

Buffet Package

End the productive working day and thank your guests for their attendance.

Araluen Buffet

\$77.00 per person
(Minimum 60 people)

Soup

Market fresh soup

Served with warm bread rolls & butter

Cold Dishes

Antipasto platter with buffalo mozzarella, basil and extra virgin olive oil

Mesclun lettuce with semi-dried tomatoes and balsamic glaze

Sweet potato and roasted beetroot salad with feta

Potato salad with spring onion

Asian chicken & noodle salad with lemon, chilli's, coriander, fish sauce and onion

Macaroni, semi-dried tomatoes, olives, aioli and crisp pancetta

Red cabbage coleslaw with dried figs and green apples

Hot Dishes

Thai green chicken curry with peas, cherry tomato and basil

Roasted beef sirloin with cabernet reduction

Grilled snapper fillet on fresh horseradish mash, lemon butter sauce and black olive

Barbequed asparagus wrapped in prosciutto

Steamed jasmine rice

Seasonal sautéed butter vegetables

Gourmet potatoes - roasted or steamed

Dessert

Seasonal fruit platter

Araluen cheese platter

your choice of three of the below:

Dark Chocolate Espresso Pannacotta

Fruits of the Forest Cheesecake

White Chocolate Cake

Chocolate Mousse

Orange Torte

Tiramisu

Buffet your way

Tailor your own buffet or add some exiting extras to our set buffet packages from the option below. Please note that Araluen Golf Resort requires a minimum spend of \$55.00 per person for a buffet dinner (excludes tea, coffee)

Soups

\$7.00 per item

Pea and ham soup

Minestrone

Clear consommé with ricotta won ton and parsley

Duck stock with bok choy and shitake

Vegetable broth with potato gnocchi

Pistou soup of semi-dried tomato and toasted almonds

Salads

\$5.50 per item

Red cabbage coleslaw with dried figs and green apples

Sweet potato and roasted beetroot salad with feta

Mesclun lettuce with semi-dried tomatoes and vincotto vinaigrette

Lime and Malibu-cured kingfish with cucumber, green papaya and toasted coconut

Potato, fennel and preserved lemon salad with Moroccan lamb

Macaroni, semi-dried tomato, olives, aioli and crisp pancetta

Vegetarian

\$8.00 per item

Pumpkin and baby spinach quiche

Vegetarian rice noodle stir fry

Mixed vegetables in spicy coconut broth

Deep-fried tofu with sprouts, coriander and hoi sin sauce

Grilled fennel with haloumi cheese and orange dressing

Hot

\$10.50 per item

Steak and ale pie

Penne with rich tomato sauce, basil, provolone cheese, pine nuts

Leek, gorgonzola, pancetta quiche

Potato tortilla with olives, peppers, extra virgin olive oil

Butter chicken with cashew nuts, coriander, low-fat yoghurt, rice

Thai green lamb curry, asian greens and jasmine rice

Potted fish and shellfish pie topped with paris mash

Spinach and ricotta ravioli, chunky roma tomato fondue, olives and feta cheese

Steak sandwich in soft Turkish bun, rocket, tomato and avocado

Grilled polenta with mushroom ragout and sheeps milk yoghurt

Roasted quail with char-grilled pineapple and warm potato salad

Slow-poached beef with salsa verde and char-grilled asparagus

Pork vindaloo and spicy green beans

Seafood and meat

\$10.50 per item

Pipi and blue eye cod pie

Skinless whitting fillets in beer batter, wedges and remoulade sauce

Steamed Tasmanian black lip mussels in wine broth

Squid with green chilli, kaffir lime leaves, frisee and mango

Braised beef cheeks in merlot, broad beans and tagliatelle pasta

Slow-roasted kid pie with eschalots, thyme and mushrooms

Corn-fed chicken leg confit

Lamb osso bucco with gremolata

Dessert,cheese and fruit

\$10.50 per item

Lemon delicious

Basil and black pepper strawberries with grand marnier and shortbread

Poached corella pear in sauternes

Frangipane tart with raspberries

Flourless chocolate tart with bitter chocolate shavings
Macadamia nut fudge tart with crème fraiche
Wattle seed pavlova and coffee sauce
Apple filo strudel with almonds and vanilla custard
Blue cheese dip with fig relish and grissini
Cheddar cheese platter, grapes and oat crackers
Casmembert platter with glace fruits and water crackers

