

LANCEMORE

MANSION HOTEL

WERRIBEE PARK

MEETING FOOD AND BEVERAGE

2023





Lancemore Mansion Hotel has a continued focus on delivering bespoke offerings to each and every guest.

There are a variety of options available ensuring that delegates are provided with a selection of food and beverage items to keep them focused, stimulated and encourage networking over shared meals and experiences.





DAY DELEGATE PACKAGE

Day Delegate Package
Food and Beverage Inclusions:

Freshly Brewed Bean to Cup
+ Specialty Tea Selections

Morning Tea
Grazing Lunch
Afternoon Tea



Image — Mansion Arches - Lancemore Mansion Hotel

MORNING + AFTERNOON BREAKS

MORNING TEA
2 varieties included (sample)

- Croissants
- Mini cakes
- Carrot cake
- Gourmet sausage rolls

AFTERNOON TEA
2 varieties included (sample)

- Scones
- Arancini
- Vegetarian croquettes
- Profiteroles

A LITTLE EXTRA
Additional selection - \$6.00 per person

- | | |
|------------------------------|-------------------|
| Bowls of Chocolate | \$5.00 per person |
| Brain Food Muesli Bars | \$5.00 per person |
| Bowls of Dried Fruit and Nut | \$5.00 per person |
| Whole Fruit Bowls | \$5.00 per person |
| Soft Drinks | \$6.00 per drink |
| Fresh Juices | \$6.00 per drink |

Networking lounge beverages will be available to delegates including a variety of mineral waters and soft drinks – charged on consumption to master account unless specified otherwise.

Full Plant Based and Vegetarian Menus are available – please speak with your coordinator.



MENU SELECTIONS — LUNCH

LUNCH			MIX IT UP	
Roast Salmon with Lemon Beurre Blanc	Fish & Chips with tartare sauce		Take Away Lunch / Picnic Lunch	\$8.00 per delegate
	Vegetable cassoulet (v)		Cheese Platter	\$8.50 per delegate
Vegetable Cassoulet (v)	Roasted root vegetables		Antipasto Grazing Platter	\$8.50 per delegate
Chips with Aioli	Coleslaw			
Greek Salad	Freshly baked rolls			
Freshly baked roll				



Networking lounge beverages will be available to delegates including a variety of mineral waters and soft drinks

DINING EXPERIENCES

3 Course Alternate Menu	\$105.00 per person
Sharing Menu	\$105.00 per person
Feasting Menu	\$110.00 per person
Side Dishes	\$8.00 per person / per selection
30 minutes Canapes	\$18.00 per person
Grazing Antipasto	\$54.00 per platter
Grazing Cheese and Sweets	\$54.00 per platter

Image — Mansion Arches - Lancemore Mansion Hotel



MENU SELECTIONS — DINNER CANAPES

FISH

Spanner Crab, Fennel, Chilli,
Preserved Lemon Toast

Barramundi Ceviche, Smoked Leek
Cracker, Tonic Gel, Saltbush

Cod Brandade, Tomato Chilli
Relish

VEG

Cucumber, Thyme Ricotta Cannelloni, Sorrel Flower

Potato Brava’s Croquette

Pumpkin & Sweet Potato Croquettes

Tomato Olive Tapenade Crispbread

Reuben Bruschetta

Beetroot Cured Salmon, Winter Slaw
Locally Farmed Betel leaves

Pommes Soufflé

MEAT

Mini Shepherd’s Pie

Chicken Empanada’s

Bolognese Arancini



30 Minute Canapes Service
Selection of 3 items
Selection of 6 items

\$18.00 per person
\$36.00 per person

SHARED DINING

ENTRÉE

Rip it - Eat it - Garlic Focaccia

Pork Belly Tacos, Hispi Cabbage, Kimchi Mayonnaise

Guacamole, Beetroot Hummus, Sweet Potato Cashew Dip

Salt and Pepper Squid, Fried Whitebait, Tartare Sauce, Charred Lemon

Provençal Platter, Pickled Seasonal Vegetables, Chef's Garden Herbs

MAIN

Porchetta, Faggioli Beans, Tuscan Vegetables

Whole Roast Chicken, Sage Onion Stuffing, Pan Juices

Accompanied by:

