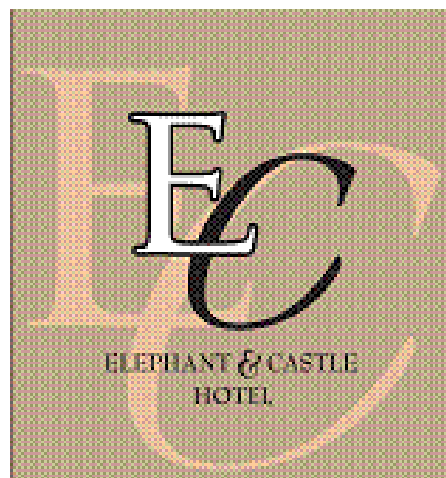


Functions



The Elephant & Castle Hotel
158 McKillop St
Geelong

Ph: 5221 3707

Events @ The Elephant & Castle Hotel

Our private dining room is perfect for all function, dining and meeting requirements

Function Room - sit down dining - 50 people (max)
stand-up finger food - 90 people (max)

Sit down set menu - minimum of 20 people, up to a maximum of 90 people
(a 10% deposit is required to confirm all bookings)

Our delectable Canapé menu is available for stand-up functions, meetings etc

The Function Room is also available for...

- Sporting Club or School Meetings - weekdays/nights
Monday - Thursday only (& subject to availability)
- Conference, Board, Staff, or Breakfast Meetings

A semi-private rear dining room is also available, with sit down dining for up to 35 people, plus stand-up functions for up to 50 people during non-peak trading periods.

Function Menu Options

\$30 per head

Design a menu from the options listed... entire group has **only** entrée & main **or** main & dessert, **two** options per course

\$35 per head

Design a menu from the options listed... **each guest** has the option of entrée & main **or** main & dessert, **three** options per course

\$45 per head

Design a menu from the options listed... **each guest** has **three** courses with **three** options per course

\$50 per head

Design a menu from the options listed... **each guest** has **three** courses with **three** options per course **plus** antipasto/grazing platters on tables upon arrival

Entrée

Chilli & Garlic Calamari with a Mixed Leaf Salad

Soup of the Day with Toasted Sourdough

Baked Prawns served with Cos Leaf & Spicy Avocado Salad

Seared Diver Scallops with Chilli Polenta, Fried Leek & a Sweet Soy Dressing

Spanish Meatballs with a Tangy Red Pepper Sauce, Garlic aioli & Topped with Fresh Rocket leaves

Caesar Salad

Vegetarian Options

Roast Vegetable & Asparagus Salad with Balsamic Vinegar

Main

Braised Lamb Shoulder with Smashed Kipfler, Garlic Green Beans finished with a Red Wine Jus

Rolled Roasted Sirloin accompanied by Seasonal Roasted Vegetables, Caramelised Onions & House Made Gravy

Pan Fried Queen Snapper Fillets with a Tomato Fondue, Smashed Kipfler Potatoes & Confit Leek

Soda Battered Whiting Fillets with a Baby Caesar Salad & Tartare Sauce

Kiev cut Chicken with Ricotta Dumplings, Wild Rocket Pesto & a Tomato pilaf

Pork Cutlet served with Braised Wombok, Roasted Chats & topped with Apple Chutney & Walnuts

Linguini Pasta with shaved Lamb Shoulder, Cherry Tomatoes, Kalamata Olives tossed with a Fresh Napoli & Baby Basil Sauce

Vegetarian Options

Mushroom & Green Pea Risotto

Gnocchi with Roast Pumpkin, Pine Nuts in a Pesto Cream Base

Dessert

Espresso Cream Brulee served with Swiss Chocolate, Persian Fairy Floss & Baileys Infused Mouse

American Cheese Cake with Fresh Raspberries, Double Cream & Praline

House made Lemon Tart with Cream Chantilly, Citrus Anglaise & Strawberries

Warm Sticky Date Pudding with Butter Scotch sauce & Double Cream

Canapé Menu

Selection 1

Chefs' Selection of Mini Pizzas
Soda Battered Market Fish Goujons
Arancini Balls (v)
Quarter Chicken & Mayonnaise Sandwiches
Vegetarian Samosas (v)
Satay Chicken Skewers
Lamb Kofa Balls with Tzatziki Sauce (g)
Chefs' Selection of Gourmet Flat Breads

Selection 2

Chefs' Selection of Mini Quiches (v)
Sesame Prawns
Soda Battered Trevally Goujons
Red Kidney Bean Fritters
Cracked Pepper Angus Beef Skewers (g)
Mediterranean Arancini Balls (v)
Prosciutto Wrapped Seafood Skewers (g)
Chefs' Selection of Gourmet Flat Breads

Party Platters

Mini Sausage Rolls
Mini Party Pies
Mini Spring Rolls
Vegetarian Samosas
Mini Dim Sims

\$100 –serves approx 20 guests

\$80 –serves approx 15 guests

\$60 –serves approx 10 guests

(the v & g symbols denote vegetarian & gluten free)

Elephant & Castle Beverage Packages

Package 1

3 hour package

\$30 per person

Carlton Draught or Victoria Bitter Stubbies

Cascade Light Stubbies

Rothbury Estate Red Wine

Rothbury Estate White Wine

Lindemans Sparkling Brut

Soft Drink & Juice

Tea & Coffee

Package 2

4 hour package

\$40 per person

Carlton Draught or Victoria Bitter Stubbies

Cascade Light Stubbies

Deakin Estate Red Wine

Deakin Estate White Wine

Lindemans Sparkling Brut

Soft Drink & Juice

Tea & Coffee

If you wish to run a TAB for your event, all drinks are charged at bar prices.