

LANCEMORE
MANSION HOTEL
WERRIBEE PARK

MEETING FOOD AND BEVERAGE





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 Coffee
+ Specialty Tea Selections**

**Morning Tea
Grazing Lunch
Afternoon Tea**



Image – Mansion Arches - Lancelotti 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

Beef Sliders

Profiteroles

A LITTLE EXTRA

Additional selection - \$6.00 per person

Bowls of Chocolate

\$8.00 per person

Bowls of Dried Fruit and Nut

\$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.



MENU SELECTIONS – LUNCH

LUNCH (Sample Menus)

Roast Salmon with Lemon
Beurre Blanc

Vegetable Cassoulet (v)

Chips with Aioli

Greek Salad

Freshly baked roll

Fish & Chips with tartare sauce

Vegetable cassoulet (v)

Roasted root vegetables

Coleslaw

Freshly baked rolls

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

DINING EXPERIENCES

**3 Course Alternate Menu
Sharing Menu**

**\$110.00 per person
\$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

Cold Smoked Local Barramundi -
Fennel, Crème Fraiche, Rice
Cracker (GF)

Beetroot Cured Salmon -
Cucumber, Cassava Cracker
(GF/DF)

Kingfish Ceviche Tostada -
Avocado, Radish

VEG

Assorted Rice Paper Rolls (V/VG/GF/DF)

Pumpkin Arancini (V/VG/GF)

Mediterranean Vegetable Tartlet - Pesto (V/DF)

Tomato, Basil & Olive Crostini (V/VG/DF)

Goats Cheese, Beetroot and Mint Tapioca Cracker (V/GF)

MEAT

Jamon and Potato Croquettes

Chicken & Leek Puff Pastry Tarts

Roast Beef - Potato Rosti, Mustard Mayo (GF)



30 Minute Canapes Service

Selection of 3 items

\$18.00 per person

Selection of 6 items

\$36.00 per person

SHARED DINING

ENTRÉE

Sourdough & Flatbread (VO/DFO) - Hummus & Tzatziki Dip

Crispy Pork Belly (GF/DF/NF) - Green Apple & Fennel Salad / Ruby Grapefruit / Kewpie Mayonnaise

Black Truffle Arancini (V/NF) - Baby King Brown Mushrooms / Green Peas

Braised Chicken & Basil Empanadas (NF) - Roasted Red Capsicum / Witlof / Soft Herbs

Harvest Platter (VO/GFO/DFO) - Marinated and Grilled Vegetables / Olives / House Pickles

MAINS

Slow Cooked Lamb Shoulder (GF/NF) - White Bean Puree / Pickled Celery & Radish Salad / Rosemary Jus

Marinated Free Range Chicken Supreme (GF) - Sauté Mushrooms / Peas / Bacon / Tarragon Jus

SIDE DISHES

Tomato Salad / Pickled Red Onion / Basil

Roasted Potatoes / Seeded Mustard / Rosemary

Grilled Asparagus / Sauce Gribiche

Charred Heirloom Pumpkin / Crème Fraiche

DESSERT

Classic Tiramisu / Cocoa / Chocolate / Coffee





PLATED DINING

ENTRÉE (select two)

Miso Cured Salmon (DF/NF) - Green Tea Noodles / Red Cabbage & Kale Slaw

Crispy Pork Belly (GF/DF/NF) - Green Apple & Fennel Salad / Ruby Grapefruit / Kewpie Mayonnaise

Black Truffle Arancini (V/NF) - Baby King Brown Mushrooms / Green Peas

Braised Chicken & basil Empanadas (NF) - Roasted Red Capsicum / Witlof / Soft Herbs

Artisan Salumi Misti (NF) - Cured Meats / House Pickles / Olives / Grissini

Tomato Burrata Salad (V) - Heirloom Tomatoes / Burrata / Basil Pesto / Sourdough Crisp

MAINS (select two)

Slow Cooked Lamb Shoulder (GF/NF) - White Bean Puree / Pickled Celery & Radish Salad / Rosemary Jus

Pan Fried Infinity Blue Barramundi Fillet (GF/DF/NF) - Braised Capsicum / Tomato / Basil / Capers

Grilled Free Range Chicken Breast (GF/NF) - Mashed Potato / Mushrooms / Pancetta / Green Peas / Jus

