



CORPORATE PRESENTATION LUNCHES & DINNERS

FOR THE MOST IMPORTANT
CORPORATE EVENTS

**Simple, easy to organize and professional.
This package is perfect for presentations,
awards, staff and customer events.**

It is available for both lunch and dinner every day and night except Saturday nights and except for Friday and Saturday nights in November and December.

Private Rooms for 10, 20 30 and 200 guests
Easy Access with parking right at the front door
Lecturn, Microphone, PA included
Superb Food and Service
River, Gardens and Parklands
Options for a Grand Entrance through the
National Trust's most important house in
Australia

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)

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



Parramatta Park

t 1300 596 286

www.lachlans.com.au

CORPORATE PRESENTATIONS

CORPORATE BANQUET

Entree

Hot and cold hors d'oeuvres & canapé
served with pre dinner drinks

Mains

Chicken Breast on cous cous with basil pesto

Lean Pork Ribeye on kumera mash
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

Australian Cheese and Fruit Platter

Mango and Galliano Bavarois with a raspberry coulis

Hot Apple and Raspberry Crumble

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

Option (plus \$5.90 per guest)

Choose a served entrée replacing hors d'oeuvres & canapé

Soup of the Day

Crumbed Chicken Tenderloins with mesclun
and plum sauce

A Traditional Caesar Salad

Spinach Ravioli with ricotta, fresh tomato, basil
and shaved parmesan

CORPORATE 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), Spirali Pasta with spinach, ricotta and a
fresh tomato sauce (hot), Marinated Calamari in lime juice
and olive oil (cold), 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

Australian Cheese and Fruit Platter
to the centre of your guests table