

# Waldorf on London 2010

## Functions Menus

### *All Inclusive Dinner Package*

- ~ \$49 per person\*
- ~ Includes Bottles Red / White on table
- ~ 3 Course Menu as below

### Menu Selection – *Alternate Service Menu*

#### Entrees

- *Honey Roast Pumpkin Soup, Sweet Potato Crisps, Sour Cream Swirl*
- *Thai Beef Salad W- Snow Pea Salad, Crispy Noodles & Roast Shallot Dressing*

#### Mains

- *Pesto Marinaded Barramundi Fillet on a Saffron Risotto Cake, Rocket Salad, Lemon Beurre Blanc*
- *Rosemary & Lemon Chicken Breast, Garlic Polenta Cake, Peperonata*

#### Dessert

- *Fruit Pavlova W Creme Chantilly & Toasted Hazlenuts*
- *Sticky Date & Pecan Pudding W Butterscotch Sauce & Vanilla Ice Cream*

*\*Minimum Number 20pax*

**Waldorf on London** is the ideal location for your inner city function. Whether it is over lunch, after work or an evening function you are looking for, the Waldorf on London can cater for all of your needs. Please contact our function manager, Nathan today on 02 6229 0141 for further information....

# Formal Dinner Menu

## *ALTERNATE & CHOICE*

### Entrees

- Honey Roast Pumpkin Soup, Sweet Potato Crisps, Sour Cream Swirl
- Potato & Leek Soup W- Garlic & Herb Croute
- Smoked Salmon Salad W Avocado & Potato Tian, Herb Salad, Champagne Dressing
- Salt & Pepper Squid W- Lime Aioli
- Grilled Scallops on Parsnip Puree W- Apple Balsamic & Crisp Prosciutto
- Chicken Caesar Salad W Crisp Prosciutto, Toasted Sourdough, Grano Padano
- Warm Smoked Chicken & Wild Mushroom Tartlet W Baby Leaves
- Thai Beef Salad W- Snow Pea Salad, Crispy Noodles & Roast Shallot Dressing
- Veal Tortellini W- Pancetta & Mushroom Cream Sauce, Fried Parsley
- Warm Duck Breast, Vermicelli Noodle Salad, Orange & Chilli Dressing, Toasted Macadamias\*\*
- Spinach & Ricotta Ravioli W- Tomato Confit & Crisp Basil
- Goats Cheese & Red Onion Tartlette, Toasted Walnuts, Balsamic Dressing

### Main Course

- Grilled Beef Tenderloin W- Potato & Herb Roesti, Dutch Carrots and Shiraz Jus
- Grilled Beef Medallions W- Sweet Potato Gratin, Wild Mushroom Ragout
- Roast Chicken Breast Stuffed with Avocado & Brie, Smashed Kipflers, Leek Ragout
- Rosemary & Lemon Chicken Breast, Garlic Polenta Cake, Peperonata
- Herb & Parmesan Crusted Lamb Rack, Fondant Potato, Asparagus, Balsamic Jus\*\*
- Marinated Grilled Lamb Cutlets, Crushed Kipflers, Feta & Rocket Salad\*\*
- Macadamia Crusted Pork Cutlet, Crisp Chat Potatoes, Baby Spinach, Apple Jus
- Chermoula Salmon Fillet, Preserved Lemon Cous Cous, Confit Tomatoes, Basil Oil
- Pesto Marinaded Barramundi Fillet on a Saffron Risotto Cake, Rocket Salad, Lemon Beurre Blanc
- Slow Roasted Balsamic Field Mushroom, French Lentil salad, Sweet Potato Chips
- Roast Vegetable Feuilette, Rocket & Parmesan Salad
- Sweet Potato Gnocchi, Roast Cherry Tomatoes, Persian Fetta

### Dessert

- Buttermilk Panna cotta W- Raspberry Compote & Toasted Macadamias
- Lemon & Lime Tart W- Marinaded Strawberries & Crème Chantilly
- Mocha Chocolate Crème Brulee W- Pistachio & Orange Blossom Shortbread
- Berry Cheesecake W- Berry Coulis
- Treacle Sponge Pudding W Vanilla Anglaise
- Sticky Date & Pecan Pudding W Butterscotch Sauce & Vanilla Ice Cream
- Crème Caramel W- Candied Walnuts
- Belgian Chocolate Mousse W- Orange Syrup & Crisp Wafer
- Fruit Pavlova W Creme Chantilly & Toasted Hazlenuts
- Cherry & Almond Cake W- Honey Anglaise
- Cheese & Fruit Plate

## Canapés Options

### Cold Canapés

- *Smoked Salmon on Pumpernickel W- Crème Fraiche & Chives*
- *Smoked Salmon Tartare on Cucumber Discs*
- *Tomato & Olive Bruschetta W- Grilled Asparagus*
- *Melon & Prosciutto Balls*
- *Smoked Chicken Tartlet W- Toasted Sweet corn & Dijon Mayonnaise*
- *Chicken Larb Gai W- Lime & Mint*
- *Guacamole & Corn Chips*
- *Olive, Sundried Tomato & Fetta Tartlet*
- *Teriyaki Chicken W- Crispy Shallots*
- *Spicy Avocado Salsa on Toasted Sourdough*
- *Rare Roast Beef W- Eggplant Caviar*

### Hot Canapés

- *Parmesan Crusted Stuffed Olive*
- *Tartlet of Blue Cheese & Confit Cherry Tomatoes*
- *Grilled Lamb Loin W- Rocket & Harissa*
- *Tartlet of Bacon & Brie*
- *Satay Chicken Skewers*
- *Salt & Pepper Squid W- Nahm Jim*
- *Cheese & Spinach Triangles*
- *Spinach & Feta Frittata W- Sundried Tomato Pesto*
- *Assorted Home-made Mini Quiche*
- *Thai Fish Cakes W- Sweet Chilli Sauce*
- *Vegetable Curry Puff W- Tamarind Dipping Sauce*
- *Grilled Chorizo W- Corn Salsa*
- *Thai Chicken Puddings W Coriander Sauce*
- *Lamb & Mint Balls W- Tatziki*
- *Vegetable Spring Rolls W- Soy Sauce*
- *Saffron Risotto Cakes-W Salsa Verde*

## Costings

*\$44 per person (2 course) entrée/main – main/dessert*

*\$55 per person (3 course) or (3 Choices of Canapés & 2 course menu)*

*\$66 per person (3 course meal & 3 choices of canapés to start)*

*Choose 2 items from each of the above (served alternate)*

*\*\*For These items there is an additional Fee of \$3 per person*

*Please note for exclusive use of the restaurant a \$400 booking fee applies,  
minimum numbers apply*