

Premium Event Buffet

Fresh Breads and Dampers

Entree

Hot and cold hors d'oeuvres and canape served with predinner drinks in the courtyard

Meats

Hot and Cold

Prime Roast Sirloin with a rich port jus (hot)
Lean Pork Roulade with fig and ginger (hot)
Peanut Satay Chicken (hot)
Leg Ham off the bone
Calamari marinated in lime juice and olive oil

Salads

Chef's selection of seasonal freshly made salads including roast pumpkin, leek and red bean salad, tomato and Spanish onion, mixed green leaf salad, pasta salad with olives, sun dried tomato and roast eggplant.

Your choice of potato salad or hot whole potatoes with herb butter

Desserts

Choose from our Premium Event three course banquet menu. Choose 4 or 5 desserts or the petite four and cocktail dessert medley with chocolate dipped strawberries, baby lemon meringue, chocolate torte, pecan and more served to the centre of your guests tables

Fresh Brewed Coffee and Twinings Teas

Extra Selections

A wide variety of fabulous seafood, alternative and extra dishes are available

“...we will guarantee the success of your event ”

Extra Selections for Buffet

Add any of these dishes to your buffet for just \$4.90 per dish or exchange one of the hot & cold meat dishes for \$2.90 per dish

Spinach Ravioli with ricotta, basil, fresh tomato and parmesan (hot)

Beef Satay with peanut & almond sauce (hot)

Nile Perch Fillets with citrus beurre blanc (hot)

Lamb Curry with rice (hot)

Chicken Curry with coconut Jasmine rice (hot)

Oysters in the half shell (3 per guest) (cold)

Add any of these dishes to your buffet for just \$6.90 per dish or exchange any one of the dishes for one in the buffet for \$4.90 per dish

Whole Fresh King Prawns (cold)

Smoked Atlantic Salmon (cold)

Crab and Polenta Cakes (hot)

Seafood Buffet Combo with King Prawns, Smoked Salmon, Oysters and Crab and Polenta Cakes plus \$18.90 per guest or exchange 3 dishes plus \$14.90 per guest

Pricing

3 Course Banquet or Buffet including drinks (Drinks included in these packages at a discounted price)

	4 hour	5 hour
Group 1	\$105	\$117
Group 2	\$109	\$122
Group 3	\$113	\$127

Even More Banquet or Buffet Possibilities

- Hors d'oeuvres and Canape \$6.9
- Port with your coffee \$3.9
- Cheese and Fruit Platters or Antipasto Platters to the centre of your tables \$6.9



PREMIUM EVENT PACKAGE

Imagine... Old Government House, the most important National Trust House in Australia, heritage listed by the United Nations, sandstone courtyard, old English hedges, long vine covered verandahs, silk lined garden marquee with views through the trees to the river beyond, private dining rooms and more

**history
gardens**

world class food and service

silk lined garden marquee, private garrison rooms,

weddings, upmarket business functions,

celebrations of all kinds

from 10 to 240 guests

your choice of a full sitdown banquet or buffet

INCLUDING

Linen setting, flowers, music system, all food and drink. A 4 or 5 hour function with drinks including good bottled wines, champagne, beers, 100% fresh juices, still & sparkling waters.

Photographs in the grounds.

Maitre d' and MC. No room hire or staff costs.



Parramatta Park

t 1300 596 286

www.lachlans.com.au

This Premium Event Package is your main Saturday evening package. On Saturday evenings it is only available as a 5 hour package. Any daytime or other evening the package is available as either a 4 or 5 hour event.

FINE DINING IN SYDNEY

Premium Event Entree Selection

Soup of the day

Group 1

Caesar Salad with virgin olive oil, balsamic vinegar, egg yolk in the dressing, bacon, anchovies & croutons and shaved parmesan

Spinach Ravioli with ricotta, basil, fresh tomato and parmesan

Premium Event Mains Selection

Chicken Breast
on couscous with basil pesto

Lean Pork Ribeye
on kumera mash with a honey mustard glaze

Roast Sirloin on potato mash
with a horseradish cream sauce

Premium Event Dessert Selection

Mango and Galliano Bavaois

Rich Chocolate Mud Cake with a coffee bean anglaise

Serendipity Vanilla Bean Icecream with raspberry and Cointreau sorbet on crème anglaise

Crumbed Chicken Tenderloins with mesclun and plum sauce

Group 2

Roasted Pumpkin and Ricotta Tart on wild rocket greens

Salt and Pepper Calamari with lime and citrus dressing

Broccoli and Cheddar Flan with a tomato and cracked pepper coulis

Nile Perch Fillets
on jasmine rice with dill and lime butter

Supreme of Chicken
filled with sun dried tomato, pine nuts and crème cheese

Seared Lamb Rump on potato mash with a rich port and rosemary jus

Char Grilled and Roasted Vegetable Stack with drizzled pesto and kumera crisps

Milk Chocolate Mousse with hazelnut praline served inside a chocolate shell

Hot Apple and Raspberry Crumble with light cream and berry garnish

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

Lemon and Vodka Tart with sugared peel

Roast Duck Breast on glass noodles with julienne vegetables and a sweet chili and roasted sesame seed dressing

Group 3

Green Prawns marinated with sweet chilli and lemon on jasmine rice

Crab and Polenta Cakes cooked golden brown and served with an orange and tomato salsa

Tasmanian Smoked Salmon with tomato and dill mayonnaise and coloured pasta garnish

Eye Fillet of Beef
char grilled and served with a wild mushroom and spring onion ragout

Turkey Breast Roulade with bread stuffing and cranberry

Individual Seafood Pie with steaming sautéed green beans

Atlantic Salmon with baby bok choy and a white wine and lemon grass sauce

Petit Four and cocktail dessert medley including chocolate dipped strawberries, baby lemon meringue, chocolate torte, pecan and more served to the centre of your guests tables

Individual Chilled Creme Brulee with shaved white chocolate

Banana and Caramel Dessert with sponge layers wrapped in a white chocolate envelope



Lachlan's
OLD GOVERNMENT HOUSE

www.lachlans.com.au