Set Dinner Menu

Celebrate in style with the Araluen set menu selections

Set Menu 1

\$ 60.00 per person
(Minimum of 30 people)

Includes your choice of

- 1 Entrée,
- 1 Main,
- 1 Dessert

Entrée Choices

Soups

served with a freshly baked bread roll and butter

Cream of Butternut Pumpkin topped with Crispy Croutons

Or

Cream of Mushroom Soup topped with Goat Cheese Stick

Or

Creamy Broccoli Soup with Charred Grilled Asparagus

Entrée

Smoked Chicken Salad Tartlet with Soft Boiled Egg and Truffle Gil

Or

Skordalia and Salmon Confit with Sauce Vierge, Rocket, Fig and Goat Cheese Salad with Pomegranate Dressing.

Or

Bacon and Onion Quiche served with Fresh Garden Side Salad.

Main Course Choices

Beef Fillet served on Potato Roesti, Green Asparagus with Cabernet Reduction or Green Peppercorn or Red Wine Sauce
(Topped with Grilled King Prawns please add \$6pp).

Or

Corn-fed Chicken Breast and Caponata Vegetables, Potato Galette and Veal Glaze.

Or

Barramundi Fillet on Dill Potato Crush, Wilted Tatsoi and Vegetables Vinaigrette.

Or

Lamb Rump on Roasted Garlic and Sweet Potato Mash, Baby Beetroot and Mushroom Seed Jus.

Dessert Choices

Seasonal Fruit Platter

Muddy Fudge Cake

Apple, Blueberry and Almond Crumble

Fruit of the Forest Cheesecake

Chocolate Mousse

Dried Fruits in Star Anise Syrup and Honey Comb Pannacotta

Set Dinner Menu 2

\$70.00 per Person
(Minimum of 30 people)

Includes your choice of
1 Entrée,
1 Main,
1 Dessert

Entrée Choices

Soups

served with a freshly baked bread roll and butter

Cream of Mushroom Soup topped with Goat Cheese Stick

Or

Leek and Potato Soup topped with Seafood Dumplings

Or

Creamy of Broccoli Soup with Charred Grilled Asparagus

Entrée

Antipasto Plate of Cold Cuts, Olives, Feta, Grilled Vegetables
served with Mesclun, Rocket, Apple and Onion Ring with Orange Oil Dressing

Or

Salmon Rilletes with Baby Vegetables and Melba Toast

Or

Caramelized Pear, Rock Melon topped with Parina Ham and Goozonzola

Or

Prawns, Leek and Tomato Tartlet, Lettuce and Orange, Cranberry oil Dressing

Or

Beef Striploin with Pickled Vegetables and Sesame oil Dressing

Main Course Choices

Individual Beef Wellington - Tender Beef Fillet with Mushroom and Bacon wrapped in Puff Pastry served with Gourmet Potato and Mushroom Sauce

Or

Herb Crusted Lamb Rack on Honey Caramelized Root Vegetables and Chorizo Mashed Potato

Or

Pan Fried Snapper Fillet, Spinach Ravioli and Wild Mushroom Vinigrette

Or

Rolled Roast Charred Grilled Chicken Breast with Truffle Game Farce, Champagne Emulsion and Pea Puree