Roasted Thyme Kipflers, Prosciutto, Charcoaled Chilli Peppers, Confit Garlic

Simple Tomato, Compressed Onions, Maggie Beer Vincotto

Caesar Salad, Ugly Cucumbers, Caesar Dressing, Werribee Farms Lettuce, Preserved Radish

Masons Iceberg, Seasonal Herbs, Daikon, Witlof, Lemon Myrtle Dressing (v)

DESSERT

Native Bush Berry English Trifle, Custard

DELUXE SHARED MENU - \$140.00

Sharks Bay Prawns

Bass Strait Scallops, Champagne, Sage, Caper Butter

Moreton Bay Bug Rolls, Celery, Cos, Cocktail Sauce, Pickles

Yarra Valley Caviar



FEASTING

MAIN

Whole Roasted Bass strait MB3* Porterhouse, Chimmi Churri, Saltbush
Confit Chicken Thigh, Coq au Vin

Accompanied by:

Masons Cauliflower, Potato Gratin

Roasted Sticky Carrots, Parsnips, Pepper Berry Salt

Roasted Potatoes, Wagyu Beef Fat, Lemon Thyme, Confit Garlic

Werribee Farm Broccoli, Preserved Lemon, Chilli, Almonds

Caesar Salad, Ugly Cucumbers, Caesar Dressing, Werribee Farms Lettuce, Preserved Radish

Simple Tomato, Compressed Onions, Maggie Beer Vincotto

DESSERT

Pear and Rhubarb Crumble, Crème Anglaise, Balsamic Ice-cream





PLATED DINING

ENTRÉE (select two)

- Lime and vodka cured Hiramasa king fish (DF/NF): Burnt ruby grapefruit, radish, wasabi mayo, brioche soldier, fennel salad, roe
- Crispy Pork Belly (GF/DF/NF): Green pickled papaya, micro herb salad
- Homemade Pea and Mint Arancini (V/NF): Mint puree, Asian herbs, balsamic glazed, shaved parmesan
- Greek meat balls (Keftedes): Skordalia, Napoli sauce, tzatziki
- Chicken Roulade (GF): Persian feta, spinach, kumara puree, brown jus

MAINS (select two)

- Compressed Tunisian Lamb Shoulder (GF): White bean puree, chickpea Panisse, baby vegetables, jus
- Pan fried Infinity Blue Barramundi (GF): Shaved fennel, Werribee farm produce green vegetable, sweet corn chilli salsa, coriander broth
- Grilled free Range Chicken Breast (GF): Potato puree, maple bacon, asparagus, broad beans, jus
- Potato Gnocchi (V): Wild mushrooms, cream, shaved parmesan
- 14 hrs. Braised Angus Beef Cheek (GF): Garlic mash potato, seasonal petit vegetable, red currant jus

SIDE DISHES (\$8.00 per person per side)

- Celery Hearts, Charred Radicchio, Pepper, Egg Yolk
- Simple Tomato, Compressed Onions, Maggie Beer Vincotto
- Ceaser Salad, Ugly Cucumbers, Caesar Dressing, Werribee Farmed Lettuce, Preserved Radish
- Masons Iceberg, Seasonal Herbs, Daikon, Witlof, Lemon Myrtle Dressing
- Roasted Potatoes, Bay Leaf and Rosemary Butter
- Roasted Sticky Carrots, Parsnips, Pepper Berry Salt
- St. David's Dairy Milk Poached Masons Fennel Pangrattato

DESSERT (select two)

- Classic Crème Brûlée / Sable Cookie / Fresh Berries
- Apple Crumble / Dulce de Leche / Vanilla Ice Cream
- Sticky Date Pudding / Butter Scotch Sauce / Mascarpone
- Cinnamon Churros / Chocolate Sauce / Cherries



BEVERAGE PACKAGES

MANSION PACKAGE

- Counterpoint Sparkling Brut
- Counterpoint Semillon Sauvignon Blanc
- Counterpoint Pinot Grigio
- Counterpoint Chardonnay
- Counterpoint Rose
- Counterpoint Shiraz
- Counterpoint Cabernet Merlot
- Furphy, Peroni & Peroni Leggera
- Mineral water, Soft Drinks & Juice

- 2 hours - \$48.00 per person
- 3 hours - \$54.00 per person
- 4 hours - \$63.00 per person
- 5 hours - \$72.00 per person

