

**LANCEMORE
MANSION HOTEL
WERRIBEE PARK**

MEETING FOOD & BEVERAGE OFFERINGS



THE
CURATED
PLACES

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.



Image – Pavilion - Lancemore Mansion Hotel



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 & AFTERNOON TEA

(sample items)

- Braised beef and red wine pies
- Pork and fennel sausage roll
- Chilli cheese twist
- Ham cheese tomato croissant
- Pretzels
- Mixed grain salad bowl
- Chocolate lamington
- Lemon and blueberry bundt cake
- Chocolate peanut butter cookie
- Carrot cake
- Cinnamon bun
- Assorted pastries
- Blueberry chia pudding cups

A LITTLE EXTRA

Additional selections

Bowls of Dried Fruit and Nuts	\$8.00 per person
Whole Fruit Bowls	\$8.00 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.





LUNCH BREAK

LUNCH

Sample menu | Select 1 from each section

HOT

Roasted lamb shoulder, lamb and chermoula sauce

Grilled chicken thigh, pickled apricot, chicken and mustard sauce

Roasted barramundi, warm tartare sauce

Grilled and stuffed red capsicum, salsa verde, coriander, labneh

SANDWICHES

Chicken salad sandwich, green apple, pickled cucumber

Leg ham, gruyere cheese, Dijon mustard

Egg salad, spring onion, mayonnaise

Smoked salmon, cream cheese, gem lettuce, pickled red onion

WRAPS

Roasted chicken, coleslaw

Grilled marinated vegetables, goat curd, basil

Poached prawn, marie rose, gem lettuce

Leg ham, caramelized onion, gruyere cheese

SALADS

Baby gem salad, honey dijon vinaigrette

Roasted pumpkin, goats curd, pine nut, spinach

Fennel, radicchio, raisin and chilli vinaigrette

CURATE YOUR EXPERIENCE

MIX IT UP

Take Away Lunch / Picnic Lunch	+ \$8.00 per delegate
Cheese Platter (10 people)	\$160 per platter
Antipasto Grazing Platter (10 people)	\$160 per platter

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

DINNER OPTIONS

3 Course Alternate Menu	\$120.00 per person
Sharing Menu	\$130.00 per person

Side Dishes	\$8.00 per person, per selection
30 minutes Canapes	\$18.00 per person
Grazing Antipasto	\$160.00 per platter
Grazing Cheese Board	\$160.00 per platter

Private function room hire may apply





PRE-DINNER CANAPES

30 MINUTE CANAPES SERVICE

Selection of 3 items	\$18.00 per person
Selection of 6 items	\$36.00 per person

CANAPES

Sample menu

Chopped salmon, house made potato crisp, crispy capers, dill

Steak tartare finger sandwich

Crispy white fish brandade, rouille

Cured kingfish en croute, crème fraiche, lemon, chive,

Sydney rock oyster, fingerlime

Confit chicken rillette, crispy tortilla, jalapeno, lime, coriander

Grilled halloumi skewer, honey, pickled chilli, espelette pepper

Buttermilk fried chicken, ranch dressing, dill pickled cucumber

Sweetcorn tartlet, miso, daikon, perilla

Cacio e pepe arancini, aged balsamic, basil

PLATED DINING

STARTERS

Chicken salad, green apple, celery, dill pickled cucumber, crispy parsley, herb emulsion

Carpaccio of wagyu rump cap, aged balsamic, chive, black pepper, parmesan, evoo

Crispy white fish brandade, fennel veloute, dill oil, crispy capers, cornichon

MAIN

Slow cooked lamb shoulder, blistered cherry tomato, zucchini flower, mint, ricotta

Grilled beef short rib, shallot puree, sauteed spinach, red wine sauce, shallot crumble

Pan roasted chicken breast, baby leek, seeded mustard, apricot, butter beans

DESSERT

Lemon tart, vanilla and mascarpone chantilly

Marinated strawberries, jus frais, vanilla gelato, sorrel, strawberry jelly

Milk chocolate mousse, dark chocolate crumble, salted caramel, candied sunflower seeds

Sample menu only, full menu available upon request





SHARED DINING

STARTERS

Buffalo mozzarella, panzanella, black olive, basil, evoo

Spring chicken salad, green apple, celery, dill pickled cucumber, crispy parsley, herb sauce