Dessert Choices

Seasonal Fruit Platter

Dried Fruits in Star Anise Syrup and Honey Comb Pannacotta

Fruits of the Forest Cheesecake

Vanilla Bean Roasted Pineapple or French Toast with Cardamon Mascarpone

Bitter Chocolate Mouse with Churros and Almond Milk

Children's Menu

2 Courses \$19.00 per child
3 courses \$26.00 per child
(Between ages of 4 and 12)

Entrée

Garlic Bread

Clanic Ham and Pineapple Pizza

Tomato Soup and Crispy Bread

Mini Chicken and Vegetables Sausage Roll

Ham and Cheese Melt

Main

Chicken Nuggets served with Potato Chips and Tomato Sauce

Cheese and Bacon Burger, Salad and Potato Wedges

Sausage and Mash Potato with Tomato Sauce

Chicken Schnitzel with Mushroom and Tomato Sauce

Crispy Fish and Chips with Musty Peas

Spaghetti with Bolognese Sauce or Meat Ball Sauce

Dessert

Ice Cream with sprinkles

Chocolate Sunday

Banana Split with Chocolate Sauce

Fresh Fruit Jelly and Custard

Fresh Fruit / Marshmallow Skewers with Hot Chocolate Dip

Platters

Araluen Golf Resort is happy to offer the following platters for the bridal party or as an addition to pre-dinner catering. The platters are designed to cater for approximately 5 - 10 people.

Seasonal Fruit Platter - **\$38.00 per Platter**
Selection of Sliced Fresh Seasonal Fruits

Dips Platter - **\$44.00 per Platter**
Platters Come With 3 Dips and Turkish Bread

Cocktail Sandwich Platter - **\$55.00 per Platter**
Gourmet Cocktail Sandwiches Filled with Creamy Egg Mayonnaise, Chicken Waldorf and Leg Ham, Mustard & Tomato All Are Served With Lettuce

Mezze Platter - **\$65.00 per Platter**
Antipasto Platter with Roasted Vegetable, Marinated Baby Bocconcini, Olive, Grissini and Barbecued Turkish Bread

“Picky” platter - **\$70.00 per Platter**
Please choose 5 of the following -

Mini sausage roll, Samosa, Spring Roll, Quiches, Chicken Dim Sim, Tasty Meatballs, Crumbed Squid Rings, Fish Goujons, Crumbed Prawn Cutlets.

Fine Australian Cheese Platter - **\$75.00 per Platter**
A selection of Fine Australian Cheeses, Fresh Fruits, Dried Fruits, Assorted Nuts, Gourmet Crackers and Mini Toasts.

Beverage

Option one

On consumption, no limit, either limited or full bar

Option two

On consumption, set cash limit, either limited or full bar

Option three Package one

Hardy's Chardonnay, Hardy's Cabernet Shiraz, Hardy's Brut Cuvee, Carlton Mid, Carlton Draught, Soft Drinks

One hour	\$20.00 per person
Two hours	\$25.00 per person
Three hours	\$30.00 per person
Four hours	\$34.00 per person
Five hours	\$38.00 per person
Six hours	\$43.00 per person

Option four Package Two

Oakover Classic White, Oakover Cabernet Merlot, Oakover Sparkling Wine, Carlton Mid, Carlton Draught, Soft Drinks

One hour	\$23.00 per person
Two hours	\$28.00 per person
Three hours	\$33.00 per person
Four hours	\$40.00 per person
Five hours	\$44.00 per person
Six hours	\$48.00 per person

Option fiver Package Three

Ladycroft Chardonnay Verdelho,, Ladycroft Cabernet Merlot, Oakover Sparkling Wine, Carlton Mid, Carlton Draught, Pure Blond, Stella Artois, Soft Drinks

One hour	\$25.00 per person
Two hours	\$31.00 per person
Three hours	\$36.00 per person
Four hours	\$43.00 per person
Five hours	\$47.00 per person
Six hours	\$52.00 per person

Beverage accounts are to be paid either prior to the event if choosing a package, or at the conclusion of the function if being charged on consumption.

Please contact our Function Manager for an extensive beverage list if required.

Celebrate

Canapés and cocktails

Celebrate in style with the Araluen enticing cocktail and canapé selections. Create a sophisticated reception with our elegant cocktail packages, or design your own party menu from an incredible eighty canapé options. With such an amazing variety of flavours and serving styles to choose from, we know you'll want to celebrate.