Potato Gnocchi (V/NF) - Broccoli Pesto / Parmesan / Basil

Braised Angus Beef Cheek (V/NF) - Parsnip Puree / Baby Heirloom Carrots / Cavolo Nero / Bay Leaf Jus

Nyonya Beef Brisket - Malaysian Mild Spiced Sauce / Red Onion & Cucumber Salad / Lemon Yoghurt

SIDE DISHES (\$8.00 per person per side)

Tomato Salad / Pickled Red Onion / Basil

Roasted Potatoes / Seeded Mustard / Rosemary

Spiced Heirloom Baby Carrots / Honey

Grilled Asparagus / Cured Yolk

Baked Aromatic Rice

Charred Heirloom Pumpkin / Crème Fraiche

DESSERTS - See next page



PLATED DINING - DESSERTS

DESSERT (select two)

Classic Crème Brulèe / Sable Cookie / Fresh Berries

Sticky Date Pudding / Butter Scotch Sauce / Mascarpone

Iced Vo-Vo / Coconut White Chocolate Mousse / Raspberry Gel

Milk Chocolate Miso / Chocolate Semifreddo / Coffee Caramel Glaze

Blueberry Mascarpone / Blueberry Compote / Mascarpone Mousse

Ferrero (GF) Chocolate Sponge / Hazelnut Mousse / Frangelico Centre

Rose Lychee Champagne / Rose Parfait / Lychee Champagne / Sable Crumble

Golden Gaytime / Vanilla Salted Caramel Semifreddo / Milk Chocolate

Pina Colada / Pineapple / White Rum / Coconut Mousse

Millionaire Chocolate Tart / Soft Caramel / Wattleseed / Crème Fraiche Chantilly

Selection of Cheese / Aged Cheddar / Brie / Quince / Grapes / Crackers



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 - Geelong, VIC	\$14.00
Furphy Refreshing Ale - Geelong, VIC	\$11.00
Peroni 'Nastro Azzurro' - Pokolbin, NSW	\$12.00
Asahi 'Super Dry' - Kashiwa, Japan	\$12.00
Peroni 3.5 - Pokolbin, NSW	\$9.00
Cavalier Brewing Aussie Lager - Derrimut, VIC	\$14.00
Cavalier Brewing Hazy Pale Ale - Derrimut, VIC	\$14.00

CIDER

Somersby Apple	\$12.00
Somersby Pear	\$12.00

CHAMPAGNE & SPARKLING WINES

Cavedon Prosecco - King Valley, VIC	\$70.00
Tropo Blanc de Blanc - Adelaide Hills, SA	\$66.00
Champagne Taittinger - France	\$150.00

WHITE WINES

Dandelion Vineyards - Riesling - Eden Valley, SA	\$65.00
Lark Hill - Riesling - Canberra, ACT	\$80.00

Cloud Street - Sauvignon Blanc - Yarra Valley, VIC	\$65.00
Dog Point - Sauvignon Blanc - Marlborough, NZ	\$80.00

Cloud Snake & Herring - Chardonnay - Margaret River, WA	\$75.00
Shadowfax - Chardonnay - Werribee, VIC	\$82.00

ROSÉ

Fontaine Rosé - Grenache Rosé - Barossa Valley, WA	\$70.00
Rameau Petit Amour - Rosé - Provence, France	\$75.00



BEVERAGES ON CONSUMPTION

RED WINES

Alta - Pinot Noir - Yarra Valley, VIC	\$70.00
Mulline - Pinot Noir - Geelong, VIC	\$80.00

Main & Cherry - Tempranillo - McLaren Vale, SA	\$70.00
Unico Zelo Truffle Hound Nebbiolo + Barbera - Claire Valley, SA	\$65.00

Pirathon Blue Label - Shiraz - Barossa Valley, SA	\$75.00
Scotchman Hill - Shiraz - Bellarine Peninsula, VIC	\$95.00

Two Hands 'Sexy Beast' - Cab Sauv - McLaren Vale, SA	\$80.00
Swell Seasons - Cab Sauv - Margaret River, WA	\$70.00

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 **\$16.00**
Four Pillars Bandwagon Dry Gin, Tonic Water

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**