Marinated mount zero olives

Selection of cold cuts

Bresaola, prosciutto, leg ham

Assortment of breads and crackers

MAIN – SELECT 2

Roasted lamb shoulder, lamb and chermoula sauce

Grilled chicken thigh, pickled apricot, chicken and mustard sauce

Roasted barramundi, warm tartare sauce

Grilled and stuffed red capsicum, salsa verde, coriander, labneh

SIDES – SELECT 3

Fries, herb mayonnaise

Butter lettuce, breakfast radish, buttermilk dressing

Grilled broccolini

Slow roast dutch carrots, leatherwood honey

DESSERT

Selection of cakes and tarts

Minimum 25 guests | Sample menu

BEVERAGE PACKAGES

MANSION PACKAGE

Sparkling Brut
Pinot Gris
Chardonnay
Rose
Shiraz
Heineken Beer
Mineral water, Soft Drinks & Juice

3 hours - \$55.00 per person

4 hours - \$60.00 per person

5 hours - \$65.00 per person

LINDENDERRY ESTATE WINES

Delamere Brut Sparkling
Lindenderry 'Macedon Ranges' Pinot Gris
Lindenderry Estate Chardonnay
Lindenderry Estate Pinot Noir
Lindenderry 'Macedon Ranges' Pinot Noir
Lindenderry Mornington Peninsula Shiraz
Peroni
Stone & Wood Beer selection
Mineral water, Soft Drinks & Juice

3 hours - \$85.00 per person

4 hours - \$95.00 per person

5 hours - \$105.00 per person

*Wines subject to availability & vintage





BEVERAGES ON CONSUMPTION - WINE, BEER & CIDER

BUBBLES

	<i>btl</i>
Champagne Taittinger - <i>Reims, FRA</i>	\$140
Delamere Brut - <i>Pipers Brook, TAS</i>	\$89

WHITES

Lethbridge Riesling - <i>Geelong, VIC</i>	\$82
Lindenderry Pinot Gris - <i>Macedon Ranges, VIC</i>	\$75
Greywacke Sauvignon Blanc - <i>Marlborough, NZ</i>	\$89
Lindenderry Chardonnay - <i>Mornington Peninsula, VIC</i>	\$90
Vincent Tremblay Chablis - <i>Burgundy, France</i>	\$119

ROSÉ & DESSERT

Lindenderry Rosé - <i>Mornington Peninsula, VIC</i>	\$75
Massolino Moscato d'Asti(375ml) - <i>Piedmont, Italy</i>	\$71
Scotchman's Hill Pink Moscato - <i>Bellarine Peninsula, VIC</i>	\$70
Cep by Cep, Coteaux du <i>Layon, France</i>	\$105

REDS

Lindenderry Pinot Noir - <i>Mornington Peninsula, VIC</i>	\$98
Bannockburn, Shiraz - <i>Geelong, VIC</i>	\$85
Montefilli Chianti Classico, <i>Tuscany, Italy</i>	\$115
Adventurous Souls Grenache - <i>Barossa Valley, SA</i>	\$79
Yalumba 'The Menzies' Cab-Merlot - <i>Coonawarra, SA</i>	\$135

BEER & CIDER

Furphy Refreshing Ale - <i>Geelong, VIC</i>	\$12
Peroni 'Nastro Azzurro' - <i>Pokolbin, NSW</i>	\$12
Somersby Apple Cider - <i>Australia</i>	\$14

BEVERAGES ON CONSUMPTION - NON-ALCOHOLIC

ZERO ALCOHOL BEER & WINE

Non 1, Salted Raspberry & Chamomile Sparkling Wine - <i>Yarra Valley, VIC</i>	\$60
McGuigan Zero Chardonnay	\$55
McGuigan Zero Shiraz	\$55
Heineken Zero - <i>Netherlands</i>	\$10

NON-ALCOHOLIC

Hot Ginger Gin Four Pillars Bandwagon Dry Gin, Ginger Beer	\$17
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Traditional G&T Four Pillars Bandwagon Dry Gin, Tonic Water	\$16
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SOFT DRINKS

Pepsi Pepsi Max Lemonade Solo	\$6
Strangelove Cloudy Pear Mandarin	\$10
Moda Still Sparkling Water (750 ml)	\$10



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