Cocktail packages

Sunset cocktail package (one hour)

\$36.00 per person

Pan-fried chorizo with tomato chilli jam

Baby cos lettuce and spicy chicken dip

Prawn and butter lettuce finger sandwich

Battered whiting fillet tossed in salt and pepper with garlic aioli

Lamb rivermint curry pie with tomato relish

Sunset cocktail package items to swap

Create your own tailored cocktail menu by substituting any of these items with items from the sunset cocktail package above

Vietnamese rice paper roll and nuoc cham dipping sauce

Asparagus and prosciutto bundles with hollandaise

Smoked chicken, shallot and lemon mayo sandwich pillow

Goats cheese with spelt and caraway lavosh

Cheese sticks with olive tapenade

Whitebait fritters with tartare sauce

Petit croquet monsieur

Spice-crust squid with roasted pepper jam

Pizza wheels

Mini focaccia with roasted vegetables and melted cheese

Twilight cocktail package (two hour)

\$53.00 per person

Freshly shucked oyster with eschalots and red wine vinegar

Tartlet of goats curd with tapenade and semi-dried peppers

Chilled asparagus and smoked trout dip

Thai chicken curry pies with chili jam

Southern rock lobster and celery on a damper bun

Italian pork sausage and balsamic onion sauté in a sourdough bun

Minced lamb pizza with yogurt and coriander

Vegetable samosa with mint and coriander yoghurt

Twilight cocktail package items to swap

Create your own tailored cocktail menu by substituting any of these items with items from the twilight cocktail package above.

Corn blini with chilli jam and house-smoked chicken

Walnut toast with taleggio, pear and onion marmalade

Mixed vegetable pakora with minted yoghurt

Salmon rillettes on toasted brioche

Caprese skewers with extra virgin olive oil and balsamic

Spiced potato skins

Mini thai chicken sausage rolls

Tomato, basil and mozzarella pizza

Cornmeal-crumbed prawns with spicy guacamole

Polenta chips and tomato chilli jam

Honey mustard chicken drumettes

Rich beef burgundy pies

Star lights cocktail package (three hours)

\$77.00 per person

Creamy chicken waldorf damper bun
Fragrant pork sausage roll and tomato chilli jam
Vegetarian spring roll and sweet chilli sauce
Chermoula lamb skewers with tahini yoghurt
Creamy polenta with tapenade served on spoon
Pesto and almond palmier
Emu, sundried tomato and saltbush pie
Pumpkin, lemon myrtle and macadamia nut pastry
Pork and coriander bonbons with Vietnamese dressing

Star lights cocktail package to swap

Create your own tailored cocktail menu by substituting any of these items with items from the star light cocktail package above.

Crabmeat and avocado profiteroles
Melon and parma ham wrap
Oyster and bloody mary shots
Chunky smoked trout dip with toasted crostini
Baked ham and swiss cheese bun with mustard aioli
Fig and funnel scones with washed-rind cheese
Rare beef and horseradish mayo sandwich
Crumbed chicken drumettes
Lamb tortilla wrap with sumac onion and baba ganoush
Barbecues prawns with chilli lime aioli

