

MENUS

Summer 2019



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CATERING OPTIONS

The Victorian Emergency Management Institute (VEMI) offers a comprehensive catering service to compliment events from 6 to 120 guests.

Food packages are available at a range of price points for:

- breakfast
- morning and afternoon tea
- light working lunches
- buffet style lunches and dinners
- banquet style lunches and dinners

DRINKS SERVICE

VEMI is a fully licenced premises. Beverage packages are available or, guests may purchase drinks at the bar. Please refer to package options included on page

PLEASE CONSIDER

- Food and beverage prices are exclusive of GST.
- Final numbers of guests are required within 14 days of the event date.
- After something different from the menu? Discuss your requirements with our staff.
- Pricing and products are subject to change without notice.
- For a full list of Terms and Conditions, please contact vemi@emv.vic.gov.au.
- The VEMI kitchen can cater for the following dietary requirements; vegan, vegetarian, pescatarian, gluten free, dairy free. Additional costs will apply for special menu orders, for example; special milks (almond / coconut), kosher, halal and other special ethnic meals.

**After something different from the menu?
Discuss your requirements with our staff.**

CONFERENCE PACKAGES



DAY DELEGATE PACKAGE A

\$58.00 per person*

- all day Nespresso coffee, tea buffet and iced water
- morning tea - selection of two (2) items from the morning & afternoon tea selections
- light lunch - consisting of:
 - Chef's selection of sandwich points, wraps and baguettes
 - Fresh whole fruit
- afternoon tea - selection of two (2) items from the break selections

DAY DELEGATE PACKAGE B

\$66.40 per person*

- all day Nespresso coffee, tea buffet and iced water
- morning tea - selection of two (2) items from the morning & afternoon tea selections
- lunch options - select one (1)
 - Grazing buffet
 - Sandwich buffet
 - BBQ buffet
 - Pasta buffet
 - Curry buffet (low to medium spice selections)
 - Pizza buffet
- afternoon tea - selection of two (2) items from the break selections

Day Delegate Packages include Room Hire, Stationery, Projector, Speaker and Laptop
*Minimum 25 delegates

BREAKFAST OPTIONS



LIGHT BUFFET BREAKFAST

\$14.40 per person

- filtered coffee and tea buffet with a selection of juice
- seasonal sliced fruit
- ham and cheese or, tomato and cheese toasted croissants (v)
- a selection of breads including seeded and fruit with preserves and spreads

CONTINENTAL BUFFET BREAKFAST

\$18.00 per person

- filtered coffee and tea buffet with a selection of juice
- seasonal sliced fruit
- assorted cereals
- bakers basket of pastries
- a selection of breads including seeded and fruit with preserves and spreads

FULL BUFFET BREAKFAST

\$28.80 per person

- filtered coffee and tea buffet with a selection of juice
- fruit display including a variety of fresh sliced, whole pieces, canned and / or stewed
- assorted cereals
- low fat yoghurts
- a selection of breads including seeded and fruit with preserves and spreads
- hot buffet selection with Chef's selection of five (5) of the following:
 - poached eggs
 - scrambled eggs
 - bacon
 - turkey sausages
 - pork sausages
 - roasted tomatoes (v)
 - mushrooms (v)
 - hash browns (v)
 - baked beans (v)
 - porridge (v)

MORNING & AFTERNOON TEA BREAKS



JUST NEED TEA & COFFEE?

half day \$13.20 per person
full day \$16.50 per person

MORNING & AFTERNOON TEA - selection of two (2) items per break

\$10.80 per person*

Sweet

- crumble fruit slice
- banana bread
- housemade muffins
- muesli slice
- assorted Danish pastries
- chocolate brownies
- assorted slices
- mixed gourmet cookies
- scones with jam and cream
- fresh seasonal fruit platters
- fruit kebabs
- bowls of whole fruit

Savoury

- sausage rolls served with tomato chutney
- tomato and cheese croissants
- cheese platter
- warm bacon and cheddar tartlets served with tomato chutney
- warm spinach and fetta tartlets served with tomato chutney
- mini meat pies served with tomato sauce
- ham and cheese pinwheel pizzas

all morning & afternoon teas served with coffee, tea and iced water

*If not part of a conference package

LUNCH

BUFFET OPTIONS



LIGHT WORKING BUFFET

\$13.20 per person

- selection of sandwich points, wraps and baguettes
- fresh whole fruit pieces
- coffee, tea and iced water

SOUP BUFFET

\$15.60 per person

- chef's selection of soup
- ham and cheese or tomato and cheese croissants (v)
- fresh whole fruit pieces
- coffee, tea and iced water

SANDWICH BUFFET

\$26.40 per person

- selection of sandwich points, wraps and baguettes
- chef's selection of two (2) salads (v)
- fresh sliced fruit platters
- a selection of mini desserts (1pp)
- coffee, tea and iced water

