



LAST MINUTE  
CLASSIC  
FUNCTION SPECIAL

An absolutely fabulous first class event !!!

This is our best 2010 special  
including drinks.....

**only \$68.00 per guest**

(2 Courses including drinks over 2.5 hours)

**only \$78.00 per guest**

(2 Courses plus hors d'oeuvres including drinks over 3 hours)

**only \$88.00 per guest**

(3 Courses over 4h with drinks over 4 hours)

**CLASSIC BANQUET**

**Entree**

**Hot and cold hors d'oeuvres & canapé**

**Served with pre dinner drinks**

**Mains**

Chicken Breast on couscous with pesto

Lean Pork Ribeye on kumera with a honey mustard glaze

Prime Roast Sirloin on potato mash

with a wild mushroom ragout

Nile Perch on Jasmine rice with a dill and lime butter

**Dessert**

Hazelnut Praline Chocolate Mousse

Mango and Galliano Bavarois

Hot Apple and Raspberry Crumble

Fresh and Seasonal Tropical Fruit Compote  
with a passionfruit and Cointreau syrup dressing

includes all food,  
beverage, service, staff and more !!!

Available any day or evening  
**only for functions held between  
1 May 2010 and 30 September 2010**

This popular package is a full featured  
Lachlan's event package  
For a fabulous event and  
for a limited time only.



**Parramatta Park**

**T 1300 596 286**

**[www.lachlans.com.au](http://www.lachlans.com.au)**

\*\*\*This classic offer is available until 30 Sep 2010 . Not available public holidays or for use with any other offers. Strictly only available for bookings taken after 1 May 2010 (Not available for pre existing bookings)

**LACHLANS CLASSIC FUNCTION SPECIAL**

## **CLASSIC BUFFET**

### **Entree**

A selection of hot and cold hors d'oeuvres & canapé

### **Mains**

Prime Roast Sirloin with a rich port jus (hot)

Peanut Satay Chicken (hot)

Ravioli with spinach, ricotta  
and a fresh tomato sauce (hot)

Marinated Calamari in lime juice and olive oil

Chef's selection of seasonal freshly made salads including  
button mushroom with shallots and capsicum, tomato and  
Spanish onion salad, mixed green leaf salad, pasta salad  
with olives, sun dried tomato and roast eggplant.

Hot whole potatoes with herb butter

### **Dessert**

Fresh Fruit Compote marinated with passion fruit syrup,  
Lemon and Vodka Tart, Rich Chocolate Mud Cake Terrine,  
Mango and Galliano Bavarois