$45.00 per person
5 pieces + 1 tasting	Select 2 cold, 3 hot (or dessert) & 1 tasting dish	\$50.00 per person
8 pieces + 1 tasting	Select 4 cold, 4 hot (or dessert) & 1 tasting dish	\$70.00 per person

4-5 Hour Package

10 pieces + 1 tasting	Select 5 cold, 5 hot (or dessert) & 1 tasting dish	\$85.00 per person
10 pieces + 2 tasting	Select 5 cold, 5 hot (or dessert) & 2 tasting dish	\$95.00 per person

GRAZING TABLE

\$40.00 PER PERSON

A grazing table is a central table with a selection of antipasto, including cured meats, duck liver parfait, marinated olives and imported cheeses.

Dishes are served in a cocktail setting, and tailored to complement your canapé selections.



CANAPE MENU

COLD

Freshly shucked oysters
Duck liver parfait on brioche
Salmon rillettes on chat potato
Bruschetta of olive, tomato & buffalo mozzarella
Game terrine en croûte
Tuna tartare
Tom Cooper smoked salmon blini with crème fraîche
Prosciutto Grissini
Gougères
Carpaccio of beef on crostini with parmigiano
Tomato gazpacho with roasted shellfish & avocado salsa

HOT

Lamb pinchos, tzatziki
Caramelised onions & anchovies pissaladière
Pumpkin & fetta arancini with herb aioli
Aged cheddar croquettes with Jamon
Chicken & ginger wonton
Mushroom & porcini tart
Cauliflower Fritters
Sage & anchovy fritters
Kefalograviera Saganaki
Mini beef hamburgers, with tomato relish
Pork belly & sage brik pastry parcels

HOT SUPPER

Mini Croque Monsieur
Spiced Beef Sausage Roll
Petite Quiche Lorraine
Party Pies

TASTING DISHES

Exotic mushroom risotto with truffle oil
Italian meat balls in Napoli sauce
Salad of beetroot with goats curd & walnut dressing
Moreton Bay Bug, crispy chicken, cabbage & chervil salad
Calamares & paella rice
Tortellini of duck with salsa verde
'Fish & Chips' Fish goujons with hand cut chips & Tartare sauce

DESSERT

Crème brûlée
Chocolate & raspberry mousse
Tiramisu
Lemon meringue pie

ADDITIONAL ITEMS

ADDITIONAL ITEMS

TO START

Hot & Cold canapés.....from \$7.50 per person

ACCOMPANIMENTS

We recommend one side dish per 4 guests.

Baby beans & almonds \$10.00
Cos lettuce, egg & anchovy..... \$10.00
Seasonal vegetables and aged feta \$10.00
Roquette salad with aged balsamic \$11.00
European chef salad..... \$11.50
Broccoli & Polonaise garnish \$10.00
Italian coleslaw..... \$10.00
Kipfler potatoes & confit garlic \$11.50

CHEESE

Cheese Selection ~ individual serve 50 grams from \$12.00 per person

TO FINISH

Chocolate Truffles..... \$5.50 per person
Petit Fours \$12.00 per person

CAKE – SERVED WITH TEA & COFFEE

	AS A PETIT FOUR	AS DESSERT
Hazelnut & Chocolate mousse cake.....	\$7.50 per person.....	\$15.50 per person
Flourless Orange Cake with vanilla ricotta cream.....	\$7.50 per person.....	\$15.50 per person
BYO cakes and cup cakes.....	\$7.50 per person	

A plaque can be made up for special occasions.

FLOWERS

We love 'Katie Marx' arrangements and table centres.

Katie Marx

Flower Designer0405 703 262

AUDIO VISUAL

Audio visual equipment can be arranged on request.

TEA ROOM & SIGLO

Please select a sparkling, 2 white & 2 red wines. Beverages are charged on consumption. Our full wine list is available upon request. A heavy and light beer, mineral water & soft drink will also be available.

