

COCKTAIL PACKAGES

OPTION ONE: @\$25.50

2 hour duration with 10 bites per head including:

Turkish bread & dips
Vegetable spring rolls w sweet chilli
Mushroom arancini w garlic aioli
Vine ripened tomato pizza w fiore de latte, basil
Satay chicken skewers, peanut sauce
Home made sausage rolls w green tomato passat

OPTION TWO: @\$29.50

2 hour duration with 10 bites per head including:

Mini roast beef & horseradish baguettes
Vegetable spring rolls w sweet chilli
Three cheese & chive arancini w lemon aioli
Grilled cevapicci w humus & sumac
Bolognese pizza w Calabrese salami, fresh oregano
Chicken & leek pies
Lamb & cumin kebabs w tahini eggplant

OPTION THREE: @\$39.50

3 hour duration with 10 bites per head including:

Mushroom arancini w garlic aioli
Salmon fish cakes w lemon aioli
Traditional beer battered fish and chips
Chicken, leek & white wine pies
Braised beef w mash & caramelised onions
Pumpkin risotto w pecorino
Bolognese pizza w Calabrese salami, fresh oregano

Also select one dessert from the following:

Vanilla brulee w pistachio praline
Lemon meringue pies
Boathouse tiramisu w peppermint crisp
Raspberry sorbet w fresh fruit
Chocolate mousse w Valencia orange

Please note:

Should you choose to increase the number of bites per head there will be an additional charge of

- \$2.50 per canapé or
- \$9 per person for each half hour of extra canapés

BOATHOUSE

7 The Boulevard Moonee Ponds Vic 3038

T: 03 9375 2456 F: 03 9370 5182

E: info@theboat-house.com.au

W: www.theboat-house.com.au

ABN: 88 107 654 884

A LA CARTE LUNCH AND DINNER PACKAGE

2 courses @ \$43.50 per head

3 courses @ \$54.50 per head

Shared entrees

Turkish bread w eggplant dip

Garlic Pizetta with rosemary & sea salt

Braised meatballs w Napoli sauce, pecorino & fresh basil

Bratwurst chipolatas w fried fennel, olives & chilli

Lemon pepper squid w coconut vinaigrette & fresh lime

Guests will select a main from the following:

Fish & chips

Crispy beer battered fish, wedges, lemon & aioli

Salmon

Crispy skin salmon w roasted seasonal vegetable

Risotto

Chicken & mushroom risotto, lemon mascarpone

Pizza # 1

Roasted pumpkin, fetta, caramelised onion, baby spinach

Steak

300gm sirloin w seasonal vegetables

Burger

The Boathouse Burger, cheese, bacon, mustard aioli & fries

Guests will select a dessert from the following:

Chocolate

Boathouse chocolate cake, blackberry sauce, raspberry sorbet

Crumble

Apple & rhubarb crumble w nut brittle ice cream

Brulee

Classic crème brulee w short bread

Cheese

Selection of boutique cheeses, Phillipa's fig & star anise bread

PLEASE NOTE

Our menus are seasonal and are subject to change.

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BEVERAGES

On Consumption

Preselected beverages from our wine list - to ensure that we are stocked with your selected wines we suggest you choose the following:

1 sparkling wine

1 white varietal

1 red varietal

1 beer varietal

Bar Tabs

We will set a minimum spend on beverages which would be prepaid. When this is reached we will advise the host. They can increase the monies if they choose or guests can pay for their own beverages.

FUNCTION CAPACITY & EXCLUSIVE USE

Cafe

Seated - maximum 50 people

Cocktail - maximum 60 people

Bar

Cocktail - maximum - 30

Palm Court

Cocktail - maximum 80 people

Seated – maximum 60 people

Exclusive use of The Boathouse

Seated – maximum 120 people

Cocktail – maximum 180 people

Please note that menu selection for groups of 20 and over will be required to select set entrée, alternate main and set dessert.

If you would like to exclusively book The Boathouse the minimum spend would be:

- \$7,000 for Monday to Thursday
- \$10,000 for Fridays, Saturdays and Sundays

Please speak with our Restaurant manager to discuss minimum spend which will apply for the date for your function.