Canapés

Mezze and dip platters

\$4.00 per person per item

Roasted pepper, pumpkin, beetroot and carrot dips with ciabatta

Italian-style crispbread with smoked salmon dip

Marinated green Sicilian olives and sourdough crostini

Steamed asparagus with garlic aioli

Ricotta-filled pepperoni with toasted ciabatta

Hummus with pita bread and marinated olives

Cold canapé selection

\$5.00 per item

Seafood

Salt-cured salmon tartare in cucumber cub

Pacific oyster with avocado and salmon pearls

Salt cod puree tartlet with baby cress

Avocado and whiting fish roe tartlet

Hand-selected rock oyster with red wine eschalot vinaigrette

Baked leek, feta and dill rounds with smoked salmon and mustard cress

Pumpernickel with pickled fish and remoulade aioli

Salmon rillettes on toasted brioche

Potato crepes with sugar-cured salmon and cream fraiche

Meat

Seared rare steak tartare bruschetta

Poached veal loin tannato on garlic crostini and tuna aioli

Tartlet with spiced lamb loin on baba ganoush

Cured kangaroo fillet on beetroot salad

Poultry

Duck rillettes and caramelized apple tartlet

Corn blini with chilli jam and house-smoked chicken

Chicken liver pate on brioche toast with onion marmalade

Chicken, shallots and lemon mayo sandwich pillow

Vegetarian

Caramelized eggplant and goats curd on bruschetta

Vietnamese rice paper roll and nuoc cham dipping sauce

Walnut toast with taleggio, pear and onion marmalade

Goats cheese with spelt and caraway lavosh

Bruschetta with peperonata

Tomato martini with baby bocconcini and extra virgin olive oil

Carrot shots with ginger and chives cream fraiche

Hot canapé selection

\$6.00 per item

Seafood

Crab cakes with bush honey and mustard dressing

Grilled garlic prawn skewers

Spice-crusting squid with roasted pepper jam

Crumbed oyster and wasabi aioli

Thai fish cakes with candied spiced peanuts

Croquette

Poultry

Mini bbq duck ...with hoisin sauce

Quail saltimbocca

Crumbed chicken lollipops with tomato relish

Chicken and tarragon pithivier pie

Meat

Hot seares beef cubes wrapped in pancetta

Risotto and pancetta cakes with sun-dried tomato pesto

Quiche lorraine

Lamb filo cigars with mint cucumber yoghurt

Gyoza with red wine vinaigrette

Mini pork schnitzel with onion relish

Vegetarian

Baked camembert with rhubarb compote

Panko-crumbed smoked mozzarella arancini

Chickpea fritters with aioli

Sweetcorn dumplings with tomato chilli jam

Steamed and pan-fried spinach and tofu dumplings with saltless soy

Polenta chips with tomato chilli jam

Potato and green pea samosa with tomato chilli jam

Pumpkin and chilli arancini

Served on spoon, or glass (specialty item)

\$6.00 per item

Chilled scallop ceviche with tomato, chilli and coriander salsa

Warm prawn tortellini with tomato and basil oil

Potato and leek soup with gravlax and chives

Warm silken tofu and tom yum stock

Chilled spicy gazpacho shots with extra virgin olive oil

Spicy kingfish tartare on wakame salad

Warm rich shellfish bisque macchiato

French onion soup with gruyere cheese

Crabmeat and green paw paw with fried eschalots and coriander

Lamb vindaloo with roti

Oyster veloute with sterling caviar

Served on skewer, bamboo or fork (specialty item) \$6.50 per item

Warm chemoula lamb skewers with tahini yoghurt
Barbecued lamb kofta and cucumber raita
Pan-fried merguez sausage with tomato chilli jam
Grilled chicken and beef satay with spicy Balinese peanut sauce
Quail eggs tossed in dukkah spice
Marinated and crumbed crocodile fillet
Caprese skewers with extra virgin olive oil and balsamic

Hearty canapé selection \$8.00 per item

Shrimp damper, avocado and spicy cocktail sauce
Roast pork and onion sauté on sourdough bun
Chunky steak and mushroom pie
Turkish bun filled with lamb kofta and tzatziki
New york style Frankfurt buns with sweet mustard, sauerkraut and gravy
Panko-crumbed prawns and sweet chilli sauce
Beef pie topped with pea mash
Tandori chicken pizza with caramelized onion and yoghurt
Minced lamb pizza with yoghurt and coriander

Sweet canapé selectipon \$5.00 per item

Lemon curd and fresh raspberry tartlet
Mini chocolate hazelnut brownie
Profiteroles with cognac custard
Panna cotta shot glass berry compote
Vanilla brulee in asian spoon
Tiramisu macchiato
Glace petit four
Lemon and almond polenta cake

Chefs cooking station

Add the excitement of live theatre to your cocktail reception with a chefs cooking station. Have the chef impress the crowd as they prepare your selection - please refer to your Function Manager for further details.