

Sample Menu

2 or 3 Course Set Menu

Inclusions: freshly baked bread rolls, freshly brewed tea and coffee

ENTRÉE

Baby beetroot and caramelised onion goats cheese tart, tomato, extra virgin olive oil

Sauté king prawns, chorizo, cherry tomato, basil and a touch of chilli

Confit pork belly, preserved cabbage and apple salad, sweet and spicy candied fruit

Smoked salmon, salmon roe, blueberries and wild capers

House made cured and smoked duck, pickled grapes and crispy kale

Crumbed haloumi and Mediterranean salad, olives, pomegranate molasses

MAIN

Risotto with wild mushrooms, parmesan wafer, truffle oil

Market fish roasted on lemon myrtle leaves, pickled baby beetroot, blistered medley tomatoes

Roast chicken breast, mushroom ragout, braised leeks, jus gras

Dukkah crusted lamb, kumera mousse, steamed greens, mint yoghurt

Slow cooked pork, caramelised parsnip mash, roasted pumpkin

Char-grilled beef sirloin, roast potatoes, braised shallot, red wine reduction

DESSERT

Sticky date pudding, butterscotch sauce, vanilla ice cream

Vanilla panna cotta, poached seasonal fruit, cinnamon oat crunch

Chocolate fondant, peanut butter and honey comb ice cream, salt caramel

Mini pavlova, lemon custard, fresh berries

We are pleased to cater for special diets, prior notification is required.

Menu is subject to change without notification.



**METRO
HOTELS**

Metro Mirage Hotel Newport

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Dinner selections

Marina Gourmet Buffet

Minimum: 50 guests required

Event duration: up to 4 hours

Venue: Pittwater Reception Room

Menu

Baked bread basket

Baked vegetables, garlic, rosemary

Grilled chicken, mushroom and capsicum

Steamed fish, vegetables, Asian sauce

Chef's pasta selection

Gourmet salads

Dessert

Cheese platter with dried fruit

Seasonal fruit platter

Assorted dessert selection

Freshly brewed tea and coffee

Buffets menus can be tailored to your requests.

Sails Alfresco BBQ

Minimum: 30 guests required

Event duration: up to 4 hours

Venue: Alfresco poolside

Menu

Crusty bread rolls

Seafood skewer

Marinated beef steak

Marinated chicken

Gourmet sausages

Grilled vegetables

Baked potato and pumpkin

Gourmet salads

Dessert

Cheese platter with dried fruit

Seasonal fruit platter

Assorted dessert selection

Freshly brewed tea and coffee

Additional Seafood

Oysters natural, trio of sauces (2 per guest), smoked salmon roses, capers, fennel and dill, fresh ocean prawns with lemons, limes, aioli (2 per guest),



Cocktail selection

Cocktail Package

Minimum: 30 guests poolside or 50 guests Pittwater Reception Room

Event duration: up to 4 hours

Includes: 6 canapés plus 2 substantial canapés and 1 food station

Total 12 pieces per person plus food station

Freshly brewed tea and coffee

CANAPÉS MENU

Cold Canapés

Pate with pistachio, cranberry sauce, crispy bagel slice

Crab toast with avocado

Seared carpaccio beef, tapenade, rocket

Roast duck, pickled pear, sourdough

Char-grilled vegetable frittata, tomato relish

Smoked salmon, sour cream, pickled cucumber

Hot Canapés

Tempura pork dumplings, Asian herbs, sweet chilli sauce

Coconut, ginger and lime marinated prawn, mango salsa

Caramelised onion and goats cheese tart

Harissa marinated beef, crispy tortilla, lime yoghurt

Pumpkin, sage and mozzarella arancini

Garlic, chilli and lime chicken skewers, Romesco sauce

Substantial Canapés

Thai beef noodle salad

Fish and chips, aioli

Lamb Tagine, roast vegetable cous cous

Indian chicken curry, basmati rice

FOOD STATIONS

Mezze

Platters of marinated vegetables, olives & fetta, assorted dip served with toasted assorted breads

Cheese

Selection of Australian cheeses served with traditional accompaniments

Fruit

Seasonal fruit platter

Dessert

Assorted mini dessert selection



Lunch Selections

All buffet lunches served with freshly brewed tea and coffee, and selection of soft drinks.

Gourmet Buffet

- Crusty bread rolls
- Gourmet selection of 2 hot dishes with accompaniments
- Gourmet salads
- Cheese platter with dried fruit and nuts
- Seasonal fruit platter and assorted sweet bites

Light & Healthy Buffet

- Crusty bread rolls
- Gourmet selection of 2 hot light and healthy dishes with accompaniments
- Gourmet salads
- Cheese platter with dried fruit and nuts
- Seasonal fruit platter and healthy dessert option

Gourmet Sandwich & Wrap Buffet

- Assortment of gourmet sandwiches and wraps
- Gourmet salads
- Cheese platter with dried fruit and nuts
- Seasonal fruit platter and assorted sweet bites
- Working lunch option served in the conference room

* Please note a 10% surcharge applies on Sundays.

Poolside Aussie BBQ

Includes personal BBQ chef

- Crusty bread rolls
- Marinated rump steak
- Gourmet sausages with grilled onions
- Marinated chicken
- Baked potato and pumpkin
- Gourmet salads
- Cheese platter with dried fruit and nuts
- Seasonal fruit platter & assorted sweet bites



Dinner Selections

Poolside Dinner BBQ

Poolside area to be vacated by 10pm
(Minimum 15 people)

Menu

- Crusty bread rolls
- Seafood skewers
- Marinated beef steak and chicken
- Gourmet sausages
- Lamb or pork
- Baked potato, pumpkin and grilled vegetables
- Gourmet salads
- Cheese platter with dried fruit
- Seasonal fruit platter
- Assorted desserts

Additional Seafood \$15 per guest

- Oysters natural with trio of sauces (2pp)
- Fresh ocean prawns with lemons, limes & aioli (2pp)
- Smoked salmon roses, capers, fennel & dill

* Please note 10% surcharge applies on Sundays.

Alfresco Cocktail Party

Poolside area to be vacated by 10pm
(Minimum 30 people)

Cold Canapés

(Choose 3 from the selection below)

- Pate with pistachio, cranberry sauce, crispy bagel slice
- Crab toast with avocado
- Seared carpaccio beef, tapenade, rocket
- Roast duck, pickled pear, sourdough
- Char-grilled vegetable frittata, tomato relish
- Smoked salmon, sour cream, pickled cucumber

Hot Canapés

(Choose 3 from the selection below)

- Pulled pork sliders
- Coconut, ginger and lime marinated prawn, mango salsa
- Caramelised onion and goats cheese tart
- Harissa marinated beef, crispy tortilla, lime yoghurt
- Pumpkin, sage and mozzarella arancini
- Garlic, chilli and lime chicken skewers, Romesco sauce

Additional inclusions:

- Antipasto platters
- Seasonal fruit platters
- Cheese platter with dried fruit and nuts
- Assorted sweet bites

