

MOUNT MACEDON

MENUS

Effective from October 2020

VEMI

Victorian
Emergency
Management
Institute



OF NOTE

The Victorian Emergency Management Institute (VEMI) is offering the following special menu during the COVID-19 restrictions.

Please note the following in addition to VEMI's standard Terms and Conditions:

- Minimum numbers apply.
- Prices quoted include GST.
- Alternate drop is unavailable (excluding dietary requirements).
- Final numbers of guests and dietary requirements are required 10 business days prior to event commencement.
- Schedule of event including break times are required 2 business days prior to event commencement.
- Breakfast choices must be pre-ordered by 3pm the day prior with order forms supplied at check in.
- All meals, including morning and afternoon tea will only be served

in the dining room.

- Buffet style meals are temporarily unavailable.
- Groups must break at the pre-arranged time with service over the following durations:
 - Breakfast - 1 hour (0730 to 0830)
 - Tea breaks - 1/2 hour
 - Lunch - 1 hour
 - Dinner - 2 hours (1800 to 2000)
- Bar service is only available during meals, drinks can only be ordered while seated.
- All food will either be served by catering staff or individually wrapped to avoid contact with serving utensils.
- Coffee machines will be cleaned regularly and hand sanitiser available beside the machine and milk dispensers.



If you are after something a little different, discuss your requirements with VEMI's Events Coordinator.



Note:

Breakfast must be pre-ordered by 3pm the day prior. A menu will be provided at check in.

10 guest minimum applies.

Breakfast will be served in the Dining Room between 7.30am and 8.30am.

BREAKFAST

HOT OPTION \$34.00 pp

- Hot selection (1 only):
 - Bacon and egg muffin
 - Egg Florentine in an English muffin - fried egg with wilted spinach and hollandaise
 - Pancakes with maple syrup
 - Scrambled eggs with hash browns, roasted tomato, bacon, mushrooms (or a selection of)
- Homemade Bircher muesli
- Pastries
- Cereals
- Toast with portions of butter and spreads - variety of bread available
- Yogurt
- Poached fruit

CONTINENTAL OPTION\$20.50 pp

- Homemade Bircher muesli
- Pastries
- Cereals and portion controlled milk
- Toast with portions of butter and spreads - variety of bread available
- Yogurt
- Poached fruit
- Fruit juice



TEA BREAKS

ONE BREAK ITEM\$5.00 pp

TWO BREAK ITEMS\$8.50 pp

Sweet

- Fruit salad concasse with vanilla bean yoghurt (gf)
- Assorted muffins (1pp)
- Fruit scones, strawberry jam and cream(1pp)
- Chocolate brownies (1pp)
- Sliced banana and walnut bread (1pp)
- Fruit kabobs (df,gf)
- Muesli with yoghurt and berries (1pp)
- Fresh seasonal fruit salad (df,gf)
- Berry friands (gf)
- Popcorn bar

Savoury

- Ham and cheese croissants (1pp)
- Tomato and cheese croissants (1pp)
- Savoury scones with tomato relish (1pp)



Just need something simple with your Tea & Coffee?

Order a selection of individually
wrapped gourmet cookies

\$4.00pp



LUNCH

HOT "PUB" OPTION\$26.50 pp

- One selection of the following:
 - Chicken parma and chips
 - Chicken kiev and chips
 - Beef burger and chips
 - Gourmet bangers and mash (gf)
 - Fish and chips (df)
 - Pot pie and chips (df)
 - Curry of the day with rice*
- Fresh whole fruit pieces on request
- Fruit juice

**Can be made vegetarian, gluten free and dairy free*

TAKEAWAY PACKS.....\$18.00 pp

- One (1) gourmet sandwich
- Two (2) pieces of whole fruit
- Muesli bar
- Fruit juice

Additional items available.

PASTA OPTION\$20.50 pp

- Chef's selection of two pasta dishes, including one (1) vegetarian served with mixed green salad and dressing
- Fresh whole fruit pieces on request
- Fruit juice

SOUP OPTION.....\$18.00 pp

- Chef's selection of two soups, including one (1) vegetarian served with cheesy garlic bread
- Fresh whole fruit pieces on request
- Fruit juice

LIGHT WORKING\$15.00 pp

- Selection of sandwich points, wraps and baguettes
- Fresh whole fruit pieces on request
- Fruit juice



DINNER

“PUB DINNER”.....\$40.00 pp

- Lamb shank with mash and crispy vegetables (gf)
- Chargrill scotch fillet (served medium) with mushroom sauce, chips and salad (gf, df)
- Chicken Louisiana (chicken breast stuffed with garlic and mozzarella and parsley) with mash and wilted spinach and creamy portobello sauce (gf)
- Roast pork with apple sauce, gravy and roasted root vegetables (gf,df)
- Curry, rice and naan bread*

**Can be made vegetarian, gluten free and dairy free*



PLATED MEALS

2 Course (Main & Dessert)..... \$47.00pp

3 Course (Entree, Main & Dessert)\$59.00 pp

Entrée - one selection

- Portobello mushroom and chestnut tart with montepulciano reduction, rocket and shaved parmesan salad (v)
- Cured duck breast, witlof leaves and nashi with warm feta croutons and pomegranate pearls
- Vodka cured smoked salmon with pickled baby cucumbers, mustard sauce and sourdough croutons
- Twice cooked pork belly with du puy lentil and pancetta ragu, blood pudding and fried quail egg
- Salt bush crusted kangaroo fillet with roasted rhubarb, spinach and blueberry gel

Main - one selection

- Chargrilled porterhouse with parsnip puree, king mushroom, salsa verde and cabernet jus
- Crispy skin salmon with potato fondant, blistered cherry tomatoes and lemon beurre blanc
- Lamb rump with creamy dukkha hummus, crispy Italian black cabbage, du puy lentils and balsamic
- Coq au vin low cooked chicken in red wine with pancetta lardons, oyster mushrooms served with Paris mash
- Saffron gnocchi with roasted cauliflower, crispy kale and lemon sourdough crumbs (v)

Dessert - one selection

- Lemon myrtle cheesecake with raspberries, lemon balm and macadamia sauce
- Figs and walnut pudding with raisin sauce and rock salt and caramel ice cream
- Dark chocolate tart with candied peanuts praline and chocolate ice cream
- Vanilla bean panna cotta with fresh berries and pistachio crumbs
- Traditional crème brulee with fresh berries and orange and almond biscotti