LUNCH

BUFFET OPTIONS



GRAZING BUFFET - indicative only, menu may change

\$28.80 per person

- tomato, roasted garlic and basil bruschetta
- chef's selection of point sandwiches (2pp)
- spinach and feta spanakpitas
- gruyere and potato croquettes (v)
- thai fish cakes with dipping sauce
- crumbed fish and chips with tartare
- mini fried chicken slider with garlie aioli
- mini bowl of meat / vegetarian curry
- coffee, tea and iced water

BBQ BUFFET

\$28.80 per person

- chef's selection of two (2) cold salads (v)
- beef burgers
- beef sausages
- marinated chicken thighs
- seasoned corn on the cobb (v)
- coffee, tea and iced water

PASTA BUFFET

\$26.40 per person

- chef's selection of two (2) cold salads (v)
- chef's selection of two (2) hot pasta dishes (1 meat / 1 vegetarian)
- coffee, tea and iced water

FULL LUNCH BUFFET

\$38.40 per person

- chef's selection of two (2) cold salads (v)
- MYO - make your own sandwiches with:
 - breads and rolls with spreads
 - cold meat platter
 - sliced salad selection
- soup (during the cooler months)
- chef's selection of two (2) hot fork dishes
- chef's selection of three (3) side dishes
- fresh fruit
- chef's selection of desserts
- coffee, tea, juices and iced water

DINNER

BUFFET OPTIONS



MAIN DISH - One (1) selection

\$36.00 per person

- great southern roasted porterhouse with red wine jus
- western plains pork roast with crackling, apple sauce and gravy
- western victoria roast leg of lamb with mint sauce and rosemary jus
- bendigo's hazeldene roasted whole chicken with gravy
- chilli soy marinated atlantic salmon
- mexican style slow cooked beef and kidney beans with crispy and soft taco shells
- free range chicken parmigiana with smoked ham, homemade tomato sauce and mozzarella
- goan prawn curry

served with:

chef's selection of vegetarian main
bread rolls and spreads
chef's selection of side dishes
housemade desserts and fruit
coffee, tea, juices and iced water

DINNER

PLATED OPTIONS

\$40.80 per person - two course
\$50.40 per person - three course



ENTRÉE - Two (2) selections - alternating

- mediterranean slow cooked western victorian lamb shoulder with ancient grain and pomegranate salad with sumac labneh
- grilled prawn and avocado salad with corn
- beetroot and feta arancini with roasted garlic aioli
- yum cha with soy sauce and chilli
- hazeldene's hickory smoked free range chicken waldorf salad with walnuts
- western plains ham hock crockets with honey mustard aioli
- antipasto platter to share per table (non-alternating)

MAIN - Two (2) selections - alternating

- chargrilled great southern victorian porterhouse with portobello mushrooms, confit kipfler and truffle jus
- pine-nut crusted western plains pork cotoletta served with persian feta coleslaw
- chilli soy marinated atlantic salmon with asian greens and sesame seeds
- hazeldene's grilled chicken breast with wild rice, roasted pumpkin, kale, quinoa, mint and cherry tomatoes with harissa dressing
- north queensland pan fried barramundi with du-puy lentil chickpea and sultana with caper beurre blanc
- roasted western victorian lamb rump with sage roman gnocchi, blistered truss tomatoes, spinach and jus
- sweet potato and leek ravioli with fried shallot, pine nuts and sage butter sauce

DESSERT - Two (2) selections - alternating

- coconut and lemongrass panna cotta with mango coulis
- new york style baked cheesecake with mixed berry compote
- yogurt and semolina cake with orange syrup and vanilla ice cream
- eton mess with mascarpone cream and mixed berries
- marsala tiramisu
- trio of mini desserts chefs selection (non-alternating)

If numbers fall below 20 guests, selections are alternating chefs' selection

If below 10 guests, chef's selection non-alternating

If guest special dietary requirements are above 20% of total guest number, chef selections will apply for all courses

BEVERAGE PACKAGES



GOLD PACKAGE

Wine

azahara brut
azahara pino grigio
azahara shiraz

Beer

carlton draught
corona
cascade premium light

Prices

1 hour - \$12.75 per person
2 hours - \$19.10 per person
3 hours - \$25.50 per person
4 hours - \$31.80 per person

PLATINUM PACKAGE

Wine

katnook founders block brut
the rock - sauvignon blanc semillon
the rock - shiraz mourvedre grenache

Beer

holgate brewery - mt macedon ale
carlton draught
corona
cascade premium light

Cider

7 seeds apple cider

Prices

1 hour - \$18.20 per person
2 hours - \$25.50 per person
3 hours - \$32.75 per person
4 hours - \$40.00 per person

beverage packages include soft drinks and also
juices on request