Sparkling Wines

NV	Segura Viudas Aria Brut Cava, Spain	\$39.00
2007	Stonier Sparkling Pinot Chardonnay, Mornington Peninsula, Victoria	\$54.00
NV	Étoiles Soleil Cremant de Bourgogne Burgundy, France	\$54.00
2008	Raventós I Blanc L'Hereu Reserva Maccabeo <i>Penedés, Spain</i>	64.00
2006	Yarra Bank Sparkling, Yarra Valley, Victoria	\$67.00
NV	Ca'del Bosco Cuvée Prestige, Lombardy, Italy	\$105.00
NV	Doyard Vendémiaire Brut, Vertus	\$135.00
NV	Champagne Phillipponnat Royale Reserve, Mareuil-sur-Ay, France	\$140.00
NV	Champagne Pol Roger, Reims, France	\$168.00
NV	Champagne Gosset Grande Reserve Brut, Aÿ, France	\$189.00

White Wines

2010	Poonawatta The Eden Riesling, Eden Valley, Sth Australia	\$43.00
2005	Peter Lehman Wigan Reserve Museum Riesling, Eden Valley, Sth Australia	\$53.00
2010	Crawford River Riesling, Henty, Victoria	\$67.00
2010	Donnhoff Trocken Riesling, Mosel, Germany	\$67.00
2010	Allies Sauvignon Blanc, Mornington Peninsula, Victoria	\$43.00
2010	Vavasour Sauvignon Blanc, Marlborough, NZ	\$40.00
2009	Sébastien Treuillet Pouilly-Fumé Sauvignon Blanc, Loire Valley, France	\$73.00
2010	Fratelli Pinot Gris, King Valley, Victoria	\$41.00
2010	Ocean Eight Pinot Gris, Mornington Pen, Victoria	52.00
2009	Zind Humbrecht Pinot Blanc, Alsace, France	\$63.00
2007	Craiglee Chardonnay, Sunbury Victoria	\$39.00
2007	Chestnut Hill Chardonnay, Gippsland, Victoria	\$50.00
2009	Gerard Tremblay Chablis, Burgundy, France	\$49.00
2008	TarraWarra Reserve Chardonnay, Yarra Valley, Victoria	\$92.00
2010	Andrew Thomas Braemore Vineyard Semillon, Hunter Valley, NSW	\$47.00
2009	Pieropan Soave Classico Garganega & Trebbiano, Verona, Italy	\$57.00
2009	Pazo San Mauro Albarino, Rias Baixas, Spain	\$66.00

TEA ROOM & SIGLO BAR

Rose Wines

2010 Crawford River Rose, Henty, Victoria \$44.00

Red Wines

2009 Mount Moriac Pinot Noir, Geelong, Victoria \$42.00

2008 Monopole Pinot Noir (made by Bannockburn), Geelong, Victoria \$62.00

2009 Moorooduc McIntyre Vineyard, Mornington Peninsula, Victoria \$62.00

2009 Marchand & Burch Bourguignon Rouge \$75.00

2010 Wanderer Upper Yarra Pinot Noir, Yarra Valley, Victoria \$95.00

2009 Teusner Joshua Grenache Shiraz Mataro, Barossa, Sth Australia \$49.00

2007 Cien e Pico 'Doble Pasta' Grenache, Manchuela, Spain \$51.00

2009 Domaine du Bouzons 'La Felicité', Syrah & Grenache, Rhone Valley, France \$51.00

2009 John Duval Plexus Shiraz Grenache Mouvèdre, Barossa Valley, SA \$64.00

2010 Torbreck Woodcutters Shiraz, Barossa Valley, Sth Australia \$40.00

2009 Shobbrook Tommy Ruff Shiraz/Mourvèdre, Barossa Valley \$49.00

2009 Bress Gold Chook Shiraz, Heathcote, Victoria \$76.00

2009 Maxime Graillet Domaine Des Lises Shiraz, Croze-Hermitage, France \$90.00

2004 Crawford River Cabernet Merlot, Henty, Victoria \$45.00

2007 Craiglee Cabernet, Sunbury, Victoria \$60.00

2009 Fraser Gallop Cabernet Sauvignon, Margaret River, WA \$60.00

2007 Château Cissac Cabernet blend, Medoc, Bordeaux, France \$68.00

2009 Telmo Rodriguez Vina 105 Tempranillo, Cigales, Spain \$48.00

2008 Niepoort 'Sempar' Touriga blend, Doro Valley, Portugal \$54.00

2009 G.D. Vajra Dolcetto d'Alba, Piedmont, Italy \$68.00

2009 Castellare di Castellina Sangiovese Chianti Classico, Tuscany, Italy \$84.00

Dessert Wines

2008 Pegasus Bay Aria Late Harvest Riesling (750ml), Wairarappa, NZ \$93.00

2008 Dogliotti 'La Caudrina' Moscato d'Asti (500ml), Piedmont, Italy \$52.00

2006 Crawford River Nektar Riesling (375ml), Henty, Vic \$63.00

All our prices are GST inclusive

Please note that beverages are charged on consumption and that we cannot guarantee if all of the above selection is available. Where an item is not available a suitable replacement will substitute it.