BESPOKE VICTORIAN WINE PACKAGE

- Cloud St Sparkling
- Cloud St Pinot Grigio
- Cloud St Sauvignon Blanc
- Cloud St Chardonnay
- Cloud St Pinot Noir
- Cloud St Shiraz
- Furphy & Peroni Leggera
- Mineral water, Soft Drinks & Juice

- 2 hours - \$56.00 per person
- 3 hours - \$62.00 per person
- 4 hours - \$71.00 per person
- 5 hours - \$80.00 per person

*Wines subject to availability & vintage



BEVERAGES ON CONSUMPTION

BEER	
Little Creatures Pale	\$14.00
Furphy Refreshing Ale	\$11.00
Peroni ‘Nastro Azzurro’	\$12.00
Asahi ‘Super Dry’	\$12.00
Peroni ‘Leggera’ Light	\$9.00
CIDER	
Somersby Apple	\$12.00
Somersby Pear	\$12.00
CHAMPAGNE & SPARKLING WINES	
Dal Zotto Prosecco King Valley, VIC	\$66.00
Tropo Blanc de Blanc Adelaide Hills, SA	\$66.00
Champagne Pierre Mignon Champagne, France	\$130.00
WHITE WINES	
Dandelion Vineyards - Riesling Eden Valley, SA	\$65.00
Corte Giara - Pinot Grigio Veneto, ITALY	\$70.00
Dal Zotto - Pinot Grigio King Valley, VIC	\$66.00
Cloud Street - Sauvignon Blanc Yarra Valley, VIC	\$65.00
Nautilus - Sauvignon Blanc Marlborough, NZ	\$70.00
In Dreams - Chardonnay Yarra Valley, VIC	\$75.00
Shadowfax - Chardonnay Werribee, VIC	\$82.00



BEVERAGES ON CONSUMPTION

ROSÉ	
Roger & Rufus - Rosé Barossa Valley, SA	\$65.00
Rameau Petit Amour - Rosé Provence, France	\$70.00
RED WINES	
Alta - Pinot Noir Yarra Valley, VIC	\$70.00
Mulline - Pinot Noir Geelong, VIC	\$80.00
Alamos - Malbec Mendoza, Argentina	\$65.00
Heathcote Cravens Place - Shiraz Heathcote, VIC	\$70.00
Whistler ‘Atypical’ - Shiraz Barossa Valley, SA	\$75.00
Scotchman Hill - Shiraz Bellarine Peninsula, VIC	\$95.00
Two Hands ‘Sexy Beast’ - Cab Sauv McLaren Vale, SA	\$72.00
Swell Seasons - Cab Sauv Margaret River, WA	\$75.00
DESSERT WINES	
Scotchmans Hill - Pink Moscato Bellarine Peninsula, VIC	\$60.00
Urlar Late Harvest Riesling 375ml Gladstone, NZ	\$70.00



BEVERAGES ON CONSUMPTION (NON-ALCOHOLIC)

COCKTAILS	
HOT GINGER GIN	\$17.00
Four Pillars Bandwagon Dry Gin, Strangelove Hot Ginger Beer	
TRADITIONAL G&T	
Four Pillars Bandwagon Dry Gin, Tonic Water	\$16.00
ZERO ALCOHOL WINE & BEER	
NON 1 - Salted Raspberry & Chamomile Wine Yarra Valley, VIC	\$60.00
Nort Refreshing Ale Merewether, NSW	\$10.00
SODA'S	
Strangelove Cloudy Pear	\$6.00
Strangelove Mandarin	\$6.00
Capi Sparkling Water 750ml	\$10.00
Pepsi Soft Drinks	\$6.00

COCKTAILS

Charged to the master account only

APEROL SPRITZ \$18.00

Aperol and sparkling wine, topped with soda.

NEGRONI \$22.00

This classic Italian aperitif is the best way to start any meal of the day.

Campari, Plymouth Gin + Rosso Vermouth

THE STORMY \$22.00

Havana Club Dark Rum, Lime and Capi Ginger Beer.

COSMOPOLITAN \$22.00

Madonna’s cocktail. Vodka, Cointreau, cranberry and citrus.



END

Please visit lancemore.com.au/conferences or
call +61 3 8616 0534 for more information